

# SECTION "E" COOKERY

*Sponsored by Batlow IGA & Liquor*

**STEWARDS:** Jenny Jackson

**ENTRY FEE:** 50c per entry **PRIZES:** 1<sup>st</sup> \$2, 2<sup>nd</sup> \$1 unless otherwise stated

All exhibits must be staged ready for judging by 1.00pm on Friday, 27<sup>th</sup> March

No exhibit to be removed before 4.30pm on Show Day

## SPECIAL CONDITIONS

All exhibits must be on board or heavy cardboard in clear oven bags

Cakes baked in ring tins will be disqualified. Packet cake mixes are NOT ACCEPTED unless otherwise stated

**Class 1:** The winner of this class is eligible to compete at regional level, and if successful there, at the Royal Easter Show. The recipe is printed on the last page of the schedule and is a compulsory recipe for this class

**Class 9:** The recipe can be found on Pg 74 of the Batlow Fruit Co-Operative Cookbook and is the compulsory recipe for this class

**Champion Exhibit awarded The A. E. Steenholdt Memorial Trophy (perpetual), ribbon, and \$20 (donated by Batlow IGA and Liquor)**

**Most Successful Exhibitor \$20 (donated by Batlow Bakery)**

## BAKING

1. Rich Fruit Cake

**1st prize \$10 (sponsored by Agricultural Societies Council) see special conditions above**

2. Sultana Cake, not iced

3. Six Sweet Muffins

**1st prize \$10 (donated by Batlow IGA and Liquor)**

4. Plain Butter Cake, not iced

5. Orange Cake, iced top only

6. Banana Cake, iced top only

**1st prize \$5 (donated by Batlow IGA and Liquor)**

7. Chocolate Cake iced top only

8. Marble Cake, iced top only

**1st prize \$5 (donated by Batlow Bakery)**

9. Apple Custard Crumble Cake

**1st prize \$10 (donated by Batlow Fruit Company Pty Ltd) see special conditions above**

10. Plain Sponge Sandwich, not iced, but jam filled

**1st prize \$10 (donated by Richard Breward Electrical)**

11. Chocolate Sponge Sandwich, iced

**1st prize \$10 (donated by Batlow IGA and Liquor)**

12. Tea Cake, cinnamon topping

13. Date Loaf

**1st prize \$10 (donated by Batlow Bakery)**

14. Six Cup Cakes, decorated, all the same or themed, to be judged on presentation

**1st prize \$10 (donated by Richard Breward Electrical)**

15. Any other cake, not previously mentioned

**1st prize \$10 (donated by Batlow IGA and Liquor)**



16. Six Jam Tarts, short pastry

17. Cheese Cake

**1st prize \$10 (donated by Batlow IGA and Liquor)**

18. Six Plain Scones

**1st prize \$5 (S J Ross Memorial Award)**

19. Homemade Apple Pie, pastry under and over

**1st prize \$20 (donated by Batlow IGA and Liquor)**

20. Best decorated cake (Is not eligible for Champion Exhibit)

**1st prize \$10 (donated by Millers Family Day Care)**

21. Six biscuits, of one or more varieties, not iced, but may be filled

**1st prize \$10 (donated by Batlow IGA and Liquor)**

22. Six pieces of Slice, one variety, 5cm x 2.5cm min size

**1st prize \$15 voucher (donated by Batlow IGA and Liquor)**

23. Homemade Bread, loaf, hand or machine made

**1st prize \$10 (donated by Batlow IGA and Liquor)**

24. Gift from the kitchen, judged on presentation

**1st prize \$5 (donated by PRD Nationwide - Tumut)**

## 13 - under 17 YEARS

25. Six Cup Cakes, decorated, all the same or themed, to be judged on presentation

**1st prize \$5 (donated by Bowden Family)**

26. Six cookies any variety

**1st prize \$5 (donated by Batlow Bakery)**

27. Chocolate Cake

**1st prize \$5 (donated by W & C Shaw)**

# SECTION "E" COOKERY

## *Compulsory recipe for cookery class 1*

### **RICH FRUIT CAKE**

250g (8oz) sultanas

250g (8oz) chopped raisins

250g (8oz) currants

125g (4oz) chopped mixed peel

90g (3oz) chopped red glace cherries

90g (3oz) chopped blanched almonds

1/3 cup sherry or brandy

250g (8oz) plain flour

60g (2oz) self-raising flour

¼ teaspoon grated nutmeg

½ teaspoon ground ginger

½ teaspoon ground cloves

250g (8oz) butter

250g (8oz) soft brown sugar

½ teaspoon lemon essence **OR**

finely grated lemon rind

½ teaspoon almond essence

½ teaspoon vanilla essence

4 large eggs

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 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 in a prepared tin no larger than 20cm (8") and bake in a slow oven for approx. 3 ½ -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

Photography template

Must NOT BE OVER

18cm x 13cm

for standard entries

Penalties Apply