# SECTION C – COOKING

**CHIEF STEWARD:** Lesley Cox 6226 2372
**JUDGING:** **FRIDAY 20th March 2020 from 9.30am**
**ENTRY FEE:** Free
**PRIZEMONEY:** No prizemoney, special prizes awarded

**ENTRIES CLOSE and MUST BE PROCESSED BY 4.00PM THURSDAY 19th MARCH, at the SHOW OFFICE UNDER the GRANDSTAND.**
**EXHIBITS MUST BE IN THE "ROUNDHOUSE" PAVILION FOR JUDGING NO LATER THAN 9.30am, FRIDAY 20th MARCH 2020.**

***Regulations for Section C – PLEASE READ CAREFULLY.***

a. Exhibits to be made or produced by the exhibitor. If requested, a declaration to this effect must be made by the exhibitor or parent/guardian (exhibitor under 18yrs). All exhibits – Open & Junior – to be individual efforts only.
b. Where icing is specified, tops must be iced, **NOT SIDES. NO frosting** to be used.
c. All cakes must be exhibited on a flat piece of **FOIL COVERED HARD BOARD, 2.5cm** larger than the exhibit.
d. Open & Men's classes - scones & biscuits; Junior classes - children's commercial biscuits, scones, biscuits, pikelets, to be exhibited on a **17cm/7" plate ONLY. Scones – maximum size 6cms. No fluted cutters to be used.**
e.. Exhibitor tickets **MUST** be securely fastened & visible. Stewards **WILL NOT** be responsible for mislaid or missing tickets.
f. Exhibits **NOT** to be covered with plastic wrap. Exhibits delivered to the Grandstand by Thursday 19th March may be loosely covered for protection.
g. Sponge Sandwiches to be 4 eggs only.
h. **No ring or tapered tins** to be used, unless specified.
i. 'Most Successful Exhibitor' - Open or Junior – must have at least 3 entries, in different classes, to be eligible.
j. **Observation of Judging – competitors/others welcome. Limited number of questions allowed.**
k. All exhibits to be collected, under Stewards supervision, after **4.30pm on Sunday 22nd March 2020. Exhibits not collected by 12 noon on Monday 23rd March will be disposed of.**
l. **Note separate regulations for Decorated Cake classes.**

## OPEN CLASSES

**Scones – maximum size 6cm; no fluted cutters to be used**

1. Plain scones, 4
2. Date scones, 4
3. Pumpkin scones, 4
4. Damper
5. Cinnamon tea cake
6. Ginger bread cake
7. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
8. Shortbread, 1 round
9. Melting moments, 4
10. Choc Chip Biscuits, 4
11. Anzac Biscuits, 4
12. 3 varieties of slices, 2 pieces each, 5cm x 5cm.
13. Coconut ice, 4 pieces – 3cm x 3cm

**CHAMPION OPEN COOKING EXHIBIT classes 1 – 13**
**$10 Prize Money donated by MRS KATHY JOHNSON in memory of MR & MRS DAVID BULLMAN**

14. Sultana cake – not iced
15. Boiled fruit cake
16. Light fruit cake
17. Date & nut rolls, 2 – roll tins
18. Sponge sandwich, jam filled, not iced – **MARJORIE PAYNE MEMORIAL TROPHY**
    **Donated by the PAYNE FAMILY**
19. Cornflour sponge sandwich, jam filled
20. Ginger sponge sandwich, mock cream fill
21. Zebra cake, not iced
22. Coconut cake, iced
23. Coffee cake, coffee icing
24. Orange cake, orange icing – **PRIZE donated by MRS BETTY BARBER**
25. Chocolate cake, chocolate icing
26. Banana cake, lemon or passionfruit icing
27. Any other cake not mentioned – labelled
28. ASC of NSW Rich Fruit Cake – compulsory recipe for all entrants. **No tapered tin to be used.**

**ASC RICH FRUIT CAKE RECIPE - $20.00 prizemoney donated by ASC**

125g chopped mixed peel
250g chopped raisins
250g sultanas
250g plain flour
60g self raising flour
90g chopped red cherries
half teaspoon ground cloves
half teaspoon ground ginger
nutmeg
1/3 cup sherry or brandy
250g butter
250g currants
250g soft brown sugar
4 large eggs
90g chopped blanched almonds
half teaspoon almond essence
half teaspoon vanilla essence
half teaspoon lemon essence or finely quarter teaspoon grated lemon rind

Mix together all the fruits & nuts. Sprinkle with sherry or brandy. Cover & leave at least one hour, but preferably overnight.
Sift together the flours & spices. Cream together the butter & sugar with the essences. Add the eggs one at a time, beating well after each addition, then alternately add the fruit & flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.
Place the mixture into a prepared tin no larger than 20cm in length, breadth or diameter. Bake in slow oven for approximately three half to four hours. Allow to cool in the tin.
**Note:** To ensure uniformity & depending upon the size, it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 to 6 pieces; almonds crosswise into 3 to 4 pieces.

**CHAMPION OPEN COOKING EXHIBIT classes 14-28**
**$20.00 Gift Voucher donated by YASS COUNTRY KITCHEN, PIZZA & PASTA – Julie Rosser**

# DECORATED CAKES.

**PLEASE NOTE REGULATIONS. READ CAREFULLY.**

a. 'Dummy' cakes may be used.
b. **PERMITTED:** wire, tape, tulle, fabric ribbon, braid, cord, edible decorations, stamens & manufactured pillars.
c. **NOT PERMITTED:** Manufactured ornaments, flowers, leaves, computer imaging, dried stems of any kind, HOBBY GLUE as an attaching medium.
d. **Class 31: Arrangement must be stable, presented on a board no larger than 30cm x 30cm**

29. Decorated cake – any occasion
30. Novelty decorated cake – edible decorations
31. Arrangement of hand moulded flowers

**CHAMPION DECORATIVE EXHIBIT – PRIZE donated by MRS LESLEY COX**

**MOST SUCCESSFUL OPEN COOKING EXHIBITOR**
**MRS BELLE LUSCOMBE MEMORIAL PRIZE - $50.00 donated by MRS BARBARA SHANNON**

**MEN'S CLASSES**
**Scones – maximum size 6cm; no fluted cutters to be used**

32. Plain Scone, 4
33. Date & nut loaf – loaf tin
34. Banana cake, lemon or passionfruit icing
35. Chocolate cake, chocolate icing
36. Any other cake not mentioned – labelled

**CHAMPION MEN'S COOKING EXHIBIT**
**$20 Gift Voucher donated by YASS COUNTRY KITCHEN, PIZZA & PASTA – Julie Rosser**

**MOST SUCCESSFUL MEN'S EXHIBITOR**
**$15 Gift Voucher donated by Thyme to TASTE – ANDREW DODDS**