

COOKERY

Chief Steward: Vikki Basnett

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

Entry fee: Adults \$1.00. No entry fee for junior sections

All entries will be donated UNLESS otherwise nominated on the entry form

All exhibits to be staged by 12 noon, Saturday 15th February 2025

Entries must be cooked at least 12 hours before entry.

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

No glad wrap allowed. Using oven bags for displaying entries is encouraged.

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 2025 – Anything not mentioned above 1st – \$5.00

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

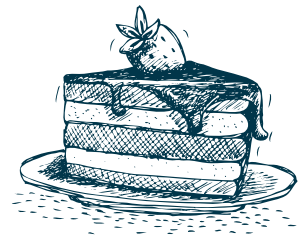
MOST SUCCESSFUL EXHIBITOR – Ribbon and \$10 cash prize

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 2025 – Decorated Arrowroot biscuits (4) – Theme **“Growing Forward, Rooted in History”** Take inspiration from the new Gunning Show logo. 1st – \$5.00



MOST SUCCESSFUL JUNIOR EXHIBITOR – Ribbon and \$10 cash prize

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.



THE AGRICULTURAL SOCIETIES COUNCIL OF NSW RICH FRUIT CAKE COMPETITION

The local winner must bake a second Rich Fruit Cake to compete in a semi-final to be conducted by each of the fourteen groups of the AgSows NSW, Group level prize 1st \$120, 2nd \$50, 3rd \$30. The Group winner is to bake another Rich Fruit Cake for the final judging at the Sydney Royal Easter Show, state winner prize of \$100.

The following recipe is compulsory for all entrants:

RICH FRUIT CAKE

INGREDIENTS:

250g sultanas
250g chopped raisins
250g currants
125g chopped mixed peel
90g chopped red glace cherries
90g chopped blanched almonds
1/3 cup sherry or brandy
250g plain flour
60g self raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
250g butter
250g 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

METHOD:

Mix together all the fruits and nuts and sprinkle with the sherry or brandy.

Cover and leave for at least one (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 SQUARE 20cm X 20cm (8" X 8") TIN and bake in a slow oven for approximately 3.5-4 hours.

Allow the cake to cool in the tin.

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

COMPETITION NOTE: In any year an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one Group in the subsequent State Final.

