

# SECTION J – COOKING

**SUB-COMMITTEE:** Mrs S Cronin (Captain), Danielle Cronin, Mrs G Bates, Mrs J Carrall, Mrs K Gill.

**ENTRY FEE:** Open classes \$0.50 per entry  
Children 16 & under no entry fee

**PRIZES:** 1st - \$3.00, 2nd - \$2.00 except where otherwise mentioned. Award cards for first and second  
**ENTRIES:** will be accepted in the Fairfax Pavilion on Thursday 19th September from 2.00pm to 4.00pm, and Friday 20th September from 8.00am until 10.00am. Any entries not collected between 4.00pm & 5.00pm on Saturday 21st September will become the property of the committee.

*Entries must be collected between 4.00pm & 5.00pm Saturday 21st September*

**PRESENTATIONS:** 11.00am on Saturday in the Rodgers Pavilion

## **SPECIAL PRIZES**

Prize for exhibitor gaining the highest point score Open Classes 1-16 Donated by "Kingslyn"

Prize for Most Successful Butter Cake Class 12 Donated by Merriwa CWA

Prize for First (\$10.00) Boiled Fruit Cake Class 15 Donated by Mrs J Carrall

Prize for First (\$10.00) Rich Fruit Cake Class 16 Donated by Mrs L Killen

Prize for First (\$10.00) Decorated Cake Class 17 Donated by Mrs J Johnson

Prize (Perpetual) for exhibitor gaining the highest point score Bloke's Classes 18-19 Donated by Merriwa IGA trophy

Prize for exhibitor gaining the highest point score Classes 20-23 Donated by Mrs S Cronin (\$10.00)

Prize for exhibitor gaining the highest point score Classes 24-27 Donated by Mrs A Kemp (\$10.00)

Prize for exhibitor gaining the highest point score Classes 28-30 Donated by Mrs K Gill (\$10.00)

Prize for exhibitor gaining the highest point score Classes 31-32 Donated by Mrs K Gill (\$5.00)

Prize for First (\$5.00) Class 33 Donated by Mrs K Gill

## **CONDITIONS OF ENTRY**

1. The Judge may cut or sample each exhibit
2. All exhibits must be the work of the exhibitor
3. No packet cakes are to be used.
4. The number of cakes, slices etc entered must be as stated in the schedule
5. Entries must be on a cardboard plate.
6. There should be no rack marks
7. No ring tins are to be used.
8. Any icing is to be on the top of the cake only.
9. Exhibits may be frozen and defrosted prior to entry.

## **OPEN CLASSES**

1. Six Plain Scones
2. Six Pumpkin Scones
3. Biscuits - one mixture
4. Six Cupcakes – iced, paper cases allowed
5. Six Shortbread - any shape
6. Uncooked Slice - 6 pieces of one mixture
7. Cooked Slice – 6 pieces of one mixture
8. Four Muffins – sweet or savoury – regular size, paper cases allowed
9. Orange Cake - iced
10. Lemon Cake - iced

11. Banana Cake - iced
12. Plain Butter Cake - iced
13. Chocolate Cake - iced
14. Cinnamon Tea Cake
15. Boiled Fruit Cake – 20 cm tin
16. Rich Fruit Cake - 250g 20cm tin. Entrants must use the recipe provided
17. Decorated Cake, judged on decoration only

**BLOKES BAKING**

18. Damper
19. Your Best Cake

**CHILDREN'S CLASSES**

**16 YEARS & UNDER**

20. Six Plain Scones
21. Iced Chocolate Cake
22. Six Cupcakes – iced and decorated, paper cases allowed
23. Uncooked Slice - 6 pieces of one mixture

**12 YEARS & UNDER**

24. Six Pikelets
25. Six Cupcakes - iced and decorated, paper cases allowed

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- 26. Chocolate Cake - iced
- 27. Six Anzac Biscuits

**8 YEARS & UNDER**

- 28. Six Pikelets
- 29. Six Decorated Cupcakes – judged on decoration only
- 30. Six Anzac Biscuits

**5 YEARS & UNDER**

- 31. Four Decorated Arrowroot Biscuits
- 32. Four Decorated Cupcakes - judged on decoration only

**3 YEARS & UNDER**

- 33. Four Decorated Arrowroot Biscuits

**RICH FRUIT CAKE**

The following recipe is compulsory for all entrants in Class 16`:

**INGREDIENTS:**

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

**METHOD:**

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave at least one 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, and 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 tin no larger than 20cm in length, breadth or diameter and bake in a slow oven for approximately three and a half to four 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 two or three pieces, cherries into four to six pieces and almonds crosswise into three to four pieces.

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 14 Groups of the Agricultural Societies Council of NSW. The 14 winners at Regional Level will each receive a cash prize of \$15.00 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 \$50.00.