
SECTION K – COOKING

Steward: Mrs. Holly FRANCKE, Phone 0427 294 043

ALL ENTRIES CLOSE MONDAY 4th NOVEMBER 2019

NO EXHIBITS ACCEPTED AFTER 8.30am

PLEASE NOTE:

ALL ENTRIES MUST BE DELIVERED ON THE DAY OF THE SHOW BY 8.30am

PLEASE READ THIS SCHEDULE CAREFULLY

- Plates for Exhibits will be available free of cost on request from the Stewards.
- The Society will supply paper plates and clear plastic covers for all Exhibits.
- Light Fruit Cakes need to have cherries included in fruit.
- Cakes must not be filled, iced, etc., unless stated.
- Scones should be free of flour on the base and cut with straight sides.
- Packet Mixtures not permitted.
- Lamingtons should be made with a butter cake recipe
- Decorated Cake judged on decorations only and presented on a board/tray.
- Avoid marks of wire cake coolers and papers used for lining tins.
- Remove patty pan papers before judging
- Use correct tin sizes or as close to.
- Cooking can be frozen ahead of time but must be submitted fully thawed.

Points for Section Trophy: 1st, three points; 2nd, two points.

Trophies:

Mondy & Co. Trophy: Most Points Classes 1-15

Mrs. R. Knapp Trophy: Most Points Classes 16-31

V. Roberts / J. Corker Trophy: Judges' Choice Best Exhibit

Class	Entry	\$		1st \$	2nd \$
1	1.00	Bread Rolls, handmade, any variety, 6	5.00	3.00	
2	1.00	Bread, machine mixed, any variety flour, 1kg.	5.00	3.00	
3	1.00	Bread, handmade, any variety, 1kg	5.00	3.00	
4	1.00	Scones, plain, 6	5.00	3.00	
5	1.00	Scones, sultana, 6.	5.00	3.00	
6	1.00	Scones, pumpkin, 6	5.00	3.00	
7	1.00	Pikelets, 6.	5.00	3.00	
8	1.00	Meringues, 6	5.00	3.00	
9	1.00	Banana Cake	5.00	3.00	
10	1.00	Carrot Cake	5.00	3.00	
11	1.00	Date Loaf	5.00	3.00	
12	1.00	Vegetable Cake, any other variety, named.	5.00	3.00	
13	1.00	Muffins, Fruit, 4.	5.00	3.00	
14	1.00	Biscuits, 2 varieties, 3 of each	5.00	3.00	
15	1.00	Slice, 2 varieties, 3 of each	5.00	3.00	
16	1.00	Gluten Free Slice, 2 varieties, 3 of each, recipe to be supplied by maker	5.00	3.00	

Class Entry \$		CAKES AND BISCUITS	1st \$	2nd \$
17	1.00	Small Cakes, plain, 6	5.00	0.50
18	1.00	Cup Cakes, iced, 6	5.00	0.50
19	1.00	Cream Puffs, unfilled, 6.	5.00	0.50
20	1.00	Decorative Plate of Assorted Christmas Treats (savoury and/or sweet).	5.00	3.00
21	1.00	Biscuit Jam Drops, 6	5.00	3.00
22	1.00	Anzac Biscuits, 6	5.00	3.00
23	1.00	Chocolate Cake	5.00	3.00
24	1.00	Orange Loaf (loaf tin approximately 14 x 21cm).	5.00	3.00
25	1.00	Cake, any variety not in Schedule, named.	5.00	3.00
26	1.00	Swiss Roll, jam filled (ends out)	5.00	3.00
27	1.00	Sponge Sandwich, plain, unfilled	5.00	3.00
28	1.00	Rich Fruit Cake	5.00	3.00
29	1.00	Boiled Fruit Cake	5.00	3.00
30	1.00	Upper Blackwood Agricultural Show Cake (see Recipe below)	5.00	3.00
31	1.00	MEN ONLY: Cake, any variety of your choice	5.00	3.00
32	1.00	Decorated Cake, any variety, to reflect the Show Feature – Wool.	5.00	3.00
33	1.00	Tray Set for Vintage Afternoon Tea (savoury and sweet) for 2 people.	5.00	3.00
34	1.00	Lamingtons, iced, 4	5.00	3.00

Class 30

Upper Blackwood Agricultural Show Cake Recipe

dark gingerbread

Irene Lines

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|-------------------------------|-----------------------------------|
| 250g butter | 375g plain flour |
| 250g soft brown sugar | 3 level teaspoons ground cinnamon |
| 250g black treacle | 2 level teaspoons bicarb soda |
| 2 eggs beaten | 300ml milk |
| 2 dessertspoons ground ginger | |

Melt butter, soft brown sugar and treacle in a pan. Sift flour and spices, stir into melted mixture, together with the eggs. Warm the milk to blood heat and pour it into the bicarb soda. Stir and add to the cake mixture. Stir well. Pour into 20cm square tin prepared either with baking paper or greased and floured. Bake in fan forced oven at 150°C for about 1½ hours.