SECTION K – COOKING

Steward: Mrs Dana CALDWELL, Mobile 0439 596 119

PAPER ENTRIES CLOSE 4pm THURSDAY 29th OCTOBER 2026
ONLINE ENTRIES CLOSE 4pm MONDAY 2nd NOVEMBER 2026
www.dinninupshow.com
NO EXHIBITS ACCEPTED AFTER 8.30am

PLEASE READ THIS CAREFULLY

- All exhibits to be delivered on Show morning
- The Society will supply paper plates and clear plastic covers for all Exhibits.
- 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.

Trophies:

Mondy & Co. Trophy: Most Points, Classes 461-472
Mr R Knapp Trophy: Most Points Classes 473-479
Francke Family Trophy: Most Points Classes 480-495
Hannaford SeedmasterTrophy: Judges' Choice Best Exhibit
Hannaford Seedmaster Trophy: Upper Blackwood Agricultural Show Cake

Class	Entry $		1st $	2nd $
461	2.00	Bread Rolls, handmade, any variety, 6	5.00	3.00
462	2.00	Bread, machine mixed, any variety flour, 1kg	5.00	3.00
463	2.00	Bread, handmade, any variety, 1kg	5.00	3.00
464	2.00	Bread, Sourdough	5.00	3.00
465	2.00	Bread, Focaccia, handmade, rosemary & salt	5.00	3.00
466	2.00	Bread, Focaccia, machine mixed, rosemary & salt	5.00	3.00
467	2.00	Bread, any variety, decorated (before baked), judged on decoration only	5.00	3.00
468	2.00	Scones, plain, 6	5.00	3.00
469	2.00	Scones, sultana, 6	5.00	3.00
470	2.00	Scones, pumpkin, 6	5.00	3.00
471	2.00	Pikelets, 6	5.00	3.00
472	2.00	Meringues, 6	5.00	3.00

BISCUITS AND SLICES

Class	Entry $		1st $	2nd $
473	2.00	Biscuit, Jam Drops, 6	5.00	3.00
474	2.00	Anzac Biscuits, 6	5.00	3.00
475	2.00	Melting Moments, 6	5.00	3.00
476	2.00	Biscuit, Any Other Variety, 6	5.00	3.00
477	2.00	Gluten Free Biscuits, 6 (ingredients to be listed)	5.00	3.00
478	2.00	Slice, 1 variety, 6	5.00	3.00
479	2.00	Gluten Free Slice, 1 variety, 6 (ingredients to be listed)	5.00	3.00

CAKES

480	2.00	Banana Cake	5.00	3.00
481	2.00	Carrot Cake	5.00	3.00
482	2.00	Date Loaf	5.00	3.00
483	2.00	Vegetable Cake, any other variety, named	5.00	3.00
484	2.00	Chocolate Cake	5.00	3.00
485	2.00	Orange Loaf (loaf tin approximately 14 x 21cm)	5.00	3.00
486	2.00	Cake, any variety not in Schedule, named	5.00	3.00
487	2.00	Sponge Sandwich, plain, unfilled	5.00	3.00
488	2.00	Rich Fruit Cake	5.00	3.00
489	2.00	Boiled Fruit Cake	5.00	3.00
490	2.00	Upper Blackwood Agricultural Show Cake (Recipe on next page).	5.00	3.00
491	2.00	Cup Cakes, plain, 6	5.00	3.00
492	2.00	Cup Cakes, iced, 6	5.00	3.00
493	2.00	**MEN ONLY:** Cake, any variety of your choice, labelled	5.00	3.00
494	2.00	Decorated Cake, any variety, to reflect the Show Feature 'Art'	5.00	3.00
495	2.00	Lamingtons, iced, 4	5.00	3.00

SHOW CAKE

Rainbow Cake

Ingredients
250g Butter
450 g Sugar
6 Eggs
1 small cup (approx 237ml) milk
450g Plain Flour
2 teaspoons Cream of Tartar
1 teaspoon Bicarbonate of Soda
1 teaspoon Lemon Essence
1 teaspoon Vanilla Essence
A few drops of Cochineal
2 1/2 Tablespoons Cocoa

Method
1. Preheat oven to 180 C (350F).
2. Grease a 20 cm (8in) cake tin
3. Cream butter and sugar well.
4. Add eggs, one at a time,then milk.
5. Add well sifted flour, Cream of Tartar and Bicarbonate of Soda.
6. Mix well.
7. Divide miture into 3 equal parts.
8. Flavour on part with Essonce of Lemon and colour with cochineal.
9. Flavour another part with vanilla and colour with Cocoa, mixed with a small amount of water.
10. Leave third part plain.
11. Carefully pour each mixture into tin, one by one, (layered) and cook in oven for approx. 45 minutes.

Icing

Ingredients
28g butter, soft
125g cream cheese, soft
2-3 cups icing sugar
1 dessertspoon milk

Method
Mix butter, cream cheese and 2 1/2 cups icing sugar together until the mixture is smooth and holds a peak.
Add milk and more icing sugar if required, to get spreadable but not sloppy consistency.