

# **SECTION 25 HOMEMADE COOKING**

**Chief Steward:** Mr J Mison

**Assistant Chief Steward:** Mrs E Gumley

**Stewardesses:** Mrs H Mennie 0459 227 577, Mrs C Morton, Mrs C Turnbull 4455 1353, Mrs A Kissane, Ms R Bean & Mrs V Weir

## **ALL ENTRIES CLOSE 8PM WEDNESDAY**

### **Exhibits must be at the Showground before 10am Thursday**

No packet cakes allowed. No Ring tins to be used.

No Exhibitor to take more than 1 prize in each class except Classes 1, 2 & 3.

All cooking in this section to be cold.

Exhibitors tickets to be attached to a white cardboard plate either by pin, staple or sticky tape.

Junior cooking section listing Junior Section

**Prize Money: 1st \$5, 2nd \$3**

(unless stated otherwise)

## **Decorated Cakes & Puddings**

### **Class**

**25001** Decorated Cake - Fondant

Prize Money: 1st \$10, 2nd \$5

**Plus Trophy Donated by Stewardesses**

**25002** Novelty Decorated Cake - Fondant

Prize Money: 1st \$7, 2nd \$4

**Plus Special 1st Prize Donated by Mrs Eileen Scriven**

Prize Money \$5

**25003** Decorated Cake - Fondant - For those who have never won a prize

Prize Money: 1st \$7, 2nd \$4

**Plus Special Prize Money Donated by Mrs Eileen Scriven**

1st \$10, 2nd \$5

**25004** Christmas Pudding - Steamed - 500g (1/2lb) butter mixture

Prize Money: 1st \$8, 2nd \$5

**25005** Christmas Pudding - Steamed - 500g (1/2lb) butter mixture

For those who have never won a prize

Prize Money: 1st \$8, 2nd \$5

## **Cakes Uniced**

**25006** Christmas Cake - 500g (1/2lb) butter mixture

Prize Money: 1st \$8, 2nd \$5

**25007** Boiled Fruit Cake - baked in a tin up to 20cm (8")

Prize Money: 1st \$8, 2nd \$5

**25008** Boiled Fruit Cake - baked in a tin up to 20cm (8")

For those who have never won a prize

Prize Money: 1st \$8, 2nd \$5

**25009** Boiled Pineapple Fruit Cake

Prize Money: 1st \$8, 2nd \$5

**Plus Trophy Donated by Mrs J L Thomson OAM**

**25010** Sultana Cake - 500g (1/2lb) mixture - no peel

**Plus Trophy in Memory of Mrs Leila Anderson**

- 25011** Sultana Cake - for those 65yrs & over
- 25012** Gingerbread
- 25013** Date Loaf - no nuts
- 25014** Nut Loaf - no fruit
- 25015** 6 Patty Cakes - not to be cooked in paper cases
- 25016** Plain Butter Cake
- 25017** Jam Roll - ends not to be cut
- 25018** Sponge Sandwich - Raspberry Jam filling - No cornflour to be used
- 25019** Cinnamon Sponge Sandwich - mock cream filling
- 25020** Cornflour Sponge - mock cream filling
- 25021** Chocolate Sponge Cake - mock cream filling
- 25022** Old Style Sponge Cake  
4 large eggs, 6oz sugar, 4oz plain flour, juice of 1/2 lemon or essence

**Mrs Liz Brook Memorial Trophy**

For Best Sponge Overall Classes 25018 – 25022

**Cakes Iced - on top only**

(except where stated)

- 25023** Banana Cake (no essence, baked in loaf tin)
- 25024** Rainbow Cake (jam filling, butter mixture to be iced top and sides)  
Layers to be from bottom to top, Brown, Pink and White
- 25025** Peach Blossom Cake  
**Plus Trophy in Memory of Mrs Kerry Donovan**  
**Donated by her family**
- 25026** Orange Cake (baked in loaf tin)
- 25027** Cherry Cake
- 25028** Cocoa Cake
- 25029** Marble Cake
- 25030** Passionfruit Sandwich (butter mixture)
- 25031** Gluten Free Cake
- 25032** 6 Lamingtons - 5cm cubed
- 25033** Carrot Cake
- 25034** Favourite Cake - baked by a MALE

**Most Successful Exhibitor classes 25004 - 25034**

**Trophy in Memory of Mrs Joan Andriske**

## Miscellaneous

**25035** Chocolate Brownies (not iced) 6 pieces approx. 5cm X 5cm

**25036** Fruit Slice (not iced) 6 pieces approx. 5cm x 5cm

**25037** Savoury Muffins x 3 (1 variety) (no papers allowed)

**25038** My Favourite Muffins x 3 (1 variety) (no papers allowed)

**25039** My Favourite Cake

**25040** Pikelets (1/2 doz.)

**25041** Fruit Scones (1/2 doz.)

**25042** Plain Scones (1/2 doz.)

### Plus Trophy in Memory of Mrs Aileen Wilford

**25043** Plain Scones (1/2 doz.) For those who have never won a prize

**25044** Pavlova (marshmallow centre)

**25045** Pavlova Roll (unfilled)

**25046** Home-made Yeast Loaf of Bread - name of bread on tag - Any size or shape

**25047** Any Item - In Section 25 - Made by Exhibitor with Special Needs

### Zilma Turnbull Memorial Prize

for the Most Successful Cooking Exhibitor

2 points for 1st, 1 point for 2nd, to start at Class 25004

### CHAMPION RIBBONS - Homemade Cooking

Judged from Classes 25004 - 25010 & 25011 - 25047

## 21 Yrs & under

**25048** 6 Plain Scones

**25049** Chocolate Cake (iced)

**25050** Plain Butter Cake

**25051** Orange Cake (baked in loaf tin) Iced on top

**25052** Banana Cake (baked in loaf tin) Iced on top

**25053** Marble Cake Iced on top

**25054** My Favourite Muffins x 3 (1 variety) (no papers allowed)

### Most Successful 21Yrs & under Cooking Trophy

Supported by Harris Scarfe

**CHAMPION RIBBON - Homemade Cooking 21 Yrs & under**

# Open Rich Fruit Cake Competition

Prize Money: 1st \$25, 2nd \$5  
Sponsored by Andrew Horne and AgShows NSW

## Class

**25055** AgShows NSW, Rich Fruit Cake Competition

The following recipe is compulsory for all entrants:

### INGREDIENTS:

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

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 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 **square 20cm x 20cm (8" x 8") tin** and bake in a slow oven for approximately 3 ½ - 4 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 4-6 pieces and the almonds crosswise into 3-4 pieces.

**Judge Note: The height of the cake should not exceed 5.7cm (57mm)**

### CAKES MUST BE UNCUT

**Plus Special Prize Money in Memory of the late Mrs Ila Young**

1st \$50, 2nd \$30

Milton's winner will be required to bake a second "Rich Fruit Cake" in order to compete in the Group 5 semi-final.

Group 5 semi-final prize money: 1st \$120, 2nd \$50, 3rd \$30

State winner at Sydney Royal \$100

Sponsored by Andrew Horne and AgShows NSW