

STEWARDS: Karen Tett, Jeanette Allen, Leanne Kenna, 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 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, 4

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

FRUIT CAKES AND PUDDINGS- OPEN

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

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**
- **Champion Junior Exhibit in Cake Section—Ribbon**
- **Norma Allen's Junior Best Shortbread/Melting Moments - \$50 plus Ribbon (Must use recipe provided Page 26)**

JUNIOR SECTION -continued**12 yrs & under**

70. Packet Cake, any variety, iced on top only
71. Norma Allen Shortbread / Melting moments, (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
87. Decorated arrowroot biscuit, 4

4 yrs & under

84. Decorated arrowroot biscuits, 2
85. Pikelets, 2
86. Scones, plain, 2

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.