

GANMAIN BAKERY

BAKERS OF THE FAMOUS GANMAIN PIES



105 FORD ST. GANMAIN
PHONE: 69276401



Sponsors of the
113th
Ganmain Show

**FRESH BREAD, ROLLS & CAKES BAKED DAILY
DONT MISS OUT!!
PLACE YOUR ORDER TODAY!!**

A.S.C. RICH FRUIT CAKE RECIPE

Ingredients

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

Here is what you do

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least one hour, but preferably over night.

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 1/2 - 4 hours. Allow the cake to cool in the tin.

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

Judge Note: The height of the cake should not exceed 5.7cm (57mm)

CLASS O - COOKERY

Head Stewards: Shanna Crozier (Ph: 0427 281 178) and Cayley Tonacia
Stewards: Kristie Smith, Ellie Crozier, Tara Logan & Kaitlin Logan

PROUDLY SPONSORED BY THE GANMAIN BAKERY

CONDITIONS OF ENTRY :

- All exhibits to be the bone fide work of the exhibitor.
- Amateurs only may exhibit.
- Entries close 4pm Friday 18th August, 2023
- All exhibits to be in oven bags + entry cards to be taped to plates.
- No packet mixes unless otherwise stated.
- Entry Fee 50 cents.
- All exhibits must be benched by 8.30am for judging to commence at 9am, Saturday 19th August
Prizemoney - First; \$2.00, Second \$1.00

Show Society Ribbon for Best Exhibit and Most Successful Exhibitor.

OPEN SECTION

1601. SIX PLAIN SCONES
1602. SIX DATE SCONES
1603. CHOCOLATE CAKE; iced, not sandwich.
1604. ORANGE CAKE; iced.
1605. MARBLE CAKE; pink icing
1606. PLAIN CAKE; not iced.
1607. CARROT CAKE; iced
1608. CORNFLOUR SPONGE SANDWICH; jam filled.
1609. CHOCOLATE SANDWICH; with filling.
1610. CHOCOLATE ROLL; cream filled.
1611. SIX SMALL CAKES; not iced.
1612. PLATE LAMINGTONS; butter, 4 cm, square, six.
1613. PLATE CORNFLAKE COOKIES; six.
1614. PLATE ANZAC BISCUITS; six.
1615. PLATE JAM DROPS; six.
1616. PLATE CHOC CHIP BISCUITS; six
1617. SLICE; cooked or uncooked, six
1618. MUFFINS; six
1619. BROWNIES; six
1620. APPLE CAKE; iced.
1621. DATE AND NUT ROLL .
1622. SULTANA CAKE.
1623. BOILED FRUIT CAKE.
1624. RICH FRUIT CAKE; the recipe on opposite page is compulsory for all entrants.

Winner of section 24 will receive a cash prize of \$50 donated by DAVID & RACHELLE COX
The winner in this section 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 N.S.W
Prize of \$20.00 for best exhibit Open Section donated by **SHARON WALSH**
Trophy for Most Successful Exhibitor Open Section donated by **HEATHER KEMBER**

CLASS O - COOKERY Continued

JUNIOR SECTION - Entry Fee - free

All decorations must be the bona fide work of the exhibitor. All exhibits to be presented on small plates.

Show Society Ribbon for Best Exhibit in Section 1625 – 1637 plus prize donated by Cayley Tonacia

Show Society Ribbon for Best Exhibit in Secondary School Age Section plus prize donated by Cayley Tonacia

PRESCHOOL CHILDREN

- 1625. DECORATED MILK ARROWROOT BISCUITS; two.
- 1626. CHOCOLATE CRACKLES; two.
- 1627. DECORATED PATTY CAKES; two.
- 1628. EDIBLE BRACELET; anything edible, multi or single colour, strung on cotton or fishing line.

Trophy for Most Successful Exhibitor donated by **KRISTIE SMITH**

CHILDREN 8 YEARS AND UNDER

- 1629. DECORATED MILK ARROWROOT BISCUITS; four.
- 1630. CHOCOLATE CRACKLES; four.
- 1631. EDIBLE NECKLACE; anything edible, multi or single colour, strung on cotton or fishing line.
- 1632. DECORATED PATTY CAKES; four.

Prize for Most Successful Exhibitor donated by **LYN HARRIS**

CHILDREN 12 YEARS AND UNDER

- 1633. CHOC CHIP BISCUIT; four
- 1634. ANY SLICE; four pieces
- 1635. DECORATED PATTY CAKES; Baked in paper, iced. four
- 1636. SWEET MUFFINS; packet mixture, four.
- 1637. PACKET CAKE; label included with exhibit.

Prize for Most Successful Exhibitor donated by **JULIE KEMBER**

SECONDARY SCHOOL AGE CHILDREN OPEN

- 1638. MARBLE CAKE; Any 3 colours, pink icing.
- 1639. CHOCOLATE CAKE; iced.
- 1640. ORANGE CAKE; ICED
- 1641. ROCKY ROAD; four pieces.
- 1642. PACKET CAKE; label included with exhibit.
- 1643. PLAIN SCONE; four
- 1644. ANY SLICE; four pieces
- 1645. PATTY CAKES; baked in paper, iced, four
- 1646. DECORATED PATTY CAKE; six

Prize for the Most Successful Exhibitor Junior Sections donated by **SHANNA CROZIER**

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