

SECTION 10 - COOKING

Stewardesses: Mrs J. Starkey, Mrs M. McLachlan, Mrs E. Riedel
See Special Conditions applying to all Pavilion Exhibits
\$30 towards Prize money **donated by KANGAROO VALLEY CWA**
1st \$5, 2nd \$3 unless otherwise stated

CAKES

Cakes to be exhibited on flat plate or covered board. No ring tins.

Class 10001 Currant Cake

1st \$10, 2nd \$5

Class 10002 Sultana Cake

1st \$10, 2nd \$5

Class 10003 Fruit Cake

1st \$10, 2nd \$5

Class 10004 Rich Dark Fruit Cake (receipt page 54)

1st \$10, 2nd \$5, 3rd \$3

Class 10005 Boiled Fruit Cake

1st \$10, 2nd \$5

Class 10006 Date Loaf or Roll

Class 10007 Orange Cake, iced on top

1st \$10, 2nd \$5

Class 10008 Banana Cake, iced on top.

1st \$10, 2nd \$5

Class 10009 Carrot Cake, iced on top.

1st \$10, 2nd \$5

Class 10010 Marble Cake, iced on top

Class 10011 Peach Blossom Cake, iced on top

Class 10012 Your Family's Favourite Cake

1st \$20, 2nd \$10 Donated by JING JO CAFÉ RESTAURANT

(include recipe which becomes the property of K. V. A. & H.)

Class 10013 Chocolate Cake, iced on top.

THE ETHEL COX MEMORIAL TROPHY

Donated by Mesdames E. McGUINNESS & C. McGUIRE

Class 10014 Sponge Sandwich, Uniced

Class 10015 Six Muffins - any flavour

Class 10016 Six Iced Small Cakes. Not to be cooked in paper cups

Class 10017 Health Food - Slice or Bar (provide list of ingredients)

Class 10018 Six Lamingtons

Class 10019 Collection of Biscuits at least 3 distinct varieties. (2 of each)

Class 10020 Cake not previously mentioned

Class 10021 Round of Shortbread

1st \$20, 2nd \$10 Donated by JING JO CAFÉ RESTAURANT

Class 10022 Plate of Plain Scones

1st \$10, 2nd \$5

Class 10023 Plate of Scones, any variety

1st \$3, 2nd \$1.50

Class 10024 Collection of Scones - 2 of each variety

1st \$10, 2nd \$5

Class 10025 Apple Pie, Shortcrust Pastry Top and Bottom

1st \$10, 2nd \$5

Cakes (cont)

Class 10026 White, Wholemeal or Wholegrain Loaf

1st \$20, 2nd \$15 Donated by JING JO CAFÉ RESTAURANT

Class 10027 Six Bread Rolls

Class 10028 Sweet Yeast Bread/Cake

1st \$10, 2nd \$5

Class 10029 Fancy Bread any style

1st \$10, 2nd \$5

Class 10030 Apple Crumble

1st \$20, 2nd \$10 Donated by JING JO CAFÉ RESTAURANT

DECORATED CAKES

Class 10031 Brownies

1st \$20, 2nd \$10 Donated by JING JO CAFE RESTAURANT

Class 10032 Best Decorated Cake

(Special Occasion Cake, e.g. Birthday, Wedding, Christening etc., one tier).

1st \$10, 2nd \$5

Class 10033 Best Six Novelty Cup Cakes

1st \$10, 2nd \$5

Class 10034 Best Novelty or Most Decorative Cake

1st \$10, 2nd \$5

Class 10035 Sugar Art - Floral Spray or Arrangement of hand moulded flowers

1st \$10, 2nd \$5

CHAMPION RIBBON FOR BEST COOKING EXHIBIT

RICH FRUIT CAKE Class (10004)

NSW COMPETITION (Compulsory Recipe)

Sponsored by THE AGRICULTURAL SOCIETIES COUNCIL OF NSW

Prizes also: 1st \$10, 2nd \$5 & 3rd \$3

Winner at Kangaroo Valley goes on to the Zone Final at Albion Park on 8th March, 2010. Cakes from previous judging, cut in half, will be accepted at Zone judging. Zone winners will receive a cash prize of \$15. Winner from Zone judging will be required to bake a second Cake for the final judging at the Royal Easter Show where the winner will receive a cash prize of **\$50.00**.

The following recipe is compulsory for all entrants.

RICH FRUIT CAKE

Here's what you need:

250g (8oz) sultanas
250g (8oz) chopped raisins
250g (8oz) currants
125g (4oz) chopped mixed peel
90g (3oz) chopped red glace cherries
90g (3oz) chopped blanched almonds
1/3 cup sherry or brandy
250g (8oz) plain flour
60g (2oz) self raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
250g (8oz) butter
250g (8oz) 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

Here's what you do:

Mix together the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least one (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 (8 inches) and bake in a slow oven for approximately 3-4 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.

Winners at Country Shows will each receive a cash prize of \$10.00 and 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 fourteen groups of the Agricultural Societies Council of NSW. The fourteen winners at group level will each receive a cash prize of \$15, 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