

CLASS O - COOKERY

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

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CONDITIONS OF ENTRY :

- All exhibits to be the bone fide work of the exhibitor.
 - Amateurs only may exhibit.
 - Entries close 4pm Friday 21st August, 2026
 - All exhibits to be in oven bags (no sandwich bags or cling film) + 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 22nd August
- Prizemoney - First; \$2.00, Second \$1.00

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. DECORATED CAKE; any flavour
- 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; six
- 1618. SLICE; uncooked; six
- 1619. MUFFINS; six
- 1620. BROWNIES; six
- 1621. APPLE CAKE; iced
- 1622. DATE AND NUT ROLL
- 1623. SULTANA CAKE
- 1624. BOILED FRUIT CAKE
- 1625. RICH FRUIT CAKE; the recipe on opposite page is compulsory for all entrants

Winner of section 1625 will receive a cash prize 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 for best exhibit Open Section donated by **SHARON WALSH**

Prize 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) IN OVEN BAGS (NO SANDWICH BAGS OR CLING FILM) + ENTRY CARDS TO BE TAPED TO PAPER PLATES

Ganmain Show Society Ribbon for Best Exhibit in Section 1626 – 1638 plus prize donated by Cayley Tonacia

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

PRESCHOOL CHILDREN

1626. DECORATED MILK ARROWROOT BISCUITS; two

1627. CHOCOLATE CRACKLES; two

1628. EDIBLE BRACELET; anything edible, multi or single colour, strung on cotton or fishing line

1629. DECORATED PATTY CAKES; two

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

CHILDREN 8 YEARS AND UNDER

1630. DECORATED MILK ARROWROOT BISCUITS; four

1631. CHOCOLATE CRACKLES; four

1632. EDIBLE NECKLACE; anything edible, multi or single colour, strung on cotton or fishing line

1633. DECORATED PATTY CAKES; four

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

CHILDREN 12 YEARS AND UNDER

1634. CHOC CHIP BISCUIT; four

1635. ANY SLICE; four pieces

1636. DECORATED PATTY CAKES; baked in paper, iced, four

1637. SWEET MUFFINS; packet mixture, four

1638. PACKET CAKE; label included with exhibit

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

SECONDARY SCHOOL AGE

1639. MARBLE CAKE; any 3 colours, pink icing

1640. CHOCOLATE CAKE; iced

1641. ORANGE CAKE; iced

1642. ROCKY ROAD; four pieces

1643. CARROT CAKE; iced

1644. PLAIN SCONE; four

1645. ANY SLICE; four pieces

1646. DECORATED PATTY CAKE; six

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

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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)