

Cooking

CHIEF STEWARD: Jo Mackay Mobile: 0429 853 047
STEWARD: Josephine McKinnon-Gorham, Trish Ryan

ENTRIES CLOSE: 5 pm WEDNESDAY, 4th March 2026 at the Show Office

ENTRY FEE: \$2, all entries

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, Anzac Biscuits
JUDY-ANNE STOKEHILL PRIZE - Class 2704, Boiled Fruit Cake
BOOROWA PHARMACY PRIZE (\$25) - Class 2705, Mud 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 Exhibitor - 12 yrs & under
GRETA CAMPBELL PRIZE - Most Successful Exhibitor - Teenage

PRIZEMONEY donated by:

Boorowa IGA, Boorowa Courthouse Arts and Crafts, Boorowa Lions Club, Boorowa Chinese Restaurant, Jo Mackay, Sonia & Pat Corcoran, Boorowa Ladies Golf Club, Tony & Leanne Croker, Phillip & Fiona Gay, Boorowa CWA.

RIBBONS:

Most Successful Exhibitor - Adult Most Successful Exhibitor – 12 yrs & under
Most Successful Exhibitor – Teenage
Champion Cake of Show - Adult Champion Cake of Show – 12 yrs & under
Champion Cake of Show – Teenage

REGULATIONS AND ENTRY CONDITIONS FOR ALL CLASSES

- a. All entries are to be exhibited on flat, foil-covered cardboard, with Entry Ticket attached to top. 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 class 2731)*
- i. No ring tins to be used*

OPEN CLASSES

Class 2701 6 Anzac Biscuits - 1st Joan Mackay Memorial Prize, 2nd \$2
Class 2702 Pavlova Shell - marshmallow centre - no decoration, on board
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 6 Friands - 1st \$10, 2nd \$5 donated by Boorowa IGA
Class 2709 6 Plain Scones - made morning of judging - 1st \$20 donated by Boorowa Courthouse Arts & Craft
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 - 1st \$7, 2nd \$3 donated by Boorowa Ladies Golf Club
Class 2713 Dark Rich Fruit Cake - Rich Fruit Cake Competition - **1st \$25 sponsored by AgShows NSW**
Class 2714 Swiss Roll - (Jam only) 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 - 1st \$7, 2nd \$3 donated by Boorowa Ladies Golf
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, - 1st Prize donated by The Marsden Street General, 2nd \$2
Write a brief description of why this cake is special to you.
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 Show
Class 2730 6 Slices - 2 varieties, 3 of each

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
Class 2733 6 Anzac Biscuits
Class 2734 6 Scones - may be made the morning of Show

8 YEARS AND UNDER

Class 2735 2 Decorated Commercial Biscuits
Class 2736 Decorated Hard Boiled Egg

AGSHOWS 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>