

COOKING & DECORATED CAKES - Section 14

CONTACT STEWARD: Mrs Michele Murphy 0428 773 841

STEWARDS: J Brown, B Hamilton, B Crook, L Williams, C Goldman, D Johns

Please read Conditions of Entry and special conditions for each section.

- **ENTRY FEE:** \$3.00 per class Junior \$2.00 per class. Payment can be made by cheque (to Hawkesbury District Agricultural Association), Credit Card, or cash ONLY. CASH not accepted through mail.
- **ENTRIES CLOSE:** by POST or at the Showground **TUESDAY 23rd APRIL 2019 by 4.00pm**
- **ENTRIES ONLINE: MONDAY 29th APRIL 2019 at Midday**
- **NO LATE ENTRIES**
- **DELIVERY OF EXHIBITS:**
DECORATED CAKES & SUGAR ART: Open, Novice & Junior Decorated Classes (from 14012 to 14017) to the PHILLIP CHARLEY PAVILION on **SUNDAY 5th MAY & MONDAY 6th MAY** between 1.00pm and 4.00pm. Exhibits arriving after this time or day will not be accepted.
OPEN & JUNIOR COOKING: to the PHILIP CHARLEY PAVILION on **TUESDAY 7th MAY** between 2.00pm and 6.00pm
- **JUDGING: DECORATED CAKES: TUESDAY 7th MAY** commencing from 9.00am.
OPEN & JUNIOR COOKING: WEDNESDAY 8th MAY.
- **PRIZES:** Open Classes- 1ST \$6.00 2ND \$3.00. Juniors 1st \$5.00 2nd \$2.00 unless otherwise stated, plus Ribbons & Cards
- **COLLECTION OF EXHIBITS:**
 - Decorated Cakes, Sugar Art Fruit Cakes & Puddings can be collected on **MONDAY 13th MAY** between 10.00am & 2.00pm.
 - ALL OTHER COOKING EXHIBITS: will be disposed of at the end of the show.
 - CARDS & RIBBONS from all Sections can be collected on **MONDAY 13th MAY** between 10.00am & 2.00pm.
 - Prize winners can collect Prizemoney during the 3 days of the show on production of Exhibit Card to the Cashier's Office or after the Show at the Secretary's Office (Mon to Friday between 10.00am – 4.00pm) until **FRIDAY 14th June 2019.**

General Conditions of Entry

- **EXHIBITORS:** are permitted only 1 Entry per class unless otherwise stated
- Commercial packet mixtures must **NOT** be used.
- **DO NOT** cook in microwave.
- **RING TINS** are **NOT** to be used.
- Plates will be supplied by HDAA at time of delivery.
- **Novice** – is defined as an exhibitor who has less than 3yrs experience in cake decorating and/or has **NOT** won a first prize in a similar class previously.
- **All work must be the own work of the Exhibitor**
- Exhibit labels noting the Section and Class number will be provided for all entries at the time exhibits are lodged.

Please note: Junior decorated cakes have now been included as part of the Decorated Cakes and Sugar Art Section and NOT as part of Junior Cooking.



ASC SPECIAL FRUIT CAKE

RECIPE & CONDITIONS OF ENTRY

Class 14166 ASC SPECIAL FRUIT CAKE – Conditions of entry

1st Place Prize only awarded - \$10.00 + Ribbon and Card

The Agricultural Societies Council of NSW Rich Fruit Cake Competition - This is a special entry category coordinated by the Agricultural Societies Council of NSW. The winner of this category is entitled to enter the Group Zone Final; the winner of the final is then entitled to enter to the Sydney Royal Show in 2020.

CONDITIONS OF ENTRY / PROCEDURES

- Cakes will be cut in half by the judge.
- Winners will be required to bake a second 'Rich Fruit Cake' to compete in a Group Final to be conducted by each of the 14 Groups of the Agricultural Societies Council of NSW.
- The fourteen winners at Group Level will be required to bake a third 'Rich Fruit Cake' for the Final judging at the Royal Easter Show.
- Competitors may only represent one Show Society in a Group final and only one Group in a State Final.

GROUP FINAL CAKE DELIVERY

- Place - ASC Office, 49 Gladesville Road, Hunters Hill
- Time - 7.30pm
- Date – TBA – Approximately November / December 2019

PREVIOUS WINNER

2018 Winner – Mrs Barbara Goldman

RECIPE - The following recipe is compulsory for all entrants.

Ingredients

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

Method

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 alternatively add the fruits and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared tin, not larger than 20cm (8”) and bake in a slow oven for approximately 3 ½ - 4 hours. Allow the cake to cool in the tin.

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