

COOKING

Convenors: Carol Melville 0409 150 824
Entry Fee: \$1.00 per entry
Prizemoney: First \$10, second \$5 unless otherwise stated.
Pavilion: Will close at 7.30pm Friday 4th April and Saturday 5th April.

Conditions:

1. Entries to be at Pavilion from 2pm to 5pm Wednesday 2nd April or between 8am and 9.30am Thursday 3rd April.
2. Judges decision is final
3. All care taken but no responsibility accepted by the Show Society
Points allotted as follows: First 3pts, Second 2pts.

ENTRIES TO BE COLLECTED FROM THE PAVILION ON SUNDAY 6th APRIL BETWEEN 10am and 12pm.

Special Prizes

Champion Cooking Trophy (Senior) - awarded at Judges' discretion.

Most Successful Exhibitor in Classes C1 - C33.

Gunnedah Toyota have kindly donated \$400 in special prizes

Namoi Flour Mill have kindly donated \$150 in special prizes

Wholegrain Milling Company have kindly donated produce for prizes

CAKES, SCONES AND BISCUITS

Conditions:

1. To be presented on smooth bottom tray enclosed in appropriate size OVEN BAG
2. No odd shaped plates.
3. Ring and heart-shaped tin not allowed for cakes.
4. No rack marks on cakes.
5. Cakes and puddings not to be previously cut.
6. Packet cakes not to be used unless otherwise stated.
7. NO butter in icing on iced cakes.

C1	Home Made Damper (Limit 3 cups flour)	1st \$50 donated by Namoi Flour Mill
C2	Loaf Bread	1st \$50 donated by Namoi Flour Mill
C3	6 Pumpkin Scones to be made previous day	
C4	6 Date Scones to be made previous day	
C5	6 Plain Scones	
C6	6 Anzac Biscuits	
C7	6 Assorted Biscuits. Two of each variety	
C8	6 Jam Tarts	
C9	3 Assorted Slices 2 of each variety (4cm x 4cm)	
C10	6 Patty Cakes, cooked in tins, uniced	1st \$50 donated by Namoi Flour Mill
C11	4 Muffins Fruit (Mixed or Fresh Fruit)	
C12	6 Lamingtons, butter mixture, not over 4cm	1st voucher donated by Mornington Butchery
C13	6 Rock Cakes	1st voucher donated by Mornington Butchery
C14	Sponge Sandwich, 4 eggs, uniced, no icing sugar, no cornflour	1st \$100 donated by Gunnedah Toyota
C15	Gingerbread Loaf Tin, iced on top	
C16	Cinnamon Tea Cake, butter basis, round tin	
C17	Carrot Cake	
C18	Marble Cake butter basis, 125g butter, round tin, iced on top	1st \$50 donated by Gunnedah Toyota
C19	Dark Chocolate Cake, round tin, 125g butter, iced on top	1st Prize \$25 Donated by PK Podiatry
C20	Butter Cake 125g basis, loaf tin, iced on top.	1st Prize \$25 Donated by PK Podiatry
C21	Banana cake, loaf tin, iced on top.	
C22	Apricot and Walnut Loaf (loaf tin)	
C23	Date and Nut Loaf (loaf tin not roll tin)	

CAKES, SCONES AND BISCUITS cont.

C24 Orange Cake, 125g butter basis, iced on top. **SPECIAL PRIZE 1st \$50 donated by Gunnedah Toyota**

GLUTEN FREE CAKES

- C25 Muffins—Any Variety
- C26 Banana Bread
- C27 Orange Cake, round tin, iced on top

FRUIT CAKES

Prizes: 1st \$10.00, 2nd \$5.00 unless otherwise stated.

Conditions: 250g Butter basis, 20cm square or round tin.

- C28 Boiled Fruit Cake. **1st Prize \$50 kindly donated by Gunnedah Toyota**
- C29 Sultana Cake.
- C30 Rich Fruit Cake. **SPECIAL PRIZE 1st \$50 donated by Gunnedah Toyota**
- C31 Light Fruit Cake

AgShows NSW Recipe MUST be used in this Section. (Recipe over the page)

MENS

Prizes: 1st \$10.00, 2nd \$5.00 unless otherwise stated.

Conditions: As above

- C32 Butter Cake - 125g butter, iced on top
- C33 Chocolate Cake - 125g butter, iced on top **SPECIAL PRIZE 1st \$100 donated by Gunnedah Toyota**

MOST SUCCESSFUL EXHIBITOR IN CLASSES C1 - C33

We wish to thank our
Cooking Sponors.....

L. Anderson

R. Flett



**Gunnedah
Toyota**



RICH FRUIT CAKE COMPETITION

The following recipe is COMPULSORY for all entrants - Section C28—Rich Fruit Cake

Ingredients:

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
¼ teaspoon grated nutmeg
½ teaspoon ground ginger
½ teaspoon ground cloves
250g (8oz) butter
250g (8oz) 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 fruits and nuts and sprinkle with sherry or brandy
- * Cover and leave for at least 1 hour, but preferably overnight
- * Sift together the flours & spices
- * Cream together the butter and sugar with all the essences
- * 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 square 20cm x 20cm (8" x 8") tin & bake in a slow oven for approximately 3½ —4hours
- * Allow the cake to cool in the tin

Note 1: 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

Note 2: The height of the cake should not exceed 57mm or 2¼ inches

AgShows NSW—Competition Information

OPTIONAL: In order to compete in the Group Final of the Agricultural Society of NSW competition, the winner will be required to bake a second "Rich Fruit Cake". The fourteen winners at Group level will each receive a cash prize of \$50 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 \$100.

Note: In any year, an individual competitor may participate in only one Group Final representing a Show Society and, consequently only one Group in the subsequent State Final.

Full competition details can be found at:

https://www.agshowsnsw.org.au/files/Handbooks/Rich_Fruit_Cake_Handbook_V4_April_2022.pdf

JUNIOR COOKING

18 YEARS AND UNDER

- Convenor:** Louise Anderson 0439 083 797
Steward: Rosemary Flett
Entry Fee: 50c per entry
One name only per entry
Prizemoney: First \$5, Second \$3, Third card
Pavilion: Will close at 7.30pm Friday 4th April and Saturday 5th April.

Conditions:

1. Rules and regulations as for Senior Cooking.
 2. Any type of meat or vegetable tray, size appropriate, covered with **oven bags**.
 3. No round plates unless stated.
 4. Ring or pear shaped tins not allowed for cakes.
 5. Packet cakes not to be used unless stated.
 6. Cakes will be put back into bags after judging has been completed.
 7. Judges decision is final and NO correspondence will be entered into.
 8. **Entries and fees to be at Pavilion from 2pm to 5pm Wednesday 2nd April or between 8am and 9.30am Thursday 3rd April.**
1. All care taken but no responsibility.

Collection: From the Pavilion between 10am and 12pm on Sunday 6th April.
OTHERWISE NO RESPONSIBILITY accepted by the Show Society.

Special Prizes: Gunnedah Show Society Ladies Auxiliary Champion Junior Cooking Trophy - awarded at Judges' discretion

Most Successful Junior Boy \$10 kindly donated by L. Anderson

Most Successful Junior Girl \$10 kindly donated by L. Anderson

Encouragement Award for Junior exhibiting the most entries Gift Donated by R. Flett

Namoi Flour Mill have kindly donated \$100 in Special Prizes

KINDERGARTEN AND UNDER

JC1 Decorated and Iced Arrowroot Biscuits, 4 on plate **1st \$10 donated by Namoi Flour Mill**

INFANTS - Years 1 & 2

JC2 6 Pikelets on a plate. **1st \$10 donated by Namoi Flour Mill**
JC3 6 Anzac Biscuits **1st \$10 donated by Namoi Flour Mill**
JC4 6 Chocolate Crackles **1st \$10 donated by Namoi Flour Mill**
JC5 4 Gingerbread Men—decorated

PRIMARY AND HIGH SCHOOL - Years 3 to 12

JC6 6 Plain Scones **1st \$10 donated by Namoi Flour Mill**
JC7 6 pieces slice, any variety, 4cm x 4cm.
JC8 Plain Butter Cake, loaf tin, uniced.
JC9 Sultana Cake 1 packet mix, loaf tin, uniced.
(Cake mix label to be with cake) **1st Prize \$10 donated by Mornington Butchery**
JC10 6 Chocolate Brownies
JC11 Marble Cake—uniced, round tin
JC12 6 Muffins, packet mix in paper cups **1st \$10 donated by Namoi Flour Mill**
JC13 Orange cake, uniced, loaf tin **1st \$10 donated by Namoi Flour Mill**
JC14 Loaf Plain Bread **1st \$10 donated by Namoi Flour Mill**

OPEN

JC15 6 Patty Cakes, iced and decorated **1st \$10 donated by Namoi Flour Mill**
JC16 Chocolate Cake, loaf tin, uniced **1st \$10 donated by Namoi Flour Mill**

GUNNEDAH SHOW ENTRIES

PAVILION CLASSES

NB. Entries will not be accepted unless accompanied by entry fees.

Section:

Exhibitor's Name:

Address:.....

Phone:

CLASS	DESCRIPTION	ENTRY FEE
TOTAL		\$

Show gate entry is not included in your pavilion class entry fee. You can purchase a show membership (3 Day Show Membership Pass) available via Online/Show Office. Show entry tickets will also be available for cash at the Show gate.

I agree to abide by all the decisions of the Committee regarding exhibits which I enter subject to the rules & regulations of the Gunnedah Show Society and I will not hold the Society responsible for any loss to exhibits through accident or mis-delivery or any other cause.

Signed:.....