

**Office Hours**

Monday 16<sup>th</sup> March–Tuesday 17<sup>th</sup> March: 10am–6pm Wednesday 18<sup>th</sup> March–  
Thursday 19<sup>th</sup> March: 9am–7pm Sunday 22<sup>nd</sup> March: 9 am–12 noon

Show Times Open to the Public  
Friday 20<sup>th</sup> March 2pm. –10pm  
Saturday 21<sup>st</sup> March 10am –10pm  
Sunday Equestrian Events 8am – 2pm free entry

Adult .....	\$15.00
Child .....	\$5.00
Pensioner .....	\$10.00
Two Day Family Pass.....	\$50.00
2Adults 2 Children \$2 each additional Child	
Two Day Adult Pass .....	\$25.00
Two Day Pensioners Pass .....	\$10.00
Children Under 6 .....	Free
Blind or Wheelchair Persons .....	Free

Section	Closing Time	Date
Show Girl Competition		March
Junior Show Girl		
Photography	6pm	Wednesday 18th March
Needlework	6pm	Wednesday 18th March
Fine Arts And Crafts	6pm	Wednesday 18th March
Wool	6pm	Wednesday 18th March
Jams and Preserves	6pm	Wednesday 18th March
Cooking	6pm	Wednesday 18th March
Fruit	6pm	Thursday 19th March
Vegetables and Farm Produce	6pm	Thursday 19th March
Horticulture	6pm	Thursday 19th March
Ring		Post Entry Sunday 22 <sup>nd</sup> March

## **Office Bearers**

### **Executive Committee**

#### **President:**

Mr David Peters

#### **Senior Vice President**

Lee Wiggins

#### **Vice President:**

#### **Honorary Secretary:**

Mrs Vanetta Renshaw

Mrs Heather Fitzgerald

#### **Treasury Committee:**

Kim Durie

Dot Gee

Executive Committee

#### **Showgirl Co-ordinator:**

Amy McManus

#### **Ringmaster:**

Mr David Peters

#### **Assistant Ringmaster**

Pam Campbell

#### **Pavilion Stewards**

Messrs Keith Cambourne, Terry Hatton, ,  
Les Ray, Kevin Kirby, Phil Hine, Darryl Fitzgerald

#### **Safety Officer**

Mr Darryl Fitzgerald

#### **Post Entries Steward:**

Tba

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Jams and Preserves	6pm	Wednesday 18th March
Cooking	6pm	Wednesday 18th March
Fruit	6pm	Thursday 19th March
Vegetables and Farm Produce	6pm	Thursday 19th March
Horticulture	6pm	Thursday 19th March
Cattle	9am	Saturday 21 <sup>st</sup> March
Ring		Post Entry Sunday 22 <sup>nd</sup> March

# Section L

## Cooking

**Steward-**  
**Contact Details-**  
**Entry Fee-**

Audrey Staines  
0400301417 /63521002  
\$1 per entry up to 10 entries 50c every entry after

**Entries close 18<sup>th</sup> March 6pm**  
**Entries to be judged- 19<sup>th</sup> March 9am**  
**No entries accepted after 6pm 18<sup>th</sup> March**

### Prizes Awarded

**First- \$3.00 Second- \$1.50**

Champion Cakes and Confectionary

Most Successful Exhibitor Open Cooking

State Rich Fruit Cake

Most Successful Exhibitor Junior Cooking

Most Successful Exhibitor Juvenile Cooking

**All Prize money must be collected from the treasurer Sunday 17<sup>th</sup> March 2018**

**No prize money under \$30.00 will be posted.**

Cakes to be presented on a white paper plate, doily can be used

No icing on cakes unless otherwise stated.

Judge has the right to disqualify any entry not conforming to schedule

**Judges decision is final**



## **Classes**

### **Open Cooking**

#### **Cooking with Fruit and Vegetables.**

1. Apple Pie using shortcrust pastry.
2. 6 Fruit Slices, crust top & bottom, fruit filling.
3. Orange Cake iced top only
4. Banana Cake, with lemon icing top only.
5. Date & Nut Roll or loaf.
6. Sultana Cake not iced.
7. Carrot Cake not iced.
8. Rich Plum Pudding, steamed, cloth or basin.
9. Boiled Fruit Cake
10. State Rich Fruit Cake Competition (MUST be made to recipe at end of section)

#### **Sponge Cakes**

11. Sponge Sandwich jam filling no cream.
12. Swiss Roll jam filled ends not to be cut off
13. Sponge any other variety no cream.

#### **Small Cakes, Slices and Biscuits**

14. Half Dozen small plain cakes to be cooked in patty pans without patty papers.  
Patty pan capacity not to exceed 125ml
15. Half Dozen small cakes iced or filled to be cooked in patty pans without patty papers. Patty pan capacity not to exceed 125ml
16. 6 x Muffins any variety should be cooked in “muffin” size tin (over 125ml capacity)
17. 4x **Nutella** Muffins
18. 6 x Pikelets
19. 4x Homemade **Nutella** Biscuits
20. 4x Homemade Biscuits same variety
21. Collection of Homemade biscuits. 2 each of 3 varieties.
22. 4 x **Nutella** Slice
23. 4 Pieces of slice- same variety may be iced or un-iced
24. Collection of Slices 2 each 3 varieties iced or un-iced.
25. Shortbread.
26. 6 x Jam Tarts, shortcrust pastry.
27. 6 x Lamingtons

#### **Other Cakes**

28. Chocolate Cake iced top only.
29. Plain Cake iced top only.
30. Tea Cake 20cm round tin.

#### **Scones**

31. 6 x White Scones not joined.
32. 6 x Pumpkin Scones not joined.
33. 6 x Fruit Scones Date or Sultana not joined.
34. Damper.

## **Bread**

- 35. Loaf of Bread white or wholemeal, Handmade ONLY.
- 36. Loaf of Bread white or wholemeal, home made in bread machine

## **Confectionary**

- 37. Plate of Cocoanut Ice.
- 38. Plate of Marshmallow.
- 39. Any other type not mentioned
- 40. Presentation Box or Basket of Sweets or Chocolate (at least Four Varieties).

## **Decorated Cakes**

- 39 Special Occasion Cake restricted to ONE TIER ONLY Handmade embellishments
- 40 Special Occasion Cake restricted to Two Tiers Only Handmade embellishments
- 41 Wedding cake 1, 2, 3 Tier Handmade embellishments
- 42 Miniature Decorated Cake handmade embellishments
- 43 Sugar Art Plaque or any form of Sugar Art.
- 44 Novelty Cake made with **Nutella** and with **Nutella** Embellishments
- 45 Novelty Cake decorated in “soft” icing Butter or Vienna Cream.
- 46 Novelty Cake Fondant Handmade embellishments 1, 2, or 3 tier
- 47 6 x Decorated Cupcakes. Any Icing. Decorations must be edible. Cup Cakes may be made in “muffin” size tin and use patty papers but must not exceed 250ml capacity
- 48 6x Cupcakes any other specialty type

## **Junior Cooking-Up to (and including) 10 Years of Age**

*PLEASE NOTE: In classes 50- 51 and 58 – 63 all decorations must be edible*

- 49 6 x White Scones not joined
- 50 6 x Small Plain Cakes to be cooked in patty pans without patty papers. Patty pan capacity not to exceed 125ml NOT ICED OR DECORATED
- 51 6 x Small Plain Cakes decorated Up to 6 Years. Cake may be made in “muffin” size tin and use patty papers but must not exceed 250ml capacity
- 52 6 x Small Plain Cakes decorated 7 to 10 Years.  
Cake may be made in “muffin” size tin and use patty papers but must not exceed 250ml capacity.
- 53 6 x Small Plain Cakes decorated made by child with a disability.  
Cake may be made in “muffin” size tin and use patty papers but must not exceed 250ml capacity.
- 54 6 x Muffins any variety should be cooked in “muffin” size tin (over 125ml capacity)
  - 55 6 x Pikelets up to 6 Years
  - 56 6 x Pikelets 7 – 10 Years
  - 57 6 x Pikelets made by child with a **Disability**
  - 58 Packet Cake any variety.
  - 59 4 x Decorated Arrowroot Biscuits up to 3 Years.
  - 60 4 x Decorated Arrowroot Biscuits 4 & 5 Years
  - 61 4 x Decorated Arrowroot Biscuits 6 & 7 Years
  - 62 4 x Decorated Arrowroot Biscuits 7 & 8 Years
  - 63 4 x Decorated Arrowroot Biscuits 9 & 10 Years
  - 64 4 x Decorated Arrowroot Biscuits made by child with a **Disability**
  - 65 Plate of Coconut Ice.
  - 66 6 x Chocolate Crackles.

- 67 Chocolate Cake Iced NOT PACKET CAKE..  
 68 Novelty Cake soft icing (eg. Birthday or Special occasion cake)

### **Juvenile Cooking- 10 to 17 Years of Age**

*PLEASE NOTE: In classes 74 – 76 & 85 – 87 All Decorations must be edible.*

- 69 6 x White Scones not joined 11 – 14 Years  
 70 6 x White Scones not joined 15 - 17 Years  
 71 6 x Small Plain Cakes to be cooked in patty pans without patty papers. Patty pan capacity not to exceed 125ml 11 & 12 Years. NOT ICED OR DECORATED  
 72 6 x Small Plain Cakes to be cooked in patty pans without patty papers. Patty pan capacity not to exceed 125ml 13 & 14 Years. NOT ICED OR DECORATED  
 73 6 x Small Plain Cakes to be cooked in patty pans without patty papers. Patty pan capacity not to exceed 125ml 15 – 17 Years. NOT ICED OR DECORATED.  
 74 6 x Small Plain Cakes Decorated .Cake may be made in “muffin” size tin and use patty papers but must not exceed 250ml capacity. 11 & 12 Years.  
 75 6 x Small Plain Cakes Decorated Cake may be made in “muffin” size tin and use patty papers but must not exceed 250ml capacity. 13 & 14 Years.  
 76 6 x Small Plain Cakes Decorated Cake may be made in “muffin” size tin and use patty papers but must not exceed 250ml capacity. 15 – 17 Years.  
 77 6 x Small Plain Cakes made by child with a disability. Cake may be made in “muffin” size tin and use patty papers but must not exceed 250ml capacity.  
 78 6 x Muffins any variety 11 – 14 Years should be cooked in “muffin” size tin (over 125ml capacity)  
 79 6 x Muffins any variety 15 - 17 Years should be cooked in “muffin” size tin (over 125ml capacity)  
 80 6 x Pikelets 11 & 12 Years  
 81 6 x Pikelets 13 & 14 Years  
 82 6 x Pikelets 15 – 17 Years  
 83 Packet Cake any variety 11 – 14 Years  
 84 Packet Cake any variety 15 -17 Years  
 85 4 x Decorated Arrowroot Biscuits 11 & 12 Years  
 86 4 x Decorated Arrowroot Biscuits 13 & 14 Years  
 87 4 x Decorated Arrowroot Biscuits 15 – 17 Years  
 88 Plate of Coconut Ice.  
 89 6 x Chocolate Crackles.  
 90 Chocolate Cake iced NOT PACKET CAKE. 11 – 14 Years  
 91 Chocolate Cake iced NOT PACKET CAKE. 15 -17 Years  
 92 Novelty Cake soft icing (Birthday or Special occasion cake) no fresh cream!  
 93 4 x Slice any variety not mentioned

# State Rich Fruit Cake Competition

*Note from the Steward-*

*The winner of the rich fruit cake section is required to make another cake for the Zone Judging in November and if successful at this level you are required to make another cake for judging at the Sydney Royal Easter Show  
Happy Baking!*

The following recipe should be used for all entries in Class 10  
Entry needs to be presented on ***a foil covered cake board***

## **INGREDIENTS**

250g. Sultanas  
250g. Chopped Raisins  
250g Currents  
125g Chopped Mixed Peel  
90g Chopped Red Glazed Cherries  
90g. Chopped Blanched Almonds  
1/3 cup Sherry or Brandy  
60g. Self Raising Flour  
250g Plain Flour  
½ teaspoon Ground Cloves  
¼ teaspoon Grated Nutmeg  
½ teaspoon Ground Ginger  
250g Butter  
250g. Soft Brown Sugar  
½ teaspoon Vanilla Essence  
½ teaspoon Almond Essence  
½ teaspoon Lemon Essence or finely grated lemon rind  
4 Large Eggs

## **METHOD.**

Mix together all fruits & nuts & sprinkle with sherry or brandy. Cover & leave for at least 4 hours but preferably overnight.

Sift together the flours & spices. Cream together the butter & sugar with the essence. Add the eggs one at a time beating well after each addition/ then alternately add fruit & flour mixture. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into prepared tin no larger than 20cms. and bake in a slow oven 3 ¼ hours. Allow to cool in tin.

To ensure uniformity & depending upon size it is suggested the raisins be snipped into 2-3 pieces, cherries into 4-6 pieces and almonds into 3-4 pieces.