

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.

JUNIOR COOKING

INFORMATION SPECIFIC TO CATEGORY

1. All cooking, icing and decoration must be ALL the work of the Junior Exhibitor.
2. All exhibits will be cut during judging.
3. Commercial packet mixes must NOT be used. Do NOT cook in a microwave.

4. Ring tins are NOT to be used.
5. Plates will be provided for display.
6. Any exhibit that does not meet the schedule requirements will be disqualified and exhibit will be so marked NPS.
7. NOTE: Junior Decorated Cakes classes (14012 to 14017) are to be judged on Tuesday 7th May 2019
8. **SCHOOL ENTRIES – Teachers please note that School Classes are limited to FOUR [4] Entries per individual HDAA Schedule class. Fill out entry form with Exhibitors name, school name, contact name and phone number.**

JUNIOR COOKING – PRESCHOOL TO YEAR 2

Class 14201 Four decorated Milk Arrowroot biscuits – must be edible including decorations

Class 14202 Edible necklace – maximum length 30cm

SPECIAL ENCOURAGEMENT AWARD IN CLASSES 14201 TO 14202 - \$15.00 DONATED BY MRS. J. GEORGE

JUNIOR COOKING – PRIMARY SCHOOL YEARS 3 TO 6

Class 14203 Four pikelets

Class 14204 Four scones – round

Class 14205 Four Plain biscuits – max 6cm diameter

Class 14206 Four Anzac biscuits – max 6cm diameter 1st \$10.00 donated by Mrs Pat Spry

Class 14207 Four Rock Cakes – max 8cm round 1st \$10.00 donated by Dr Carla Goldman

Class 14208 Four Gingerbread shapes –decorated with icing only

Class 14209 Four decorated Milk Arrowroot biscuits – must be edible including decorations

Class 14210 Four small muffins – un iced; not cooked in patti papers. 1st \$10.00, donated by The Close Family

Class 14211 Four lamingtons – not larger than 5cm square

Class 14212 Four decorated cup cakes with handmade edible decorations

Class 14213 Four iced cupcakes - iced only; not decorated

Class 14214 Plain butter cake – un iced; cooked in round 20cm tin

Class 14215 Chocolate butter cake – un iced; cooked in round 20cm tin

Class 14216 Decorated Cake with handmade edible decorations; no jelly

SPECIAL ENCOURAGEMENT AWARD IN CLASSES 14203 TO 14216 - \$15.00 DONATED IN MEMORY OF MRS. L. HAGGART

MOST SUCCESSFUL EXHIBITOR IN CLASSES 14203 TO 14216 - RIBBON

BEST EXHIBIT IN CLASSES 14201 TO 14216 - RIBBON & \$25.00 DONATED BY MRS. BETTY HAMILTON

JUNIOR COOKING – HIGH SCHOOL YEARS 7, 8, 9 & 10

Class 14220 Four pikelets

Class 14221 Four scones – round

Class 14222 Four Shortbread biscuits – max 6cm diameter 1st \$10.00 donated by Mrs Pat Spry

Class 14223 Four Anzac biscuits – max 6cm diameter 1st \$10.00 donated by Mrs Pat Spry

Class 14224 Four Biscuits – any other variety – not iced or decorated

Class 14225 Four Rock Cakes – max 8cm round 1st \$10.00 donated by Dr Carla Goldman

Class 14226 Four Gingerbread shapes – decorated with icing only

Class 14227 Four decorated Milk Arrowroot biscuits – must be edible including decorations

Class 14228 Four small muffins – un iced; not cooked in patti papers

Class 14229 Four lamingtons – not larger than 5cm square

Class 14230 Four decorated cup cakes with handmade edible decorations

Class 14231 Four iced cupcakes - iced only; not decorated. 1st \$10.00, donated by the Close Family

Class 14232 Plain butter cake – un iced; cooked in round 20cm tin

Class 14233 Chocolate butter cake – un iced; cooked in round 20cm tin

Class 14234 Decorated cake with handmade edible decorations; no jelly

Class 14235 Boiled Fruit Cake – see recipe below

1st prize \$25.00 donated in memory of Mrs. Margery Watson

BEST EXHIBIT IN CLASSES 14220 TO 14235 - RIBBON & \$25.00 DONATED BY MRS. BETTY HAMILTON

JUNIOR COOKING – HIGH SCHOOL YEARS 11 & 12

Class 14240 Four pikelets

Class 14241 Four scones – round

Class 14242 Four Shortbread biscuits – max 6cm diameter 1st 10.00 donated by Mrs Pat Spry

Class 14243 Four Anzac biscuits – max 6cm diameter 1st \$10.00 donated by Mrs Pat Spry

Class 14244 Four Biscuits – any other variety – un iced or decorated

Class 14245 Four Rock Cakes – max 8cm round 1st \$10.00 donated by Dr Carla Goldman

Class 14246 Four Gingerbread shapes –decorated with icing only

Class 14247 Four decorated Milk Arrowroot biscuits – must be edible including decorations

Class 14248 Four small muffins – un iced; not cooked in patti papers

Class 14249 Four lamingtons – not larger than 5cm square

Class 14250 Four decorated cup cakes with handmade edible decorations

Class 14251 Four iced cupcakes - iced only; not decorated

Class 14252 Plain butter cake – un iced; cooked in round 20cm tin

Class 14253 Chocolate butter cake – un iced; cooked in round 20cm tin

Class 14254 Cake with Butter icing and edible handmade decorations

Class 14255 Decorated cake with handmade edible decorations; no jelly

Class 14256 Boiled Fruit Cake – see recipe below

1st prize \$25.00 donated in memory of Mrs. Margery Watson

BOILED FRUIT CAKE RECIPE - The following recipe is compulsory for all entrants.

Ingredients

250g butter	Finely grated zest of ½ orange
1kg dried fruit	1 tablespoon golden syrup
250g chopped dates	½ tsp bicarbonate of soda
250g brown sugar	250g (1 2/3 cups) plain flour
125ml (1/2 cup) water	100g (2/3 cup) self-raising flour
125ml (1/2 cup) dark rum or brandy	Pinch of salt
Finely grated zest of ½ lemon	5 eggs, lightly beaten

Method

Put the butter, mixed fruit, dates, sugar, water and rum (or brandy) into a large saucepan and bring to the boil over a low heat, stirring occasionally until the sugar is dissolved.

Remove the saucepan from the heat and stir the lemon and orange zest, golden syrup and bicarbonate of soda. Empty the mixture into a large mixing bowl, cover and stand overnight.

The next day, preheat the oven to slow (140 to 150C).

Grease and line a deep, square 20cm Cake Tin.

Sift together the flours and salt. Add the dry ingredients to the fruit mixture in small batches, alternating with the eggs, stirring until combined.

Pour the batter into the prepared tin, making sure it is spread evenly. Bake for 3 ½ to 4 hours. Cool in tin.

**BEST EXHIBIT IN CLASSES 14240 TO 14256 - RIBBON & \$25.00 DONATED BY HDAA SHOW AUXILIARY
MOST SUCCESSFUL EXHIBITOR HIGH SCHOOL - RIBBON & TROPHY**