

COOKERY

All entries in this section will be automatically deemed as donated UNLESS nominated otherwise on the entry form

All exhibits to be staged by 12 noon, Saturday 16th February 2019

Steward: Maryanne Hannan

Prizes: 1st – \$2.00, 2nd – \$1.00 (unless stated otherwise)

Entry fee: Adults \$1.00. No entry fee for junior sections

Entries must be cooked at least 12 hours before entry

Exhibits to be displayed on firm cardboard plates and in clear plastic bags with ties.

No glad wrap allowed, using oven bags for displaying entries is encouraged.

No packet mix to be used unless stated.

OPEN SECTION

1. Rich fruit cake – must use ASC recipe (see page 33). *1st – \$5.00, 2nd – \$2.00*
2. Boiled fruit cake
3. Christmas Pudding (steamed)
4. Packet Cake – cooked in loaf tin – only top iced (top of packet attached to exhibit)
5. Sultana cake
6. Plain butter cake (no icing) (*must be 2 inches)
7. Chocolate butter cake (only top iced) (*must be 2 inches)
8. Carrot cake (only top iced)
9. Orange cake (only top iced)
10. Date loaf
11. Gingerbread
12. Banana cake (not iced)
13. Plain scones (six)
14. Date scones (six)
15. Pumpkin scones (six)
16. Muffins – fruit (four)
17. Slices – two varieties 6cm x 3cm (three pieces of each variety)

COOKERY HINTS

The main judging points observed in cookery are the overall appearance, the cut cake, the smell and taste.

OVERALL APPEARANCE:

Above all the exhibit must look delicious, after all a vital aspect is edibility!

To be a 'top' exhibit, it should look perfect. This includes the size of the mix must match the tin size, eg, a minimum of two inches thick (5cm) for butter cakes.

Wire rack marks on a cake do not enhance its appearance.

Try to ensure the cake cooks flat on top.

Greasing/lining/flouring of the tin is crucial to the look of the cake which must be exhibited as it comes out of the tin, untrimmed.

If iced (and do not ice unless it is specified in the schedule) then make it a neat even thickness, with no drips down the sides – only ice the top of the cake if the icing is to be thin.

Scones should be 5cm (2") wide and must be cooked separately on trays (not touching) as shape is a very important judging point.

Ring tins **MUST NOT BE USED**.

THE CUT CAKE:

Judging includes how it cuts and its appearance when cut.

Texture should be fine, even and consistent throughout with no air bubbles. Cooking time is crucial to gain the best look when cut.

Cakes with fruits and nuts won't cut easily if the pieces are too large - cut your dates, nuts, etc, small and evenly.

Fruit cakes won't look even throughout if the fruit sinks to the bottom during their long cooking time.

Fruit must be totally dry when added to the mixture even if it has been soaked. Dry and coat with flour (NB, use flour



THE AGRICULTURAL SOCIETIES COUNCIL OF NSW RICH FRUIT CAKE COMPETITION

The following recipe is compulsory for all entrants and must be printed in your schedule.

Here's what you need:

250g (8 oz) sultanas
(8 oz) chopped raisins
250 g (8 oz) currants
125 g (4 oz) chopped mixed peel
90 g (3oz) chopped red glace cherries
90 g (3 oz) chopped blanched almonds
1/3 cup sherry or brandy the essences
250 g (8 oz) plain flour
60 g (2 oz) self raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
250g (8 oz) butter
250g (8 oz) soft brown sugar
½ teaspoon lemon essence or
finely grated lemon rind
½ teaspoon almond essence
½ teaspoon vanilla essence
4 large eggs.

Here's what you do:

Mix together all the fruits and nuts and sprinkle 250 g 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 tin no larger than 20cm (8") 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.