

SECTION M - COOKING

2017 ORANGE SHOW 13th and 14th May

CHIEF STEWARD: Elaine Connor 63625015 / 0418 675 090

JUDGES: TBA

ENTRIES CLOSE: at the Secretary's Office, at 5pm on Thursday 11th May 2017

Late Entries (M1 only) will be accepted from 8.30am to 10am, Friday 12th May 2017

*All M2 exhibits to be in the hands of the Stewards by 5pm Thursday 11th May 2017

ENTRY FEE: \$1.00 Open Classes 50c Junior Classes

RIBBONS: Most Successful Open Exhibitor

Most Successful Junior Exhibitor

Champion Cake Open

Champion Junior Exhibit

Greentrees Gourmet Preserves, Most Successful Jam Exhibitor

Greentrees Gourmet Preserves, Most Successful Pickles & Sauces

Greentrees Gourmet Preserves, Most Successful School Student Jams

Greentrees Gourmet Preserves, Most Successful Preserves Exhibitor

Greentrees Gourmet Preserves, Most Successful Jams, Sauces & Preserves Exhibit

NOTE:

*ALL Exhibits to be made, prepared and cooked by the exhibitor.

***M1 exhibitors are asked to place exhibits on plain strong paper plates or foil covered cardboard and place their names on the underside of same. Do not place on plastic plate, as cake will stick to it. Do not have cake cooler marks on cakes.**

* If necessary, plates will be provided by Show Society.

*All cooking will be cut when judged, except decorated cakes.

*All cooking must comply with the conditions of the Pure Food Act.

*Telephone entries will not be accepted

*No Exhibit to be cut prior to judging.

*If an equal award is made, prize money will be divided and no second or third prize awarded, whichever applies.

*Exhibitors are excluded from the pavilion during judging.

*All entries to be collected immediately after 4pm on Sunday 14th May 2017

Any exhibit not collected before 5.30pm 14th May 2017 can be collected at the Secretary's office on Monday 15th May 2017 between 9am & 5pm. Any exhibits in the cakes section will be disposed of at the Stewards discretion unless previous instructions are given in writing.

The society will not be responsible for any accident that may be caused to or by an Exhibit and will not under any circumstance, be responsible for loss or non-delivery of any Exhibit.

SPONSORS:

| | |
|--------------------------------|-------------------------------------|
| Bakers Delight | Greentrees Gourmet Preserves |
| Café Latte Orange | Little Snack Shack |
| Coco's Coffee and Food | Patricia Turner |
| East Orange Post Office | Village Coffee Shop |

SECTION M1

(Ring cakes will not be accepted)

ENTRY FEE: \$1.00

PRIZES: 1st \$5, 2nd \$3, 3rd \$2 if more than 5 entries received, unless otherwise stated.

1st Prize also receives a voucher from Bakers Delight

1. SIX CHOCOLATE CHIP BISCUITS
2. SIX JAM DROP BISCUITS
3. SIX ANZAC BISCUITS
4. SIX PIECES OF SHORTBREAD
5. PLAIN SPONGE SANDWICH, jam filled, not iced & not dusted.
6. DATE AND NUT LOAF OR ROLL
7. SIX PLAIN WHITE SCONES
8. BANANA CAKE, to be cooked in a loaf tin iced on top only
9. CARROT CAKE, to be cooked in a loaf tin iced on top only with white butter icing, chopped nuts allowed.
10. SULTANA CAKE, not iced. (Use 20cm round tin)
11. CHOCOLATE BUTTER CAKE, to be iced on top only - **packet cakes not allowed.**
12. PLAIN BUTTER CAKE ICED on top only - **packet cakes not allowed.**
13. ONE TEACAKE.
14. BOILED FRUIT CAKE, at least three distinct fruits.
Prize money: 1st. \$10, 2nd. \$6, 3rd. \$4
15. RICH FRUIT CAKE,
Prize money: 1st. \$10, 2nd. \$6, 3rd. \$4

The following recipe is compulsory for all entrants in the Rich fruit Cake Section.

RICH FRUIT CAKE – Here's what you need- 250g(8oz) Sultanas; 250g(8oz) Chopped Raisins; 250g Currants; 125g chopped peel; 90g chopped glace cherries; 90g chopped blanched Almonds; 1/3 cup Sherry or Brandy; 250g Plain Flour; 60g Self Raising Flour; 1/4 teaspoon grated Nutmeg; 1/2 teaspoon ground Ginger; 1/3 teaspoon ground Cloves; 250g Butter; 250g soft Brown Sugar; 1/2 teaspoon Lemon Essence OR finely grated Lemon Rind; 1/2 teaspoon Almond Essence; 1/2 teaspoon Vanilla Essence; 4 Large Eggs.

Here's what to do: 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 flour and spices. Cream together butter and sugar with the essence. Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour mixture. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a prepared tin no larger than 20cm and bake in a slow oven for approximately 3 1/2- 4 hours.

Allow the cake to cool in the tin.

NOTE: Winner at Orange Show will be required to cook a second "Rich Fruit Cake" in order to compete in a semi-final to be conducted by each of the 14 Groups of the Agriculture Societies Council of NSW. The 14 winners will be required to cook a third "Rich Fruit Cake" for the final judging at the Royal Easter Show where the winner will receive a cash prize of \$50.

SECTION M1 (Continued)

(Ring cakes will not be accepted)

16. GLUTEN FREE CAKE, any variety
17. SIX PATTY CAKES, iced, not to be put in patty pan papers
18. SIX BISCUITS, any variety not iced
19. COLLECTION OF SLICES, two varieties, three of each.
20. PLATE OF COCONUT ICE, at least 12 pieces.
21. ONE APPLE PIE, not less than 18cm in diameter, pie to be left in pie plate, restricted to amateur cooks only, commercial cooks excluded.
1st \$10, 2nd \$6, 3rd \$4
22. Person with disabilities any cake. Cake to be named.
23. Cake not mentioned in schedule. Cake to be named.

GIRLS AND BOYS 16 yrs and under. Entry 50c.

Prizes: 1st \$5, 2nd \$3, 3rd \$2

Major Sponsor: EAST ORANGE POST OFFICE

24. SIX CUP CAKES, iced, icing also judged. No Patty papers
25. SIX JAM DROPS
26. SIX ANZAC BISCUITS.
27. SIX CHOCOLATE CRACKLES.
28. SIX CUP CAKES DECORATION. Only decoration to be judged.
29. PACKET CAKE, not iced.
30. ANY OTHER CAKE – Not a packet cake

LITTLIES - 10 yrs & under. Entry 50c

Prizes : 1st \$5, 2nd \$3, 3rd \$2, 4th & 5th 50c

31. SIX PIKELETS
32. SIX CUP CAKES, iced. Icing also judged.
33. SIX CHOCOLATE CRACKLES
34. SIX ARROWROOT BISCUITS, iced & decorated. 7 yrs to 10 yrs
35. SIX ARROWROOT BISCUITS, iced & decorated. Under 7 yrs.
36. NOVELTY NECKLACE **7 to 10 Years** (made from food items such as sweets, lifesavers, Froot Loops etc).
37. NOVELTY NECKLACE **5 to 6 Years** (made from food items such as sweets, lifesavers, Froot Loops etc).
38. NOVELTY NECKLACE **3 to 4 Years** (made from food items such as sweets, lifesavers, Froot Loops etc).
39. NOVELTY NECKLACE **Under 3 Years** (made from food items such as sweets, lifesavers, Froot Loops etc).

SECTION M2 JAMS & JELLIES

STEWARD: Elaine Connor 63625015 / 0418 675 090

JUDGE: Mrs M. Adams

Entry fee: \$1.00, M56 50c

Exhibits to be in the hands of the stewards by 5pm on Thursday 11th May 2017

ALL Exhibits to be made, prepared and cooked by the exhibitor

Section Sponsor: Greentrees Gourmet Preserves.

Prizes: 1st \$5, 2nd \$3, & 3rd \$2 if more than 5 entries received.

SPECIAL PRIZE: Greentrees Gourmet Preserves Trophy & ribbon for Most Successful Exhibitor, Jams, Pickles, & Preserves.

*In the case of preserves, pickles, jams & jellies, the entry ticket is to be attached by rubber bands to one bottle & the entry number on top of all other bottles if in a collection.

*Preserves may be opened at the Judge's discretion.

*Jam in approximately 300g(min) to 500g(max) bottles.

The society will not be responsible for any accident that may be caused to or by an Exhibit and will not under any circumstance, be responsible for loss or non-delivery of any Exhibit.

MOST SUCCESSFUL JAM EXHIBITOR – RIBBON

40. ORANGE MARMALADE.

41. MARMALADE, any other flavour

42. APRICOT JAM

43. FIG JAM

44. STRAWBERRY JAM

45. BLACKBERRY JAM

46. RASPBERRY JAM

47. PLUM JAM, - LIGHT

48. PLUM JAM - DARK

49. COLLECTION OF 3 ASSORTED JAMS

50. LEMON BUTTER

51. TOMATO JAM

52. ANY OTHER VARIETY OF JAM, not mentioned. Jam to be named.

53. APPLE JELLY

54. QUINCE JELLY

55. JELLY, ANY OTHER VARIETY, not mentioned. Jelly to be named.

MOST SUCCESSFUL SCHOOL STUDENT JAM EXHIBITOR – RIBBON SCHOOL STUDENTS ONLY. School to be stated.

56. ONE JAR OF JAM, ANY FRUIT, EXCLUDING MARMALADE.

PICKLES AND SAUCES

MOST SUCCESSFUL PICKLES AND SAUCES EXHIBITOR - RIBBON

57.1 BOTTLE OF TOMATO RELISH

58.1 BOTTLE OF TOMATO SAUCE

59.1 BOTTLE OF PLUM SAUCE.

60. ANY OTHER SAUCE, not mentioned in schedule. Sauce to be named.

61.1 BOTTLE OF TOMATO CHUTNEY

62.1 BOTTLE OF APPLE CHUTNEY

63. ANY OTHER CHUTNEY, not mentioned in schedule. Chutney to be named.

64.1 BOTTLE OF GREEN TOMATO PICKLES

65.1 BOTTLE OF MUSTARD PICKLES

66. ANY OTHER PICKLES, not mentioned in schedule. Pickles to be named.

PRESERVES AND PICKLED VEGETABLES

MOST SUCCESSFUL PRESERVES AND PICKLED ARTICLES EXHIBITOR - RIBBON

67. ANY FRUIT PRESERVED IN SYRUP OR WATER.

68. ANY VEGETABLE PRESERVED IN SYRUP, WATER OR BRINE. Includes tomatoes.

69. PICKLED ARTICLE Any variety of pickled vegetables/nuts

MUSTARDS, VINEGARS AND DIPS

70. WHOLE SEED MUSTARD Min 110gm

71. MUSTARD Any smooth Dijon type mustard. Min 110gm

72. VINEGAR. Fruit infused Min 250ml

73. VINEGAR. Herb infused Min 250ml

74. TOMATO SALSA DIP Min 300gm