

COOKING & PRESERVES



HEAD STEWARD	Vanessa Brown Tomlinson - 0427 956 129
LOCATION	Main Pavilion -P12
ENTRIES	Junior -\$0.50 per entry, Open and Special -\$1 per entry
ENTRIES TAKEN	8:30am -10:30am, Thursday 1st May
ENTRIES CLOSE	10:30am, Thursday 1st May
ENTRIES COLLECTED	9am -10am, Sunday 4th May

REQUIREMENTS Entries to be submitted with entry form, entries can only be entered into one class. Limit of two (2) entries per person per class. Small neat labels on jars, all jams in screw top jars. No packet cakes unless specified. Firm plastic plates to be used for cooking entries, and placed in oven bags. No ring tins for any classes unless specified. Decorations may be used on iced cakes for junior and sub-junior sections. The judge reserves the right not to award prizes in any class if exhibits are not up to standard.

Codes: (AV)= Any Variety; (AOV) = Any Other Variety

Helpful Hints:

- Jams etc -jars to be a uniform size and clean -500 grams.
- Pickles -do not overcook, vegetables to be chunky and recognisable.
- Scones -uniform size and excess flour dusted off .
- Pikelets -small, uniform size and evenly browned.
- Lamingtons -small cube of uniform size.
- Cakes -no rack marks, no holes and fresh -only ice if instructed and on top only.
- Patty cakes -patty papers may be used also round bottomed pans.
- Fruit cakes -fruit evenly cut, boiled cakes and plum pudding do not have cherries.
- Biscuits -small and dainty.

PRIZES Special Sections as listed for each class.
Open: First -\$5 and card, Second -\$3 and card.
Junior: First -\$5, card and ribbon, Second -\$3, card and ribbon.

Sponsored by Lisa Dee Boutique, Watsons Kitchen, Narrabri Show Auxiliary, Edgeroi CWA, Irene Tomlinson, Vanessa and Steve Tomlinson and ASC of NSW.

COOKING & PRESERVES



CLASSES SPECIALS

1. Gentlemen's Chocolate Cake (16 years and over)
Home baked, packet cake mix may be used, iced on top only.
First -\$50 and ribbon, Second -\$25 and ribbon.
2. Ladies Boiled Fruit Cake
First -\$50 and ribbon, Second -\$25 and ribbon.
3. Steamed or Boiled Plum Pudding
First -\$20 and ribbon, Second -\$10 and ribbon.
4. ASC of NSW Rich Fruit Cake Competition
Entries must use recipe provided.
First -\$25 and ribbon Second -card and ribbon.

PRESERVES OPEN

5. 1 Jar of lemon butter
6. 1 Jar of marmalade
7. 1 Jar of fig jam
8. 1 Jar of apricot jam
9. 1 Jar of plum jam
10. 1 Jar of jam (AOV)
11. 1 Jar of chutney
12. 1 Jar of pickles (AV)
13. 1 Jar of relish
14. 1 Bottle of sauce (AV)
15. 1 Bottle of preserved vegetables (AV)
16. 1 Bottle of preserved fruit (AV)

Champion and Reserve Champion Preserve

COOKING OPEN

17. Chocolate cake - iced top only
18. Banana cake - lemon icing
19. Carrot cake - lemon icing
20. Gluten free slice (AV)
21. Gluten free cake - iced (AV)
22. Plain scones - Maude Hann Memorial
23. Plate of biscuits for afternoon tea - 3 varieties, 3 of each variety
24. Sponge cake - jam filled (AV)
25. 6 iced patty cakes
26. 6 lamingtons
27. Loaf of bread (AV)

Champion and Reserve Champion Cooking Item

ASSISTED CARE

28. Plate of biscuits for afternoon tea - 3 varieties, 3 of each variety
29. 6 iced patty cakes
30. Chocolate or butter cake - iced on top only

JUNIOR - 11 to 15 years

31. 3 decorated patty cakes
32. Rocky road
33. 3 plain scones
34. 3 pikelets
35. 3 brownies
36. Quick mix cake - iced top only (AV)

JUNIOR - Under 10 years

37. 3 decorated patty cakes kindly sponsored by Lisa Dee's
38. Packet butter cake - iced top only (AV)
39. 3 Anzac Biscuits
40. 3 pikelets (AV)
41. 3 chocolate crackles
42. 3 chocolate chip cookies

Champion and Reserve Champion Junior

Grand Champion Cooked Item or Preserve



ASC of NSW Rich Fruit Cake Recipe

INGREDIENTS

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

RECOMMENDED METHOD

1. Mix together all the fruits and nuts and sprinkle with sherry or brandy.
2. Cover and leave for at least 1 hour, but preferably overnight.
3. Sift together the flours and spices.
4. Cream together the butter and sugar with the essences.
5. 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.
6. 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.
7. Allow the cake to cool in the tin.

NOTES

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 5.7cm (57mm).