

STEWARDS: Karen Tett, Jeanette Allen, Gail Schaefer

PRIZES: 1st - \$5.00, 2nd - \$2.00, unless otherwise indicated

CONDITIONS:

- Unless specially mentioned, CAKES ARE NOT TO BE ICED OR DECORATED
- All exhibits are to be presented on china plate or board.
- Exhibits need NOT be covered on presentation.
- Only cakes in Classes 29-36, 41 & 48 will be put back into Oven Bags after judging, bags to be supplied by exhibitor.
- Exhibits will be cut for judge to taste (except Class 48- Children's Birthday Cake)
- Exhibit label to be attached to top side of plate or board, NOT on oven bag or beneath plate.
- No ring tins to be used unless otherwise specified.
- Tips and hints brochure available from Show Secretary or Stewards.

CAKES- OPEN

1. Any packet cake, iced on top only
2. Orange Cake, iced on top only
3. Chocolate cake, iced on top only
4. Mud Cake, any variety, iced on top only
5. Plain Butter Cake, iced on top only
6. Banana Cake
7. AOV Cake- variety must be named
8. Cupcakes, 6, plain, papers not to be used
9. Decorated Cupcakes, 6
10. Lamingtons, 6
11. My favourite cake in ring tin
12. Gluten Free – Any Cake

SPONGE CAKES, JAM FILLED- OPEN

13. Caramel Sandwich, iced on top only
14. Sponge Roll, jam filled, ends not trimmed
15. Passionfruit Sandwich, iced on top only
16. Cornflour Sandwich

SCONES, BISCUITS, SLICES ETC- OPEN

17. Scones, plain, 6
18. Scones, date, sweet, 6
19. Scones, pumpkin, 6
20. Date & Nut loaf
21. Baked Slice, 6
22. Unbaked slice, 6
23. Shortbread, 6 triangles
24. Any variety of muffin, 6, please name the variety (papers not to be used)
25. Jam Drops, 6

26. Pikelets, 6

27. Anzac biscuits, 6

28. Raspberry Coconut Slice, 6

29. Loaf of Bread

30. Gluten Free –Any item not mentioned

FRUIT CAKES AND PUDDINGS- OPEN

31. Sultana Cake, 500g sultanas, 1st \$5.00, 2nd \$2.50
32. Fruit Cake, dark 250g mixture 1st \$5.00, 2nd \$2.50
33. Fruit Cake, light, 250g mixture 1st \$5.00, 2nd \$2.50
34. Rich Fruit Cake- Special Conditions page 22 - 1st \$20.00, 2nd \$10.00
35. Boiled Fruit Cake, 1st \$5.00, 2nd \$2.50
36. Boiled Fruit Pudding 1st \$5.00, 2nd \$2.50
37. Steamed Plum Pudding 1st \$5.00, 2nd \$2.00

NOVICE CLASSES

38. Boiled Fruit Cake
39. Plain Butter Cake, iced on top only
40. Orange Cake, iced on top only
41. Chocolate Cake, iced on top only
42. Scones, plain, 6
43. Steamed Plum Pudding
44. Banana Cake
45. Baked Slice, 6
46. Unbaked Slice, 6
47. My favourite cake in ring tin
48. Gluten Free – Any Cake
49. Gluten Free –Any item not mentioned

JUNIOR SECTION**17 yrs & under**

50. Packet Cake, any variety, iced on top only
51. Norma Allen Anzac Biscuit, 4
(Recipe page 27)
52. Children's Birthday Cake, decorated (will not be cut).
53. Cupcakes, 4, decorated for children's party. (Paper cases may be used)
54. Cupcakes, 4, plain (paper cases may be used).
55. Coconut macaroons, 4
56. Any variety muffins, 4, please name variety.
57. Anzac biscuits, 4
58. Scones, plain, 4
59. My favourite cake in a ring tin
60. Gluten Free-Any item

12 yrs and under

61. Packet Cake, any variety, iced on top only
62. Norma Allen Anzac Biscuit, 4
(Recipe page 27)
63. Decorated arrowroot biscuits, 4
64. Cupcakes, 4, suitably decorated for Children's party. (Paper cases may be used.)
65. Cupcakes, 4, plain (paper cases may be used)
66. Pikelets, 4
67. My favourite cake in ring tin
68. Gluten Free – Any Item

SPECIAL PRIZES

- **Champion Exhibit in Cakes, Sponge Cakes, Scones, Biscuits, Slices etc. Open Section-Ribbon**
- **Champion Exhibit in Fruit Cakes and Puddings, Open Section-Ribbon**
- **Norma Allen's Memorial Shield – Most successful exhibitor in Open Cake section - \$100 plus ribbon**
- **Best Novice Exhibit in Cake Section—Ribbon**
- **Champion Junior Exhibit in Cake Section—Ribbon**
- **Norma Allen's Junior Best Anzac Biscuits - \$50 plus Ribbon (Must use recipe provided Page 24)**



Joshua Schuessler Carpentry

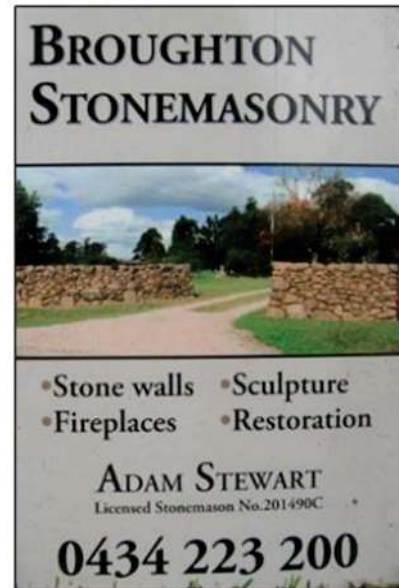
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The Agricultural Societies Council of NSW Rich Fruit Cake Competition.

The following recipe is compulsory for all entrants.

RICH FRUIT CAKE - Here's what you need:

250g (8 oz) Sultanas
250g (8 oz) Chopped raisins
250g (8 oz) Currants
125g (4 oz) Chopped mixed peel
90g (3 oz) Chopped red glace cherries
90g (3 oz) Chopped blanched almonds
1/3 Cup sherry or brandy
250g (8 oz) Plain flour
60g (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

**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 square tin 20 cm (8") and bake in a slow oven for approximately 3¹/₂ - 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.

Winners at Country Shows will each receive a cash prize of \$25 (in addition to the Prize-money offered by the local Society) and will be required to bake a second "Rich Fruit Cake" in order to compete in a semi-final to be conducted by each of the 14 Groups of the Agricultural Societies Council of NSW.

NOTE: COMPETITORS MAY ONLY REPRESENT ONE SHOW SOCIETY IN A GROUP FINAL AND ONLY ONE GROUP IN A STATE FINAL.

The fourteen winners at Regional Level will each receive a cash prize of \$50 and are required to bake a third "Rich Fruit Cake" for the Final Judging at the Royal Easter Show where the winner will receive cash prize of \$100. The winner of this year's group final will represent the group at next year's Royal Easter Show.

Norma Allen's Anzac Biscuits

1st prize \$50 plus ribbon (section K 51 & K 62)

Combine the ingredients below:

- 1 cup plain flour
- 1½ cups rolled oats
- 1 cup brown sugar
- ½ cup coconut
- Salt



Heat together: 1/4 pound butter (120grams)
2 T (tablespoons) hot water
1 T golden syrup

Add ½ teaspoon carb soda to hot mixture (this will froth up when mixed)

Pour over dry ingredients and mix well.

Roll mixture into small balls and flatten a little with a fork.

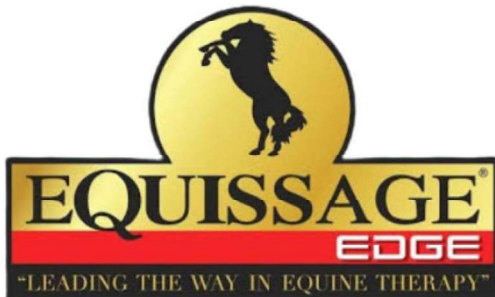
Bake in moderate oven for about 15 minutes.

Lift onto a cooling rack after taking out of oven.

BAY REMOVALS

EQUISSAGE CONSULTANT

NSW EQUESTRIAN PERFORMANCE TEAM



Bec Hepburn
Equissage Consultant
0418 609 181



Nowra Truck and Tractor Repairs Pty Limited

Truck & Tractor

NOWRA - SOUTHERN HIGHLANDS - BEGA
MD10090 ABN 64 002 502 909

Jonathon Murray
Manager

60-70 West Street
Bega NSW 2550
Email: jonathon.murray@truckandtractor.com.au
Website: www.truckandtractor.com.au

Ph: 02 6492 5335
Fax: 02 6492 5336
Mob: 0409 925 331

