

# SECTION M - COOKING

## 2018 ORANGE SHOW 28TH AND 29<sup>TH</sup> APRIL

**CHIEF STEWARD:** Elaine Connor 63625015 / 0418 675 090

**JUDGES:** TBA

**ENTRIES CLOSE:** at the Secretary's Office, at 5pm on Thursday 26<sup>th</sup> April 2018

**Late Entries (M1 only)** will be accepted from 8.30am to 10am, Friday 27<sup>th</sup> April 2018

\*All M2 exhibits to be in the hands of the Stewards by 5pm Thursday 26<sup>th</sup> April 2018

**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 Trophy. Most Successful Jams, Sauces & Preserves Exhibit

Greentrees Gourmet Preserves, Most Successful Jam Exhibitor

Greentrees Gourmet Preserves, Most Successful Pickles & Sauces

Greentrees Gourmet Preserves, Most Successful Preserves Exhibitor

Greentrees School Challenge Shield

**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 29<sup>th</sup> April 2018

Any exhibit not collected before 5.30pm 29<sup>th</sup> April 2018 can be collected at the Secretary's office on Monday 30<sup>th</sup> April 2018 between 10am & 3pm. 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:**

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

## SECTION M1

(Ring cakes will not be accepted)

**ENTRY FEE: \$1.00**

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

**1<sup>st</sup> 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. ORANGE 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: 1<sup>st</sup>. \$10, 2<sup>nd</sup>. \$6, 3<sup>rd</sup>. \$4**

15. RICH FRUIT CAKE,

**Prize money: 1<sup>st</sup>. \$10, 2<sup>nd</sup>. \$6, 3<sup>rd</sup>. \$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.  
1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$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: 1<sup>st</sup> \$5, 2<sup>nd</sup> \$3, 3<sup>rd</sup> \$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. PLATE OF SLICE. Any variety.
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 : 1<sup>st</sup> \$5, 2<sup>nd</sup> \$3, 3<sup>rd</sup> \$2, 4<sup>th</sup> & 5<sup>th</sup> 50c**

31. SIX PIKELETS
32. SIX JAM DROPS
33. SIX CUP CAKES, iced. Icing also judged.
34. SIX CHOCOLATE CRACKLES
35. PACKET CAKE. Not iced
36. SIX ARROWROOT BISCUITS, iced & decorated. 5 to 8 yrs
37. SIX ARROWROOT BISCUITS, iced & decorated. Under 5 yrs.
38. NOVELTY NECKLACE **3 to 4 Years** (made from food items such as sweets, lifesavers, Froot Loops etc).
39. NOVELTY NECKLACE **under 4 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 26<sup>th</sup> April 2018**

**ALL Exhibits to be made, prepared and cooked by the exhibitor (Exception M2 73-76)**

**Prizes:** 1<sup>st</sup> \$5, 2<sup>nd</sup> \$3, & 3<sup>rd</sup> \$2 if 5 or more entries received.

## **Section Sponsor: Greentrees Gourmet Preserves.**

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

\*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.

### **JAMS**

#### **MOST SUCCESSFUL JAM EXHIBITOR – RIBBON**

40. ORANGE MARMALADE.
41. MARMALADE, any other flavour. Jam to be named.
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.
56. QUINCE PASTE

### **PICKLES AND SAUCES**

#### **MOST SUCCESSFUL PICKLES AND SAUCES EXHIBITOR - RIBBON**

57. TOMATO RELISH
58. ANY OTHER RELISH, not mentioned in schedule. Relish to be named.
59. TOMATO SAUCE
60. PLUM SAUCE.
61. ANY OTHER SAUCE, not mentioned in schedule. Sauce to be named.
62. TOMATO CHUTNEY
63. APPLE CHUTNEY
64. ANY OTHER CHUTNEY, not mentioned in schedule. Chutney to be named.
65. GREEN TOMATO PICKLES
66. MUSTARD PICKLES
67. ANY OTHER PICKLES, not mentioned in schedule. Pickles to be named.
68. TOMATO SALSA DIP

## **PRESERVES AND PICKLED VEGETABLES**

### **MOST SUCCESSFUL PRESERVES AND PICKLED ARTICLES EXHIBITOR – RIBBON**

- 69. ANY FRUIT PRESERVED IN SYRUP OR WATER.
- 70. ANY VEGETABLE PRESERVED IN SYRUP, WATER OR BRINE. Includes tomatoes.
- 71. BREAD AND BUTTER CUCUMBERS (PICKLES)
- 72. ANY OTHER PICKLED ARTICLE Any other variety of pickled vegetables/nuts

## **GREENTREES SCHOOL CHALLENGE SHIELD**

**Shield to be awarded to the most successful School exhibitor.**

**This section is for entries from schools who have gardens and grow some of the vegetables required for making relish, pickles or chutney. They are to be prepared and cooked in class at the school. They must also have an exhibit in the Schools display elsewhere in the Show.**

- 73. RELISH
- 74. PICKLES
- 75. CHUTNEY

76. JAM Any variety. Jam to be named.

**Fruit for the jam does not have to be grown by the school, however it has to be prepared at the school and cooked in class.**