

SECTION 17: COOKING

CHIEF STEWARD: Mrs A McMurtrie (02) 6783 2274

STEWARDS: Mrs A McDouall, Ms K Kallitsis

Notes:

- A. All entries to be in plastic bags with ties. Oven bags work well for cakes.
- B. Exhibitors tickets will be attached to the bag.
- C. No ring cake tins to be used. Round, square or rectangular tins only.
- D. No rack marks to show on cakes.
- E. No flour on bottom of scones.
- F. The Judge reserves the right not to award prizes in any class if exhibits are not up to standard.
- G. Cake boards must be no larger than 20cm square, so they fit on our shelves.
- H. Agricultural Societies Council (ASC) of NSW co-ordinates a Special Rich Fruit Cake competition. The winner of this category is entitled to enter the Group Zone Final; the winner of the final is then entitled to enter the Sydney Royal Show. Recipe and conditions of entry available BELOW.
- I.

Entries will be taken on **Friday 6 March 2020** at the Cooking Section in the Pavilion from 8:30 -10am.

Note: Judge must cut all Entries before making Awards.

ENTRY FEE: \$1

PRIZE MONEY: 1st \$3, 2nd \$1

MAJOR SPONSOR: Dr Petrus Du Toit

SPONSORS: Mrs A Bright, Mrs K White Memorial, Mrs J Copelin, Barraba Gazette, Mrs A McMurtrie, Swan Fine Foods, Mrs F Dawson, Mrs Jean Williams Memorial, Julie Williams.

CLASSES:

- 1 Plate of 4 Scones
- 2 Loaf of Bread, any Variety
- 3 Sponge Cake
- 4 Plate of 6 Icing Filled Biscuits, one Variety – Swan Fine Foods
- 5 Anzac Biscuits
6. Rich Fruit Cake – ASC NSW competition. Refer to Compulsory Recipe below. Competition Details: Winner at Barraba show will receive a cash prize of \$25 and will be required to bake a second “Rich Fruit Cake” to compete in the Group 13 Final.
7. 3 Muffins, one Variety
8. 6 Protein Balls
9. Banana Bread
10. Chocolate Cake – Iced all over
11. Any type of Cake using Fruit not previously mentioned

12. Plate of 6 Iced Slice, one Variety
13. Plate of 6 pieces of Chocolate Caramel Slice – Mrs A McMurtrie
14. Plate of 6 pieces of Rocky Road
15. Lemon Meringue Pie
16. Failure Item while baking for the 2020 Barraba Show

CHAMPION EXHIBITOR CLASS 1-16: Barraba Gazette \$10 and Ribbon

MOST SUCCESSFUL EXHIBITOR CLASS 1-16: Swan Fine Foods \$10.00

SCHOOL SECTION:

17 years and under – Must be work of the Child

17. Plate of 6 Choc Chip Biscuits
18. Plate of 6 pieces of Chocolate Brownie – Swan Fine Foods
19. Lolly Bracelet limited to 20cm length of fishing line.
20. Healthy Lunchbox Snack- 3 pieces eg. mini quiche, savoury muffins
21. Plate of 4 Muesli Bars
22. Decorated Cake – only Decoration to be Judged – Mrs J Copelin \$5.00

6 years and under– Must be work of the Child

23. 4 Arrowroot Biscuits Iced and Decorated – Mrs F Dawson \$5.00
24. Decorated Boiled Egg (in an egg cup)
25. 4 Decorated Patty Cakes
26. 6 Pikelets

CHAMPION EXHIBIT SCHOOL SECTION: \$10 and Ribbon, Dr Petrus Du Toit

MOST SUCCESSFUL EXHIBITOR OVERALL SCHOOL SECTION:

\$10, Barraba Gazette

THE AGRICULTURAL SOCIETIES COUNCIL OF NSW RICH FRUIT CAKE COMPETITION

The following recipe is compulsory for all entrants.

Here's what you need:

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

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.

Here's what you do:

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 tin no larger than 20cm (8") and bake in a slow oven for approximately 3 ½ - 4 hours. Allow the cake to cool in the tin.