

TYRENDARRA

Pastoral & Agricultural Society Inc.

ABN: 75 03 06 299

COOKERY

Senior Stewardess: Mrs. H. Curran (0429 409360)

Stewardesses: Mesdames M. Frost, A. Curran, K. Prevett, A. Cleary..

Exhibits may be entered Friday evening between 5 and 7 p.m., or on Show Day from 8.30 a.m. to 10 a.m. sharp

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

Entry Fee 50c per entry. Prizes - 1st \$2, 2nd \$1 unless otherwise stated.

Entries with fees to be lodged with stewardesses on Show Day.

Entries in plastic bags. Small plate for small entries (plastic, paper)

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. Four Anzac biscuits
11. Decorated Cake, can be fruit or plain cake, any shape, single tier. 1st \$4, 2nd \$3, 3rd \$2.
12. Four pieces Date Slice (fruit in mixture and uniced).
13. Banana Loaf.
14. Ginger Fluff, uniced.
15. Sponge Sandwich, uniced and unfilled.
16. Sponge Sandwich, uniced and unfilled, all flour mixture, no cornflower or custard powder.
17. Chocolate Cake uniced.
18. Sultana Cake uniced.
19. My Favourite Cake (include name of cake).
20. Plum Pudding in a cloth (cloth removed).
21. Boiled Fruit Cake uniced. No decoration.
22. Four pieces Slice, any variety
23. One Loaf Wholemeal Bread - Handmade.
24. One Loaf Wholemeal Bread - Bread Machine.
25. One Loaf White Bread - Handmade.
26. One Loaf White Bread - Bread Machine.
27. One Loaf Sourdough Bread – Handmade

BLOKES SECTION

28. Four Scones - Any Variety (made day before) - cooked by a "Bloke"
29. Chocolate Cake, uniced - cooked by a "Bloke"

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

Group Final will be conducted at the Tyrendarra Show on February 11th, 2023.

A fresh cake to be made for each judging.

Group winner competes at 2023 Royal Melbourne Show.

Rich Fruit Cake Recipe

Ingredients:

| | | | |
|--------------------------------|------------------------------|--------------------------|---|
| 250g Sultanas | 250g chopped raisins | 250g currants | 125g chopped mixed peel |
| 90g chopped red glace cherries | 90g chopped blanched almonds | 1/3 cup sherry or brandy | 250g plain flour |
| 60g self raising flour | ¼ teaspoon nutmeg | ½ teaspoon ground ginger | ½ teaspoon cinnamon |
| ½ teaspoon ground cloves | 250g butter | 250g soft brown sugar | ½ teaspoon lemon essence or finely grated lemon rind |
| ½ teaspoon almond essence | ½ 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 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 and bake in a slow oven for approximately 3½ 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 20 cm square, straight sided square cornered tin.**

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 under18 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.

31. VAS CARROT CAKE COMPETITION- open to carrot cake enthusiasts everywhere.

Carrot Cake Recipe

Ingredients:

| | | |
|------------------------------|----------------------------|-------------------------------------|
| 375g plain flour | ½ tsp ground nutmeg | 375ml vegetable oil |
| 2 tsp baking powder | ½ tsp allspice | 4 eggs |
| 1 ½ bicarb soda | 2 tsp salt | 3 medium carrots, grated (350g) |
| 2 tsp ground cinnamon | 345g caster sugar | 220g tin crushed pineapple, drained |
| | | 180g pecans(crushed) |

Steps:

1. Preheat the oven to 180°C (160°C fan), grease a 20 cm (8") round cake tin and line with baking paper.
 - a Sift the dry ingredients together in a bowl. In a separate bowl, beat the eggs and oil, then add to the dry ingredients. Mix well, then add the carrots, crushed pineapple and pecans. Mix to form a smooth batter and pour into the cake tin.
 - b Bake for approximately 90-00 minutes.
 - c Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

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

Group final will be conducted at the Tyrendarra Show on February 11th, 2023 Group winner competes at VAS Convention, July 2023.

Group winner competes at VAS Convention, July 2023.

Sponsored by Rocky Lamattina and Sons

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

CHAMPION CAKE OF SHOW.

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

AGGREGATE TROPHY to be awarded to the most successful competition 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. jar Marmalade.
33. jar Cherry Plum Jam.
34. 2 jars Jam (2 varieties, named).
35. jar Jelly (own choice, named).
36. jar Apricot Jam.
37. jar Jam - any variety.
38. 4 bottles Preserves (4varieties)
39. bottle of Tomato Sauce.
40. bottle of Plum Sauce
41. jar of Lemon Butter.
42. jar Chutney.
43. jar pickles.

All jars must be labelled.

Jams - no lids or wax.

All lids must be removed/loosened.

Junior Section

Entry Fee 20c. Prizes -1st \$2, 2nd \$1. Entries close at 10.00 a.m.

Exhibits may be entered Friday evening between 5 and 7 p.m., or on Show Day 8.30 a.m. to 10 a.m. sharp.

All exhibits and prizemoney to be collected Saturday between 4 and 5 p.m. from Section Stewards

Entries in plastic bags. Small plate for small entries (plastic, paper)

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 - An Australian theme (e.g. Flora/Fauna/Beach); (decoration only to be judged).
8. Four pieces hedgehog.

AGGREGATE TROPHY

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 An Australian theme (e.g. Flora/Fauna/Beach); (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:

Ingredients

| | |
|--------------------------------|-------------------------|
| 375g Mixed Fruit | ½ cup sherry |
| teaspoon mixed spice | 2 eggs lightly beaten |
| ½ cup water | 2 tablespoons marmalade |
| 25g butter | cup self raising flour |
| ½ teaspoon bicarbonate of soda | cup plain flour |
| | ¼ teaspoon salt |

Here's what you need: 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 round cake tin.
 5. Bake in a moderately slow oven for ½ hours, or until cooked when tested
- Group final to be held at Tyrendarra Show on 11th February 2023.

18. Carrot and Date Muffins

A competition for junior cake bakers under 18 on the day of their local show/field day

Rules and regulations same as senior carrot cake competition

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

Ingredients:

| | |
|-----------------------------------|------------------------------|
| 2 cups (50g) self-raising flour | 1 cup coarsely grated carrot |
| 1 tsp ground cinnamon | 1 tbsp orange marmalade |
| ¼ tsp ground nutmeg | 1 cup canola oil, |
| 1 cup brown sugar (firmly packed) | 2 eggs, lightly beaten |
| ½ cup pitted dates | ¾ cup orange juice |
| | 1 cup reduced fat milk |

Method:

- 1 . Heat oven to 90°C (moderately hot).
2. Line a 12 hole muffin pan with round white paper muffin cases. Classic white muffin cases size (35 mm in height x 90 mm wide x 50 mm base).
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.
7. Stand muffins in pan for 5 minutes before removing to cool.

Show entries: Four (4) muffins per plate

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Group winner competes at VAS Convention, July 2023.

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

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