

SECTION J – COOKING

SUB-COMMITTEE: Mrs K Gill (Captain), Mrs S Cronin,
Mrs L Lockett, Mrs J Medd, Mrs E Mulholland, Mrs
E Shipway, Mrs L Williams, Mrs M Witney

ENTRY FEE: Open classes \$0.50 per entry
Children 16 & under no entry fee

PRIZES: 1st - \$3.00, 2nd - \$2.00 except where otherwise mentioned.
Award cards for First and Second

ENTRIES will be accepted in the Fairfax Pavilion on **Thursday** from 2.00pm to 4.00pm, and **Friday** morning before 9.00am. The Judge may cut or open each exhibit. All exhibits must be the property of, and made by, the exhibitor. All exhibitors must enter the number of cakes, biscuits etc. as stated in the Schedule. Each entry to be on a cardboard plate and **NO RING TINS TO BE USED**. Packet cake mixtures **NOT ALLOWED**, except for Class 34. **COOKING CAN BE FROZEN PRIOR TO THE SHOW AND DEFROSTED PRIOR TO ENTRY. THERE SHOULD NOT BE ANY RACK MARKS.**

Entries must be collected after but not before 4.00pm, Saturday.

PRESENTATIONS: 11.00am on Saturday in the Rodgers Pavilion.

SPECIAL PRIZES

PRIZE donated by **Mrs L Killen** will be awarded to the exhibitor gaining the highest points in Classes 1-21

PRIZE donated by **Merriwa CWA** will be awarded to the Champion Exhibit selected from Classes 15-20

PRIZE donated by **Merriwa Bakery** will be awarded to the Winner of Class 22

PRIZE donated by **Merriwa IGA** will be awarded to the Winner of Class 23

PRIZE donated by **Mrs E Shipway** will be awarded to the Winner of Class 24

PRIZE donated by **Mrs B Cronin** and **Mrs N Bailey** will be awarded to the exhibitor gaining the highest points in Classes 25–28

PRIZE donated by **Mrs A Kemp** will be awarded to the exhibitor gaining the highest points in Classes 29-34

PRIZE donated by **Mrs E Shipway** will be awarded to the exhibitor gaining the highest points in Classes 35-39

PRIZE donated by **Mrs E Shipway** will be awarded to the Winners of Classes 39 & 40

OPEN CLASSES

1. SIX SCONES.
2. SIX BISCUITS, two different mixtures
3. SIX SHORTBREAD
4. SIX UNCOOKED SLICES
5. SIX COOKED SLICES
6. CHOCOLATE CAKE, chocolate icing
7. ORANGE CAKE, orange icing
8. BANANA CAKE, lemon icing
9. CAKE USING A VEGETABLE
10. PLAIN SPONGE, no cornflour, filling or icing
11. PLAIN CORNFLOUR SPONGE, no filling or icing
12. PLATE OF SIX ROCK CAKES
13. CHOCOLATE SPONGE, mock cream filling, no icing
14. DATE & WALNUT LOAF, cooked in Loaf Tin
15. BOILED FRUIT CAKE, Cooked in 8inch (20cm) tin, First \$7.00, Second \$3.00. *Kindly donated by Mrs L. Williams*
16. SULTANA CAKE, Cooked in 8 inch (20cm) tin, First \$4.00, Second \$2.00. *Kindly donated by Mrs S Cronin*
17. FRUIT CAKE, Light, 250g ½lb mixture, cooked in 8 inch (20cm) tin, First \$7.00, Second \$3.00. *Kindly donated by Mrs J Medd*
18. FRUIT CAKE, Dark, 250g(1/2lb) mixture, cooked in 8 inch (20cm) tin, First \$7.00, Second \$3.00. *Kindly donated by Mrs E Shipway*
19. CHRISTMAS PUDDING, 250g(1/2lb) mixture, boiled in cloth, First \$15.00, Second \$5.00. *Kindly donated by Mrs E Shipway*
20. CHRISTMAS PUDDING, 250g(1/2lb) mixture, steamed in basin using spices by Fancy Foods or Hunter Zip Packs, First \$15.00, Second \$5.00. *Kindly donated by Hunter Valley Herb Farm*
21. THE AUSTRALIAN DRIED FRUITS RICH FRUIT CAKE COMPETITION, (recipe & conditions shown at end of children's section) Special Prize \$10.00
22. CUP OF COOKED RICE
23. MEN WITH HIDDEN TALENTS, most outstanding plain undecorated cake
24. MEN WITH HIDDEN TALENTS, most outstanding decorated cake

CHILDREN

All entries must be presented on paper plates

16 YEARS & UNDER

25. SIX SCONES
26. SIX PATTY CAKES
27. SIX SLICES, one mixture
28. CHOCOLATE CAKE, iced

12 YEARS & UNDER

29. SIX SCONES
30. SIX PIKELETS
31. SIX PATTY CAKES, paper cups allowed, iced and decorated,
32. SIX ANZAC BISCUITS
33. SIX SLICES, one mixture
34. PACKET BUTTER CAKE, un-iced

8 YEARS & UNDER

- 35. **SIX CHOCOLATE CRACKLES**
- 36. **SIX PIKELETS**
- 37. SIX SLICES, one mixture uncooked
- 38. SIX DECORATED ARROWROOT BISCUITS

5 YEARS & UNDER

- 39. **SIX DECORATED ARROWROOT BISCUITS**

3 YEARS & UNDER

- 40. **SIX DECORATED ARROWROOT BISCUITS**

MERRIWA BITS 'N' PIZZAS

6548 2088

MONDAY	11am-7pm
TUESDAY	11am-7pm
WEDNESDAY	11am-7pm
THURSDAY	11am-8pm
FRIDAY	11am-8pm
SATURDAY	11am-8pm
SUNDAY	11am-8pm



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**THE AUSTRALIAN DRIED FRUITS ASSOCIATION
STATE RICH FRUIT CAKE COMPETITION**

The following recipe is compulsory for all entrants:

Here's what you need:

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
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
250g (8oz) butter
1/2 teaspoon ground cloves
250g (8oz) 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.

Press the mixture into a prepared tin no larger than 20cm (8") and bake in a slow oven for approximately 3 1/2 to 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 2-3 pieces; cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

Winners at Country Shows will each receive a cash prize of \$10.00 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.

The 14 winners at Regional Level will each receive a cash prize of \$15.00 and are required to bake a third 'Rich Fruit Cake' for the Final Judging at the Royal Easter Show, where the winner will receive a cash prize of \$50.00.

MORE INFORMATION: Mrs M Witney on 6548 2241