

SECTION M - COOKING

2019 ORANGE SHOW 11th and 12th MAY

CHIEF STEWARD: Elaine Connor 0418 675 090

ASSISTANT STEWARD: Wendy Waterson 0419 437 906

JUDGES: TBA

ENTRIES CLOSE: at the Ag Pavilion at 5pm on Thursday 9th May 2019

Late Entries (M1 only) will be accepted from 8.30am to 10am, Friday 10th May 2019

*All M2 exhibits to be in the hands of the Stewards by 5pm Thursday 9th May 2019

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 School Challenge Shield

*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

* Each of these winners will also receive a 1 litre bottle of Auzure Canola Oil made by MSM Milling, Manildra.

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 12th May.

Any exhibit not collected before 5.30pm 12th May can be collected at the Secretary's office on Monday 13th May 2019 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:

Agricultural Societies Council of NSW.	East Orange Post Office
Bakers Delight	Greentrees Gourmet Preserves
Betty Wilson	Little Snack Shack
Bizzy's Cafe	MSM Milling, Manildra
Café Latte Orange	Village Coffee Shop
Coco's Coffee and Food	

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.

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. ORANGE CAKE, iced.
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 \$20, 2nd. \$6, 3rd \$4

The Agricultural Societies Council of NSW Rich Fruit Cake Competition
Sponsored by Agricultural Societies Council of NSW.

The following recipe is compulsory for all entrants

INGREDIENTS: 250g (8oz) sultanas, 250g (8oz) chopped raisins, 250g(8oz) currants, 125g(4oz) chopped mixed peel, 90g(3oz) chopped red glace cherries, 90g(3oz) chopped blanched almonds, 1/3 cup sherry or brandy, 250g(8oz) plain flour, 60G(2oz) self-raising flour, 1/4 teaspoon grated nutmeg, 1/2 teaspoon ground ginger, 1/2 teaspoon ground cloves, 250(8oz) butter, 250(8oz) 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.

METHOD: Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave at least one hour, but preferably overnight. Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a prepared tin no larger than 20cm (8") and bake in a slow oven for approximately 3 1/2 - 4 hours. Allow the cake to cool in the tin.

Note: To ensure uniformity and depending upon the size, it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 to 6 pieces and almonds crosswise into 3 - 4 pieces.

Winners at country shows will each receive a cash prize of \$20 and will be required to bake a second "Rich Fruit Cake" in order to compete in a Group Final to be conducted by each of the fourteen Groups of the Agricultural Societies Council of NSW. The fourteen winners at Group level will each receive a cash prize of \$30, and are required to bake a third "Rich Fruit Cake" for the Final judging at the Royal Easter Show where the winner will receive a cash prize of \$100.00.

Note: In any year an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one Group in the subsequent State Final

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 11 to 16 years 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. 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 : 1st \$5, 2nd \$3, 3rd \$2, 4th & 5th 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 7 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 3 Years** (made from food items such as sweets, lifesavers, Froot Loops etc)

SECTION M2 JAMS & JELLIES

Section Sponsor: Greentrees Gourmet Preserves.

STEWARDS: Elaine Connor 0418 675 090 / Wendy Waterson 0419 437 906

JUDGE: TBA

Entry fee: \$1.00, M2 73-76 - 50c

Exhibits to be in the hands of the stewards by 5pm on Thursday 9th May 2019

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

SPECIAL PRIZES: Greentrees Gourmet Preserves Trophy & ribbon for Most Successful Exhibitor.

Ribbons for most successful exhibitor in each of Jams, Pickles, & Preserves.

Greentrees School Challenge Shield for most successful school exhibitor. Section M2 73-76

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

*In the case of preserves, pickles, jams & jellies, the entry ticket is to be attached by rubber bands to one bottle and 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 400g(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. THREE FRUITS MARMALADE
42. MARMALADE, any other flavour. Jam to be named.
43. APRICOT JAM
44. FIG JAM
45. STRAWBERRY JAM
46. BLACKBERRY JAM
47. RASPBERRY JAM
48. ANY OTHER VARIETY OF BERRY JAM NOT MENTIONED
49. PLUM JAM - DARK
50. COLLECTION OF 3 ASSORTED JAMS
51. LEMON BUTTER
52. TOMATO JAM
53. ANY OTHER VARIETY OF JAM, not mentioned. Jam to be named.
54. APPLE JELLY
55. QUINCE JELLY
56. JELLY, ANY OTHER VARIETY, not mentioned. Jelly to be named.

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. MANGO 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.