

## SECTION K – COOKING

Steward: Mrs. Dana CALDWELL, Mobile 0439 596 119

**PAPER ENTRIES CLOSE 4pm THURSDAY 31<sup>st</sup> OCTOBER 2024**

**ONLINE ENTRIES CLOSE 4pm MONDAY 4<sup>th</sup> NOVEMBER 2024**

**[www.dinninupshow.com.au](http://www.dinninupshow.com.au)**

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 505-516

**Mrs. R. Knapp Trophy:** Most Points Classes 517-523

**Francke Family Trophy:** Most Points Classes 524-540

**Gifford Ag Contracting Trophy:** Judges' Choice Best Exhibit

**Agtext Pty Ltd Trophy:** Upper Blackwood Agricultural Show Cake (Class 534)

| Class | Entry \$ | <b>BREADS, SCONES AND OTHER</b>   | 1st \$ | 2nd \$ |
|-------|----------|---|--------|--------|
| 505   | 2.00     | Bread Rolls, handmade, any variety, 6. . . . .                                      | 5.00   | 3.00   |
| 506   | 2.00     | Bread, machine mixed, any variety flour, 1kg . . . . .                              | 5.00   | 3.00   |
| 507   | 2.00     | Bread, handmade, any variety, 1kg . . . . .   | 5.00   | 3.00   |
| 508   | 2.00     | Bread, Sourdough . . . . .  | 5.00   | 3.00   |
| 509   | 2.00     | Bread, Focaccia, handmade, rosemary & salt. . . . .                                 | 5.00   | 3.00   |
| 510   | 2.00     | Bread, Focaccia, machine mixed, rosemary & salt. . . . .                            | 5.00   | 3.00   |
| 511   | 2.00     | Bread, any variety, decorated (before baked), judged on<br>decoration only. . . . . | 5.00   | 3.00   |
| 512   | 2.00     | Scones, plain, 6 . . . . .  | 5.00   | 3.00   |
| 513   | 2.00     | Scones, sultana, 6 . . . . .  | 5.00   | 3.00   |
| 514   | 2.00     | Scones, pumpkin, 6 . . . . .  | 5.00   | 3.00   |
| 515   | 2.00     | Pikelets, 6 . . . . .   | 5.00   | 3.00   |
| 516   | 2.00     | Meringues, 6. . . . .   | 5.00   | 3.00   |

| Class Entry \$ |      | <b>BISCUITS AND SLICES</b>                                 |      | 1st \$ | 2nd \$ |
|----------------|------|--|------|--------|--------|
| 517            | 2.00 | Biscuit, Jam Drops, 6                                      | 5.00 | 3.00   |        |
| 518            | 2.00 | Anzac Biscuits, 6  | 5.00 | 3.00   |        |
| 519            | 2.00 | Melting Moments, 6   | 5.00 | 3.00   |        |
| 520            | 2.00 | Biscuit, Any Other Variety, 6                              | 5.00 | 3.00   |        |
| 521            | 2.00 | Gluten Free Biscuits, 6 (ingredients to be listed)         | 5.00 | 3.00   |        |
| 522            | 2.00 | Slice, 1 variety, 6  | 5.00 | 3.00   |        |
| 523            | 2.00 | Gluten Free Slice, 1 variety, 6 (ingredients to be listed) | 5.00 | 3.00   |        |

## CAKES

|     |      |  |      |      |  |
|-----|------|--|------|------|--|
| 524 | 2.00 | Banana Cake  | 5.00 | 3.00 |  |
| 525 | 2.00 | Carrot Cake  | 5.00 | 3.00 |  |
| 526 | 2.00 | Date Loaf  | 5.00 | 3.00 |  |
| 527 | 2.00 | Vegetable Cake, any other variety, named   | 5.00 | 3.00 |  |
| 528 | 2.00 | Chocolate Cake   | 5.00 | 3.00 |  |
| 529 | 2.00 | Orange Loaf (loaf tin approximately 14 x 21cm)   | 5.00 | 3.00 |  |
| 530 | 2.00 | Cake, any variety not in Schedule, named   | 5.00 | 3.00 |  |
| 531 | 2.00 | Sponge Sandwich, plain, unfilled   | 5.00 | 3.00 |  |
| 532 | 2.00 | Rich Fruit Cake  | 5.00 | 3.00 |  |
| 533 | 2.00 | Boiled Fruit Cake  | 5.00 | 3.00 |  |
| 534 | 2.00 | Upper Blackwood Agricultural Show Cake (Recipe below)  | 5.00 | 3.00 |  |
| 535 | 2.00 | Cup Cakes, plain, 6  | 5.00 | 3.00 |  |
| 536 | 2.00 | Cup Cakes, iced, 6   | 5.00 | 3.00 |  |
| 537 | 2.00 | Muffins, Fruit, 4  | 5.00 | 3.00 |  |
| 538 | 2.00 | <b>MEN ONLY:</b> Cake, any variety of your choice, labelled  | 5.00 | 3.00 |  |
| 539 | 2.00 | Decorated Cake, any variety, to reflect the Show Feature<br>– “British & Australasian Breed Sheep” | 5.00 | 3.00 |  |
| 540 | 2.00 | Lamingtons, iced, 4  | 5.00 | 3.00 |  |

## Gingerbread Cake

### Ingredients

|                            |                      |
|----------------------------|----------------------|
| 1 ½ cups plain flour       | 2/3 cup treacle      |
| 2 tbs ground ginger        | 150g unsalted butter |
| 2 tsp allspice             | 1/3 cup brown sugar  |
| 1/3 cup desiccated coconut | 2 eggs               |
| 1 tsp bi-carb soda         | 1/3 cup milk         |

### Method

**1.** Preheat oven to 180deg/160deg fan forced. Lightly grease and line a 7cm deep, 12x22cm loaf pan with baking paper, extending paper 5cm above edges on long sides. **2.** Combine flour, spices, coconut and bi-carb soda in a large bowl. Make a well in the centre. **3.** Place treacle, butter and sugar in a saucepan over low heat. Cook, stirring for 5 minutes or until mixture is smooth. Add treacle mixture to flour mixture and stir to combine. **4.** In a small jug, whisk eggs and milk together. Add egg mixture to flour mixture and stir to combine. **5.** Pour mixture into prepared pan. Bake for 45 minutes or until a skewer inserted into the middle comes out clean. **6.** Allow to cool in the pan for 15 minutes. Transfer to a wire rack to cool completely.