

Quirindi Spring Show

2024

Section G

Cooking

Irene Neyle

0427462420

Entry fee: \$2 for the first entry then 50 cents per entry. Up to a maximum of \$5 per exhibitor.

Requirements of delivery: Completed entry form, entry fees, and exhibit. Securely attached exhibit tag (provided after entry fees are paid)

Exhibit Delivery Location and Time: Quirindi Showground Pavilion between 2 pm and 5 pm Thursday 12th September 2024

Exhibit and Prize Collection Location and Time: Sunday 15th September 2024 between 1 pm and 3 pm

CONDITIONS of ENTRY

NO rack marks permitted.

- Only a thin layer of icing where icing is specified, only on top of the cake. All icing is to be dry before placing it in a plastic bag.
- NO cream cheese icing to be used.
- Muffins are not to be made in paper cases.
- Slices and biscuits to be of an even size.
- All entries are to be in a plastic bag on a sturdy base (no larger than 1cm overhang) when delivered.
- An exhibitor ticket will be provided when the entry fee is paid and needs to be Securely attached to the exhibit.
- Cakes that have been frozen are acceptable.
- All care is taken but no responsibility.
- Prizes are stated in each class.
- Judges' decisions are final, and no correspondence will be entered into.

Classes.

1. Best decorated Cake, (Depicting Australiana theme) single tier	\$50	
2. The Agricultural Societies Council of NSW Rich Fruit Cake <i>See set recipe and Guidelines</i>	\$25	
3. Thermomix Chocolate Cake 20 cm tin <i>See set recipe and Guidelines</i>	\$15	
4. Fruit Cake 250gms of fruit, 250 gm of butter 20cm tin	\$25	\$10
5. Boiled Fruit pudding 250gms of fruit, 250 gm of butter	\$25	\$10
6. Sponge Sandwich any recipe. Jam filled. NO Cream or Icing sugar	\$20	\$10
7. Chocolate Cake 20 cm tin. Chocolate icing on top ONLY	\$20	\$10
8. Banana Cake. Bar tin. NO icing	\$20	\$10
9. Date and Walnut Loaf. In a roll tin (cylindrical)	\$20	\$10
10. Carrot Cake 20 cm tin.	\$20	\$10
11. Sultana Cake 225gms butter 2 cups Sultanas 20cm round tin	\$25	\$10
12. Moist Coconut Cake 20 cm tin.	\$20	\$10
13. Lemon Cake 20 cm tin. Thin Lemon Icing on Top	\$20	\$10
14. Orange Cake 20 cm tin. Thin Orange Icing on Top	\$20	\$10
15. 6 Jam Drops on a plate. Size 5 cm	\$15	\$5
16. Peppermint Slice , 6 pieces on a plate 4cm x 6 cm	\$15	\$5
17. 6 Plain Scones on a plate (Not joined)	\$10	\$5
18. 6 Date Scones on a plate (Not joined)	\$10	\$5
19. 4 Muffins on a Plate (NO papers)	\$15	\$7
20. 4 Lamingtons butter mixture 4cm x 4cm on a Plate	\$15	\$7

Most Successful Cookery Exhibitor Class 1-20 Ribbon and \$40
Champion Exhibit Ribbon and \$40
3 Encouragement Awards Vouchers \$15 each

Men's Section

1. Loaf bread (Plain white)	\$10	\$7
2. Butter Cake 20 cm tin. NO icing	\$20	\$10
3. Chocolate Cake 20 cm tin. Chocolate icing on top ONLY	\$20	\$10

thank you

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Quirindi Food Pantry

Gail Kelly



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Class2.

Ag Shows NSW Rich Fruit Cake Recipe

INGREDIENTS:

- 250g sultanas
- 250g chopped raisins
- 250g currants
- 125g chopped mixed peel
- 90g chopped red glace cherries
- 90g chopped blanched almonds
- 1/3 cup sherry or brandy
- 250g self-raising flour
- ¼ teaspoon grated nutmeg
- ½ teaspoon ground ginger
- ½ teaspoon ground cloves
- 250g butter
- 250g brown sugar
- ½ teaspoon lemon essence OR finely grated lemon rind
- ½ teaspoon almond essence
- ½ teaspoon vanilla essence
- 4 large eggs



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RECOMMENDED METHOD

- Mix together all the fruits and nuts and sprinkle 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 square 20cm x 20cm (8" x8") tin 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

ASC Rich Fruit Cake Competition

Guidelines

- Prizemoney is sponsored by the ASC. Show Societies and Groups should the pay prizemoney to their winners, then apply to the ASC for reimbursement.
- Winners at country shows will each receive a cash prize of \$20 and will be required to bake a second "Rich Fruit Cake" in order to compete in a Group Final to be conducted by each fourteen Groups of the Agricultural Societies Council of NSW
- The fourteen winners at the Group level will each receive a cash prize of \$30 and will be required to bake a third "Rich Fruit Cake" for 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, may represent only one Group in the subsequent State Final.
- Attention Judges – All Fruit cakes are to be cut in half when being judged.

Class3.

Thermomix – Too Easy Chocolate Cake with Chocolate Icing

- 120gms butter, cut into pieces, extra for greasing
- 2 eggs
- 100gms full-cream milk
- 1 tsp natural vanilla
- 120gms castor sugar
- 120gms self-raising flour
- 30gms cocoa powder
- 1tsp baking powder



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Preparation

1. Preheat oven to 180° C
2. Place butter into a mixing bowl and melt 2 mins/60°/speed1
3. Add eggs, full cream milk, vanilla extract, castor sugar, self-raising flour, cocoa powder, and baking powder and mix 15 sec/speed 5
4. Pour the mixture into prepared cake tin. Bake for 30-35 minutes (180°c or until a skewer inserted into the center of the cake comes out clean.
5. Allow to cool in the tin for 5 mins before removing from the tin.
6. Apply a thin layer of chocolate icing only when the cake is cold.

cooking
WITH
Love

