

COOKING & PRESERVES



HEAD STEWARD	Vanessa Brown-Tomlinson - 0421 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 30th April
ENTRIES CLOSE	10:30am, Thursday 30th April
ENTRIES COLLECTED	9am -10am, Sunday 3rd 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, Suzanne Schatz, Patricia & Ron Woods, Steve & Vanessa Tomlinson, Irene Tomlinson and ASC of NSW.





SPECIAL CLASSES

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)

5. *Do you have a favourite family recipe that dates back through time?*

A family recipe that everyone loves and knows?

In our 150th year celebrating Narrabri Show, share it with us!

It can be any variety of cake, slice, biscuit or preserve. Show us what means the most to you and your family (First \$50 & ribbon, Second \$25 and ribbon)

PRESERVES OPEN

6.1 Jar of lemon butter

7.1 Jar of marmalade

8.1 Jar of fig jam

9.1 Jar of jam (AOV)

10.1 Jar of chutney

11.1 Jar of pickles (AV)

12.1 Jar of relish

13.1 Bottle of sauce (AV)

14.1 Bottle of preserved vegetables (AV)

15.1 Bottle of preserved fruit (AV)

Champion and Reserve Champion Preserve

COOKING OPEN

16. Date Loaf or cake (no packet mix)

17. Banana cake - lemon icing

18. Gluten free cake - iced (AV)

19. Plain scones - Maude Hann Memorial

20. Plate of biscuits for afternoon tea - 3 varieties,
3 of each variety

21. 6 pieces of slice (AV)

22. 6 iced patty cakes

23. 6 lamingtons

24. 6 butterfly cakes (mock cream only)

25. Loaf of bread (AV)

Champion and Reserve Champion Cooking Item

ASSISTED CARE

26. Cake - iced on top only

JUNIOR - 11 to 15 years

27. 3 decorated patty cakes

28. Rocky road

29. 3 slice (AV)

30. 3 pikelets

31. 3 brownies

32. Bake us a cake for our 150th celebration

JUNIOR - Under 10 years

33. 3 decorated patty cakes *kindly sponsored by
Lisa Dee's*

34. Packet butter cake - iced top only (AV)

35. 3 Anzac Biscuits

36. 3 chocolate crackles

37. 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).