

SECTION 17: COOKING

Chief Steward: Mrs A McMurtrie (02) 6783 2274

Steward: Mrs A McDouall

Notes:

- A. All entries MUST be in plastic bags with ties. Oven bags work well.
- B. For 2021, due to COVID-19 restrictions, all entries will be disposed of at the completion of the show.
- C. Exhibitor's tickets will be attached to the bag.
- D. No ring cake tins to be used. Round, square or rectangular tins only.
- E. No rack marks to show on cakes.
- F. No flour on bottom of scones.
- G. The Judge reserves the right not to award prizes in any class if exhibits are not up to standard.
- H. Please adhere to COVID safe key principles that apply to Barraba Showgrounds and the Barraba Show.
- I. Cake boards must be no larger than 20cm square, so they fit on our shelves.
- J. 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 below.

Entries will be taken on Friday 6th March 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: Medcirc Barraba (Medical Centre)

Sponsors: Mrs A Bright, Mrs J Copelin, Mrs A McMurtrie, Swan Fine Foods, Mrs F Dawson, Mrs Jean Williams Memorial, Julie Williams.

CLASSES:

- 1 Plate of 3 Scones
- 2 Loaf of bread, any variety
- 3 Sponge Cake
- 4 Plate of 4 Icing Filled Biscuits, one variety – Swan Fine Foods
- 5 Anzac Biscuits
- 6 Rich Fruit Cake – ASC NSW competition. Refer to compulsory recipe below. Prize money \$20
- 7 2 Muffins, one variety
- 8 4 Protein Balls
- 9 Banana Bread
- 10 Chocolate Cake – Iced all over

- 11 Any type of Cake using fruit not previously mentioned
- 12 Plate of 4 Iced Slice, one variety
- 13 Plate of 4 pieces of Chocolate Caramel Slice – Mrs A McMurtrie
- 14 Plate of 4 pieces of Rocky Road
- 15 Bee Sting – Jean Williams Memorial
- 16 Honey Cake
- 17 Honey Jumbles – one pink, one white
- 18 Failure Item while baking for the 2021 Barraba Show

CHAMPION EXHIBITOR CLASS 1-18: \$10 and Ribbon

MOST SUCCESSFUL EXHIBITOR CLASS 1-18: Swan Fine Foods \$10.00

SCHOOL SECTION:

17 years and under – must be work of the child

- 19 Plate of 4 Choc Chip Biscuits
- 20 Plate of 4 pieces of Chocolate Brownie – Swan Fine Foods
- 21 Lolly Bracelet limited to 20cm length of fishing line.
- 22 Healthy Lunchbox Snack- 2 pieces eg mini quiche, savoury muffins
- 23 Plate of 4 Honey Joys
- 24 Decorated Cake – only decoration to be judged – Mrs J Copelin \$5.00

6 years and under– must be work of the child

- 25 4 Arrowroot Biscuits Iced and Decorated – Mrs F Dawson \$5.00
- 26 Decorated Boiled Egg (in an egg cup)
- 27 4 Decorated Patty Cakes
- 28 4 Pikelets

CHAMPION EXHIBIT SCHOOL SECTION – Medcirc Barraba (Medical Centre) \$10 and Ribbon

MOST SUCCESSFUL EXHIBITOR OVERALL SCHOOL SECTION –\$10 and Ribbon

Rich Fruit Cake Recipe

Here is what you need:

- 250g (8 oz) sultanas
- 250 g (8 oz) chopped raisins
- 250 g (8 oz) currants
- 90 g (3oz) chopped red glace cherries
- 125 g (4 oz) chopped mixed peel
- 90 g (3oz) chopped blanched almonds
- 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
- ½ teaspoon lemon essence OR finely grated lemon rind
- ½ teaspoon almond essence

½ teaspoon vanilla essence
4 large eggs
1/3 cup sherry or brandy

Here is what you do: Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least one 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 **square** tin no larger than 20cm (8") and bake in a slow oven for approximately 3 1/2 - 4 hours. Allow the cake to cool in the tin NOTE: To ensure uniformity and depending on 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.

