

COOKING & DECORATED CAKES - Section 14

Please use entry form on page 32 or 37 for all Open Cooking entries

CONTACT STEWARD: Michele Murphy 0428 773 841

STEWARDS: J Brown, D Johns

Please read Conditions of Entry and conditions specific 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 19th APRIL 2022 by 4.00pm**
- **ENTRIES ONLINE: MONDAY 25th APRIL 2022 at 4pm.**
- **NO LATE ENTRIES**
- **DELIVERY OF EXHIBITS:**
DECORATED CAKES AND SUGAR ART: Open, Novice & Junior Decorated Classes (from 14001 to 14017) to the PHILIP CHARLEY PAVILION on **SUNDAY 1st MAY OR MONDAY 2nd MAY 2022** between 1.00pm and 4.00pm. Exhibits arriving after this time or day will not be accepted.
OPEN, MENS AND JUNIOR COOKING: to the PHILIP CHARLEY PAVILION on **TUESDAY 3rd MAY 2022** between 2.00pm and 6.00pm
- **JUDGING: DECORATED CAKES AND SUGAR ART: TUESDAY 3rd MAY 2022**
OPEN, MEN ONLY AND JUNIOR COOKING: WEDNESDAY 4th MAY 2022
- **PRIZES:** Open Classes- 1ST \$10.00 2ND \$5.00. Juniors 1st \$8.00 2nd \$5.00 unless otherwise stated, plus Ribbons & Cards
- **COLLECTION OF EXHIBITS:**
 - **EXCEPT** for Decorated Cakes, Sugar Art Fruit Cakes & Puddings, **ALL OTHER COOKING EXHIBITS will be disposed of at the end of the show.**
 - **Decorated Cakes, Sugar Art, Fruit Cakes and Puddings** including prize winner's cards and ribbons, **MUST** be collected on **MONDAY 9th MAY** between **2.00pm & 4.00pm.**
 - **CARDS & RIBBONS** for all other Sections can be collected on **MONDAY 9th MAY** between **4.00pm & 6.00pm.**
 - 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 (**Monday to Friday between 10.00am – 4.00pm**) until **Monday 6th JUNE 2022.**

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 work of the Exhibitor only.**
- 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 AND SUGAR ART – Conditions specific to section

1. Exhibits are judged on **HANDWORK ONLY**. No exhibit will be cut.
2. All cake covering must have fondant icing only.
3. Dummy cakes are permitted as long as the same shape can be constructed in cake.
4. Base boards must have cleats otherwise entry will not be accepted.
5. Wire must not penetrate the cake cover.
6. All work must be that of the Exhibitor.
7. No manufactured articles are allowed except -Tulle, Braid, Ribbon, Wire & synthetic stamens maybe used, cachous are permitted.
8. 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.
9. A TIER is defined as being two or more levels, not necessarily one above the other, but linked by a common board.
10. Any exhibit that does not meet the schedule requirements will be disqualified and exhibit will be so marked NPS.
11. **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.**

SUGAR ART – OPEN EXHIBITORS

Class 14001 Creative Sugar Art – imaginative piece of sugar art Exhibit displayed on board; maximum board size 35cm x 35cm; should not be a cake.

1st Prize \$25 Donated by Michele Murphy of Riverstone

Class 14002 Bouquet – a bouquet of flowers and foliage; bouquet is to be wired; presentation must fit within a base of 35cm x 35cm.

1st Prize \$25 Donated by Mrs Rebecca Chapman of Vineyard

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

Class 14003 Creative Sugar Art – imaginative piece of sugar art Exhibit displayed on board; maximum board size 35cm x 35cm; should not be a cake.

1st prize \$25 Donated by Mrs Amanda Mulherin of Kurrajong

Class 14004 Arrangement of flowers piped or molded with buds and leaves; presentation must fit within a base of 35cm x 35cm.

1st Prize \$25 Donated by Mrs Rebecca Chapman of Vineyard

DECORATED CAKES – OPEN EXHIBITORS

Class 14005 Most Creative Miniature Cake – board size 15cm square; max 17cm in height

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

Class 14006 Most Original Cake with fondant icing

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

Class 14007 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 14008 Wedding Cake – not less than 2 tiers and should include some hand molded 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

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

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

Class 14009 Most Creative Miniature Cake – board size 15cm square; max 17cm in height

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

Class 14010 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 14011 Mother's Day Cake; decorated single tier; must have inscription or greeting

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

Class 14012 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 AND SUGAR ART - TROPHY DONATED BY THE CAKE DECORATORS' GUILD.

DECORATED CAKES – JUNIORS – SCHOOL YEARS 7 – 10

Class 14013 Hawkesbury Show Novelty Cake – must represent the spirit of the Show or a recognised show section.

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

Class 14014 Special Occasion Cake (not wedding cake), decorated single tier, must have inscription or greeting

1st prize \$10 2nd prize \$5 Donated by Mrs Shirley Thompson of Oakville

Class 14015 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

ENCOURAGEMENT AWARD IN DECORATED CAKES - RIBBON

DECORATED CAKES – JUNIORS – SCHOOL YEARS 11-12

Class 14016 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 HDAA Show Auxiliary

Class 14017 Special Occasion cake (not wedding cake), decorated single tier, must have inscription or greeting

1st prize \$10 2nd prize \$5 Donated by Mrs Shirley Thompson of Oakville

Class 14018 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

ENCOURAGEMENT AWARD IN DECORATED CAKES - RIBBON

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. All exhibits will be disposed of at the end of the show.

BUTTER CAKES

Class 14101 Plain butter cake – not iced, cooked in round 20cm tin

Class 14102 Chocolate butter cake – not iced, cooked in round 20cm tin

Class 14103 Banana cake – not 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 – not iced, cooked in loaf tin only

Class 14108 Carrot cake – not iced, – cooked in loaf tin only

Class 14109 Ginger cake – not iced, – cooked in loaf tin only

SPONGES & SPECIAL CAKES

Class 14110 Corn flour Sponge Sandwich – 4 egg sponge; jam filling only, no icing or decoration

Class 14111 Flourless Chocolate cake – not iced

Class 14112 Four Lamingtons; approx. 5cm square

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

Class 14114 Jam Roll – edges must not be trimmed; sugar dusting not permitted; approx. 33cm x 23cm
swiss roll tin

CHAMPION EXHIBIT IN CLASSES 14101 TO 14114 – Ribbon

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 Date & Nut Loaf – cooked in loaf tin; ring or roll tin not permitted

Class 14126 Four Fruit muffins – not cooked in papers (medium size only)

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

CHAMPION EXHIBIT IN CLASSES 14120 TO 14128 – Ribbon

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

Class 14135 Four slices – 2 each of 2 varieties; max 6cm square

Class 14136 Apple Pie – in glass pie dish; max 20cm round

Class 14137 Custard Tart – in glass dish; max 20cm round

1st prize \$10.00 donated by D & T Reid of Faulconbridge

CHAMPION EXHIBIT IN CLASSES 14130 TO 14137 – Ribbon

GLUTEN FREE

Please Note: A list of ingredients used in all Gluten Free classes must accompany each exhibit.

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

Class 14141 Gluten Free Carrot Cake – not 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 6cm square

CHAMPION EXHIBIT IN CLASSES 14140 TO 14144 - Ribbon

MOST SUCCESSFUL EXHIBITOR IN CLASSES 14101 TO 14144 - RIBBON & JEAN ALCORN MEMORIAL PERPETUAL TROPHY

JUDGE'S CHOICE AWARD IN CLASSES 14101 TO 14144 – TROPHY

SUPREME CHAMPION IN CLASSES 14101 TO 14144 – RIBBON & HDAA PERPETUAL TROPHY

CHOCOLATE & CONFECTIONARY

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

1st prize \$10.00 donated by Mrs Heather Smith of Wilberforce

Class 14152 Four individual chocolates with filling; max 2 varieties of filling; max 4cm square; no papers

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

Class 14153 Four Coconut Ice; max 4cm square (Cofpa recipe can be used)

1st prize \$10.00 donated by Mrs Angela Piccoli of Windsor

Class 14154 Four Fudge Squares; max 4cm square

1st prize \$10.00 donated by Mrs Kim Petherick of Kurmond

CHAMPION EXHIBIT IN CLASSES 14151 TO 14154 - RIBBON & TROPHY DONATED BY MRS KIM PETHERICK OF KURMOND

FRUIT CAKES & PUDDINGS

1st prize \$10.00, 2nd prize \$5.00 sponsored by HDAA Show Auxiliary, will be awarded in each class unless otherwise shown.

Fruit cakes may be cooked in round or square tins.

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, ingredient list to accompany exhibit

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 prize \$25.00 donated by ASC of NSW

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 receives the HDAA ribbon and card and is entitled to enter the Group Zone Final; the winner of the final is then entitled to enter to the Sydney Royal Show in 2023.

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.

PREVIOUS WINNER

2021 Winner – Mr Peter Lloyd-Jones

2020 – no competition

2019 Winner – Mrs Barbara Goldman

2018 Winner – Mrs Barbara Goldman

RECIPE - The following recipe is compulsory for all entrants.

Ingredients

250g (8ozs) sultana
250g chopped raisins
250g currants
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, square 20cm x 20cm (8" x 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. The height of the cake should not exceed 5.7cm (57mm)

MEN'S BAKING

Cooked items must not contain meat; items are unable to be reheated for judging.

Class 14171 Men's Baking for a Work or Office Party – Sweet.

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

Class 14172 Men's Baking for a Work or Office Party- Savoury.

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

Judging Criteria for classes 14171 & 14172 is:

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

JUNIOR COOKING

Please use entry form on page 32 or 37 for all School Cooking entries

Contact Stewards: D Johns 0412 847 949, C Goldman 0407 555 016

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 3rd May 2022

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 Exhibitor's 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 patty papers

Class 14211 Four decorated cup cakes with handmade edible decorations

1st \$10.00 donated by The Close Family

Class 14212 Four iced cupcakes - iced only; not decorated

Class 14213 Plain butter cake – un iced; cooked in round 20cm tin

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

Class 14215 Decorated cake with handmade edible decorations, no jelly

SPECIAL ENCOURAGEMENT AWARD IN CLASSES 14203 TO 14215 - \$15.00 DONATED IN MEMORY OF MRS. L. HAGGART

MOST SUCCESSFUL EXHIBITOR IN CLASSES 14203 TO 14215 - RIBBON

BEST EXHIBIT IN CLASSES 14201 TO 14215 - 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 Chocolate Brownies – not iced, max. 6cm square, must not contain nuts.

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

Class 14229 Four lamingtons – not larger than 5cm square

Class 14230 Four cupcakes - iced only; not decorated

1st \$10.00 donated by The Close Family

Class 14231 Plain butter cake – un iced; cooked in round 20cm tin

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

Class 14233 Cake with butter icing and edible handmade decorations - cooked in a 20cm round tin.

Cakes will be cut

Class 14234 Boiled Fruit Cake – see recipe below on page 26

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

BEST EXHIBIT IN CLASSES 14220 TO 14234 - 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 Chocolate Brownies – not iced, max. 6cm square, must not contain nuts.

Class 14247 Four small muffins – un iced; not cooked in patty papers

Class 14248 Four lamingtons – not larger than 5cm square

Class 14249 Four cupcakes - iced only; not decorated.

1st \$10.00 donated by The Close Family

Class 14250 Plain butter cake – un iced; cooked in round 20cm tin

Class 14251 Chocolate butter cake – un iced; cooked in round 20cm tin

Class 14252 Cake with Butter icing and edible handmade decorations

Class 14253 Boiled Fruit Cake – see recipe below

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

**BEST EXHIBIT IN CLASSES 14240 TO 14253 - RIBBON & \$25.00 DONATED BY HDAA SHOW AUXILIARY
MOST SUCCESSFUL EXHIBITOR HIGH SCHOOL - RIBBON & TROPHY**

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

Ingredients

250g butter
1kg dried fruit
250g chopped dates
250g brown sugar
125ml (1/2 cup) water
125ml (1/2 cup) orange juice
Finely grated zest of ½ lemon
Finely grated zest of ½ orange
1 tablespoon golden syrup
½ tsp bicarbonate of soda
250g (1 2/3 cups) plain flour
50g (1/3 cup) self-raising flour
Pinch of salt
5 eggs, lightly beaten

Method

Put the butter, mixed fruit, dates, sugar, water and orange juice 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 in 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 (140-150C).
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.