

**STEWARDS:** Karen Tett, Jeanette Allen, Leanne Kenna, Gail Schaefer

**PRIZES:** 1st - \$5.00, 2<sup>nd</sup> - \$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 33 - 39, will be put back into Oven Bags after judging, bags supplied by exhibitor.
- Exhibits will be cut for judging to taste (except Class 62- Children's Birthday Cake)
- Exhibit label to be attached to top side of plate or board, NOT on oven bag or underneath 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. Lamingtons, 4 – approx.. 5 cm cubed
5. Plain Butter Cake, iced on top only
6. Banana Cake
7. Date Loaf
8. AOV Cake- variety must be named
9. Any variety muffin – 4 name variety papers not to be used
10. Cupcakes, 4, plain, papers not to be used
11. Pikelets, 4
12. Decorated Cupcakes, 4
13. My Favorite cake in ring tin – icing top only
14. Apple or Blackberry Pie (Double Crust) approx. 20cm diameter

**SPONGE CAKES, JAM FILLED- OPEN**

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

**SCONES, BISCUITS, SLICES ETC- OPEN**

19. Scones, plain, 4
20. Scones, date, sweet, 4
21. Scones, pumpkin, 4
22. Jam Drops, 6

23. Anzac biscuits, 4
24. Shortbread, 4
25. Choc. Chip biscuits, 4
26. Baked slice, AOV
27. Unbaked slice
28. Raspberry Coconut Slice
29. Caramel slice
30. Condensed milk slice
31. Fruit slice
32. My Favorite slice - name variety

**FRUIT CAKES AND PUDDINGS- OPEN**

33. Sultana Cake, 500g sultanas, 1<sup>st</sup> \$10.00, 2<sup>nd</sup> \$5.00
34. Fruit Cake, dark 250g mixture 1<sup>st</sup> \$10.00, 2<sup>nd</sup> \$5.00
35. Fruit Cake, light, 250g mixture 1<sup>st</sup> \$10.00, 2<sup>nd</sup> \$5.00
36. Rich Fruit Cake- Special Conditions page 25 - 1<sup>st</sup> \$20.00, 2<sup>nd</sup> \$10.00
37. Boiled Fruit Cake, 1<sup>st</sup> \$10.00, 2<sup>nd</sup> \$5.00
38. Boiled Fruit Pudding 1<sup>st</sup> \$10.00, 2<sup>nd</sup> \$5.00
39. Steamed Plum Pudding 1<sup>st</sup> \$10.00, 2<sup>nd</sup> \$5.00

**NOVICE CLASSES**

40. Boiled Fruit Cake
41. Plain Butter Cake, iced on top only
42. Orange Cake, iced on top only
43. Chocolate Cake, iced on top only
44. Scones, plain, 4
45. Steamed Plum Pudding
46. Banana Cake
47. My Favorite cake in ring tin - uniced

**YEAST/SOUR DOUGH/GLUTEN FREE**

- 48. Loaf plain bread
- 49. Loaf wholemeal bread
- 50. Machine made plain loaf
- 51. Machine made sweet loaf
- 52. Homemade bread rolls
- 53. Sour dough plain loaf
- 54. Sour dough fruit loaf
- 55. Sour dough rolls, 4
- 56. GF Biscuits – any variety, 4
- 57. GF Cake – in a ring tin – variety named
- 58. GF Cake iced top only – variety named
- 59. Gluten free bread loaf

**JUNIOR SECTION****17 yrs & under**

- 60. Packet Cake, any variety, iced on top only
- 61. Norma Allen Chocolate Chip Biscuits, (Recipe page 26)
- 62. Children's Birthday Cake decorated (will not be cut).
- 63. Cupcakes, 4, decorated for children's party. (Paper cases may be used)
- 64. Cupcakes, 4, plain (paper cases may be used).
- 65. Anzac biscuits, 4
- 66. Any variety muffins, 4, please name variety.
- 67. Choc chip cookies, 4
- 68. Scones, plain, 4
- 69. My favourite cake in a ring tin - uniced

**12 yrs & under**

- 70. Packet Cake, any variety, iced on top only
- 71. Norma Allen Chocolate chip Biscuits, (Recipe page 26)
- 72. Decorated arrowroot biscuits, 4
- 73. Cupcakes, 4, suitably decorated for Children's party. (Paper cases may be used.)
- 74. Cupcakes, 4, plain (paper cases may be used)
- 75. Pikelets, 4
- 76. My favourite cake in ring tin - uniced
- 77. Novelty Cake – judged on decoration only
- 78. Healthy school lunch box – displayed in lunchbox

**8 yrs & under**

- 79. Anzac biscuits, 4
- 80. Pikelets, 4
- 81. Cupcakes, 4, suitably decorated for Children's party. (Paper cases may be used.)
- 82. Packet cake – iced on top only
- 83. Healthy school lunch box – displayed in lunchbox
- 84. Decorated arrowroot biscuits, 4
- 85. Norma Allen Chocolate chip Biscuits, (Recipe page 26)

**4 yrs & under**

- 86. Decorated arrowroot biscuits, 2
- 87. Pikelets, 2
- 88. Scones, plain, 2

**All Juniors (17yrs – 4 years)**

- 89. Women's Weekly Children's Birthday Cake  
(Size: less than 20cm Wide, 10 cm Height  
Cake inspired by Cook Book – Page 26)

**JUNIOR SECTION -continued****SPECIAL PRIZES**

- **Champion Exhibit in Cakes, Sponge Cakes, Scones, Biscuits, Slices, Gluten free, Yeast and Sour Dough 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: Sponsored by Butterfield Property**
- **Champion Junior Exhibit Cake Section- Ribbon: Sponsored by Butterfield Property**
- **Norma Allen's Junior Best chocolate chop biscuits - \$50 plus Ribbon  
(Must use recipe provided Page 26)**

**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 3<sup>1</sup>/<sub>2</sub> - 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 - Junior Chocolate Chip Biscuits Recipe**

1<sup>st</sup> prize \$50 plus ribbon (section K 61, 71 & 85)

Combine the ingredients below:

- 250 grs Butter
- 1 ½ cups white sugar
- 2 ¾ cups self raising flour
- ¼ cup custard powder
- 2 eggs

Beat butter and sugar until creamy then add eggs and dry ingredients.

(Add a little flour when adding eggs to prevent mixture from curdling.)

Add Nestles chocolate bits to mixture

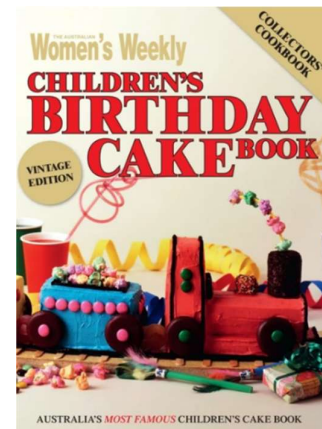
Roll mixture into small balls, drop on greased slide and flatten slightly with a fork.

Bake in moderate oven for about 12 – 15 mins.

Lift onto a cooling rack after taking out of oven.


**Women's Weekly Children's Birthday Cake – K88 (17 – 4 yrs)**

- Create a Children's birthday cake
- Inspired by the Children's Birthday cake book
- All Entries will receive a prize
- **Size:** less than 20cm Wide, 10 cm Height


**Handy hints for Successful Exhibiting**

**Before anything else – Read the schedule.**

- Show cooking is very different to home cooking.
- All Entries to be placed on covered board or china plate ONLY.
- Paper plates/ cardboard/ Foam not permitted – **they WON'T win a prize.**
- Exhibits need to be size appropriate to board/plate.
- Round cakes on round board, square cakes on square board etc.
- Loaf or bar tin should only be used for Orange cake/Date loaf.
- If your entry is not on a board/plate it **WILL NOT** be judged.
- Do not use toothpicks to hold bag away from exhibit.
- No cake rack marks on bottom of exhibit.
- Don not turn cakes upside down.
- Scones – no flour on bottom – brush if off after cooking.
- Slices – uniform shape ie square & not too big \*not like you get in a café.
- Icing – refers to a plain icing with nothing else added, once you add a rind/nut etc it is then classed as a decorated cake & will disqualified in that class.
- Date loaf **does not** contain nuts/ginger.
- **All Paper** is to be removed from cooking your exhibit.
- Anzac biscuits have to snap in half.
- Pikelets have to bend without braking.

**Some things the judge looks for.**

- Fruit in fruit cakes should be even in size.
- Cake is cooked evenly, centre is cooked, not dry & no burning or cracking of the top/sides
- Cake has to taste like it's description eg orange has to taste orange etc.
- Slices/biscuits/pikelets to be all even & same size.

