

COOKERY

2018 Sponsorship: Bodalla Bakery, Gundry Kitchen, Hair Craft, Narooma Sporting & Services Club, IGA, Eumun Tea, Sails at Tuross, Shell Service Station, Moruya Pharmacy, In & Out, Bath Patisserie

STEWARD: Gwenette Dunkley
ENTRY FORM CLOSING DATE: 6 pm Thursday 24th January 2019
EXHIBITS TO BE IN BY: 10 am Friday 25th January 2019
ENTRY FEES: \$1.00 per Junior Cookery class's
\$2.00 per all other class's
JUDGING - OPEN TO PUBLIC: Judging will commence at 10.30 am

CONDITIONS OF ENTRY:

LIMIT OF TWO (2) ENTRIES PER PERSON PER CLASS

Please read Instructions to Exhibitors

Please note a list of all ingredients must accompany each entry (firmly attached)

Entries that do not comply will be marked - NAS (Not According to Schedule) and will not be judged (Rule 11)

Cakes should be cooked in tins specified in Show Schedule or as recipe states, Ring tins are not permitted

A Novice Exhibitor in any Section is one who has never won a first prize in that particular class, or a similar class at any Agricultural Show (Rule 45)

All Cookery to be displayed on Foil Covered Boards

NO packet cakes unless specified

JUNIOR COOKERY

PRIZE MONEY: 1st - \$2.00; 2nd - \$1.00 (unless otherwise stated)

SECTION: I1 - 3 YEARS OLD AND UNDER

I1.01 Decorated Arrowroot biscuit

SECTION: I2 - 4 YEARS OLD AND UNDER

I2.02 Two (2) decorated Arrowroot biscuits

SECTION: I3 - 6 YEARS OLD AND UNDER

I3.03 Two (2) decorated Arrowroot biscuits

I3.05 Four (4) decorated patty cakes

I3.04 Three (3) chocolate crackles

SECTION: I4 - 9 YEARS OLD AND UNDER

I4.06 Four (4) ANZAC biscuits

I4.07 Four (4) pikelets

I4.08 Packet cake - uniced - please attach top of packet securely

I4.09 Packet cake - iced - please attach top of packet securely

I4.10 Four (4) decorated patty cakes

SECTION: I5 - 11 YEARS OLD AND UNDER

I5.11 Six (6) biscuits - one kind

I5.12 Four (4) patty cakes - uniced - not packet mix

I5.13 Packet cake - uniced - please attach top of packet securely

I5.14 Iced and decorated cake

I5.15 My favourite cake - please specify type

COOKERY (Continued)

SECTION: I6 - 14 YEARS OLD AND UNDER

- I6.16 Four (4) pikelets
- I6.17 Six (6) biscuits - one kind
- I6.18 Four (4) scones
- I6.19 Chocolate cake - iced top only
- I6.20 Iced and decorated cake

SECTION: I7 - 17 YEARS OLD AND UNDER

- I7.21 Four (4) pikelets
- I7.22 Four (4) patty cakes - uniced - not packet mix
- I7.23 Four (4) scones
- I7.24 Chocolate cake - iced top only
- I7.25 Iced and decorated cake

SPECIAL AWARDS:

BEST EXHIBIT I1 AND I2 COOKING (Classes I1.01 - I2.02)

BEST EXHIBIT I3 COOKING (Classes I3.03 - I3.05)

BEST EXHIBIT I4 COOKING (Classes I4.06 - I4.10)

BEST EXHIBIT I5 COOKING (Classes I5.11 - I5.15)

BEST EXHIBIT I6 COOKING (Classes I6.16 - I6.20)

BEST EXHIBIT I7 COOKING (Classes I7.21 - I7.25)

HIGHLY COMMENDED AWARD x 10

NOVICE COOKERY

PRIZE MONEY: 1st - \$4.00; 2nd - \$2.00 (unless otherwise stated)

SECTION: I8 - UNICED COOKERY - NOVICE

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|--|--|
| I8.26 Boiled fruit cake - (Special Prize: 1 st - \$10.00; 2 nd - \$5.00) | I8.31 Four (4) ANZAC biscuits |
| I8.27 Sultana cake - (Special Prize: 1 st - \$10.00; 2 nd - \$5.00) | I8.32 Four (4) shortbread biscuits |
| I8.28 Butter cake | I8.33 Four (4) pikelets - 6 cm diameter |
| I8.29 Four (4) patty cakes - not baked in paper cases | I8.34 Four (4) plain scones |
| I8.30 Slices - three (3) varieties, two (2) of each | I8.35 Four (4) date scones |
| | I8.36 Date loaf |
| | I8.37 Any other variety cooking - specify type |

SECTION: I9 - ICED COOKERY - NOVICE

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|--|--|
| I9.38 Marble cake, pink icing top only | I9.42 Orange cake, orange icing top only - baked in a loaf tin |
| I9.39 Banana cake, lemon icing top only | I9.43 Four (4) Lamingtons - 5 cm cubed |
| I9.40 Chocolate cake, chocolate icing top only | I9.44 Any other variety cake with appropriate icing - specify type |
| I9.41 Carrot cake, lemon icing top only | |

SPECIAL AWARDS:

CHAMPION EXHIBIT NOVICE (Classes I8.26 - I9.44)

MOST SUCCESSFUL EXHIBITOR NOVICE (Classes I8.26 - I9.44)

HIGHLY COMMENDED AWARD x 5

COOKERY (Continued)

OPEN COOKERY

PRIZE MONEY:

1st - \$4.00; 2nd - \$2.00 (unless otherwise stated)

SECTION: J1 - UNICED COOKERY - OPEN

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|-------|--|-------|---|
| J1.45 | Boiled fruit cake - (Special Prize: 1 st - \$10.00; 2 nd - \$5.00) | J1.55 | Four (4) plain scones |
| J1.46 | Sultana cake - (Special Prize: 1 st - \$5.00; 2 nd - \$2.00) | J1.56 | Four (4) pumpkin scones |
| J1.47 | Butter cake | J1.57 | Four (4) date scones |
| J1.48 | Sponge sandwich, jam filling | J1.58 | Date loaf - no nuts |
| J1.49 | Jam roll - ends not to be cut | J1.59 | Gingerbread |
| J1.50 | Afternoon tea biscuits - two (2) varieties, three (3) of each | J1.60 | Any other variety cake - specify type |
| J1.51 | Slices - three (3) varieties, two (2) of each | J1.61 | Over 65 yrs - Sultana cake - (Special Prize: 1 st - \$10.00; 2 nd - \$5.00) |
| J1.52 | Four (4) ANZAC biscuits | J1.62 | Over 65 yrs - My favourite cake - (Special Prize: 1 st - \$5.00; 2 nd - \$3.00) |
| J1.53 | Four (4) shortbread biscuits | J1.63 | Over 65 yrs - Slices - two (2) varieties, three (3) of each |
| J1.54 | Four (4) pikelets, approx 6 cm diameter | | |

SECTION: J2 - ICED COOKERY - OPEN

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|-------|--|-------|--|
| J2.64 | Marble cake, pink icing top only | J2.70 | Any other variety cake with appropriate icing, please specify type of cake |
| J2.65 | Banana cake, lemon icing top only | J2.71 | Four (4) lamingtons - 5 cm cubed (butter cake recipe) |
| J2.66 | Chocolate cake, chocolate icing top only | J2.72 | Over 65 yrs - Butter cake - iced - (Special Prize: 1 st - \$5.00; 2 nd - \$3.00) |
| J2.67 | Carrot cake, lemon icing top only | J2.73 | Over 65 yrs - Slices - two (2) varieties, three (3) of each |
| J2.68 | Orange cake, orange icing top only, baked in loaf tin | | |
| J2.69 | Rainbow cake, butter mixture, jam filled, white icing top & sides, coconut covered | | |

SPECIAL AWARDS:

CHAMPION EXHIBIT UNICED OPEN (Classes J1.45 - J1.63)

CHAMPION EXHIBIT ICED OPEN (Classes J2.64 - J2.73)

MOST SUCCESSFUL EXHIBITOR OPEN (Classes J1.45 - J2.73)

STEWARDS CHOICE AWARD

BEST EXHIBIT BOILED FRUIT CAKE (Classes I8.26 or J1.45)

BEST EXHIBIT SCONES (Classes I8.34 - I8.35 or J1.55 - J1.57)

HIGHLY COMMENDED AWARD x 2

COOKERY (Continued)

OTHER COOKERY

SECTION: J3 - OPEN TO ALL AGES WITH SPECIAL NEEDS

J3.74 Four (4) biscuits - one type

J3.75 Packet cake - iced as directed on packet - please attach top of packet securely

SECTION: J4 - LIVE LIFE PROGRAM

PRIZE MONEY: 1st - \$10.00; 2nd - \$5.00

J4.76 Healthy school lunchbox - displayed in a lunchbox

SECTION: J5 - GENTLEMEN ONLY COOKING

PRIZE MONEY: 1st - \$4.00; 2nd - \$2.00

J5.77 Four (4) muffins - please specify type of muffins

J5.78 Chocolate cake - iced with chocolate icing

SPECIAL AWARDS:

BEST EXHIBIT GENTLEMEN COOKING (Class J5.77 - J5.78)

SECTION: J6 - YEAST COOKERY

PRIZE MONEY: 1st - \$5.00; 2nd - \$3.00

J6.79 Handmade savoury loaf

J6.80 Handmade sweet loaf

J6.81 Four (4) hand and machine-made bread rolls

J6.82 Machine made savoury loaf

J6.83 Four (4) Sour dough rolls

J6.84 Sour dough - plain loaf

J6.85 Sour dough - fruit loaf

J6.86 Sour dough - any other variety

SPECIAL AWARD:

BEST EXHIBIT YEAST COOKERY (Classes J6.79 - J6.86)

SECTION: J7 - GLUTEN FREE

PRIZE MONEY: 1st - \$5.00; 2nd - \$3.00

J7.87 Six (6) biscuits AOV

J7.88 One cake uniced

J7.89 One cake iced top only

J7.90 Bread

SPECIAL AWARD:

BEST EXHIBIT GLUTEN FREE (Classes J7.87 - J7.90)

COOKERY (Continued)

CONDITIONS OF ENTRY - ICED AND DECORATED CAKES:

All Cakes Exhibited must be the work of the person named on the Entry Form

All Cakes Exhibited must stand on a base with cleats

Tulle, Ribbon, Braid and manufactured or hand-made non-synthetic stamens are permitted

Hobby Glue must not be used as an attachment medium for sugar work in any Classes in this Section

A Tier is defined as being more than one level, not necessarily one above the other

SECTION: J8 - ICED AND DECORATED CAKES

PRIZE MONEY: 1st - \$10.00; 2nd - \$5.00

J8.91 Celebration cake

J8.92 Decorated plaque, any medium, to 18 cm diameter

J8.93 Novelty cake

SPECIAL AWARD:

BEST EXHIBIT ICED AND DECORATED CAKE (Classes J8.91 - J8.93)

SECTION: J9 - CONFECTIONERY

J9.94 Coconut Ice, six (6) pieces

J9.95 Confectionery, two (2) varieties, three (3) of each

J9.96 Marshmallows, six (6) pieces

J9.97 Gift box of sweets, three (3) varieties

SPECIAL AWARD:

BEST EXHIBIT CONFECTIONERY (Classes J9.94 - J9.97)

PRIZE MONEY FOR J9.97 : 1st - \$15.00; 2nd - \$10.00

COOKERY (Continued)

ASC RICH FRUIT CAKE COMPETITION

CONDITIONS OF ENTRY:

Please read Instructions to Exhibitors

The Winner of this Section 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 (ASC)

The Fourteen Winners at Regional Level will each receive a cash prize of \$15.00 and are required to bake a third "Rich Fruit Cake" for the Final Judging at the Royal Easter Show where the winner will receive a cash prize of \$50.00

SECTION: J10 - RICH FRUIT CAKE

PRIZE MONEY: 1st - \$10.00; 2nd - \$5.00

J10.98 Rich Fruit Cake

THE FOLLOWING RECIPE IS COMPULSORY FOR ALL ENTRANTS:

INGREDIENTS:

1/4 teaspoon	grated nutmeg	250 gm	sultanas
1/2 teaspoon	ground ginger	250 gm	chopped raisins
1/2 teaspoon	ground cloves	250 gm	currants
250 gm	butter	125 gm	mixed peel
250 gm	soft brown sugar	90 gm	chopped red glace cherries
1/2 teaspoon	lemon essence or finely grated lemon rind	90 gm	chopped blanched almonds
		1/3 cup	sherry or brandy
1/2 teaspoon	almond essence	250 gm	plain flour
1/2 teaspoon	vanilla essence	60 gm	self raising flour
4	large eggs		

METHOD: Mix together all the fruit and nuts and sprinkle with the sherry or brandy. Cover and leave for at least one 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 tin no larger than 20 cm and bake in a slow oven for approximately three and a half to four 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 to 6 pieces and almonds crossways into 3 to 4 pieces.