

# SECTION "E" COOKERY

*Sponsored by Batlow IGA & Liquor*

STEWARD: Margaret Wilkinson 0421 613 501

Entries: (entry form) close 12noon Thursday 26th March 2026

Exhibits: (physical item for judging) to be with Steward by 11.00am Friday 27th March 2026



## SPECIAL CONDITIONS

All exhibits must be on board or heavy cardboard in clear oven bags

Cakes baked in ring tins will be disqualified. Packet cake mixes are NOT ACCEPTED unless otherwise stated

**Class 1:** The winner of this class is eligible to compete at regional level, and if successful there, at the Royal Easter Show. The recipe is printed on the last page of the schedule and is a compulsory recipe for this class

**Class 9:** The recipe can be found on Pg 71 of the Batlow Fruit Co-Operative Cookbook and is the compulsory recipe for this class. Recipe is printed at end of schedule.

**Champion Exhibit awarded The A. E. Steenholdt Memorial Trophy (perpetual), ribbon, and prize of \$40**

**Most Successful Exhibitor prize \$30**

## BAKING

1. Rich Fruit Cake

**1st prize \$25 (sponsored by Agricultural Societies Council)** see special conditions above & last page

2. Sultana Cake, not iced

3. Six Sweet Muffins

**1st prize \$10 (donated by Batlow IGA and Liquor)**

4. Carrot cake, iced top only

5. Orange Cake, iced top only

**1st prize \$5 (donated by Michael & Sharon Smart)**

6. Banana Cake, iced top only

**1st prize \$5 (donated by Batlow IGA and Liquor)**

7. Chocolate Cake iced top only

8. Marble Cake, iced top only, any colour

**1st prize \$5 (donated by Batlow Bakery)**

9. Growers Afternoon Tea Slice 6 pieces

**1st prize \$10 (donated by Batlow Fruit Company)** see special conditions above

10. Plain Sponge Sandwich, not iced, but jam filled

**1st prize \$10 (donated by Richard Breward Electrical)**

11. Tea Cake, cinnamon topping

12. Date Loaf

**1st prize \$20 (donated by Batlow Bakery)**

**This class is our 2026 "SPECIAL" Class**

13. Six Cup Cakes, decorated, all the same or themed, to be judged on presentation

**1st prize \$10 (donated by Richard Breward Electrical)**

14. Any other cake, not previously mentioned

**1st prize \$10 (donated by Batlow IGA and Liquor)**

15. Best large tart

**1st prize \$10 (donated by Batlow Bakery)**

16. Artisan bread (sour dough, focaccia, savoury)

**1st prize \$10 (donated by Batlow IGA and Liquor)**

17. Six Plain Scones

**1st prize \$5 S J Ross Memorial Award (sponsored by C Ross)**

18. Homemade Apple Pie, pastry under and over

**1st prize \$10 (donated by Batlow IGA and Liquor)**

19. Best decorated cake (*Is not eligible for Champion Exhibit*)

**1st prize \$10 (donated by Batlow IGA and Liquor)**

20. Six biscuits/cookies, of one or more varieties, not iced, but may be filled

**1st prize \$10 (donated by Batlow IGA and Liquor)**

21. Six pieces of Slice, one variety, 5cm x 2.5cm min size

**1st prize \$15 (donated by Batlow IGA and Liquor)**

22. Homemade Bread, loaf, hand or machine made

**1st prize \$10 (donated by Batlow IGA and Liquor)**

23. Gift from the kitchen, judged on presentation

**1st prize \$5 (donated by Batlow Bakery)**

## 14 - under 18 YEARS

24. Six Cup Cakes, decorated, all the same or themed, to be judged on presentation

**1st prize \$5 (donated by Bowden Family)**

25. Six cookies any variety

**1st prize \$5 (donated by Batlow Bakery)**

26. Best Packet Cake

**1st prize \$5 (donated by W & C Shaw)**

# SECTION "E" COOKERY

## Compulsory recipe for cookery class 1

### RICH FRUIT CAKE

250g (8oz) sultanas	½ teaspoon ground ginger
250g (8oz) chopped raisins	½ teaspoon ground cloves
250g (8oz) currants	250g (8oz) butter
125g (4oz) chopped mixed peel	250g (8oz) soft brown sugar
90g (3oz) chopped red glace cherries	½ teaspoon lemon essence <b>OR</b>
90g (3oz) chopped blanched almonds	finely grated lemon rind
1/3 cup sherry or brandy	½ teaspoon almond essence
250g (8oz) plain flour	½ teaspoon vanilla essence
60g (2oz) self-raising flour	4 large eggs
¼ teaspoon grated nutmeg	

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 flours and spices. Cream the butter and sugar with the essences.

Add the eggs one at a time, beating well after each addition, and then alternately add the fruit and flour mixtures.

Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture in a prepared **square tin** 20cmx20cm (8"x8") and bake in a slow oven for approx. 3 ½ -4 hours.

Allow the cake to cool in the tin. *The Height of the cake should not exceed 5.7cm (57mm)*

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

*Winners at country shows 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.*

*Winners at Group level will each receive a cash prize of \$50, 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.*

*Attention Judges: All Fruit cakes are to be cut in half when being judged.*

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## Compulsory recipe for cookery class 9

6 pieces 4cm x 4cm for entry

### Growers Afternoon Tea Slice

4 Granny Smith apples, peeled & cored  
1 cup fresh dates, roughly chopped  
250g Self Raising Flour  
1 teas baking powder  
2/3 cup brown sugar  
1 teas ground mixed spice  
2 eggs, lightly beaten  
75g butter, melted slightly cooled  
150ml buttermilk  
½ cup sour cream  
Extra cinnamon and sugar to sprinkle

### Topping

80g butter, softened  
½ cup brown sugar  
¼ cup All Bran  
½ cup shredded coconut

### Method:

1. Preheat oven to 190c. Grease and line the base of a 20cm square baking pan
2. Grate 3 of the apples and thinly slice the 4<sup>th</sup>
3. Sift together the flour, baking powder and mixed spice
4. Beat the eggs, butter, buttermilk and sour cream together using an electric mixer. On low speed, slowly add the flour mixture until well combined
5. Fold the grated apple and dates through the mix and then pour into prepared pan
6. Arrange the sliced apple decoratively over the top of the slice batter

### Topping Method:

7. Using a wooden spoon, combine all ingredients until they come together
8. Scatter topping mix over the apple, sprinkle with the cinnamon & sugar
9. Bake in oven for 30-35 minutes or until golden brown
10. Cool on a cake rack, cut into squares & serve