

# SECTION C – COOKING

CHIEF STEWARD: Lesley Cox 6226 2372

STEWARD: Fiona Mason

JUDGING: FRIDAY 17 March 2023

**FREE ENTRY NO PRIZEMONEY:**

**PRIZEMONEY AWARDED in JUNIOR CLASSES; SPECIAL PRIZES 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 **4.30pm on Thursday 16 March 2023**. 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) Bring to the **Round House Pavilion** between **2pm & 4.30pm on Thursday 16 March 2023**

**ENTRY SUBMISSION:** All entries must be delivered to the **Bruce Merriman Pavilion (adjacent to the Round House Pavilion) between 8.30am and 9.30 am on Friday 17 March 2023**. Exhibits can be left at the Bruce Merriman Pavilion prior to 6pm on Thursday 16 March 2023.

**ENTRY COLLECTION:** Exhibits can be collected under Stewards' supervision from the **ROUND HOUSE PAVILION** between **10am and 12pm on Sunday 19 March 2023**

## **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 & biscuits & **Junior classes** - children's commercial biscuits, scones, biscuits, pikelets, to be exhibited on a **17cm/7" plate ONLY**.
- f. **SCONES – MAXIMUM SIZE 6CM.** No fluted cutters to be used.
- 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 19 March 2023, between 10.00am & 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. Hot Cross buns, 4
8. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
9. Shortbread, 1 round – max size 20cm

10. Melting moments, 4
11. Rock cakes, 4 – 6cm
12. Anzac Biscuits, 4
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

**CHAMPION OPEN COOKING EXHIBIT classes 1 – 16**  
**\$10 Prize Money donated by JOHNSON FAMILY**  
**in memory of Mr & Mrs DAVID BULLMAN**

17. Gluten Free cake - labelled
18. Boiled fruit cake
19. Light Fruit Cake
20. Date & nut rolls, 2 – roll tins
21. Sponge sandwich, jam filled, not iced – **MARJORIE PAYNE MEMORIAL TROPHY**  
**Donated by the PAYNE FAMILY**
22. Cornflour sponge sandwich, jam filled
23. Cinnamon sponge sandwich, mock cream fill
24. Marble cake, top only iced, pale pink -20cm round tin,
25. Orange cake, orange icing – oblong tin
26. Chocolate cake, top only chocolate icing – 20 cm round tin
27. Banana Bread – oblong tin
28. Madeira Cake – not iced (compulsory recipe for all entrants, at end of schedule.)
29. Feature Class 2023 – “Carrot Cake, lemon icing” (No frosting)
30. Any other cake not mentioned – labelled
31. ASC of NSW Rich Fruit Cake – compulsory recipe for all entrants, at end of schedule.  
**Square tin -20cm, no tapered tin.**

**CHAMPION OPEN COOKING EXHIBIT classes 17 - 30**  
**\$20 Gift Voucher donated by YASS COUNTRY KITCHEN, PIZZA & PASTA – SHARLEEN & AIMEE**

**SPECIAL CLASS.**

32. 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**

33. Plain scones, 4 – 6cm
34. Rock cakes, 4 – 6cm
35. Banana cake, lemon or passionfruit icing
36. Chocolate cake, chocolate icing
37. Madeira cake – not iced (compulsory recipe for all entrants at end of schedule.)
38. Any other cake not mentioned - labelled

**CHAMPION MEN'S COOKING EXHIBIT**  
**\$20 Gift Voucher donated by YASS COUNTRY KITCHEN, PIZZA & PASTA – 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**

**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.**

- 39. Commercial biscuits, 4 – iced & decorated K – Yr2
- 40. Pikelets, 4 K – Yr2
- 41. Choc Chip Biscuits, 4 K – Yr2
- 42. Commercial biscuits, 4 – iced & decorated Yr3 – Yr6

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

- 43. Pikelets, 4 Yr3 – Yr6
- 44. Choc Chip Biscuits, 4 Yr3 – Yr6
- 45. Choc Chip Biscuits, 4 Yr7 – Yr9
- 46. Chocolate cake, chocolate icing

**\$15 Gift Voucher donated by CAPITAL CHEMIST - YASS**

- 47. Marble Cake, top only iced, pale pink -20cm round tin,
- 48. Decorated patty cakes, 4 – patty papers to be used, **judged on appearance only.**
- 49. 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**

- 50. Plain Scones, 4
- 51. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
- 52. Any other cake not mentioned - labelled
- 53. Novelty decorated cake – edible decorations K – Yr2
- 54. Novelty decorated cake – edible decorations Yr3 – Yr6

**CHAMPION JUNIOR COOKING EXHIBIT classes 39– 54 (excluding classes 46 & 49)  
\$20 prize money donated by Mrs LESLEY COX**

**MOST SUCCESSFUL JUNIOR EXHIBITOR - \$20 donated by Mrs LILIAN LAWRENCE**

**ASC RICH FRUIT CAKE 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.