

SECTION 17: COOKING

Chief Steward: Mrs A McMurtrie 0427 400 248

Steward: Mrs A McDouall, Mrs D McMurtrie

Notes:

- A. All entries MUST be in plastic bags with ties. Oven bags work well.
- B. Exhibitor's 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 Final; the winner of the final is then entitled to enter the Sydney Royal Show. Recipe available below.

Entries will be taken on Friday 4th 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 sponsors: Medcirc Barraba (Medical Centre) & Northern Inland Credit Union

Sponsors: 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
- 5 Anzac Biscuits
- 6 Rich Fruit Cake – ASC NSW competition. Refer to compulsory recipe and competition details (Notes: H). Prize money \$20
- 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
- 14 Plate of 6 pieces of Rocky Road
- 15 Persian Love Cake

- 16 Lemon Tart (Sunshine)– Jean Williams Memorial
- 17 Failure Item while baking for the 2022 Barraba Show

CHAMPION EXHIBITOR CLASS 1-16: \$10 and Ribbon
MOST SUCCESSFUL EXHIBITOR CLASS 1-16: \$10.00

SCHOOL SECTION:

17 years and under – must be work of the child

- 18 Plate of 6 Choc Chip Biscuits
- 19 Plate of 6 pieces of Chocolate Brownie
- 20 Lolly Bracelet limited to 20cm length of fishing line.
- 21 Healthy Lunchbox Snack- 3 pieces eg mini quiche, savoury muffins
- 22 Decorated Cake – only decoration to be judged
- 23 Decorated Cake with Northern Inland Credit Union Logo – Prize Money \$20

6 years and under– must be work of the child

- 24 4 Arrowroot Biscuits Iced and Decorated
- 25 Decorated Boiled Egg (in an egg cup)
- 26 4 Decorated Patty Cakes
- 27 6 Pikelets

CHAMPION EXHIBIT SCHOOL SECTION – Medcirc Barraba \$10 and Ribbon
MOST SUCCESSFUL EXHIBITOR OVERALL SCHOOL SECTION – \$10



Rich Fruit Cake Recipe Class 6

INGREDIENTS: 250g (8 oz) sultanas, 250 g (8 oz) chopped raisins, 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, 1/2 teaspoon lemon essence, OR finely grated lemon rind, 1/2 teaspoon almond essence, 1/2 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 3½ - 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.