



Section L

Cooking

Steward- Contact Details- Sue Giokaris 0407298606
Susie Crowe 0403175440
Office 043042008
Entry Fee \$1 each entries every entry after 10 50c

Prizes Awarded

First- \$3.00 Second- \$1.50
Champion Cakes and Confectionary
Most Successful Exhibitor Open Cooking
Best State Rich Fruit Cake
Most Successful Exhibitor Junior Cooking
Most Successful Exhibitor Juvenile Cooking
Best entry from a school

Most Successful judged on number Points gained)

Conditions of Entry

Entries Tuesday & Wednesday to 6pm
To be judged 9am Thursday morning

No Late Entries accepted
Judges decision is final

Cakes to be presented on a white paper plate, doyley can be used
All entries to be baked in a 20cm tin unless otherwise stated
No icing on cakes unless otherwise stated.
No Fresh cream
Judge has the right to disqualify any entry not conforming to schedule

All Prize money must be collected from the treasurer Sunday morning 10am –12am.
No prize money will be posted.



Open Cooking

Cooking with Fruit and Vegetables

Classes.

1. Apple Pie using shortcrust pastry.
2. 6 x 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. Boiled Fruit Cake
9. Novice Fruit Cake
10. State Rich Fruit Cake Competition (MUST be made to recipe at end of section)

Sponge Cakes (20cm tins)

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. 6 x Pikelets
18. 4x Homemade Biscuits same variety
19. Collection of Homemade biscuits. 2 each of 3 varieties.
20. 4 x Pieces of slice- same variety may be iced or un-iced
21. Collection of Slices 2 each 3 varieties iced or un-iced.
22. 6x pieces Shortbread. (any shape)
23. 6 x Jam Tarts,
24. 6 x Lamingtons

Other Cakes

25. Chocolate Cake iced top only.
26. Plain Cake iced top only.
27. Tea Cake 20cm round tin.

Scones

28. 6 x White Scones not joined.
29. 6 x Pumpkin Scones not joined.
30. 6 x Fruit Scones Date or Sultana not joined.

Bread

31. Loaf of Bread white or wholemeal, Handmade ONLY.
32. Loaf of Bread white or wholemeal, homemade in bread machine
33. Sourdough Bread handmade
34. Sourdough Bread homemade in bread machine
35. Specialty bread any type

Confectionary

- 36. Plate of any type of confectionary
- 37. Presentation Box or Basket of Sweets or Chocolate (at least Four Varieties).

Decorated Cakes

- 38. Special Occasion Cake restricted to ONE TIER ONLY Handmade embellishments
- 39. Special Occasion Cake restricted to TWO TIERS ONLY Handmade embellishments
- 40. Wedding cake 1, 2, 3 Tier Handmade embellishments
- 41. More than 3, Tier Decorated Cakes Handmade embellishments'
- 42. Miniature Decorated Cake handmade embellishment's
- 43. Sugar Art Plaque or any form of Sugar Art.
- 44. Novelty Cake decorated in "soft" icing (Butter or Vienna Cream.)
- 45. Novelty Cake Fondant Handmade embellishments 1, 2, 3 or 4 tier
- 46. 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

Gluten Free

- 47. 6 x Gluten Free Biscuits any variety
- 48. Gluten Free Cake any variety



Junior Cooking

PLEASE NOTE: All decorations must be edible.

Kindergarten to Year 1

1. Decorated Biscuits
2. Cup Cakes Iced
3. Pikelets
4. Chocolate Crackle

Year 2 to Year 3

5. Scones
6. Decorated Cup Cakes iced
7. Chocolate Cake with icing
8. Chocolate Crackles
9. Muffins any type
10. Packet Cake Iced
11. Coconut Ice

Years 4 to Year 5 Class

12. 6 x Scones
13. 6 x Decorated Plain Cupcakes
14. 4 x Muffins made in a Muffin Tin
15. 4 x Coconut Ice
16. Special Occasion Cake iced and decorated

Year 6 Class

17. 6 x Scones not joined
18. 6 x Decorated Plain Cup Cakes
19. 4 x Muffins made in Muffin Tin
20. 4 x Any type of Biscuits or Slice any variety
21. Special Occasion Cake iced and decorated

Juvenile Cooking

PLEASE NOTE: All decorations must be edible.-

Years 7 to 8

Class

- 22 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
23. 6 x Small Plain Cakes Decorated Cake may be made in “muffin” size tin and use patty papers but must not exceed 250ml capacity.
24. 6 x White Scones not joined
25. 6 x Muffins any variety should be cooked in “muffin” size tin (over 125ml capacity)
26. 6 x Biscuits or Slice any variety
27. Packet Cake any variety

Years 9 to 10

Class

28. 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.
29. 6 x Small Plain Cakes Decorated Cake may be made in “muffin” size tin and use patty papers but must not exceed 250ml capacity
30. 6 x White Scones not joined
31. 6 x Muffins any variety should be cooked in “muffin” size tin (over 125ml capacity)
32. 6 x Biscuits or Slice any variety
33. Packet Cake any variety
34. Chocolate Cake iced NOT PACKET CAKE
35. Special Occasion Novelty Cake

Child with a Disability

Class

36. 4 x Decorated Biscuits
37. 4 x Small Plain Cakes decorated
38. 4 x Pikelets
39. 4 x Crackles

. 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 September and if successful at zone level you are required to make another cake for judging at the Sydney Royal Easter Show.

Happy Baking!

The following recipe must be used for all entries in Class 10

Entry needs to be presented on a foil covered cake board

NB Cakes must be cooked in a **20 cm square** tin cake height should not exceed 5.7 cm per ASC rules

INGREDIENTS

250g. Sultanas

250g. Chopped Raisins

250g Currants

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 & brown sugar with the essences.

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 square 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.

Section M

Jams, Jellies, Preserves, Pickles & Sauces

Steward-

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Entry Fee \$1 each entries every entry after 10 50c every entry after

Entries to be judged- Thursday 9am
No entries accepted after 6pm Wednesday

Prizes Awarded

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

Most Successful Exhibitor

*Champion Jams, Jellies, Preserves, Pickles & Sauces

Conditions of Entry

1. NO late entries will be accepted.
2. **Entries close Wednesday** 6pm
3. **Entries to be Judged Thursday** 9 am
4. • Except as otherwise stated, Jars 250ml - 500ml in size. • Sauce Bottles 200ml – 250ml. • Jars/Bottles are to be completely filled to 1cm from the top of the Jar • Metal lids are preferred. • Lids should be clean and free from rust, markings or advertising. • Fancy lid covers or wax on top of jams, jellies etc are NOT permitted. • Exhibitors please ensure lids are not on too tight. • Entry cards to be secured to exhibits with a rubber band only. • A small plain Label no more than 5cm x2cm stating the variety of the Relish, Jam etc may be adhered to the Centre of the Jar. • Entries in Any Other Varieties must be varieties not already specified with their own class

Judge's decision is final

All Prize money must be collected from the treasurer Sunday

No prize money will be posted.



Classes

Pickles and Sauces

1. Tomato Sauce.
2. Plum Sauce.
3. Green Tomato Pickles.
4. Tomato Relish red or green .
5. Sweet Mixed Pickles.
6. Fruit Chutney.
7. Any other not mentioned

Preserves Any sized Jar permitted

8. Jar of Preserved Fruit.
9. Jar of Preserved Vegetables

Jams and Jellies

Jams

10. Raspberry Jam.
11. Peach Jam.
12. Apricot Jam.
13. Cherry Jam.
14. Plum Jam.
15. Strawberry Jam.
16. Blackberry Jam.
17. Tomato Jam.
18. Quince Jam.
19. Jam any other mixed berry jam
20. Jam any fruit not mentioned.
21. Microwave Jam any fruit
22. Lemon Marmalade.
23. Orange Marmalade.
24. Grapefruit Marmalade.
25. Three Fruit Marmalade.

Jellies

26. Apple Jelly.
27. Blackberry Jelly.
28. Quince Jelly.
29. Mint Jelly.
30. Jelly- Any other fruit not mentioned.

Butters

31. Lemon Butter.
32. Passionfruit Butter.
33. Butter any variety not mentioned.

34. Presentation of mixed jams, jellies and preserves miniature size, 4 varieties arranged in a basket. (Jars no bigger than 50ml size)

