

## **SECTION I**

# **COOKING, PRESERVES, GOURMET**

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**STEWARDS:** Mesdames: C. Clarke, N. Rose, L. Rose, C. Caridi

The Society wish to thank the donors of the following trophies:

**Mrs. Mary Wright Memorial Trophy** for highest number of points in Section I

**B & J Catalano Trophy:** for highest number of points in Section I Classes 19 – 51 inclusive

**Mrs. V. Rose Memorial Cash Prize:** for Dark Fruit Cake

**Carbone Bros. Cash Prize:** for Light Fruit Cake

**Mrs. V. Rose Memorial Cash Prize:** for Boiled Fruit Cake

**Mrs. N. Campbell Cash Prize:** for Pumpkin Fruit Cake

**ENTRIES CLOSE WEDNESDAY 20TH OCTOBER.**

**NO LATE ENTRIES.**

Pavilion will be open for the receipt of exhibits:

**Thursday 21st October, from 12 noon till 5.00pm and**

**Friday 22nd October, from 9.00am till 2.00pm.**

The exhibit Number provided by the Society must be enclosed with entry in a CLEAR plastic bag provided by the Society.

**JUDGING POINTS ALLOCATION:** First 5 points, Second 3 points.

### **HELPFUL HINTS FOR EXHIBITORS:**

1. Read Schedule carefully and comply as specified
2. Cake rack marks must not be in evidence, use a folded cloth over cake cooler
3. Lamingtons should be made from Butter Cake.
4. Orange Cake can be baked in any tin.
5. No icing or sugar dusting, unless stipulated.
6. Biscuits and Cakes un-iced, unless stipulated in Schedule.
7. Scones, base free from flour
8. Line cake tins carefully.
9. Avoid artificial cherries in mixed fruit, replace with real cherries.
10. Jars for preserves, must be clear and identified, filling no more than 12mm from top. Lids must be removable and no cloth tops.
11. Plastic bags will be provided by the society. Cooking may be displayed on paper/plastic disposable plates.
12. All exhibits available for collection at 5.00pm only on production of claim tickets.
13. Limit of two entries per Exhibitor exclusion for preserves. Preserves may have multiple entries per class but must be distinct varieties with labels.

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**ENTRY FORMS MUST** be lodged at the Secretary's Office by 7.30pm Wednesday the 20th October. **NO LATE ENTRIES.**

### **ENTRY FEES:**

Special Class No 21 & 41: \$2.00

**ALL OTHER CLASSES:** \$1.50.

**JUDGING POINTS ALLOCATION:** First 5 points, Second 3 points.

### **PRIZE MONEY:**

Special Class No 21 & 41: First \$50.00, Second \$25.00

Class No 43, 44, 45 & 46: First \$25.00, Second \$15.00

Class No 1: First \$20.00, Second \$10.00

Class No 49: First \$15.00, Second \$10.00

All other Classes: First \$10.00, Second \$7.00

## **PRESERVES**

### **CLASS**

1. Pantry Shelf, 8 individual items
2. Fig Jam, one jar
3. Apricot Jam, one jar
4. Berry Fruit Jam, one jar
5. Jam, any other variety
6. Marmalade, one jar
7. Jelly, one jar
8. Lemon Butter, one jar
9. Fruit in Liquor
10. Mustard Pickle, one jar, any variety
11. Chutney, one jar
12. Relish, one jar
13. Tomato Sauce
14. Plum Sauce
15. Pickled Onions, one jar

### **SCONES AND PIKELETS**

16. Scones, six plain
17. Scones, six fruit
18. Scones, six pumpkin
19. Muffins, four sweet, named
20. Muffins, four savoury
21. Pikelets, six



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### **BISCUITS AND SLICES**

22. Biscuits, six Anzac, sweet
23. Six Biscuits, savoury
24. Six Biscuits, sweet, named
25. Shortbread, one round, traditional
26. Baked Afternoon Tea Slice, six pieces, same variety

### **PASTRIES**

27. Any savoury pastry using homemade pastry
28. Any sweet pastry item using homemade pastry

### **BREAD – HAND MADE**

29. Loaf, any variety, labelled

### **CAKES**

#### **CLASS**

30. Lamingtons, six unfilled
31. Meringues six unfilled
32. Decorated Novelty Cake (decoration only to be judged)
33. Orange Cake, firm icing (any shaped tin)
34. Chocolate Cake, firm icing (any shaped tin)
35. Date and Walnut Cake, uniced
36. Carrot and Walnut Cake, uniced
37. Banana loaf, uniced
38. Sponge Sandwich, no filling, no butter
39. Packet Cake, label included, uniced
40. My favourite cake, recipe and title of cake to be included
41. Moist treacle gingerbread cake (see recipe included)
42. Cup Cakes, 4 only, with edible decorations only
43. Fruit Cake, Dark
44. Fruit Cake, Light
45. Fruit Cake, Boiled
46. Pumpkin Fruit Cake
47. Gluten Free Slice, to be named
48. Male Entry, Cake made by a Gent, to be named
49. Cake, own choice made by High School Student, to be named
50. Healthy Lunch Box, 30cm x 15cm max size  
(Presentation also judged)
51. Dud cooking entries welcome for a display section,  
they will not be judged. Entry Free.

## **RECIPE**

### **MOIST TREACLE GINGERBREAD CAKE**

**CAKE:**

$\frac{3}{4}$  cup plain flour  
 $\frac{1}{4}$  cup self-raising flour  
 $\frac{1}{2}$  teaspoon bicarbonate of soda  
1 teaspoon ground ginger  
 $\frac{1}{4}$  teaspoon ground cinnamon  
 $\frac{1}{4}$  teaspoon of mixed spice  
 $\frac{1}{2}$  cup caster sugar  
1 egg, lightly beaten

$\frac{1}{2}$  cup milk  
60g butter  
 $\frac{1}{2}$  cup treacle

**LEMON FROSTING:**

60g butter  
1 teaspoon grated lemon rind  
1 cup icing sugar  
2 teaspoons lemon juice (approx)

Grease a 14cm x 21cm loaf pan, line base and sides with paper; grease paper well. Sift flours, soda and spices into large bowl, stir in sugar and combined egg and milk. Combine butter and treacle in a saucepan, stir constantly over heat without boiling until the butter is melted, stir hot mixture into flour mixture. Pour into prepared pan. Bake in moderate oven for about 50 minutes. Stand for 5 minutes before turning onto a wire rack to cool. When cold, spread cake with lemon frosting.

**LEMON FROSTING:** Beat butter and lemon rind in small bowl with electric mixer until creamy, gradually beat in sifter icing sugar and enough lemon juice to make frosting spreadable.

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