

SECTION C – COOKING

- CHIEF STEWARD:** Lesley Cox 6226 2372
- STEWARD:** Fiona Mason
- ENTRY FEE:** Free entry, no prizemoney, special prizes awarded and junior prizemoney. Junior prizemoney 1st \$3, 2nd \$1.50
- ENTRIES CLOSE:** **Entry forms** must be processed before **4pm on Thursday 17 March 2022**. Late entries will not be accepted. Entry forms can be downloaded from the website and brought to the **Bruce Merriman Pavilion** between **2pm and 4 pm on Thursday 17 March 2022**
- ENTRY SUBMISSION:** All entries must be delivered to the **Bruce Merriman Pavilion before 9.30 am Friday 18 March 2022**. Exhibits can be left at the Bruce Merriman Pavilion up to 6pm on Thursday 17 March 2022. There will be no observation of judging allowed.
- ENTRY COLLECTION:** Entries can be collected under Steward's supervision from the **Roundhouse Pavilion** between 10am and 12pm on Sunday 20 March 2022. Exhibits not collected by 12pm will be thrown away.

Special Regulations:

- a. **Entries must be made or produced by the exhibitor and be individual efforts.** If required, a declaration to this effect must be made by the exhibitor or parent/guardian (under 18 years).
- b. **Do not cover exhibits with plastic wrap.**
- c. Exhibitor tickets must be securely fastened and visible. Stewards are not responsible for mislaid or missing tickets.
- d. Where icing is specified, **tops must be thinly iced, not sides. No frosting allowed.**
- e. All cakes, including junior cakes, to be exhibited on a flat piece of **foil covered hard board, 2.5cm** larger than the cake.
- f. Scones and biscuits (Open and Men's classes) and Junior classes - commercial biscuits, scones, biscuits, pikelets, are to be exhibited on a **17cm/7" plate only.**
- g. **Scones – maximum size 6 cm** - no flute cutters to be used.
- h. Sponge sandwiches - 4 eggs only. Sponges – jam or mock cream fill – thin layer only
- i. No ring or tapered tins to be used, unless specified
- j. Open or Junior Most Successful Exhibitor - to be eligible must have at least 3 entries in different classes.

OPEN CLASSES

1. Plain scones, 4
2. Pumpkin scones, 4
3. Feature Class 2022 – Cheese Scones, 4-6 cm
4. Damper – max size 20 cm
5. Cinnamon tea cake
6. Ginger bread cake
7. Hot Cross Buns, 4
8. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
9. Shortbread, 1 round
10. Melting moments, 4
11. Rock Cakes, 4-6cm
12. Anzac Biscuits, 4
13. 3 varieties of slices, 2 pieces each, 5cm x 5cm.

CHAMPION OPEN COOKING EXHIBIT classes 1 – 13

\$10 Prize Money donated by Mrs Kathy Johnson in memory of Mr and Mrs David Bullman

14. Steamed Plum Pudding
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 filling
21. Zebra cake, not iced
22. Orange cake, orange icing – **Prize donated by Mrs Betty Barber**
23. Chocolate cake, chocolate icing
24. Banana cake, lemon or passionfruit icing
25. Madeira Cake – compulsory recipe below for all entrants (not iced)

MADEIRA CAKE RECIPE (LOAF 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 170C. Grease 23 x 13 cm **loaf tin**. Sift flour and baking powder into small bowl, set aside. With electric mixer, cream butter or margarine, adding sugar 2 tablespoons at a time, until light and fluffy. Stir in lemon rind and 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 tin and 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.

26. Any other cake not mentioned – labelled
27. ASC of NSW Rich Fruit Cake – compulsory recipe for all entrants. **Square 20cm x 20cm (8" x 8") tin to be used.**

ASC RICH FRUIT CAKE RECIPE - \$20 donated by ASC

50g (8 oz) sultanas	1/3 cup sherry or brandy
250 g (8 oz) chopped raisins	250 g (8 oz) plain flour
250 g (8 oz) currants	60 g (2 oz) self-raising flour
125 g (4 oz) chopped mixed peel	1/4 teaspoon grated nutmeg
90 g (3oz) chopped red glace cherries	1/2 teaspoon ground ginger
90 g (3 oz) chopped blanched almonds	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

Mix together all the fruits and nuts and sprinkle 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 **square 20cm x 20cm (8" x 8") tin** 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. The height of the cake should not exceed 5.7 cm (57 mm)

CHAMPION OPEN COOKING EXHIBIT classes 14-23

\$20 Gift Voucher donated by Yass Country Kitchen Pizza and Pasta – Aimee Rattenbury and Sharleen McFeeters

MOST SUCCESSFUL OPEN COOKING EXHIBITOR

MRS BELLE LUSCOMBE MEMORIAL PRIZE - \$50 donated by Mrs Barbara Shannon

MEN'S CLASSES

28. Plain Scones, 4
29. Rock Cakes, 4 – 6cm
30. Banana cake, lemon or passionfruit icing
31. Chocolate cake, chocolate icing
32. Madeira cake – compulsory recipe below for all entrants (not iced)
33. Any other cake not mentioned – labelled

CHAMPION MEN'S COOKING EXHIBIT

\$20 Gift Voucher donated by Yass Country Kitchen Pizza and Pasta – Aimee Rattenbury and Sharleen McFeeters

MOST SUCCESSFUL MEN'S EXHIBITOR

\$15 Gift Voucher donated by Thyme to Taste – Andrew Dodds

COOKING - JUNIOR CLASSES – UNDER 18 YEARS

34. Commercial biscuits, 4 – iced & decorated – Pre-School
35. Novelty decorated cake – Pre-School - Decorations must be edible

CHAMPION PRE-SCHOOL EXHIBIT

\$10 prize money donated by Mrs Fiona Mason

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

36. Commercial biscuits, 4 – iced and decorated K – Yr2
37. Pikelets, 4 K – Yr2
38. Choc Chip Biscuits, 4 K – Yr2
39. Commercial biscuits, 4 – iced and decorated Yr3 – Yr6
40. Pikelets, 4 Yr3 – Yr6
41. Choc Chip Biscuits, 4 Yr3 – Yr6
42. Choc Chip Biscuits, 4 Yr7 – Yr9
43. Chocolate cake, chocolate icing - **\$15 Gift Voucher donated by Capital Chemist**
44. Sponge sandwich, jam filled, not iced
45. Decorated patty cakes, 4 – patty papers to be used
46. Speedway Cake – compulsory recipe below for all entrants
\$10 donated by Mrs Fiona Mason

SPEEDWAY CAKE

- | | |
|--------------------------|--------------------------------|
| 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 180C oven.

47. Plain Scones, 4 - maximum size 6cm, no fluted cutters to be used
48. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
49. Any other cake not mentioned, labelled
50. Novelty decorated cake – edible decorations K-Yr2
51. Novelty decorated cake – edible decorations Yr3-Yr6

CHAMPION JUNIOR COOKING EXHIBIT classes 30 – 47 (excluding class 39 and 42)

\$10 prize money donated by Mrs Lesley Cox

MOST SUCCESSFUL JUNIOR EXHIBITOR

\$20 donated by Mrs Lilian Lawrence