

## **Section 18 FOOD -&- COOKERY**

### ***CAKE DECORATING SEE SECTION 3***

**TROPHY'S & VOUCHERS DONATED by**

**PHARMASAVE CHEMIST WAGGA WAGGA.**

**Wagga Wagga Show Society**

**Mrs A J RODHAM**

**ENTRIES CLOSE ON FRIDAY 19th SEPTEMBER, 2011**

**Chief Steward Mrs Pam Bourne**

**ENTRY FEE: \$1.00 Inc. G.S.T. 70 cents Postage stamped addressed envelope enabling entry tickets to be returned**

**Prize Money is G.S.T. Inclusive.**

PRIZE MONEY. First, \$5.00 Second, \$3 unless otherwise stated.

**All exhibits in this Section must be delivered to the Showground by 10am on WEDNESDAY 28<sup>TH</sup> SEPTEMBER 2011**

Exhibitors please note that Stewards will be available to accept entries at Hammond Hall on Wednesday 28<sup>th</sup> September 10am. (All entries to be presented in oven bags)

Exhibits must be handed to the Steward and not placed in position by exhibitor. Keep presentation plates as small as possible.

Exhibitors entering in Sections 3, 14, 17, & 18 will have free entry after the first fifty entries in total in each of these four sections.

The use of any prepared Cake Mix is prohibited unless where indicated.

No cakes to be in ring tins, unless otherwise stated.

**NO SALE OF ANY EXHIBIT IN THIS SECTION IS PERMITTED IN THE HALL.**

Judging will commence at 12pm on Wednesday 28<sup>th</sup> September 2011, and all exhibitors must vacate the Hall by this time.

Prize money or vouchers and exhibits may be collected from the Chief Steward (Mrs. Pam Bourne) between the hours of 9.30am & 11am Saturday 1<sup>st</sup> October 2011

**No exhibitor shall remove their entry from the show cases unless they are accompanied by a steward.**

**THIS RULE WILL BE STRICKLY ENFORCED**

**NO RESPONSIBILITY TAKEN FOR ENTRIES AFTER 11 30am ON SATURDAY, 1st OCTOBER, 2011.**

1.       HOMEMADE PLUM PUDDING, made with butter and boiled in a cloth (suggested 250g butter, 250g sugar).First **\$10.00** Second **\$5.00** **Donated by Mrs Peggy Rodham**
2.       PLUM PUDDING (steamed), cooked in basin not less than 1.35kg. **First \$10.00, Second \$5.00** **Donated by Mrs Peggy Rodham**

**THE ASC OF N.S.W**

**RICH FRUIT CAKE COMPETITION.**

**CLASS 3:** The A.S.C of NSW Rich Fruit Cake Competition. The recipe for this Section is **COMPULSORY**. 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 Fourteen (14) Groups of the Agricultural Societies Council of N.S.W. The fourteen winners at Regional level will each receive a cash prize of \$15 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, . **\$45.00 voucher will be donated by the PHARMASAVE Chemist to the first place getter Second \$15.00 voucher donated by PHARMASAVE Chemist ( WAGGA SHOW.)**

The following recipe is compulsory to all entrants in **CLASS 3:**

**RICH FRUITCAKE**

|   |                                     |
|---|-------------------------------------|
| 250g (8ozs) Sultanas                          | 250(8ozs) Chopped Raisins,          |
| 250g (8oz) Currants;                          | 125g (4ozs) chopped mixed Peel      |
| 90g (3oz) Chopped Red Glace Cherries;         | 90g (3oz) Chopped Blanched Almonds; |
| Third cup Sherry or Brandy;                   | 250g (8oz) Plain Flour;             |
| Half tsp Lemon Essence or finely grated lemon |                                     |
| Half tsp Ground Ginger                        | Quarter tsp Grated Nutmeg           |
| 250g (8oz) Butter;                            | Half tsp Ground Cloves;             |
| Half tsp Almond Essence                       | 250g (8oz) Brown Sugar;             |
| Four Large Eggs                               | Half tsp Vanilla Essence;           |
| 60g (2oz) Self Raising Flour                  |                                     |

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 one hour, but preferably overnight.

Sift together the flours and spices. Cream together the butter and sugar with essences. Add the eggs one at a time, beating well after each addition, then alternatively add the fruits and flour mixture. Mix thoroughly The mixture should be stiff enough to support a wooden spoon.

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

4.       BOILED FRUIT CAKE, not iced.
5.       SULTANA CAKE, 250g mixture, lemon rind allowed (not iced).
6.       CHOCOLATE CAKE top iced only.
7.       MARBLE CAKE, plain pink icing, top only
8.       RAINBOW CAKE, top only to be iced.First,\$10.00 Sec, \$5.(Vouchers Donated Capital Chemist)
9.       ORANGE CAKE. Top Iced Only
10.      CHOCOLATE ROLL, mock cream filling.
11.      JAM SWISS ROLL
12.      CHOCOLATE SPONGE SANDWICH, iced,4 eggs. Mock Cream Filling
13.      CORNFLOUR SPONGE, jam filled, not iced.

14. APPLE CAKE, to be iced
15. LAMINGTONS, 4cm. square
16. SIX CREAM PUFFS, without filling.
17. TEA CAKE
18. SIX APPLE & CINNAMON MUFFINS First 3.00 Second \$1.50
19. SIX MUFFINS ANY OTHER VARIETY First 3.00 Second \$1.50
20. SIX PLAIN SCONES First \$3.00 Second \$1.50
21. SIX SWEET SCONES (Sultana or Date)First \$3.00 Second \$1.50
22. SIX PUMPKIN SCONES First \$3.00 Second \$ 1.50
23. SIX BISCUITES, THREE VARIETIES (Not Iced )
24. SIX PIECES of COCONUT ICE (made with Copha 5cm. x 3cm
25. SIX ROCK CAKES First \$3.00 Second \$ 1.50
26. SIX PIECES of SLICE (Three Varieties)

### **BREAD MAKING SECTION**

27. LOAF OF WHITE BREAD (machine made).
28. LOAF OF GRAIN BREAD (machine made).
29. FRUIT LOAF (machine made).

### **NOVICE SECTION**

For those who have not previously won a first prize in any Show (other than Junior Section).

30. BANANA CAKE, Lemon Icing.
31. CARROT CAKE, iced.
32. SPONGE SANDWICH, (jam filled, not iced.)
33. SIX PLAIN SCONES First \$3.00 Second \$1.50
34. APPLE and CINNAMON TEA CAKE
35. NOVELTY BUTTER CREAM CAKE

### **SPECIAL PRIZES**

#### **Champion Prizes**

Champion Prize Best Exhibit - Classes 1-5. **\$10.00 Voucher Donated by PHARMASAVE Chemist Wagga Wagga plus Ribbon**

Champion Prize - Best Exhibit - Classes 6-29. **\$10.00 Voucher Donated by PHARMASAVE Chemist Wagga Wagga plus Ribbon**

#### **Most Successful Exhibitors**

Classes 1-29 Voucher **Donated by PHARMASAVE CHEMEST voucher Plus Ribbon**

Classes 30-35 Voucher **Donated by the PHARMASAVE CHEMIST Plus Ribbon**

36. SULTANA CAKE (For senior citizens 70yrs and over)

### **JUNIOR SECTION**

#### **18 YEARS & OVER 13YEARS**

Prize money First \$4.00; Second, \$2.00, unless otherwise stated.

- 37 DECORATED CAKE (presented on board no larger than 36cm square). First, \$10.00; Second, \$5.00.  
 38 SPEEDWAY CAKE  
 39 SPONGE SANDWICH, Jam filled and not iced.  
 40 SIX LAMINGTONS, (butter mix), 4cm square  
 41 SIX SMALL CAKES, iced, baked in patty tins.  
 42 CHOCOLATE BUTTER CAKE.  
 43 SIX PIKELETS, First \$2.00; Second, \$1.00.  
 44 SIX PLAIN SCONES, First, \$2; 00 Second \$1.00.  
 45 SIX PIECES OF SLICE one variety.  
 46 SIX ANZAC BISCUITS.  
 47 SIX COCONUT ICE made with Copha, pink and white. 5cm x 3cm

### **COMPULSORY TO ALL ENTRANTS USE THIS RECIPE**

#### **RECIPE**

1cup/125 Butter  
 3/4 cup caster sugar  
 1 Level cup S/R flour  
 2 Eggs  
 3 Tablespoons of milk  
 Grated rind of one orange and a pinch of salt.

#### **METHOD**

Mix all ingredients together and beat hard for 5/8 min.  
 until light and creamy.  
 Bake in ring tin for 30min. In moderate oven.

### **13 YEARS and over 8 YEARS**

- 48 SPEEDWAY CAKE (use recipe above)  
 49 SIX DECORATED PATTY CAKES, cooked in patty papers.  
 50 SIX SMALL CAKES, not iced, baked in patty tins.  
 51 SIX PLAIN SCONES, First, \$2.00 Second, \$1.00.  
 52 SIX-COCONUT ICE made with Copha, pink and white. 5cm x 3cm  
 53 SIX ROCK CAKES.  
 54 SIX ANZAC BISCUITS.  
 55 SIX PIKELETS First 2.00 Second \$1.50  
 56 EDIBLE NECKLACE ANTHING EDIBLE MULTI OR SINGLE COLUR STRUNG ON COTTON OR FISHING LINE

### **8 YEARS and OVER 5yrs**

- 57 SIX DECORATED ARROWROOT BISCUITS  
 58 SIX CHOCOLATE CRACKLES.  
 59 SIX-PATTY CAKES, Quick Mix, cooked in patty papers.  
 60 EDIBLE BRACELET MULTI OR SINGLE CPOLOU STRUNG ON HAT ELASTIG OR FISHING LINE

### **UNDER 5 YEARS**

- 61 FOUR DECORATED ARROWROOT BISCUITS  
 62 FOUR CHOCOLATE CRACKLES  
 63 FOUR DECORATED PATTY CAKES  
 64 NOVELTY FIGURE MADE FROM BOUGHT SWEETS

#### **SPECIAL PRIZES**

Special prize vouchers - (Classes 37 - 64) **Donated by PHARMASAVE CHEMIST**

Most Successful Exhibitor, Classes 37 - 47 **\$10.00 Voucher donated by PHARMASAVE Plus Ribbon**  
 Most Successful Exhibitor, Classes 48 - 56 **\$10.00 Voucher donated by PARMASAVE Plus Ribbon**  
 Most Successful Exhibitor, Classes 57 - 60 **\$10.00 Voucher PHARMASAVE Chemist Plus Ribbon**

Most Successful Exhibitor, Classes 61 - 64 **\$10.00 Voucher PHARMASAVE Chemist Plus Ribbon**

### JAMS AND PRESERVES

All Fruits, Jams and Jellies to be exhibited in glass bottles containing not less than 250g (1/21b). Jams and Jellies must have screw caps. These conditions will be strictly enforced. In collections, jars to be taped together.

PRIZEMONEY. First, \$4.00; Second, \$2.00, unless otherwise stated.

Entries in Classes 63 - 91 are restricted to One Entry in each Class.

- 65 THREE VARIETIES OF PRESERVED FRUIT First, \$5.00; Second, \$3.00.  
66 JAR PEACH JAM.  
67 JAR JAM, made from any one variety of Berry Fruit.  
68 JAR SWEET ORANGE JAM.  
69 JAR GRAPEFRUIT MARMALADE.  
70 JAR SHREDDED MARMALADE.  
71 JAR GRAPE JAM.  
72 JAR LIGHT PLUM JAM.  
73 JAR DARK PLUM JAM.  
74 JAR QUINCE JAM.  
75 JAR FIG JAM.  
76 JAR APRICOT JAM, made from dried Apricots.  
77 JAR APRICOT JAM.  
78 JAR TOMATO JAM.  
79 JAR MELON JAM, any flavour.  
80 JAR OF JAM, any other variety.  
81 JAR APPLE JELLY.  
82 JAR QUINCE JELLY.  
83 JAR LEMON BUTTER.  
84 COLLECTION OF JAMS, four varieties, not citrus. To be presented in shallow box. First, \$10.00 voucher; Second, \$5.00.voucher donated by **PHARASAVE Chemist**
- 85 COLLECTION OF JAMS AND MARMALADES, made from citrus fruits, four jars presented in a shallow box. First, \$10.00; Voucher Second, \$5.00 Voucher Donated by **PHARMASAVE Chemist.**
- 86 DECORATED GIFT BASKET OF JAMS AND PRESERVES. First \$10.00 Voucher, Second \$5.00.Voucher Donated by **PHARMASAVE CHEMIST WAGGA WAGGA**

Most Successful Exhibitor in Jams and Preserves: Trophy or voucher to the value of \$20.00 **plus.Ribbon**

### PICKLES AND SAUCE

PRIZE MONEY First \$3.00 Second, \$2.00, unless otherwise stated.  
Entries in Classes 85-91 restricted to One Entry only in each Class.

- 87 BOTTLE GREEN TOMATO PICKLES.  
88 BOTTLE MUSTARD PICKLES.  
89 BOTTLE TOMATO SAUCE.  
90 BOTTLE PLUM SAUCE.  
91 BOTTLE TOMATO RELISH.  
92 JAR ANY OTHER VARIETY PICKLES OR CHUTNEY  
93 DECORATED GIFT BASKET OF PICKLES AND SAUCES. First \$10.00,Voucher Second \$5.00 Voucher **DONATED by PHARMASAVE CHEMIST WAGGA WAGGA**  
Most Successful Exhibitor in Pickles and Sauces: \$20.00. **Donated by PHARMASAVE Chemist Plus Ribbon**
- 94 ABORIGINAL SECTION OPEN TO ALL COOKING TO BE ALLOCATED TO APPROPRIATE SECTIONS WHEN JUDGING

