

COOKERY

Senior Stewardess: Mrs. H. Curran (5529 5218)

Stewardesses: Mesdames G. Maybery, M. Frost, A Dyson, A Curran

Entry Fee 50c per entry.

Exhibits may be entered Friday evening between 6 to 8pm

Entries close 10.30 a.m show day

All Exhibits and prizemoney to be collected Saturday between 4 and 5 pm from Section Stewards

Prizes - 1st \$2, 2nd \$1 unless otherwise stated.

This section has been sponsored by Mrs. E. Saunders, Mrs. R. D. Orchard.

1. Four Plain Scones (made day before).
2. Four Fruit Scones (made day before).
3. Four Pumpkin Scones (made day before).
4. Four pieces shortbread (cooked separately).
5. Four Queen Cakes (currants sprinkled on top), and cooked in tins.
6. Four Yo-Yo's.
7. Four unfilled cream puff shells.
8. Four jam drops.
9. Four burnt butter biscuits.
10. Decorated Cake, can be fruit or plain cake, any shape, single tier. 1st \$4, 2nd \$2-50, 3rd \$1-50.
11. Four pieces Date Slice (fruit in mixture and uniced).
12. Banana Loaf.
13. Ginger Fluff, uniced.
14. Sponge Sandwich, uniced and unfilled.
15. Sponge Sandwich, uniced, all flour mixture, no cornflower or custard powder.
16. Chocolate Cake uniced.
17. Sultana Cake uniced.
18. My Favourite Cake.
19. Plum Pudding in a cloth (cloth removed).
20. Boiled Fruit Cake uniced. no decoration.
21. Four pieces Slice, any variety.
22. One loaf Wholemeal Bread – Handmade
23. One Loaf Wholemeal Bread - Bread Machine.
24. One Loaf White Bread - Handmade.
25. One Loaf White Bread - Bread Machine.

BLOKES SECTION

26. Four Scones - Any Variety (made day before) - cooked by a "Bloke"
27. Chocolate Cake, iced or uniced - cooked by a "Bloke"

COOKERY CONTINUES

VAS Section

28. **VAS RICH FRUIT CAKE COMPETITION** - 1st prize \$10, 2nd \$5.

Rich Fruit Cake 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 (3 oz) 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 ground nutmeg, 1/2 teaspoon ground ginger, 1/2 teaspoon cinnamon, 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 to 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

20 cm (8") and bake in a slow oven for approximately 3 1/2 to 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 or 6 pieces and almonds crosswise into 3 to 4 pieces.

Tin to be square (no rounded corners) no more than 20 cm.

Group Final will be conducted at the Tyrendarra Show on February 13th, 2015.

A fresh cake to be made for each judging.

Group winner competes at 2016 Royal Melbourne Show.

29. Western Border Group Final for 2014/15 at Tyrendarra Show, February 14, 2015.

Senior competition sponsored by VAS Ltd. 1st place \$20

30. VAS Carrot Cake Competition, open to carrot cake enthusiasts everywhere

1st Prize \$2, 2nd \$1

Group final will be conducted at the Tyrendarra Show on February 13th, 2016

Group winner competes at VAS Convention at Donald, July 2016

31. Western Border Group Final for 2014/15 at Tyrendarra Show, February 14, 2015.

Senior competition sponsored by VAS Ltd. 1st place \$20

Group winner competes at VAS Convention at Donald, July 2016

Sponsored by Rocky Lamattina and Sons 1st \$250, 2nd \$100, 3rd \$50

VAS CARROT CAKE COMPETITIONS Proudly sponsored by Rocky Lamattina & Sons

Open to carrot cake enthusiasts everywhere

VAS Carrot and Date Muffins - A competition for junior cake bakers under 18 on the day of their local show.

Rules and Regulations:

1. The carrot cake competition follows the show group, state level of competition.
2. An exhibitor, having won at a show, will bake another cake for entry in the Group Final. The winner will then be required to bake a further cake for the State Final.
3. Exhibitors are to follow the recipe and specifications.
4. An exhibitor having won at the Show Level is not eligible to enter any other show/field day until after the Group judging, when if not the winning entry, can compete further.
5. An exhibitor is only eligible to represent one Group in the State Final.
6. Each cake entered must be the bona fide work of the exhibitor.
7. If for any reason a winner is unable to compete at Group or State Final level, then the second placegetter is eligible to compete.

HOT TIP FOR EXHIBITORS

A well-kept competition cake making secret: Lay a tea towel over the cake rack before turning the cake out to prevent the imprint of the cake rack appearing on your competition cake.

Ingredients: Olive oil to grease, 3 (about 350g) carrots, 1 cup (150g) self-raising flour, ½ cup (75g) plain flour, 1 tsp bicarbonate of soda, ½ tsp ground cinnamon, ½ cup (80g) brown sugar, ¾ cup (185 ml) oil, ½ cup (125 ml) golden syrup, 3 eggs, 1 tsp vanilla essence, ½ cup walnuts.

Method:

1. Preheat oven to 170°C. Grease a 20 cm (base) round cake pan lightly with oil, and line with non-stick baking paper. Peel and grate the carrots and set aside.
2. Sift the flours, bicarbonate of soda and cinnamon into a large bowl.
3. Put the brown sugar, oil, golden syrup, eggs and vanilla into a separate bowl. Use a balloon whisk to mix until combined.
4. Pour the oil mixture into the dry ingredients. Use a wooden spoon to stir gently until just combined.
5. Stir in the grated carrot and walnuts.
6. Pour the mixture into the pan and bake for 1 hour. Set aside for 5 minutes before turning out onto the wire rack to cool completely.

CHAMPION CAKE OF SHOW.

The Rita Allitt Memorial Sash. Classes 28 & 31 ineligible.

AGGREGATE TROPHY to be awarded to the most successful competitor in the Cookery Section. First Prizes to be counted in the event of a draw.

DISTRICT AGGREGATE for 20 kilometres radius from Showgrounds.

Trophy donated by Welcome Home Giftware, Portland

Points to be 1st 3, 2nd 2, 3rd 1.

First Prizes to be counted in the event of a draw.

Classes 29 to 32 ineligible

- 32. 1 jar Marmalade.
- 33. 1 jar Cherry Plum Jam.
- 34. 2 jars Jam (2 varieties, named).
- 35. 1 jar Jelly (own choice, named).
- 36. 1 jar Apricot Jam.
- 37. 1 jar Jam - any variety.
- 38. 4 bottles Preserves (4 varieties) – Sponsored by Mrs. R. D. Orchard.
- 39. 1 bottle of Plum Sauce.
- 40. 1 bottle of Lemon Butter.
- 41. 1 jar Chutney.
- 42. 1 jar of Pickles

All jars must be labelled. Jams - no lids or wax.

COOKERY (cont)

Junior Section

Entry Fee 20c Prizes – 1st - \$2, 2nd \$1. Entries close at 10.30am

Exhibits may be entered Friday evening between 6 and 8 pm.

All Exhibits and prizemoney to be collected Saturday between 4 and 5pm from Section Stewards

Juniors Under 6 years

1. Decorated Cup Cake, judged on decoration only.

Juniors Under 12 years

2. Four patty cakes (uniced).
3. Four plain biscuits (uniced and cut shapes).
4. Four decorated biscuits. (any shape).
5. Four plain scones. (made day before).
6. Chocolate Cake iced or decorated.
7. Decorated cake to include koala/Koalas (decoration only to be judged).
8. Four pieces hedgehog.

Juniors 12-16 years

9. Four Plain Scones. (made day before).
10. Four Sultana Scones (made day before).
11. Four Plain Biscuits (uniced).
12. Four Patty Cakes (uniced).
13. Four Pieces Hedgehog.
14. Decorated Cake to include koala/Koalas (any shape, decoration only to be judged).
15. Chocolate Cake Iced.
16. Sponge Cake decorated on top.

AGGREGATE TROPHY

The Mavis Taylor Memorial Sash for Champion Cookery Exhibit - Junior Section.

17. Junior Boiled Fruit Cake Competition, Under 18 years - First Prize \$5

The following recipe is compulsory for all entrants:

18. Western Border Group Final for 2014/15 - 1st place \$15, 2nd \$5.

Here's what you need:

375g Mixed Fruit

¾ cup brown sugar

1 teaspoon mixed spice

½ cup water

125g butter

½ teaspoon bicarbonate
of soda

½ cup sherry

2 eggs lightly beaten

2 tablespoons marmalade

1 cup self raising flour

1 cup plain flour

¼ teaspoon salt

Here's what to do:

1. Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.
2. Simmer gently for 3 minutes then remove and allow to cool.
3. Add the sherry, eggs and marmalade, mixing well.
4. Fold in the sifted dry ingredients then place in a greased and lined 20 cm (8") round cake tin.
5. Bake in a moderately slow oven for 1½ hours, or until cooked when tested.

COOKERY (cont) Junior Section

19. VAS Carrot and Date Muffins - A competition for junior cake bakers under 18 on the day of their local show.

Rules and regulations same as senior carrot cake competition

1st Prize \$2, 2nd \$1

Ingredients: 2½ cups (150g) self-raising flour, 1 tsp ground cinnamon, ¼ tsp ground nutmeg, 1 cup brown sugar (firmly packed), ⅓ cup pitted dates, 1 cup coarsely grated carrot, 1 tbspn orange marmalade, 1 cup canola oil, 2 eggs, lightly beaten, ¾ cup orange juice, 1 cup reduced fat milk, icing sugar for dusting.

Method:

1. Heat oven to 190°C (moderately hot).
2. Line and spray a 12 hole muffin pan with large paper cases.
3. Sift dry ingredients into a large bowl, stir in dates, carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.
4. Spoon mixture evenly into prepared pan holes.
5. Cook for 20 minutes (to test muffins are cooked insert a cake skewer. If it comes out clean the muffins are ready).
6. Stand muffins in pan for 5 minutes then turn out onto a wire rack.
7. Serving suggestion: Serve warm or cold dusted with sifted icing sugar.
8. Serves 12 (if you only eat one each).

Group final will be conducted at the Tyrendarra Show on February 8th, 2014

Group winner competes at VAS Convention at Mt. Gambier, July 2014

4. Western Border Group Final for 2014/15 at Tyrendarra Show, February 14th, 2015.

Group winner competes at VAS Convention at Donald 2015.

Junior competition sponsored by VAS Ltd.

1st Prize \$15.

Group winner competes at VAS Convention at Donald 2015.

1st \$250, 2nd \$100, 3rd \$50

Sponsored by Rocky Lamattina and Son

