

SECTION "E" COOKERY

Sponsored by Batlow IGA & Liquor

STEWARDS: Margaret Wilkinson: 0421 613 501, Lorraine Morris

ENTRY FEE: 50c per entry **PRIZES:** 1st \$2, 2nd \$1 unless otherwise stated

All exhibits must be staged at the pavilion by 11.30am Friday, 22nd March



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 55 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 \$20 (donated by Batlow IGA and Liquor)

Most Successful Exhibitor \$20 (donated by Batlow Bakery)

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

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. Apple Crumble

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

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

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

11. Six Lamingtons

1st prize \$25 (donated by Batlow Bakery)

12. Tea Cake, cinnamon topping

13. Date Loaf

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

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

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

15. Any other cake, not previously mentioned

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

16. Best large tart

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

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

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

18. Six Plain Scones

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

19. Homemade Apple Pie, pastry under and over

1st prize \$20 (donated by Batlow IGA and Liquor)

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

1st prize \$10 (donated by Millers Family Day Care)

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

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

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

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

23. Homemade Bread, loaf, hand or machine made

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

24. Gift from the kitchen, judged on presentation

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

13 – under 17 YEARS

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

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

26. Six cookies any variety

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

27. Chocolate 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 OR
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.

Compulsory recipe for cookery class 9

APPLE CRUMBLE

Makes One Medium-Sized Crumble

6 large Granny Smith apples, peeled, cored and sliced	1 cup desiccated coconut
1 TBS Honey	½ cup brown sugar
6 whole cloves or 1 tsp ground cloves	1 tsp mixed spice
2 cups Rolled Oats	125g softened butter
2/3 cup wheat germ	

Method

- 1 Preheat oven to 180c
- 2 Grease a deep ceramic baking (approximately 18-20cm base) dish with butter.
Layer apple slices evenly in dish, sprinkle cloves and drizzle the honey evenly over the apples
- 3 Mix the rolled oats, coconut, wheat germ, brown sugar and spices in a separate mixing bowl.
Rub butter into mixture until evenly through and looking crumbly
- 4 Press the crumble mix onto the apples covering completely.
Pierce this layer with a skewer in a couple of spots
- 5 Bake covered for 20 minutes, then remove cover and continue baking for a further 20 minutes
Until apples are soft and crumble has baked a golden brown
- 6 Serve warm with cream or ice cream