

COOKERY

All entries in this section will be automatically deemed as donated UNLESS nominated otherwise on the entry form

All exhibits to be staged by 1pm, Saturday 17th February 2018

Stewards: Maryanne Hannan

Prizes: 1st – \$2.00, 2nd – \$1.00 (unless stated otherwise)

Entry fee: Adults \$1.00. No entry fee for junior sections (juniors exhibiting in open sections must pay the adult entry fee).

Entries must be cooked at least 12 hours before the Show

Exhibits to be displayed on firm cardboard plates and in clear plastic bags with ties.

No glad wrap allowed. No packet mix to be used unless stated.

OPEN SECTION

1. Rich fruit cake – must use ASC recipe (see page 33). *1st – \$5.00, 2nd – \$2.00*
2. Boiled fruit cake
3. Christmas Pudding (steamed)
4. Packet Cake – cooked in loaf tin – only top iced (top of packet attached to exhibit)
5. Sultana cake
6. Plain butter cake (no icing) (*must be 2 inches)
7. Chocolate butter cake (only top iced) (*must be 2 inches)
8. Carrot cake (only top iced)
9. Orange cake (only top iced)
10. Date loaf
11. Gingerbread
12. Banana cake (not iced)
13. Plain scones (six)
14. Date scones (six)
15. Pumpkin scones (six)
16. Muffins – fruit (four)
17. Slices – two varieties 6cm x 3cm (three pieces of each variety)
18. Sponge Cake – *Prize \$5*
19. Apple pie
20. **Special Class for 2018 – Anything not mentioned above 1st – \$5.00**

CHAMPION CAKE – Ribbon & \$10 Prize. In memory of Una Dowling

MOST SUCCESSFUL EXHIBITOR – Ribbon and cash prize of \$50

BREADS

21. Plain white bread – made in home bread maker
22. Damper

JUNIOR SECTION – 16 YRS AND UNDER

23. Patty cakes (six iced)
24. Plain scones (six)
25. Packet cake (iced) cooked in loaf tin (top of packet attached to exhibit)
26. **Special class for 2018 – EMERGENCY SERVICES THEME 1st – \$5.00**
Decorated Arrowroot biscuits – four

MOST SUCCESSFUL JUNIOR EXHIBITOR – Ribbon and cash prize of \$20

THE AGRICULTURAL SOCIETIES COUNCIL OF NSW RICH FRUIT CAKE COMPETITION

The following recipe is compulsory for all entrants and must be printed in your schedule.

Here's what you need:

250g (8 oz) sultanas
(8 oz) chopped raisins
250 g (8 oz) currants
125 g (4 oz) chopped mixed peel
90 g (3oz) chopped red glace cherries
90 g (3 oz) chopped blanched almonds
1/3 cup sherry or brandy the essences
250 g (8 oz) plain flour
60 g (2 oz) self raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
250g (8 oz) butter
250g (8 oz) soft brown sugar
1/2 teaspoon lemon essence or
finely grated lemon rind
1/2 teaspoon almond essence
1/2 teaspoon vanilla essence
4 large eggs.

Here's what you do:

Mix together all the fruits and nuts and sprinkle 250 g with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight.

Sift together the flours and spices. Cream together the butter and sugar with the essences.

Add the eggs one at a time, beating well after each addition, then alternately add the fruit and 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 (8") and bake in a slow oven for approximately 3 1/2 - 4 hours. Allow the cake to cool in the tin.

Note: To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 – 6 pieces and almonds crosswise into 3 – 4 pieces.

Prize money is sponsored by the ASC. Winners at country shows will each receive a cash prize of \$10 and will be required to bake a second "Rich Fruit Cake" in order to compete in a Group Final to be conducted by each of the fourteen Groups of the Agricultural Societies Council of NSW. The fourteen winners at Group level will each receive a cash prize of \$15, and are required to bake a third "Rich Fruit Cake" for the Final judging at the Royal Easter Show where the winner will receive a cash prize of \$50.00.

Note: Competitors may only represent one Show Society in a Group Final and only one Group in a State Final.

COOKERY HINTS

The main judging points observed in cookery are the overall appearance, the cut cake, the smell and taste.

OVERALL APPEARANCE:

Above all the exhibit must look delicious, after all a vital aspect is edibility!

To be a 'top' exhibit, it should look perfect. This includes the size of the mix must match the tin size, eg, a minimum of two inches thick (5cm) for butter cakes.

Wire rack marks on a cake do not enhance its appearance.

Try to ensure the cake cooks flat on top.

Greasing/lining/flouring of the tin is crucial to the look of the cake which must be exhibited as it comes out of the tin, untrimmed.

If iced (and do not ice unless it is specified in the schedule) then make it a neat even thickness, with no drips down the sides – only ice the top of the cake if the icing is to be thin.

Scones should be 5cm (2") wide and must be cooked separately on trays (not touching) as shape is a very important judging point.

Ring tins **MUST NOT BE USED**.

THE CUT CAKE:

Judging includes how it cuts and its appearance when cut.

Texture should be fine, even and consistent throughout with no air bubbles. Cooking time is crucial to gain the best look when cut.

Cakes with fruits and nuts won't cut easily if the pieces are too large - cut your dates, nuts, etc, small and evenly.

Fruit cakes won't look even throughout if the fruit sinks to the bottom during their long cooking time.

Fruit must be totally dry when added to the mixture even if it has been soaked. Dry and coat with flour (NB, use flour from the recipe, not any extra).

SMELL AND TASTE:

Taste is the main decider in the judge's books.

The cakes must have a good flavour and true to the type of cake.

An extra point for sponges is their 'sponginess' for want of a better word. They must retain their shape when pressed, squashed, squeezed, wrung, bounced or whatever.

Another 'sponge point' – fill a sandwich with jam, and not too thickly, never with cream – imagine the taste (not to mention the appearance) after a day or two on show!

OVERALL COOKING HINTS

Most cooking should be done the day before the show to give them their best chance.

Some can be done earlier to save time the day before. Lamington cake is better cooked a day ahead of icing; while a date and nut loaf/roll, dampers or boiled fruit cakes can be done two days earlier.

For more hints and recipes if you are really keen you can browse the CWA Land Cookery Competition webpage: www.cwaofnsw.org.au/committees/theLandCookery.do

DALTON GARAGE



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WS & CJ Medway

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