

HOMEMADES

SECTION P

Sponsored by



STEWARDS:

Katie Kelly, Rhonda Ward

ENTRY FEES:

50c.- each ticket to be attached to all exhibits

ENTRIES:

Exhibits must be in pavilion ready for judging by 9am Friday of the show.

Help yourself and the Show Society by forwarding your entries early please

PRIZES:

First \$2, unless sponsored (prizes to be collected from Secretary's Office at the showground)

TROPHIES:

CHAMPION EXHIBIT OF THIS SECTION – TROPHY & RIBBON.
MOST SUCCESSFUL EXHIBITOR IN COOKERY & CHILDRENS
\$50 cash for the winner of class 26 – Chocolate Cake made by a man.
Donated by Viridis Ag.

CONDITIONS OF ENTRY:

- Cakes to be only iced on top
- All exhibits to be homemade & displayed on white paper plates
- All cooking to be made previous day to first day of show
- All sandwich cakes & sponges to have fillings
- Exhibits in collections cannot compete in other classes and visa-versa
- Cake made from commercial mixtures not accepted unless stated
- Cake Tin – SQUARE no more than 8" for **FRUIT CAKES**
- Fruit cakes on cake board
- NO RING TINS

CATEGORIES:

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| 1. Special Fruit Cake, recipe opposite page.
(\$10 – district exhibit by ASC) | 19. Butter cake – iced not chocolate |
| 2. Scones – plain – half dozen (6) | 20. Meringues - ½ dozen (6) |
| 3. Scones – date – half dozen (6) | 21. Muffins - four (4) |
| 4. Gluten free cake – any variety | 22. Orange cake – iced |
| 5. Banana cake - iced white, lemon juice flavour | 23. Date roll – baked in roll tin |
| 6. Jam tarts - four (4) | 24. Plate of slice – 2 varieties, 2 of each |
| 7. Fruit cake - boiled (trophy by ladies' auxiliary) | 25. Mud cake – iced |
| | 26. Chocolate cake – chocolate icing, made
by a MAN. \$50 cash prizemoney donated
by Viridis Ag. |
| 8. Sultana cake, not iced, 1/2 lb (227gms) mixture | 27. Butter cake – NO chocolate icing, made
by a MAN |
| 9. Chocolate sponge sandwich - not iced | 28. Scones – ½ dozen (6), made by a MAN |
| 10. Plain sponge sandwich – jam filled – not iced | Most successful trophy for Man made
classes
(classes 26-28) donated by Ladies
Auxiliary |
| 11. Coffee Sponge - not iced | 29. Best decorated cake |
| 12. Ginger cake - white icing-lemon juice flavour | 30. Best decorated cake – oval or formal
18yrs |
| 13. Plum pudding - 1/2lb mixture - basin or cloth | 31. Bread – made by hand |
| 14. Cream puffs - 1/2dozen (6) | 32. Sourdough bread - made by hand |
| 15. Marble cake – iced pink (donated by Ladies
Aux.) | |
| 16. Carrot cake with lemon icing | 33. Any packet cake -made by resident of
Moyne |
| 17. Lamingtons – ½ dozen (6) butter mixture | |
| 18. Chocolate butter cake – chocolate icing | |

CHILDREN'S COOKERY

CHILDREN 16 to 18 YEARS, ENTRY FREE

- 35. Scones – plain – half dozen (6)
- 36. Scones – date or fruit – half dozen (6)
- 37. Jam tarts, four (4)
- 38. Plate of slices, 2 varieties and 2 of each
- 39. Plain butter cake

CHILDREN 13 to 16 YEARS, ENTRY FREE

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| 40. Scones – plain – half dozen (6) | 45. Plain cake decorated, your choice |
| 41. Scones – date or fruit – half dozen (6) | 46. Anzac biscuits, half dozen (6) |
| 42. Jam tarts, four (4) | 47. Chocolate cake (NOT a packet cake) |
| 43. Plate of slices, 2 varieties and 2 of each | 48. Sponge sandwich, jam filled, not iced |
| 44. Plain butter cake | -Trophy donated by Ladies Auxiliary |

TROPHY FOR MOST SUCCESSFUL Entry 13 TO 16 YEARS

CHILDREN FROM 9 to 12 YEARS, ENTRY FREE

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| 49. Scones - plain – half dozen (6) | 54. Chocolate packet cake, chocolate icing |
| 50. Gingerbread item, four decorated (4) | 55. Plain decorated cake – your choice |
| 51. Pikelets, half dozen (6) | -Trophy donated by Ladies Auxiliary |
| 52. Coconut Ice, half dozen (6) | 56. Anzac biscuits – half dozen (6) |
| 53. Sponge sandwich, jam filled, not iced | 57. School Group Cooking |

TROPHY FOR MOST SUCCESSFUL ENTRY 9 TO 12 YEARS

CHILDREN FROM 5 TO 8 YEARS, ENTRY FREE

- 58. Decorated cupcakes – muffin size (3)
- 59. Plain decorated cake, your choice
- 60. Gingerbread item, decorated (3)

MOST SUCCESSFUL categories 53 to 56

PRE-SCHOOL AGE, ENTRY FREE

- 62. Arrowroot biscuits decorated (3)
- 63. Decorated cupcakes – muffin size (3)

MOST SUCCESSFUL categories 57 to 58

ALL COOKING MUST BE DONE BY THE ENTRANT
(Pavilion CLOSED to general public whilst judging in progress)

ASC OF NSW

RICH FRUIT CAKE COMPETITION

- The following recipe is compulsory for all entrants
- Winners at group levels to compete at The Royal Sydney Show

SPECIAL RICH FRUIT

CAKE

INGREDIENTS:

90g (3ozs) Cherries	½ teaspoon vanilla essence
250g (8ozs) sultanas	¼ teaspoon grated nutmeg
250g (8ozs) chopped raisins	½ teaspoon ground ginger
250g (8ozs) currants	½ teaspoon ground cloves
125g (4ozs) mixed peel	250g (8ozs) butter
90g (3ozs) chopped blanched almonds	250g (8ozs) soft brown sugar
1/3 cup sherry or brandy	½ teaspoon lemon essence or finely grated lemon rind
250g (8ozs) plain flour	½ teaspoon almond essence
60g (2ozs) self raising flour	4 large eggs

To ensure uniformity and depending on size it is suggested the raisins be snipped into 2 or 3 pieces, cherries 4-6 pieces and the almonds crossways into 3 – 4 pieces

METHOD:

- Mix together all fruits and nuts and sprinkle with sherry or brandy. Cover and leave overnight preferably, or at least for one hour
- Sift together all flours and spices
- Cream together butter, sugar essences
- Add the eggs one at a time, beating well after each addition
- Then alternately add the fruit and flour mixtures, mix thoroughly
Mixture should be stiff enough to support a wooden spoon
- Place mixture in prepared **SQUARE TIN**, no larger than 20cm (8")
- Bake in a slow oven for approximately 3 ¼ to 4 hours
- Allow to cool in tin

Winners at Country Shows received a \$10 prize and are required to bake a second cake for the semi-final of the RAS. 14 - winners at Regional level will receive \$15.

A third cake will be required for the final at Sydney Royal Show.

Regional judging of Special Rich Fruit Cake will take place at Canowindra Show.

To be in pavilion, ready for judging by 9.00am Friday first day of Show.

Your cake will be available for collection between 3-5pm on the Saturday of Show.