

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.

DECORATED CAKES & SUGAR ART – Conditions of Entry

INFORMATION SPECIFIC TO CATEGORY

1. Exhibits are judged on **HANDWORK ONLY**. No exhibit will be cut.
2. All exhibits must have fondant icing only - otherwise entry will be disqualified.
3. Base boards must have cleats otherwise entry will not be accepted.
4. Wire must not penetrate the cake cover.
5. All work must be that of the Exhibitor.
6. No manufactured articles are allowed except -Tulle, Braid, Ribbon, Wire & synthetic stamens maybe used, cachous are permitted.
7. To form part of a floral spray, natural fine dried stems with flower heads removed and substituted with royal icing or sugar paste are permitted if not used to excess.
8. A TIER is defined as being two or more levels, not necessarily one above the other, but linked by a common board.
9. Any exhibit that does not meet the schedule requirements will be disqualified and exhibit will be so marked NPS.
10. **Unless otherwise specified, presentation boards MUST NOT be larger than 35cm x 35cm and exhibits, when placed on boards with decorations or embellishments, MUST NOT EXCEED the diameter of the Board. Oversized entries will be disqualified.**

DECORATED CAKES & SUGAR ART – OPEN EXHIBITORS

Class 14001 Creative piece of Sugar Art - displayed on board; should not be a cake.

1st Prize \$25 Donated by Michele Murphy

Class 14002 Most creative Miniature Cake – board size 15cm square; max 17cm in height

1st Prize \$10 Donated by Mrs. Barbara Crook

Class 14003 Most Original Cake with fondant icing

1st Prize \$50 Sponsored in Memory of Mrs B Vercoe

Class 14004 Special Occasion Cake (not wedding cake); decorated single tier; must have inscription or greeting.

1st Prize \$50 Sponsored in Memory of Mrs B Vercoe

Class 14005 Modern Wedding Cake – 2 tier colourful wedding cake including some hand moulded flowers; presentation board must not be larger than 55cm x 55cm

1st Prize \$100 Sponsored in Memory of Mrs B Vercoe and donated by Golden West Branch of the Cake Decorators Guild

Class 14006 Traditional Wedding Cake – 2 or 3 tiers (manufactured pillars/dividers to be used); must include fine pipe work, extensions and moulded flowers; presentation board must not be larger than 55cm x 55cm

1st Prize \$50 Sponsored in Memory of Mrs B Vercoe

CHAMPION EXHIBIT IN DECORATED CAKES & SUGAR ART - CHAMPION RIBBON AND THE BERNICE J VERCOE PERPETUAL TROPHY.

DECORATED CAKES & SUGAR ART – NOVICE EXHIBITORS (min. age 18 years as at 1st day of the Show)

Class 14007 Creative piece of Sugar Art - displayed on board; should not be a cake

1st prize \$10, 2nd prize \$5 Donated by Mrs Amanda Mulherin

Class 14008 Most creative Miniature Cake – board size 15cm square; max 17cm in height

1st prize \$10 Donated by Mrs Barbara Crook

Class 14009 Hawkesbury Show-themed novelty cake – must represent the spirit of the show or a recognizable show section

1st prize \$10, 2nd prize \$5 sponsored by HDAA Show Auxiliary

Class 14010 Mother's Day Cake; decorated single tier; must have inscription or greeting

1st Prize \$50 Sponsored in Memory of Mrs B Vercoe

Class 14011 Modern Wedding Cake – 2 tier wedding cake; any icing may be used; presentation board must not be larger than 55cm x 55cm

1st Prize \$50 Sponsored in Memory of Mrs B Vercoe

BEST EXHIBIT IN NOVICE DECORATED CAKES & SUGAR ART - TROPHY DONATED BY THE CAKE DECORATORS' GUILD.

DECORATED CAKES – JUNIORS – YEARS 7 – 10

Class 14012 Hawkesbury Show Novelty Cake – must represent the spirit of the Show or a recognised show section.

1st prize \$10 2nd prize \$5 Donated by Mrs. Barbara Crook

Class 14013 Special Occasion Cake (not wedding cake), decorated single tier, must have inscription or greeting

1st and 2nd place will receive vouchers donated by Silver Star Cake Decorating Supplies.

Class 14014 Mother's Day Cake; decorated single tier; must have an inscription or greeting

1st prize \$10.00, 2nd prize \$5.00 sponsored by HDAA Show Auxiliary

DECORATED CAKES – JUNIORS – YEARS 11-12

Class 14015 Hawkesbury Show Novelty Cake – must represent the spirit of the Show or a recognised show section

1st prize \$10.00, 2nd prize \$5.00 sponsored by Mrs. Barbara Crook

Class 14016 Special Occasion cake (not wedding cake), decorated single tier, must have inscription or greeting

1st and 2nd place will receive vouchers donated by Silver Star Cake Decorating Supplies.

Class 14017 Mother's Day Cake; decorated single tier; must have an inscription or greeting

1st prize \$10.00, 2nd prize \$5.00 sponsored by HDAA Show Auxiliary

OPEN COOKING

INFORMATION SPECIFIC TO CATEGORY

1. All work must be that of the Exhibitor.
2. All exhibits will be cut during judging
3. Any exhibit that does not meet the schedule requirements will be disqualified and exhibit will be so marked NPS
4. **NOTE: For 2019 there is a special Class for "Men's Baking for the Work or Office Party. It is Class 14167 and is to be judged separately by Janise Johnston on WEDNESDAY 8th MAY 2019.**

BUTTER CAKES

Class 14101 Plain butter cake – un iced, cooked in round 20cm tin

Class 14102 Chocolate butter cake – un iced, cooked in round 20cm tin

Class 14103 Banana cake – un iced, no decorations; cooked in round 20cm tin

Class 14104 Coffee cake – iced with coffee icing only (no frosting; cooked in round 20cm tin

Class 14105 Marble cake – iced, no frosting, no decoration; cooked in round 20cm tin

1st prize \$25.00 donated by Windsor CWA

Class 14106 Lemon Drizzle cake – iced, no frosting; no decoration; cooked in round 20cm tin

Class 14107 Orange cake – un iced, cooked in loaf tin only

Class 14108 Carrot cake – un iced, – cooked in loaf tin only

Class 14109 Ginger cake – un iced, – cooked in loaf tin only

SPONGES & SPECIAL CAKES

Class 14110 Cornflour Sponge Sandwich – 4 egg sponge; jam filling only, no decoration

Class 14111 Flourless Chocolate cake – not iced

Class 14112 Four Lamingtons; approx. 5cm square

Class 14113 Four Cup Cakes – iced; not decorated; not cooked in patti papers

Class 14114 Four Decorated Cup Cakes – themed decoration in cases or papers; no sugar art

SCONES, BREAD, BUNS & MUFFINS

Class 14120 Four Plain scones – round only; no fluted cutter

Class 14121 Four Sultana scones – round only

Class 14122 Four pumpkin scones – round only

Class 14123 Homemade Bread (White or Wholemeal only) baked in oven NOT bread machine

Class 14124 Homemade Damper – round; max size 20cm

Class 14125 Fruit & Nut Loaf – cooked in loaf tin

Class 14126 Four plain buns – iced, no frosting

Class 14127 Four Fruit muffins – not cooked in papers (medium size only)

Class 14128 Four Savoury muffins – not cooked in papers (medium size only)

Class 14129 Four Health muffins – any variety; not cooked in papers (medium size only)

BISCUITS & SLICES

Class 14130 Four Anzac Biscuits – max size 6cm diameter

Class 14131 Four Shortbread biscuits – round; max 6cm in diameter

Class 14132 Four any other variety biscuits – round; max 6 cm diameter

Class 14133 Four Rock Cakes – max size 8cm

Class 14134 Four flavored Macarons – 2 each of 2 flavors

Class 14135 Four Chocolate Brownies – not iced; may contain choc chips and/or nuts; max 6cm square

Class 14136 Four slices – 2 each of 2 varieties; max 4cm square

Class 14137 Apple Pie – in glass pie dish; max 20cm round

Class 14138 Other Fruit Tart – (not apple) in glass pie dish; max 20cm round

Class 14139 Custard Tart – in glass dish; max 20cm round

CHAMPION EXHIBIT IN CLASSES 14101 TO 14139 – Ribbon

GLUTEN FREE

Class 14140 Gluten Free Homemade Bread- (White or Wholemeal only) baked in oven NOT bread machine

Class 14141 Gluten Free Carrot Cake – un iced - cooked in loaf tin only

Class 14142 Four Gluten Free Fruit muffins – not cooked in papers

Class 14143 Four Gluten Free Savoury muffins – not cooked in papers

Class 14144 Four Gluten Free slices – 2 each of 2 varieties; max 4cm square

CHAMPION EXHIBIT IN CLASSES 14140 TO 14144 - Ribbon

MOST SUCCESSFUL EXHIBITOR IN CLASSES 14101 TO 140144 - RIBBON & JEAN ALCORN MEMORIAL PERPETUAL TROPHY

CHOCOLATE & CONFECTIONARY

Class 14150 Chocolate bar – filling coated with chocolate; max 12cm x 3cm

1st prize \$10.00 donated by Mr. Thomas Mulherin

Class 14151 Rocky Road – log; max 12cm in length

1st prize \$10.00 donated by Mrs Heather Smith

Class 14152 Four Chocolate Fruit and/or Nut Clusters; panned or enrobed approx. 4cm round

Class 14153 Four individual chocolates with filling; max 2 varieties of filling; max 4cm square; no papers

Class 14154 Four Coconut Ice; max 4cm square (Cofpa or Condensed Milk recipe can be used)

Class 14155 Four Fudge Squares; max 4cm square; presented in paper

CHAMPION EXHIBIT IN CLASSES 14150 TO 14155 - RIBBON & TROPHY DONATED BY MRS KIM PETHERICK

FRUIT CAKES & PUDDINGS

Fruit cakes may be cooked in round or square tins.

1st prize \$10.00, 2nd prize \$5.00 in each class sponsored by HDAA Show Auxiliary

Class 14160 Sultana cake – 500g sultanas

Class 14161 Boiled fruit cake (no pineapple)

Class 14162 Light fruit cake – 250g butter

Class 14163 Dark fruit cake – 250g butter

1st prize \$10.00, 2nd prize \$5.00 donated by Windsor CWA

Class 14164 Gluten free fruit cake

Class 14165 Rich plum pudding – steamed; minimum size 15cm diameter

CHAMPION EXHIBIT IN CLASSES 14160 TO 14165 - RIBBON & TROPHY DONATED BY HDAA SHOW AUXILIARY



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) chopped 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.

SPECIAL CLASS:

Class 14167 Men's Baking for a Work or Office Party.

1st Prize \$100 in Memory of Maree Brown.

NOTE: this class will be judged separately to other Cooking Classes on Wednesday 8th May.

Judge to be Janese Johnston.

Judging Criteria for this class 14167 is: **Authenticity:** Applicant must submit recipe

Presentation: Looks Appetising **Taste:** Congruent with expectations for presented entry. e.g. savoury dish must be savoury. **The Likely popularity at party:** Discretion of the Judge.

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**

