

# Cooking

**CHIEF STEWARD:** Jo Mackay Mobile: 0429 853 047

**STEWARD:** Wendy Tuckerman, Trish Ryan.

**ENTRIES CLOSE:** 5 pm WEDNESDAY, 28th February 2024 at the Show Office

**ENTRY FEES:** \$1 - Children 12 years & Under FREE

Entries may be paid by direct deposit to the Boorowa Show Society

**Bendigo Bank BSB 633 000 Acc 137496840**

**PRIZES:** 1st \$5, 2nd \$2 - unless stated otherwise

## TROPHIES & PRIZES:

JOAN MACKAY MEMORIAL PRIZE - **Class 2701, Jam Tarts**

JUDY-ANNE STOKEHILL PRIZE - **Class 2704, Boiled Fruit Cake**

BOOROWA PHARMACY PRIZE - **Class 2705, Mud Cake**

DOREEN GAY MEMORIAL PRIZE - **Class 2721, Bread**

MAYOR'S PRIZE - **Class 2722, Damper, donated by: Mayor, Hilltops Council**

THE MARSDEN STREET GENERAL PRIZE – **Class 2726, Heritage Cake**

GRETA CAMPBELL PRIZE - **Most Successful Junior Exhibitor**

GRETA CAMPBELL PRIZE - **Most Successful Teenage Exhibitor**

## PRIZEMONEY donated by:

S & P Corcoran, Boorowa IGA - **Class 2708, Boorowa Courthouse Arts and Crafts – Class 2709,**

Squadron Energy/Bango Wind Farm, Boorowa Chinese Restaurant, Boorowa Lions Club, Boorowa Ladies Golf Club.

## RIBBONS:

Most Successful Exhibitor - Adult

Most Successful Exhibitor – Junior

Most Successful Exhibitor – Teenage

Champion Cake of Show - Adult

Champion Cake of Show – Junior

Champion Cake of Show – School-Age

**Please adhere to current COVID-19 safe practices and follow all government regulations when placing your entries and visiting our show.**

## REGULATIONS AND ENTRY CONDITIONS FOR ALL CLASSES

a. All entries are to be exhibited on flat, foil-covered cardboard. Please do not use paper plates or wooden boards. (Incorrect entries risk disqualification)

b. Entries (except scones) must be made no later than the day before judging

c. Do not ice or decorate any cake unless stated

d. All entries are to be covered with CLEAR OVEN BAGS - no freezer bags or Gladwrap, No Sticky Tape

e. Exhibits are to be in the pavilion on judging day by 9.15 am (FRIDAY)

f. Exhibits can only be collected after 4.30 pm on Saturday. **Please collect your own exhibits unless you make arrangements with the Chief Steward prior to this time.**

g. Class 2713 – the recipe for dark rich fruit cake must be used to enter this class

h. Do not substitute packet cake mixtures as entries. (Exception in classes 2730 & 2731)

i. No ring tins to be used

## OPEN CLASSES

2701. 6 Jam Tarts - 2 varieties, 3 of each	1st - Prize
2702. Pavlova Shell - marshmallow centre - no decoration, on board or plate	
2703. Sponge - Not filled - up to 6 Eggs	
2704. Boiled Fruit Cake, 250g butter	1st - Prize
2705. Mud Cake - dark chocolate - dust top with icing sugar	1st - Prize
2706. Banana Cake -Lemon icing on top only. LOAF	1st - \$10
2707. 6 Biscuits - 2 varieties - 2 different mixtures - 3 of each	
2708. Light Fruit Cake - 250g mixture - 20cm tin	1st - \$10, 2nd - \$5
2709. 6 Plain Scones - made morning of judging	1st - \$20

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2710. Butter Cake - Round tin 20cm - Iced on top only
2711. 6 Patty Cakes - cooked in patty tins (NOT PAPER) - un-iced 1st - \$10
2712. 6 Slices - 2 varieties - 3 of each - 6cm x 3cm
2713. Dark Rich Fruit Cake, from the printed recipe for this class 1st - \$10, 2nd - \$5
2714. Swiss Roll - ends not to be cut 1st - \$10
2715. Apple Pie - Top and base pastry 1st - \$10
2716. Date & Nut Loaf - baked in loaf tin
2717. Carrot Cake - Round Tin 20cm
2718. Chocolate Cake - dust top with icing sugar – 20cm Round
2719. Marble cake - 3 distinct colours. 20cm Round
2720. Orange Cake, LOAF, un-iced
2721. Bread – white or grain loaf - Hand made only 1st - Prize
2722. Damper - by Boorowa Resident 1st - Prize
2723. Sour Dough Bread – any variety – hand made only 1st - \$15, 2nd - \$5
2724. 6 Muffins - any variety, Muffin tin only NOT paper.
2725. 6 Lamingtons - 6cm Square
2726. Heritage Recipe, any type of Cake, with a brief description telling the story of why this cake is special to you. **Prize donated by The Marsden General**
2727. Gluten-free Cake – not mentioned in any other classes.

## **TEENAGE CLASSES - 13 years to 16 years**

2728. Chocolate Cake
2729. 6 Scones - may be made the morning of
2730. Children's Novelty Cake

## **JUNIOR CLASSES - 9 years to 12 years**

2731. Packet Cake Mix, decorated - *top of packet MUST be attached to exhibit*
2732. 6 Patty Cakes - any variety

## **8 YEARS AND UNDER**

2733. 2 Decorated Commercial Biscuits
2734. 6 Anzac biscuits
2735. Decorated Hard Boiled Egg

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**AGRICULTURAL SOCIETIES COUNCIL  
STATE RICH FRUIT CAKE COMPETITION**  
THE FOLLOWING RECIPE IS COMPULSORY FOR ALL ENTRANTS

**INGREDIENTS:**

250 g sultanas  
250 g chopped raisins  
250 g currants  
125 g chopped mixed peel  
90 g chopped red glace cherries  
90 g chopped blanched almonds  
1/3 cup sherry or brandy  
250 g plain flour  
60 g self-raising flour  
1/4 teaspoon grated nutmeg  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cloves  
250 g butter  
250 g soft brown sugar  
½ teaspoon lemon essence OR finely grated lemon rind  
½ teaspoon almond essence  
½ teaspoon vanilla essence  
4 large eggs.

**RECOMMENDED METHOD:**

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, 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 square 20cm x 20cm (8" x 8") tin and bake in a slow oven for approximately 3 ½ - 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 4-6 pieces, and almonds crosswise into 3-4 pieces.

*Judge's Note: The height of the cake should not exceed 5.7cm (57mm)*

\*\*\* Competitors may only represent one Show Society in a Group Final or State Final.

NB: There is a handbook available on the Ag Shows NSW website that may assist you in the preparation of this exhibit, under competitions – other  
<https://www.agshowsnsw.org.au/files/competitions/Other>