

SECTION 15

BREAD



Chief Steward: Mrs Kate Plasto (Ph: 6845 3584)

Stewards: Mrs Mary Sutherland & Mrs Sue Nicholas

Entry Fee: \$1.00

Entries Close: **Friday 11th May, 2012 at 10am.**

Entries can be delivered to the Cooking pavilion from 6.00-7.00pm Thursday 10th & 8.00-9.30am Friday 11th May 2012

No entries will be accepted once Judging commences.

Collection Time: *Exhibits to remain on display until 5.00pm when the pavilion will be closed to dismantle displays. The pavilion will reopen at 5.30pm for collection of items.*

Prizes: 1st: \$2.00, 2nd: \$1.00

Section sponsored by *Plasto & Company, Colleen's Cafe*

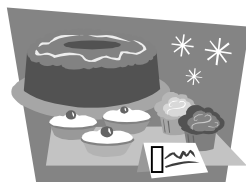
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| 1 White Loaf, hand made | 6 Fancy Loaf eg. French Roll, Chocolate or Sweet |
| 2 Wholemeal or Multigrain Loaf | 7 Gluten Free Bread |
| 3 Speciality Bread eg. Olive Bread, Focaccia | 8 Yeast Free Bread |
| 4 Six White Rolls | 9 Machine Made Loaf , Plain or Wholemeal |
| 5 Six Brown/Wholemeal/Multigrain Rolls | 10 Machine Made Loaf, Any Other Variety |

Champion Bread of Show *(\$10 prize from Plasto & Company)*

Most Successful Exhibitor *(\$10 prize from Colleen's Cafe)*

SECTION 16

CAKES



Chief Steward: Mrs Kate Plasto (Ph: 6845 3584)
Stewards: Mrs Mary Sutherland & Mrs Sue Nicholas
Entry Fee: \$1.00
Entries Close: **Friday 11th May, 2012 at 10am.**

Entries can be delivered to the Cooking pavilion from 6.00-7.00pm Thursday 10th & 8.00-9.30am Friday 11th May 2012

No entries will be accepted once Judging commences.

Collection Time: *Exhibits to remain on display until 5.00pm when the pavilion will be closed to dismantle displays. The pavilion will reopen at 5.30pm for collection of items.*

Prizes: 1st: \$2.00, 2nd: \$1.00

Conditions

- 1 All exhibits are to be presented on strong cardboard or plastic plates
- 2 Cakes are to also be enclosed in large oven bags (no glad wrap please)
- 3 Baking paper under cakes is advised to prevent damage to cakes during judging
- 4 Packet cakes not allowed unless stated
- 5 Cakes not to be cooked in ring tins
- 6 Cook patty cakes in tins (no papers)
- 7 Sponge sandwiches to be even in height, with no collar marks and be sparing with jam filling

TROPHIES: **Best Cook of Show:** *Mrs Roddy Memorial Trophy*

SPONSORS: **Marble Cake (Iced):** \$10 donated by Cactus Cafe & Gallery
Chocolate Cake (Iced): \$10 donated by R & K Plasto
Most Successful (General Section): \$15 donated by Macquarie Bakery
Six Lamingtons: \$10 donated by Cactus Cafe & Gallery
Decorated Novelty Cake: Prize donated by R & K Plasto

CHAMPION RIBBONS: Best Fruit Cake, Best Light Cake

Class No.	Description	Class No.	Description
Best Cook of Show			
1	Separate entries to consist of: Sponge Sandwiches (not iced) filled with Apricot Jam. One plate of six Plain Scones One Plain Butter Cake (iced)	7	Date & Nut Loaf - not roll
General Section			
2	Light Half Pound Fruit Cake	8	Plum Pudding (steamed)
3	Dark Half Pound Fruit Cake	9	Plum Pudding (boiled)
4	Sultana Cake	10	Chocolate Cake - iced
5	Boiled Fruit Cake	11	Marble Cake - iced
6	Fruit Loaf	12	Plain Butter Cake - iced. Made of butter or margarine.
		13	Coffee Cake - iced, not sandwich
		14	Orange Cake - iced, made with rind & juice
		15	Banana Cake - Lemon icing

Class No. Description

- 16 Chocolate Mud Cake (Dark, White or Milk) - iced
- 17 Decorated Novelty Cake - board size no greater than 30 x 30cm, no restrictions, judged on decoration only
- 18 Tea Cake
- 19 Sponge Sandwich - un-iced, Apricot Jam Filling
- 20 Six Plain Scones
- 21 Six Date Scones
- 22 Six Pumpkin Scones
- 23 Six Other Savoury Scones (Wholemeal, Cheese, Herb etc)
- 24 Six Lamingtons
- 25 Six Shortbread Biscuits (on a plate)
- 26 Plate of Eight Biscuits - 4 varieties, 2 of each kind
- 27 Plate of Eight Slices - 4 varieties, 2 of each kind
- 28 Six Jam Tartlets
- 29 Four pieces of Apple Slice
- 30 Six Blueberry Muffins
- 31 Six Patty Cakes - iced (no papers)
- 32 Pudding (Sticky Date, Lemon Sponge, Chocolate etc)
- 33 Best Damper or Scone Loaf
- 34 Best Damper made by a Man
Most Successful Exhibitor

ASC Rich Fruit Cake Competition (to be conducted at Society, Group & State Level)

Prizes: 1st at Local Show \$10; 1st at Group Final \$15; 1st at State Final \$50
Regulations : All entrants must use the compulsory recipe (refer to the following page). The winner will be required to bake a second cake for the Group Final and, if successful, a third cake for judging in the State Final at the Royal Easter Show in 2013

- 35 ASC Rich Fruit Cake Competition

THE AGRICULTURAL SOCIETIES COUNCIL OF NSW
RICH FRUIT CAKE COMPETITION RECIPE

Here's what you need:

250g (8 oz) sultanas
250g (8 oz) chopped raisins
250g (8 oz) currants
125g (4 oz) chopped mixed peel
90g (3oz) chopped red glace cherries
90g (3 oz) chopped blanched almonds
1/3 cup sherry or brandy
250g (8 oz) plain flour
60g (2 oz) self raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
250g (8 oz) butter
250g (8 oz) 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 you 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 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 – 6 pieces and almonds crosswise into 3 – 4 pieces.

SECTION 17

CHILDREN'S COOKING



Chief Steward: Mrs Kate Plasto (Ph: 6845 3584)

Stewards: Mrs Mary Sutherland & Mrs Sue Nicholas

Entry Fee: Free

Entries Close: **Friday 11th May, 2012 at 10am.**

Entries can be delivered to the Cooking pavilion from 6.00-7.00pm Thursday 10th & 8.00-9.30am Friday 11th May 2012

No entries will be accepted once Judging commences.

Collection Time: *Exhibits to remain on display until 5.00pm when the pavilion will be closed to dismantle displays. The pavilion will reopen at 5.30pm for collection of items.*

Prizes: 1st: \$2.00, 2nd: \$1.00

Conditions: Packet cakes not allowed unless stated. Cakes not to be cooked in ring tins. Cook patty cakes in papers. Sponge sandwiches to be even in height, with no collar marks and be sparing with jam filling. Refer to the Junior Schedule for further details on the Healthy Lunchbox classes

1st PRIZES

Healthy Lunchbox (5 yrs & under) : \$5 prize from Wellington Community Children's Centre

Healthy Lunchbox (6 - 8 yrs) : \$10 prize from Wellington Primary School

Healthy Lunchbox (9 - 12 yrs) : \$10 prize from St Marys Catholic School

Healthy Lunchbox (13 - 16 yrs) : \$20 prize from Wellington High School

Decorated Novelty Cake (9 - 12 yrs) : \$10 prize from Twin Rivers Printing

Most Successful Exhibitor (5 yrs & under): \$10 Wellington Community Children's Centre

Most Successful Exhibitor (6 - 8 yrs): \$10 voucher from Wellington Newsagency

Most Successful Exhibitor (9 - 12 yrs): \$10 prize from Stephen Jones Electrical

Most Successful Exhibitor (13 - 16 yrs): \$15 prize from Macquarie Bakery

Champion Junior Cook Prize donated by Wellington Show Society

School Section (Preschool): Prize valued at approx \$50

School Section (Primary): \$100 voucher from Educational Experience Australia

1 Champion Junior Cook of Wellington Show

Separate entries to consist of:
Six Plain Scones, Plain Butter
Cakes - iced (made on butter or margarine)
Six Patty Cakes - iced
(in papers).

13 - 16 Years

- 2 Sponge - un-iced filled with Apricot Jam
- 3 Six Patty Cakes - iced (leave papers on) Not Decorated

- 4 Six pieces Best Slice - 3 varieties, 2 of each
- 5 Date Loaf - cooked in Bar Tin
- 6 Marble Cake - iced
- 7 Meringues - six in total
- 8 3 varieties of Biscuits - 2 of each. Must be 3 different recipes.
- 9 Box of Homemade Chocolates
- 10 Healthy Lunchbox

Most Successful Exhibitor

9- 12 Years

- 11 Sponge - un-iced, filled with Apricot Jam
- 12 Six Patty Cakes - iced, decorated (leave papers on)
- 13 Six Pikelets - not buttered
- 14 Chocolate Cake - iced
- 15 Six Anzac Biscuits
- 16 Six pieces of Cofpa Coconut Ice
- 17 Healthy Lunchbox

Most Successful Exhibitor

6 - 8 Years

- 18 Six Patty Cakes, iced & decorated (leave papers on)
- 19 Six Chocolate Crackles
- 20 Packet Chocolate Cake, iced
- 21 Six Arrowroot Biscuits, iced & decorated
- 22 Healthy Lunchbox

Most Successful Exhibitor

5 Years & Under

- 23 Six Arrowroot Biscuits, iced & decorated
- 24 Six Patty Cakes, iced & decorated (leave papers on)
- 25 Six Honey Joys or Six Chocolate Crackles
- 26 Healthy Lunchbox

Most Successful Exhibitor

Decorated Novelty Cake (board size max 30 x 30cm, no restrictions, judged on decoration only)

- 27 Decorated Novelty Cake, 9 - 12 years

School Section

- 28 Preschool : One Arrowroot Biscuit / student, iced & decorated
- 29 Primary : One Patty Cake / student, iced & decorated (leave papers on)

Each Child will be rewarded for participating in this Section