

SECTION C – COOKING

CHIEF STEWARD: Lesley Cox 6226 2372

STEWARD: Fiona Mason

JUDGING: FRIDAY 20 March 2026

FREE ENTRY PRIZEMONEY ONLY AWARDED in JUNIOR CLASSES.

SPECIAL PRIZE MONEY AWARDED

ENTRY FEE: Free entry, no prizemoney, special prizes and junior prizemoney awarded – 1st \$4
ENTRIES CLOSE: **Entries close and entry forms must be processed before 6pm on Thursday 19 March 2026.** Late entries will not be accepted. Entry forms can be downloaded from the website yassshow.org.au AND emailed to yassshowentries@gmail.com or brought to the Round House Pavilion no later than 6pm Thursday 19 March 2026.
Please indicate on your entry form, your ability to collect exhibits on Sunday 22 March 2026.

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 20 March 2026.** Exhibits can be left at the Bruce Merriman Pavilion prior to 6pm on Thursday 19 March 2026

ENTRY COLLECTION: Exhibits can be collected under Stewards' supervision from the **ROUND HOUSE PAVILION between 10am and 12pm on Sunday 22 March 2026. Exhibits and any Junior Prize Money not collected, will be forfeited.**

Regulations for Section C – PLEASE READ CAREFULLY.

- a) **Please don't cover exhibits with plastic wrap**
- b) Exhibits to be made or produced by the exhibitor. All exhibits – Open & Junior – to be individual effort only.
- c) Where icing is specified, only the top of cake is to be thinly iced. **No soft 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 & biscuits & Junior classes - children's commercial biscuits, scones, biscuits, pikelets, to be exhibited on a small plate.**
- f) Note tin requirements - round, square, oblong – acceptable. No ring or tapered tins to be used, unless specified.
- g) Please used compulsory recipe at end of schedule if class indicates recipe to be used.
- h) Exhibitor tickets MUST be securely fastened & visible. **Stewards WILL NOT be responsible for mislaid or missing tickets.**

OPEN CLASSES

1. Plain scones, 4 - maximum size 6cm. no fluted cutters to be used
2. Sultana scones, 4 – maximum size 6cm. no fluted cutters to be used
3. Cinnamon tea cake
4. Apple tea cake
5. Ginger bread cake
6. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
7. Shortbread, 1 round – max size 20cm
8. Anzac Biscuits, 4

9. Collection of biscuits, 3 different varieties, 2 of each
10. 2 variety of slices, 3 pieces each, 5cm x 5cm
11. Lamingtons – 4, 5cm cube, unfilled, butter cake mixture
12. Fruit Muffins – 4. Regular size. Using round muffin tins between 4cm and 8cm in diameter. Not to be cooked in paper cases.

CHAMPION OPEN COOKING EXHIBIT classes 1 – 12
\$10 Prize Money donated by Mrs KATHY JOHNSON
in memory of Mr & Mrs DAVID BULLMAN

13. Boiled fruit cake
14. Light Fruit Cake
15. Irish Tea Cake (compulsory recipe at end of schedule, for all entrants.)
16. Sultana Cake
17. Date & nut rolls, 2 – roll tins
18. Sponge sandwich, 4 eggs only. jam filled, not iced –**MARJORIE PAYNE MEMORIAL TROPHY**
donated by the PAYNE FAMILY
19. Cornflour sponge sandwich, jam filled
20. Swiss Roll. Jam filled. Edges must not be trimmed. Approx. 33cm x 23cm swiss roll tin
21. Marble cake, top only iced, pale pink -20cm round tin
22. Orange cake, top only orange icing – 20 cm round tin
23. Chocolate cake, top only chocolate icing – 20 cm round tin
24. Banana Cake – lemon icing (No frosting or butter cream)
25. Madeira Cake – not iced, oblong tin
26. Carrot Cake, lemon icing (No frosting or butter cream)

CHAMPION OPEN COOKING EXHIBIT classes 13 - 26
\$20 Gift Voucher donated by YASS COUNTRY KITCHEN

27. ASC of NSW Rich Fruit Cake – **\$25.00 Prize money**; compulsory recipe at end of schedule, for all entrants. **Square tin -20cm x 20cm.**

SPECIAL CLASS.

28. **Novice** - first time exhibitor at Yass Show – Cake of choice, 20cm round tin – labelled
\$20 Prize Money donated by Mrs FIONA MASON

GLUTEN FREE CLASSES.

29. Cake - labelled
30. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
31. Slice or Biscuits – slice 4 pieces, 5cm x 5cm; biscuits, 4
32. Muffins - 4 Regular size. Using round muffin tins between 4cm and 8cm in diameter. Not to be cooked in paper cases.

CHAMPION GLUTEN FREE EXHIBIT
\$20 Prize Money donated by Mrs LESLEY COX

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

MEN'S CLASSES

33. Plain scones, 4 – maximum size 6cm
34. Irish Tea Cake (compulsory recipe at end of schedule, for all entrants.)
35. Banana bread
36. Chocolate cake, chocolate icing

CHAMPION MEN'S COOKING EXHIBIT

\$20 Gift Voucher donated by YASS COUNTRY KITCHEN

**MOST SUCCESSFUL MEN'S EXHIBITOR - \$30 Gift Voucher donated by MABEL'S –
COMUR STREET, YASS.**

JUNIOR CLASSES – UNDER 18 YEARS

FREE ENTRY PRIZEMONEY: 1st - \$4.00 & SPECIAL PRIZES.

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 small plate

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

37. Commercial biscuits, 4 – iced & decorated K – Yr2
38. Pikelets, 4 K – Yr2
39. Choc Chip Biscuits, 4 K – Yr2

\$10 Prize Money donated by Mrs FIONA MASON – classes 37-39

40. Commercial biscuits, 4 – iced & decorated Yr3 – Yr6
41. Pikelets, 4 Yr3 – Yr6
42. Choc Chip Biscuits, 4 Yr3 – Yr6
43. Anzac Biscuits, 4 Yr7 – Yr9
44. Chocolate cake, chocolate icing

\$20 Gift Voucher donated by CAPITAL CHEMIST – YASS – classes 40-44

45. Marble Cake, top only iced, pale pink -20cm round tin,
46. Decorated patty cakes, 4 – patty papers to be used, **judged on appearance only.**
47. Speedway Cake – compulsory recipe at end of schedule, for all entrants.

\$10 prize money donated by Mrs FIONA MASON – class 47

48. Plain Scones, 4 maximum size 6cm.
49. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
50. Any other cake/baking not mentioned - labelled
51. Novelty decorated cake – edible decorations K – Yr2
52. Novelty decorated cake – edible decorations Yr3 – Yr6
53. Novelty decorated cake – edible decorations Yr7 – Yr9
54. Novelty decorated cake – edible decorations Yr10 – Yr12

CHAMPION JUNIOR COOKING EXHIBIT classes 37 - 54

\$20 prize money donated by Mrs LESLEY COX

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

COMPULSORY RECIPES TO BE USED.

ASC RICH FRUIT CAKE RECIPE. - SQUARE 20cm x20cm (8" x 8") TIN

250g chopped raisins	250g butter
250g sultanas	250g soft brown sugar
250g plain flour	4 large eggs
250g currants	90g chopped blanched almonds
125g chopped mixed peel	½ teaspoon almond essence
60g self raising flour	½ teaspoon vanilla essence
90g chopped red glace cherries	½ teaspoon lemon essence or finely grated lemon rind
½ teaspoon ground cloves	
½ teaspoon ground ginger	
¼ teaspoon nutmeg	
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 20cm x20cm (8" x 8") TIN** Bake in slow oven for approximately three and a 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.

IRISH TEA CAKE (OBLONG TIN)

225g plain flour	2 t'spn baking powder
375g mixed fruit	250ml cold tea
50ml whiskey	125g brown sugar
1/2 t'spn mixed spice	1 large egg

Place mixed fruit in bowl, pour over whiskey & cold tea, allow to soak up liquid overnight.

Preheat oven 170°C. Grease & line oblong tin. Combine flour, baking powder, sugar & mixed spice in mixing bowl. Make a well in centre & break in egg, mix to combine. Add a little of fruit mix liquid & mix it through (you are looking for a wet dough.) Stir in the fruit mix until thoroughly combined. Spoon dough into prepared tin. Bake for 1 hour

SPEEDWAY CAKE RECIPE. (RING TIN)

125g butter or margarine	$\frac{3}{4}$ 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.

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 tablespoon 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 $\frac{1}{4}$ hours. Let cool in tin on wire rack for 10 minutes, then unmould the cake onto rack, to cool completely.*