

# SECTION C – COOKING

CHIEF STEWARD: Lesley Cox 6226 2372

STEWARD: Fiona Mason

JUDGING: FRIDAY 15 March 2024

**FREE ENTRY PRIZEMONEY ONLY AWARDED in JUNIOR CLASSES.**  
**SPECIAL PRIZE MONEY AWARDED**

- ENTRY FEE:** Free entry, no prizemoney, special prizes and junior prizemoney awarded – 1<sup>st</sup> \$4
- ENTRIES CLOSE:** **Entry forms** must be processed before 5pm on Tuesday 12 March 2024. Late entries will not be accepted. Entry forms can be downloaded from the website [yassshow.org.au](http://yassshow.org.au) AND emailed to [yassshowentries@gmail.com](mailto:yassshowentries@gmail.com) or brought to the Round House Pavilion on Tuesday 12 March between 1-6pm
- ENTRY SUBMISSION:** All exhibits must be delivered to the **Bruce Merriman Pavilion (adjacent to the Round House Pavilion) between 8.30am and 9.30 am on Friday 15 March 2024.** Exhibits can be left at the Bruce Merriman Pavilion prior to 6pm on Thursday 14 March 2024.
- ENTRY COLLECTION:** Exhibits can be collected under Stewards' supervision from the **ROUND HOUSE PAVILION between 10am and 12pm on Sunday 17 March 2024**

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

- a. **Do NOT cover exhibits with plastic wrap**
- b. Exhibits to be made or produced by the exhibitor. All exhibits – Open & Junior – to be individual efforts only.
- c. **Where icing is specified, tops must be thinly iced, NOT SIDES. NO FROSTING to be used.**
- d. All cakes must be exhibited on a flat piece of **FOIL COVERED HARD BOARD, 2.5cm** larger than the exhibit.
- e. **SCONES – MAXIMUM SIZE 6CM. No fluted cutters to be used.**
- f. Scones & biscuits & **Junior classes** - children's commercial biscuits, scones, biscuits, pikelets, to be exhibited on a **17cm/7" plate ONLY.**
- g. Sponge Sandwiches to be 4 eggs only. **Sponges – jam or mock cream fill – thin layer only**
- h. **Note tin requirements - round, square, oblong – acceptable. No ring or tapered tins to be used, unless specified.**
- i. Exhibitor tickets **MUST** be securely fastened & visible. Stewards **WILL NOT** be responsible for mislaid or missing tickets.
- j. All exhibits to be collected, under Stewards supervision, **on Sunday 17 March 2024, between 10am & 12noon. Exhibits not collected by 12 noon will be discarded.**

## **OPEN CLASSES**

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

1. Plain scones, 4 - 6cm
2. Pumpkin scones, 4 – 6cm
3. Cheese scones, 4 – 6cm
4. Savoury Biscuits, 4 - labelled
5. Cinnamon tea cake
6. Ginger bread cake
7. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
8. Shortbread, 1 round – max size 20cm
9. Melting moments, 4
10. Rock cakes, 4 – 6cm
11. Anzac Biscuits, 4

12. Any other biscuit not mentioned, 4 - labelled
13. 3 varieties of slices, 2 pieces each, 5cm x 5cm
14. Rum Balls – 4
15. Rocky Road - 4 pieces, 5cm x 5cm
16. Coconut Ice – 4 pieces, 3cm x 3cm
17. **Feature Class 2024 – Lamingtons – 4, 5cm cube, unfilled, butter cake mixture**

**CHAMPION OPEN COOKING EXHIBIT classes 1 – 17**  
**\$10 Prize Money donated by Mrs KATHY JOHNSON**  
**in memory of Mr & Mrs DAVID BULLMAN**

18. Gluten Free cake - labelled
19. Boiled fruit cake
20. Light Fruit Cake
21. Date & nut rolls, 2 – roll tins
22. Sponge sandwich, jam filled, not iced – **MARJORIE PAYNE MEMORIAL TROPHY**  
**Donated by the PAYNE FAMILY**
23. Cornflour sponge sandwich, jam filled
24. Cinnamon sponge sandwich, mock cream fill
25. Marble cake, top only iced, pale pink -20cm round tin,
26. Orange cake, orange icing – oblong tin
27. Chocolate cake, top only chocolate icing – 20 cm round tin
28. Banana Bread – oblong tin
29. Madeira Cake – not iced (compulsory recipe for all entrants, at end of schedule.)
30. Carrot Cake, lemon icing” (No frosting)
31. Any other cake not mentioned – labelled
32. AgShows NSW Rich Fruit Competition – compulsory recipe for all entrants, at end of schedule.  
**Square tin -20cm, no tapered tin.**

**CHAMPION OPEN COOKING EXHIBIT classes 18 - 32**  
**\$20 Gift Voucher donated by YASS COUNTRY KITCHEN, PIZZA & PASTA – SHARLEEN & AIMEE**

**SPECIAL CLASS.**

33. **Novice** - first time exhibitor at Yass Show – Cake of choice, not iced, 20cm round tin – labelled  
**\$20 Prize Money donated by Mrs FIONA MASON**

**MOST SUCCESSFUL OPEN COOKING EXHIBITOR -**  
**MRS BELLE LUSCOMBE MEMORIAL PRIZE - \$50 donated by Mrs BARBARA SHANNON**

**MEN'S CLASSES**

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

34. Plain scones, 4 – 6cm
35. Rock cakes, 4 – 6cm
36. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
37. Banana cake, lemon or passionfruit icing
38. Chocolate cake, chocolate icing
39. Madeira cake – not iced (compulsory recipe for all entrants at end of schedule.)
40. Any other cake/baking not mentioned - labelled

**CHAMPION MEN'S COOKING EXHIBIT**  
**\$20 Gift Voucher donated by YASS COUNTRY KITCHEN – SHARLEEN & AIMEE**

**MOST SUCCESSFUL MEN'S EXHIBITOR - \$15 Gift Voucher donated by THYME to TASTE – ASHLEE WILKE**

**JUNIOR CLASSES – UNDER 18 YEARS**

**FREE ENTRY PRIZEMONEY: 1<sup>st</sup> - \$4.00 & SPECIAL PRIZES.**

**NB:** All cakes must be exhibited on a flat piece of **FOIL COVERED HARD BOARD, 2.5cm** larger than the exhibit.

Children's commercial biscuits, scones, biscuits, pikelets, to be exhibited on a **17cm/7" plate ONLY.**

**School year MUST be shown on exhibitor ticket, not age of exhibitor.**

- 41. Commercial biscuits, 4 – iced & decorated K – Yr2
- 42. Pikelets, 4 K – Yr2
- 43. Choc Chip Biscuits, 4 K – Yr2

**\$10 Prize Money donated by Mrs FIONA MASON**

- 44. Commercial biscuits, 4 – iced & decorated Yr3 – Yr6
- 45. Pikelets, 4 Yr3 – Yr6
- 46. Choc Chip Biscuits, 4 Yr3 – Yr6
- 47. Choc Chip Biscuits, 4 Yr7 – Yr9
- 48. Banana Bread – oblong tin Yr7 – Yr12
- 49. Chocolate cake, chocolate icing

**\$20 Gift Voucher donated by CAPITAL CHEMIST – YASS**

- 50. Banana cake, lemon or passionfruit icing
- 51. Marble Cake, top only iced, pale pink -20cm round tin,
- 52. Decorated patty cakes, 4 – patty papers to be used, **judged on appearance only.**
- 53. Speedway Cake – compulsory recipe at end of schedule, for all entrants.

**\$10 prize money donated by Mrs FIONA MASON**

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

- 54. Plain Scones, 4
- 55. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
- 56. Any other cake/baking not mentioned - labelled
- 57. Novelty decorated cake – edible decorations K – Yr2
- 58. Novelty decorated cake – edible decorations Yr3 – Yr6
- 59. Novelty decorated cake – edible decorations Yr7 – Yr9
- 60. Novelty decorated cake – edible decorations Yr10 – Yr12

**CHAMPION JUNIOR COOKING EXHIBIT classes 41 - 60**

**\$20 prize money donated by Mrs LESLEY COX**

**MOST SUCCESSFUL JUNIOR EXHIBITOR - \$20 donated by Ms ANNE HAZELL**

**AgShows NSW Rich Fruit Competition RECIPE (SQUARE TIN no larger than 20cm in length, breadth or diameter).**

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

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 **SQUARE 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.

**MADEIRA CAKE RECIPE (OBLONG TIN)**

225g plain flour	1 t'spn baking powder
225g butter or margarine, at room temperature	
225g castor sugar	finely grated rind 1 lemon
1 t'spn vanilla essence	4 eggs

*Preheat oven 170°C. Grease 23 x 13 cm loaf tin. Sift flour & baking powder into small bowl, set aside. With electric mixer, cream butter or margarine, adding sugar 2 tablespoons at a time, until light & fluffy. Stir in lemon rind & vanilla. Add eggs one at a time, beating 1 minute after each addition. Add the flour mixture, stir until just combined. Pour mixture into prepared **OBLONG tin** & tap lightly. Bake until metal skewer inserted in centre comes out clean, about 1 ¼ hours. Let cool in tin on wire rack for 10 minutes, then unmould the cake onto rack, to cool completely.*

**SPEEDWAY CAKE RECIPE. (RING TIN)**

125g butter or margarine	¾ cup castor sugar
1 cup Self Raising flour	2 eggs
3 Tablespoons milk	Grated rind of 1 orange
Pinch salt	

Mix all ingredients together and beat hard for 5 – 8 minutes until light and creamy. Bake in **RING tin** for approximately 30 minutes in 180° oven.