

SECTION K

RECIPES FOR COOKERY SECTION

RICH FRUIT CAKE – Class 3

INGREDIENTS

2 cups sultanas	1½ cups chopped seeded raisins
1½ cups currants	½ cup chopped mixed peel
½ cup chopped red glazed cherries	½ cup chopped blanched almonds
½ cup sherry or brandy or rum	2 cups plain flour
¼ teaspoon grated nutmeg	½ teaspoon ground ginger
½ teaspoon ground cloves	¼ teaspoon salt
250g butter	1½ cups soft brown sugar
4 eggs	2 tablespoons marmalade
½ teaspoon almond essence	½ teaspoon vanilla essence
½ teaspoon lemon essence	

METHOD

Mix together all the fruits and nuts and sprinkle with the sherry or brandy or rum, cover and leave for at least one hour but preferably overnight.

Sift together the flour, salt and spices. Cream together the butter and sugar with the essences and marmalade.

Add the eggs one at a time, beating well after each addition, then alternatively 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 tin no larger than 20cm and bake in a slow oven for approximately 2½ - 3 hours. Watch oven temperatures as some ovens vary.

Allow the cake to cool in the tin.

NOTE: To ensure uniformity and depending on the size, it is suggested the raisins be snipped into 2 or 3 pieces, cherries 4 to 6 pieces and almonds crosswise into 3 or 4 pieces.

Animal Nursery

A VISIT IS A MUST FOR THE CHILDREN

HELP WITH FEEDING THE ANIMALS IS ALWAYS APPRECIATED.

ORGANISERS: MARINA RIX - 5027 9354

Di Lovell 0400 240 673

PROUDLY SPONSORED BY LANDMARK MILDURA

SECTION K

COOKERY

STEWARDESS:

D. Pollard (03) 5027 3713; A. Baird (03) 5027 3366;

J. Baird (03) 5027 3769

To be read in conjunction with the General Rules.

NB: Entries close Friday 17th August 2018.

Late Entries or changes cannot be accepted later than 12 midday

Thursday 23rd August 2018

Stewardesses will receive Entries 10.00 a.m. - 1.00 p.m. on

Friday 24th August 2018.

Glass cases are available for cookery exhibits.

- Please use specified tins if mentioned in schedule.
- All cakes not to be iced or decorated unless specified.
- Entries to be displayed on paper plates only (supplied by the exhibitor).

NO PACKET CAKES UNLESS SPECIFIED

The judge's decision is Final

Prize money may not be collected until 5.00 p.m. on Sunday 27th August.

The Pavilion will be closed at 4.30 p.m. on Sunday 27th August. Articles to be collected after 5.00 p.m. Sunday. Any exhibit not collected by 11.00 a.m.

Monday 28th August, will be disposed of by Steward in charge of Pavilion.

ADULT SECTION

No professional may compete and entries must be bona fide work of the exhibitor.

ENTRY FEE: 50¢ unless specified

POLLY ROBINSON MEMORIAL PRIZE:

Prize money to the value of \$50 donated by Judy Robinson.

To be awarded to the most successful competitor decided on a points system.

Prize money: First \$2; Second \$1

Prize money for classes 1-31 has been kindly donated by:

Marj Worrell \$50 and

Warrananga Merino Stud \$25.

ADULT'S SECTION

Class

1. Decorated Cake, single tier, anniversary or birthday. Decorations to be home-made.
Entry Fee: 70¢ - First \$5; Second \$2.50;
2. Decorated Child's Birthday Cake
3. Rich Fruit Cake (not iced) – as per recipe on page 86
4. Sandwich Sponge
5. Banana Cake, to be cooked in bar tin
6. Slice, unbaked, Six pieces
7. Dish of Six Plain Scones
8. Dish of Six Fruit Scones
9. Boiled Fruit Cake
10. Orange Cake
11. Six Lamingtons, not sponge (maximum size 5cm Cube)
12. Raisin and Nut Roll
13. Health Cake (recipe to be attached to entry)
14. Chocolate Cake, iced
15. Sultana Cake
16. Chocolate Mud Cake
17. Plate of Biscuits, not decorated, three different recipes, three of each recipe
18. Fruit Slice, Six pieces only - oven baked
19. Apple Slice, Six pieces only - oven baked
20. Six Queen Cakes, with currants, to be cooked in tins
21. Plate of Home-made Chocolates and/or Easter Eggs
22. Plate of Coconut Ice
23. Collection of Dried Fruit Cookery, at least Six varieties to be displayed on a tray. Entry Fee: 70¢
24. Plain Damper
- 25a. Cold Plum Pudding (Basin)
- 25b. Cold Plum Pudding (Cloth)

PLEASE READ THE RULES AND REGULATIONS

SECTION K – COOKERY - CONTINUED

- 26 Collection of Three varieties, two of each after-dinner accompaniments
- 27 Loaf of hand-made Bread - White
- 28 Loaf of hand-made Bread - Wholegrain
- 29 Loaf of machine made Bread - White
- 30 Loaf of machine made Bread - Wholegrain
- 31 Sweet pie using home made pastry



Special Thanks

ARE EXTENDED TO ALL THE JUDGES
STEWARDS AND HELPERS WHO WILL BE
ASSISTING THROUGHOUT THE SHOW.





SERVICING ALL OF SUNRAYSIA



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**QUALITY WORKMANSHIP GUARANTEED
HOW LONG HAS IT BEEN BETWEEN
PUMP OUT'S?**

**DID YOU KNOW YOUR TANK SHOULD
BE PUMPED EVERY 3 YEARS OR YOU
COULD BE DOING DAMAGE TO YOUR
RELN DRAIN AND THE ENVIRONMENT**

**DON'T RISK IT,
USE A LICENSED PLUMBER**

VIC & NSW

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SECTION K – COOKERY - CONTINUED

CHILDREN'S SECTION

ENTRY MUST BE CHILD'S OWN WORK – ENTRY FREE

Prize money: First \$2, Second \$1

**Please use specified tins, if mentioned in Schedule.
All cakes not to be iced or decorated unless specified.
Entries to be displayed on paper plates only.
No packet Cakes unless specified**

PRIMARY SCHOOL SECTION - 12 years and under

32. Vanilla Cake (packet), ring tin
33. Chocolate Cake, **square tin**, iced
34. Buttercake, round tin
35. Plate of Three Arrowroot Biscuits decorated - 6 years and under
- 35a. Plate of Three Gingerbread Men decorated - 7 years and over
36. Six Plain Small Cakes, uniced
37. Six Plain Small Cakes, decorated
38. One Dish of Six Plain Scones
39. Plate of Cookies or Biscuits, own choice
40. Three Mini Pizzas using Muffins
41. Plate of Unbaked Small Cakes or Slice, own choice

SECONDARY SCHOOL SECTION - 16 years and under

42. Plate of Six Cup Cakes, decorated
43. Chocolate Cake, iced and decorated
44. Plate of Six Plain Scones
45. Plate of Biscuits, three varieties, three of each
46. Banana Cake
47. Plate of Muffins (any variety)
48. 3 Ginger bread men decorated
49. Decorated Cake, novelty, (Vienna cream icing).
50. Decorated cake, formal icing.

**Prize money for Children's section donated by Warrananga Merino Stud \$25.
and Mrs J. Stockman-Smith \$20, Mrs Anne Baird \$20 Classes 32 - 50**

\$25 prize money donated by Miss M. Crang

To entrants gaining highest number of points in Children's Section

Primary First \$7 Second \$5.50

Secondary First \$7 Second \$5.50

