



SECTION 3 FOOD & COOKERY

Steward: Marlyn Mills

48 298235 or 0419 981441

Entries close on Wednesday 21st March 2012.

Exhibits to be delivered to the Pavilion by 6:00pm on Thursday 22nd March 2012.

Entry fees: Adults \$1.00 Juniors: \$0:50, unless otherwise stated.

Each exhibitor is limited to four (4) entries per class.

Prize money 1st \$4:00 2nd \$2:00 OR Vouchers.

Collection of exhibits will be from 4:00pm on Sunday 24th March 2012.

Exhibitors must present their exhibit tickets for collection.

Entries may be arranged on boards or heavy firm cardboard covered in foil, only 2.5cm larger than cake. Please use clear plastic bags or glad oven bags. No cling wrap. Packet cakes not accepted unless otherwise stated. Exhibitors' tickets must be displayed with entries.

RICH FRUIT CAKE COMPETITION

401. Rich Fruit Cake First Prize \$10. **See requirements below.**

OPEN SECTION

402. Fruit Cake Un iced

403. Sultana Cake Un iced

404. Date Loaf

405. Boiled Fruit Cake

406. Plain Butter Iced

407. Chocolate Butter Iced

408. Carrot Cake may be frosted

409. Plum Pudding

410. 6 Patty Cakes Un iced,
(Not in paper case)

411. 6 Rock Cakes

412. 6 Plain Scones

413. 6 Pumpkin Scones

414. 6 Fruit Scones

415. 6 Muffins

416. Banana Cake Iced

417. Plain Sponge Jam Filled

418. Plate Shortbread

419. Plate of homemade biscuits

420. Apple Pie

Sponsored by COPES KITCHEN

421. First Time Entrants in Open Section
Choice of - Boiled Fruit Cake or Plain
Butter cake.

CHAMPION EXHIBIT OPEN SECTION

MOST SUCCESSFUL EXHIBITOR IN OPEN SECTION



SPECIAL SECTION

SLICE/CAKE OR PIE

- | | | | |
|------|-----------------------|------|-----------------------------|
| 430. | Boiled lollies/toffee | 433. | Specialty Cake Name variety |
| 431. | Peanut toffee/brittle | 434. | Pumpkin Pie |
| 432. | Caramel Slice or Pie | | |

CHAMPION EXHIBIT

BREADS

(MACHINE & HANDMADE)

- | | | | |
|------|------------------------------|------|-------------------------|
| 440. | White Loaf Machine made | 442. | Fruit Loaf Machine made |
| 441. | Whole meal Loaf Machine made | 443. | Any Loaf Hand made |

CHAMPION EXHIBIT IN BREAD SECTION

MOST SUCCESSFUL EXHIBITOR IN BREAD SECTION

MENS SECTION

- | | | | |
|------|----------------------|------|-------------------------------|
| 450. | 6 Scones any variety | 452. | Packet cake may be iced |
| 451. | 6 Patty Cakes | | (Please include packet label) |

CHAMPION EXHIBIT IN MENS SECTION

MOST SUCCESSFULL EXHIBITOR – FOOD AND COOKERY

GRAND CHAMPION - FOOD AND COOKERY



CAKE DECORATING SECTION

All classes are judged on appearance only, and need NOT be cake based.

Tulle, ribbons, stamens, cardboard, pillars, may be used, food colouring must be edible.

- 460. NOVICE Decorated Cake (any occasion) Trophy donated by Marlyn Mills
- 461. Artistically Decorated Cake
- 462. Celebration or Special Occasion
- 463. Mini Cake Floral
- 464. Mini Cake Novelty
- 465. Decorated Plaque Novelty – not larger than 20cms
- 466. Decorated Plaque Floral – not larger than 20cms

CHAMPION DECORATED CAKE

Trophy donated by Goulburn & District Cake Decorators Guild

JUNIOR SECTION

16 YEARS AND UNDER

Please include age on entry form, plates no larger than 20cm

- | | |
|--|--|
| 470. Packet Cake iced
(Please include packet label) | 477. 6 Homemade Biscuits – any kind |
| 471. Chocolate Butter Cake | 478. 4 Iced & Decorated Commercial
Biscuits 4 years & under |
| 472. 6 Patty Cakes | 479. 4 Iced & Decorated Commercial
Biscuits 5 to 8 years |
| 473. 6 Plain Scones | 480. 4 Iced & Decorated Commercial
Biscuits 9 to 12years |
| 474. 6 Chocolate Crackles 10yrs & under | 481. Decorated Easter Egg |
| 475. 6 Chocolate Crackles 11yrs & over | |
| 476. 6 Muffins | |

MOST SUCCESSFUL EXHIBITOR IN JUNIOR SECTION

TROPHY DONATED BY: MRS J. AUBREY

CHAMPION EXHIBIT IN JUNIOR SECTION

TROPHY DONATED BY: MRS J. AUBREY



The Agricultural Societies Council of NSW

RICH FRUIT CAKE

The following recipe is COMPULSORY for all entrants.

250g sultanas

¼ teaspoon grated nutmeg

250g chopped raisins

½ teaspoon ground ginger

250g currants

½ teaspoon ground cloves

125g chopped mixed peel

250g butter

90g chopped red glace' cherries

4 large eggs

250g soft brown sugar

90g chopped blanched almonds

**½ teaspoon lemon essence OR finely
grated lemon**

1/3 cup sherry or brandy

250g plain flour

½ teaspoon almond essence

60g self-raising flour

½ teaspoon vanilla essence

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, and 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 20cm and bake in a slow oven for approximately 3½ to 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 to 6 pieces and almonds crosswise into 3 to 4 pieces

The winner at Goulburn will receive a cash prize of \$10 and will be required to bake a second "Rich Fruit Cake: in order to compete in a semi-final conducted by Group 7 of the ASC.

The winner at Regional level will receive a cash prize of \$50, and will be required to bake a third "Rich Fruit Cake" for the final judging at the Royal Easter Show in 2012, where the winner will receive a cash prize of \$50.00