

Cooking

CHIEF STEWARD: Jo Mackay Mobile: 0429 853 047

STEWARD: Wendy Tuckerman, Trish Ryan.

ENTRIES CLOSE: 5 pm WEDNESDAY, 26th February 2025 at the Show Office

ENTRY FEES: \$1 - Children 12 years & Under FREE

Entries may be paid by direct deposit to the Boorowa Show Society

Bendigo Bank BSB 633 000 Acc 137496840

PRIZES: 1st \$5, 2nd \$2 - unless stated otherwise

TROPHIES & PRIZES:

JOAN MACKAY MEMORIAL PRIZE - Class 2701, Jam Tarts

JUDY-ANNE STOKEHILL PRIZE - Class 2704, Boiled Fruit Cake

BOOROWA PHARMACY PRIZE (\$25) - Class 2705, Mud Cake

AG SHOWS NSW (\$25) – Class 2713, Dark Rich Fruit Cake

DOREEN GAY MEMORIAL PRIZE (\$10) - Class 2721, Bread

MAYOR'S PRIZE (\$50)- Class 2722, Damper, donated by: Mayor, Hilltops Council

THE MARSDEN STREET GENERAL PRIZE – Class 2726, Heritage Cake

GRETA CAMPBELL PRIZE - Most Successful Junior Exhibitor

GRETA CAMPBELL PRIZE - Most Successful Teenage Exhibitor

PRIZEMONEY donated by:

S & P Corcoran, Boorowa IGA - Class 2708, Boorowa Courthouse Arts and Crafts – Class 2709,

Squadron Energy/Bango Wind Farm, Boorowa Chinese Restaurant, Boorowa Lions Club, Boorowa Ladies Golf Club.

RIBBONS:

Most Successful Exhibitor - Adult

Most Successful Exhibitor – Junior

Most Successful Exhibitor – Teenage

Champion Cake of Show - Adult

Champion Cake of Show – Junior

Champion Cake of Show – School-Age

REGULATIONS AND ENTRY CONDITIONS FOR ALL CLASSES

a. All entries are to be exhibited on flat, foil-covered cardboard. Please do not use paper plates or wooden boards. (Incorrect entries risk disqualification)

b. Entries (except scones) must be made no later than the day before judging

c. Do not ice or decorate any cake unless stated

d. All entries are to be covered with CLEAR OVEN BAGS - no freezer bags or Gladwrap, No Sticky Tape

e. Exhibits are to be in the pavilion on judging day by 9.15 am (FRIDAY)

f. Exhibits can only be collected after 4.30 pm on Saturday. Please collect your own exhibits unless you make arrangements with the Chief Steward prior to this time.

g. Class 2713 – the recipe for dark rich fruit cake must be used to enter this class

h. Do not substitute packet cake mixtures as entries. (Exception in classes 2730 & 2731)

i. No ring tins to be used

OPEN CLASSES

Class 2701 6 Jam Tarts - 2 varieties, 3 of each - 1st Joan Mackay Memorial Prize, 2nd \$2

Class 2702 Pavlova Shell - marshmallow centre - no decoration, on board or plate

Class 2703 Sponge - Not filled - up to 6 Eggs

Class 2704 Boiled Fruit Cake, 250g butter - 1st Judy-Anne Stokehill Prize, 2nd \$2

Class 2705 Mud Cake - dark chocolate - dust top with icing sugar - 1st \$25 donated by Boorowa Pharmacy

Class 2706 Banana Cake -Lemon icing on top only. LOAF - 1st \$10

Class 2707 6 Biscuits - 2 varieties - 2 different mixtures - 3 of each

Class 2708 Light Fruit Cake - 250g mixture - 20cm tin - 1st \$10, 2nd \$5 donated by Boorowa IGA

Class 2709 6 Plain Scones - made morning of judging - 1st \$20 donated by Boorowa Courthouse Arts & Crafts

Class 2710 Butter Cake - Round tin 20cm - Iced on top only

Class 2711 6 Patty Cakes - cooked in patty tins (NOT PAPER) - un-iced - 1st \$10

Class 2712 6 Slices - 2 varieties - 3 of each - 6cm x 3cm

Class 2713 Dark Rich Fruit Cake – Ag Shows NSW Rich Fruit Cake Competition - 1st \$25 sponsored by Ag Shows NSW

Class 2714 Swiss Roll - ends not to be cut - 1st \$10

Class 2715 Apple Pie - Top and base pastry

Class 2716 Date & Nut Loaf - baked in loaf tin

Class 2717 Carrot Cake - Round Tin 20cm

Class 2718 Chocolate Cake - dust top with icing sugar - 20cm Round
Class 2719 Marble cake - 3 distinct colours. 20cm Round
Class 2720 Orange Cake, LOAF, un-iced
Class 2721 Bread - white or grain loaf - Hand made only - 1st \$10 Doreen Gay Memorial Prize
Class 2722 Damper - by Boorowa Resident - 1st \$50 donated by the Mayor of Hilltops Council
Class 2723 Sour Dough Bread - any variety - hand made only - 1st \$15, 2nd \$5 donated by Jo Mackay
Class 2724 6 Muffins - any variety, Muffin tin only NOT paper.
Class 2725 6 Lamingtons - 6cm Square
Class 2726 Heritage Recipe, any type of Cake. Write a brief description of why this cake is special to you.
- 1st Prize donated by The Marsden Street General, 2nd \$2
Class 2727 Gluten-free Cake - not mentioned in any other classes

TEENAGE CLASSES - 13 years to 16 years

Class 2728 Chocolate Cake
Class 2729 6 Scones - may be made the morning of
Class 2730 Children's Novelty Cake

JUNIOR CLASSES - 9 years to 12 years

Class 2731 Packet Cake Mix, decorated - top of packet MUST be attached to exhibit
Class 2732 6 Patty Cakes - any variety

8 YEARS AND UNDER

Class 2733 2 Decorated Commercial Biscuits
Class 2734 6 Anzac biscuits
Class 2735 Decorated Hard Boiled Egg

AG SHOWS NSW RICH FRUIT CAKE COMPETITION

The following recipe is compulsory for all entrants.

INGREDIENTS:

250 g sultanas
250 g chopped raisins
250 g currants
125 g chopped mixed peel
90 g chopped red glace cherries
90 g chopped blanched almonds
1/3 cup sherry or brandy
250 g plain flour
60 g self-raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
250 g butter
250 g soft brown sugar
½ teaspoon lemon essence OR finely grated lemon rind
½ teaspoon almond essence
½ teaspoon vanilla essence
4 large eggs.

RECOMMENDED METHOD:

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 20cm x 20cm (8" x 8") tin and bake in a slow oven for approximately 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.

Judge's Note: The height of the cake should not exceed 5.7cm (57mm)

*** Competitors may only represent one Show Society in a Group Final or State Final.

NB: There is a handbook available on the Ag Shows NSW website that may assist you in the preparation of this exhibit, under competitions – other

<https://www.agshowsnsw.org.au/files/competitions/Other>