

COOKERY / SECTION 9

HEAD STEWARD: Donna Jenner 6687 1698

STEWARDS: Mellissa Madden, Rachelle Hedges

ENTRY FEE: Fifty cents per exhibit / ENTRIES CLOSE: 9a.m. Friday, 20th November

CONDITIONS:

1. All cakes to be made by the exhibitor – no packet cakes
2. All cakes will be cut through by the Judge
3. Exhibits are to be presented on cardboard covered with foil
4. Exhibit cards NOT to be attached to exhibit with pins
5. Point Score: First 5 points, Second 3 points, Third 1 point

Hints for Exhibiting:

- a. Never turn your cake onto a wire cake cooler, the marks will be regarded as decoration. Place your cake on tea towels.
- b. Do not trim your cake
- c. Storing your cake in plastic containers or bags prior to judging may draw moisture. For best results use cellophane.
- d. For 'show judging' slices should be 5cm x 3cm & best not to exhibit edge pieces.
- e. If baking for competition in weeks prior to show, leave cake out to cool until you are sure there is no heat left within the cake before freezing. Defrost the cake the day before entry, preferably overnight and then iced if necessary.
- f. When 'show baking', "cook as though you are baking for the Queen."

FRUIT & VEGETABLE CAKES

Prize Money: First \$15.00, Second \$10.00, Classes 9 & 10: First \$10.00, Second \$8.00

1. Fruit Cake, dark, no icing, 250g mixture (20cm round or square tin)
2. Fruit Cake, light, no icing, 250g mixture (20cm round or square tin)
3. Boiled Fruit Cake, 250g mixture (20cm round or square tin)
4. Boiled Fruit Pudding, 250g mixture
5. Steamed Fruit Pudding, 250g mixture
6. Sultana Cake, un-iced (20cm round or square tin)
7. Tutti Frutti Cake (20cm round tin)
8. Carrot Cake (20cm round tin) Iced
9. Orange Cake, Icing optional
10. Zebra Cake (20cm round tin)
11. Loaf (any kind) e.g. Date, Banana

SPONSORS

*Donna Jenner
Gloria Engle - Bettiens
Gloria Engle - Bettiens
Glennis Crosswell
Glennis Crosswell
Brookfarm
Troy Delaney
Heart of the Home
Barebones Art Space
Thomas Jenner
Barebones Art Space*

BUTTER CAKES & SPONGES

Prize Money: First \$8.00, Second \$5.00. Classes 18 & 19 – First \$5.00, Second \$3.00

12. Sponge Sandwich
13. Swiss Roll, Jam Filled
14. Plain Butter Cake, Iced (20cm round tin)
15. Butter Cake, Any other Variety (20cm round tin)
16. Rainbow Cake, three tiered, Jam Filled, Plain Iced
17. Chocolate Cake, Iced (20cm round tin)
18. Gluten Free Chocolate Cake (20cm round tin)
19. Lamingtons, plate of 6 (*lamingtons should be 4cm x 4cm*)
20. Patty Cakes, Iced, plate of 6 (*remove paper cases before entry*)

*Marie Swain
Dale Viola
Brooklyn Smith
Brooklyn Smith
Marie Swain
Rob Ryan
Catherine & Craig Kelly
Neville Maloney
Obsession Shoes*

BISCUITS & SLICES

Prize Money: First \$5.00, Second \$3.00

21. Monte Carlo Biscuits, plate of 6
22. Anzac Biscuits, plate of 6
23. Pikelets, plate of 6
24. Coconut Ice, plate of 6

SPONSORS

*Heart of the Home
Heart of the Home
Jenny McAuley
Jenny McAuley*

SECTION 9 / COOKERY

BISCUITS & SLICES cont

25. Jam Drops, plate of 6
26. Slice (not mixed), plate of 6
27. Gluten free Slice, (not mixed) plate of 6

SPONSORS

*Obsession Shoes
Dale Viola
Catherine & Craig Kelly*

HOMEMADE BREADS & MUFFINS

Prize Money: First \$8.00, Second \$5.00

28. Plain Scones, plate of 6
29. Pumpkin Scones, plate of 6
30. Damper
31. 500g White Bread Loaf
32. 500g Wholemeal Bread Loaf
33. 500g Grain Bread Loaf
34. 500g Gluten Free Bread Loaf
35. Petticoat Tails Shortbread – divided into 6 pieces
36. Muffins (not mixed), plate of 6

*Ronda Skinner
Dale Viola
Donna Jenner
Alicia Mathers
Alicia Mathers
Alicia Mathers
Catherine & Craig Kelly
Amanda Sidoti
Kristine Boyle*

CAKE DECORATING

Sponsored by Choux Choux Patisserie

Prize Money: First \$15.00, Second \$10.00

37. Wedding Cake, Two Tier. - Presented on a common base up to 35cm square, iced with fondant & decorated handwork only. Styrofoam block.
38. Wedding Cake: Miniature - Base up to 15cm. Styrofoam block.
39. Special Occasion Cake (excluding wedding).
One tier, iced with fondant & decorated with greeting, handwork only.
40. Novelty Cake.
Must be a decorated cake, not Styrofoam block. Packet cakes accepted in this class.
41. Decorated Cup Cakes (Muffin size) Plate of 4. Packet cake mix accepted in this class.
Must include edible real flowers.
42. Man Cake - any size or type of cake. No custard or cream fillings

BEST IN SHOW CHAMPION EXHIBIT

Rosette Sponsored by Dale Viola

MOST SUCCESSFUL EXHIBITOR

Rosette Sponsored by Kristine Boyle

Tart of the Show

2016 is the 10th Anniversary
of the Tart of the Show



2016 Tart Challenge - MACADAMIAS
Your tart must feature macadamias

Registration 9.00 in the Marquee beside the Moller Pavilion.

Judging commences 9.30 sharp

Entry fee: \$2.00

Enquiries: Head Steward Donna Jenner
6687 1698

Sponsored by Paul Schultz

2015 'Tart of the Show' winners Leanne Prior, Anne-Marie Nicholson with sponsor Paul Schultz
Photo: Claudia Schick

SECTION 9 / COOKERY

44. RICH FRUIT CAKE COMPETITION - Agricultural Societies Council of NSW

The following recipe is compulsory for all entrants

250g sultanas	1/4 teaspoon grated nutmeg	250g Plain Flour
250g chopped raisons	1/2 teaspoon ground ginger	60g SR Flour
250g currants	1/2 teaspoon ground cloves	4 large Eggs
125g chopped mixed peel	250g butter	1/2 teaspoon almond essence
90g chopped red glace cherries	250g soft brown sugar	1/2 teaspoon vanilla essence
90g chopped blanched almonds	1/2 teaspoon lemon essence or	
1/3 cup sherry or brandy	finely grated lemon rind	

Mix together all the fruits & nuts, sprinkle with sherry or brandy, cover & leave for at least one hour (overnight is preferred).

Sift together the flours & spices. Cream together the butter, sugar & essences.

Add the eggs one at a time, beating well after each addition. Alternately add the fruit & flour mixture, mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared tin no larger than 20cm & bake in a slow oven for approx. three & a half to four hours. Allow to cool in the tin.

NOTE: To ensure uniformity & depending upon the size it is suggested the raisons be snipped into two or three pieces.

WINNERS at Country Shows will receive a cash prize of \$10.00 & will be required to bake a second 'Rich Fruit Cake' in order to compete in a semi-final to be conducted by each of the 14 groups of the Agricultural Societies Council of NSW. The fourteen winners at regional state level will receive a cash prize of \$10.00 & are required to bake a third 'Rich Fruit Cake' for the final judging at the Sydney Royal Easter Show, where the winner will receive a cash prize of \$10.00.

2015 BANGALOW SHOW WINNER: LEANNE PRIOR

LAZY DAISY CAKE

Sponsored by Sharon & Nick Rudgley

The following recipe is compulsory to follow in classes 9 & 17.

185g Butter	3/4 cup castor sugar	3 tablespoons milk
3 eggs, beaten	1 3/4 cups SR flour	

1. Cream butter & sugar 2. Gradually add eggs & mix well 3. Add flour & milk alternately - approx 1/3 at a time. Stir gently & thoroughly 4. Place in a greased 20cm round tin.

Bake in moderate oven (180C) for 45 to 60 minutes, depending on your oven. Cool on tea towels.

Ice top of cake only with white icing & decorate using jelly beans to make a daisy or a daisy chain design.



SHOW THEME CHALLENGE

#43 Open Cookery Section #26 Junior Cookery Section

The following recipe is compulsory for all entrants to follow

PASSION FRUIT BUNDT CAKE

Sponsored by Sodafizz

125g softened butter	Icing:
3/4 cup castor sugar	1 tablespoon butter
2 eggs	1 1/2 cups Icing Sugar
2 cups SR Flour	2 Passion Fruit pulp
1/2 cup Milk	
4 Passion Fruit pulp	

1. Pre-heat oven to 180C & grease bundt tin. 2. Cream butter & sugar 3. Add eggs - mixing well after each egg 4. Sift flour - Add flour & milk alternately 5. Add Passion Fruit pulp & mix 6. Pour into bundt tin & bake for 40 minutes

Icing: 1 Mix butter with Icing Sugar 2. Add Passion Fruit pulp 3. Ice when cake is cooled & decorate with REAL edible flowers.

CHAMPION EXHIBITOR IN EACH AGE GROUP - Rosette

CHAMPION SHOW THEME OPEN & JUNIOR COOKERY CHALLENGE - Rosettes

SECTION 9a / JUNIOR COOKERY

HEAD STEWARD: Dianne Barton 6687 1421 / STEWARD: Dale Viola

ENTRY FEE: Fifty cents per exhibit/ ENTRIES CLOSE: 9a.m. Friday, 18th Nov. 2016

CONDITIONS:

- No packet cakes
- All exhibits presented on cardboard
- When cooling cake, place on tea towels. Wire rack marks will be regarded as decoration.
- When entering biscuits or slices, try to ensure uniformity of size. Slice pieces should not be taken from the edge. Slice pieces should be 5cm x 3cm each.
- Cakes may be baked in the weeks prior to the Show & frozen, defrosted the day before entering Ice after defrosting.

POINT SCORE: First 5 points, Second 3 points, Third 1 point

PRIZE MONEY: Junior First: \$5.00, Second \$2.00.

Intermediate & Senior: First \$10.00, Second \$5.00

PRE-SCHOOL

Sponsored by Lightwaves@Bangalow

1. Decorated Arrowroot Biscuit x 2
2. Potato made to look like a Face (using fruit & vegetables with toothpicks)

JUNIOR - 9 YEARS & UNDER

Sponsored by Sybil Johnston

3. Anzac Biscuits, plate of 4
4. Patty Cakes, white icing, plate of 4 in white patty pans
5. Jam Drops, plate of 4
6. Butter Cake, white icing in round tin
7. Chocolate Cake, chocolate icing in round tin
8. Pikelets, plate of 4
9. Lazy Daisy Cake - *following attached recipe*

INTERMEDIATE - 10 TO 14 YEARS

Sponsored by Jenner's Bobcat Hire

10. Anzac Biscuits, plate of 4
11. Patty Cakes, white icing, plate of 4
12. Date Loaf in loaf tin
13. Banana Cake, lemon icing in round tin
14. Chocolate Cake, chocolate icing in round tin
15. Pikelets, plate of 4
16. Plain Scones, plate of 4
17. Lazy Daisy Cake - *following attached recipe*

SENIOR - 15 TO 18 YEARS

Sponsored by Stephanie King & Niels Arup

18. Anzac Biscuits, plate of 6
19. Boiled Fruit Cake
20. Date Scones, plate of 6
21. Orange Cake, white icing
22. Banana Cake, lemon icing
23. Slices (not mixed), plate of 6
24. Coconut Ice, plate of 6

JUNIOR COOKERY OPEN

25. Gingerbread Men x 2 or a Gingerbread House
26. Show Theme Challenge - Passion Fruit Bundt Cake, *following attached recipe*