

Cooking & Preserves Schedule

Section M

COOKING

CHIEF STEWARD Mrs I Moxey

ENTRY FEE 55c per entry

ENTRIES CLOSE Friday 9 September 2011. Early entries are appreciated to allow for cataloguing. Late entries **IF** accepted by the Secretary WILL incur a late entry fee of \$1.10 PER ENTRY

PRIZE MONEY 1st \$5, 2nd \$2 Donated by **NAA Inc Ladies Committee** unless otherwise specified

Rules & Regulations

- Display plates will be supplied by the NAA
- **A plate is to consist of 6 pieces unless otherwise specified**
- Ring tins or packet cake mixes are **NOT** to be used
- Rack marks should try to be avoided
- Only 1 entry will be accepted in all classes per exhibitor
- No award will be given unless exhibits are up to standard
- Exhibits must be staged by 9.30am on Thursday 22 September 2011, to the Pavilion after collection of exhibit cards from the Secretary's Office
- Exhibits must be collected between 10am and 12.00 noon on Sunday 25 September 2011, from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative
- ½ lb mixture (250 grams) refers to quantity of butter in mix

Special Awards

Mrs Frances Binnie Memorial Trophy awarded to the most successful exhibitor from classes 1–43, donated by the NAA in recognition of the many years service given to the NAA by the late Mrs Binnie

Mrs Edna Hayes Memorial Trophy awarded to the 1st Prize winner of The Rich Fruit Cake ½ lb mix Class 1 and prize money of 1st \$20, 2nd \$10 & 3rd \$6. Donated by the NAA Ladies Committee in memory of the 58 years of service Mrs Hayes has given to the Show.

Sash to the **CHAMPION EXHIBIT** from classes 1 – 5

Sash to the **CHAMPION EXHIBIT** from classes 6 – 26

BEST EXHIBIT from classes 27 – 43

BEST EXHIBIT from classes 44 – 56

BEST DECORATED CAKE EXHIBIT - Sash

"Cooking for Competition" Book donated by Singleton CWA to be awarded to an exhibitor selected by the Judge

Open Classes

Class 1 Rich Fruit Cake ½lb (250gms). Mixture (Note a ½lb Fruit Cake refers to quantity of butter used in recipe) 1st \$20 2nd \$10 3rd \$6 **Memory of Mrs Edna Hayes**

Class 2 Light fruit cake ½lb (250gms) mixture

Class 3 Sultana cake ½lb (250gms) mixture 1st \$6 2nd \$5 donated by **Family of the Late Mrs D Farmer**

Class 4 Plum pudding boiled 1st \$12 2nd \$6 donated by the Family of the late **Mrs A Binnie**

Class 5 Plum pudding steamed

- Class 6 Chocolate cake, butter mixture, iced on top only
- Class 7 Iced Peach blossom cake
- Class 8 Orange cake iced 1st \$10 donated by **Singleton Mowers & Chainsaws**
- Class 9 Marble cake, 3 colours
- Class 10 Banana cake iced 1st \$10 donated by **Singleton Mowers & Chainsaws**
- Class 11 Coconut cake iced
- Class 12 Carrot cake iced
- Class 13 Sour Cream Butter Cake Special Award donated by **Mrs Colleen Moxey**,
recipe supplied
- Class 14 Plain butter cake NO Icing
- Class 15 Caramel cake iced
- Class 16 Gluten Free cake, not iced, no decoration
- Class 17 Lamingtons (6), not sponge mixture, 4cm square
- Class 18 Sponge sandwich, any filling, not iced
- Class 19 Sponge sandwich made with cornflour, any filling, **not iced**
- Class 20 Chocolate sandwich not iced
- Class 21 Cinnamon sandwich not iced
- Class 22 Boiled fruit cake. 1st \$11 additional prize money (\$6) donated by
Mrs A Schmierer
- Class 23 Butterfly cakes, no paper cases, any filling
- Class 24 Cupcakes (6), iced and decorated, no paper cases Special Award donated by
Mrs Colleen Moxey
- Class 25 Date loaf or roll without nuts
- Class 26 Date loaf or roll with nuts
- Class 27 Raisin loaf
- Class 28 Apricot Sultana Yoghurt Loaf **not iced** Prize money \$25 donated by
Mr George Souris MP, Member for Upper Hunter
- Class 29 Pikelets (6) 1st \$5 donated by **Singleton CWA**
- Class 30 Scones (6) medium size 1st \$5 donated by **Singleton CWA**
- Class 31 Milk loaf or damper
- Class 32 Rock cakes (6) 1st \$10 donated **Singleton Mowers & Chainsaws**
- Class 33 Slice, 1 variety
- Class 34 Slice, 2 or more varieties
- Class 35 Tarts, short pastry, any filling (6)
1st \$10 donated by **Singleton Mowers & Chainsaws**
- Class 36 3 muffins, no papers
- Class 37 ANZAC biscuits Neat Edge approx 6cm (6)
- Class 38 Plain biscuits (6) same mixture
- Class 39 Small cakes (6) suitable for afternoon tea
1st \$10 donated **Singleton Mowers & Chainsaws**
- Class 40 Biscuits, 8 - 2 filled x 2, 2 piped, 2 own mixture
- Class 41 Biscuits Chocolate-Chip (6)
- Class 42 Jam Drops (6) approx 6 cm – Red jam. 1st \$5 donated by **Singleton CWA**
- Class 43 Uncooked slice 1 variety 6 pieces approx 5cm x 3cm

Novice Classes

Open to exhibitors who have not won a 1st prize in the Open Cooking classes at any previous Singleton Show

ENCOURAGEMENT AWARD donated by **Mrs I Moxey**

- Class 44 ½ lb (250gms) Rich fruit cake 1st \$10, 2nd \$5, 3rd \$3 donated by **Ruth Cann**
- Class 45 Sultana cake
- Class 46 Chocolate cake, iced on top only, no decorations

- Class 47 Orange cake iced, butter mixture
Class 48 Fruit loaf
Class 49 Boiled fruit cake
Class 50 **Diabetic Cooking** – Mango Fruit Cake – Recipe supplied.
Prize money \$25 donated by **Mr George Souris MP. Member for Upper Hunter**
Class 51 Plain Scones (6) 1st \$5 donated **Singleton CWA**
Class 52 Pumpkin Scones (6) 1st \$5 donated **Singleton CWA**
Class 53 Pikelets (6) 1st \$5 donated **Singleton CWA**
Class 54 Jam Drops (6) approx 6 cm – Red jam. 1st \$5 donated **Singleton CWA**
Class 55 Rock cakes (6)
Class 56 Uncooked slice 1 variety 6 pieces approx 5cm x 3cm

BEST EXHIBIT classes 44 – 56

CHILDRENS CLASSES ENTRY IS FREE

Prize Money 1st \$5 2nd \$2.50 unless otherwise stated

Children under 4

- Class 57 Decorated Plain Marie Round Biscuit – 4 only

Children under 6

- Class 58 Decorated Milk Arrowroot Oval Biscuit – 4 only

Children under 8

- Class 59 Decorated Plain Milk Coffee Oblong Biscuit – 4 only

- Class 60 Decorated Milk Arrowroot Oval Biscuit – 4 only

Children under 10

- Class 61 Decorated Plain Milk Coffee Oblong Biscuit – 4 only

- Class 62 Decorated Milk Arrowroot Oval Biscuit – 4 only

Children under 14

- Class 63 Pikelets 4 only

- Class 64 Uncooked slice 4 pieces

- Class 65 Muffins 3 only

- Class 66 Jam Drops 4 only, red jam, approx 6 cm

Children under 16

- Class 67 Scones 1st \$5 donated **Singleton CWA**

- Class 68 Sponge sandwich not iced, bottoms joined

- Class 69 Iced Chocolate cake on top only

- Class 70 Pikelets (6) Neat Edge 6cm donated by **Singleton CWA**

- Class 71 Muffins, 3, no papers

- Class 72 Jam Drops (6) approx 6 cm Red jam. 1st \$5 donated by **Singleton CWA**

- Class 73 Uncooked slice 1 variety 6 pieces approx 5cm x 3cm

- Class 74 Gingerbread people (6)

- Class 75 Rock cakes (6)

ENCOURAGEMENT AWARD \$10

(Note: Adults should remember when tempted to assist their children with exhibits... the Judge can usually tell when assistance has been given...so let their skill shine out!)

DECORATED CAKES

ENTRY FEE \$2.20 per entry

ENTRIES CLOSE Friday 9 September 2011. Early entries are appreciated to allow for cataloguing. Any late entries that may be accepted by the Secretary WILL incur a late entry fee of \$4.40 PER ENTRY

PRIZE MONEY **Open & Novice Classes** 1st \$20 2nd \$10

BEST DECORATED CAKE EXHIBIT donated prize **Singleton CWA**

PRIZE MONEY **Junior & Beginners Classes** 1st \$5 2nd \$2.50 donated by **Singleton CWA**

Rules & Regulations

- Exhibits are to be the work of the exhibitor
- Blocks, tins or other materials are not permitted in place of cakes except where stated
- Ribbon, tulle, wire, stamens and manufactured pillars may be used, but no manufactured ornaments, no lace or glitter allowed except where stated
- Presentation taken into consideration
- Braid in presentation is permitted
- Edible food products may be used on cake board eg coloured sugar, coconut, piping gel and royal icing
- Hand work only
- No cake will be cut for judging
- Wire of any kind must not penetrate the surface of the exhibit
- Hobby glue must not be used as an attachment medium for sugar in any classes
- Tier is defined as being two or more levels not necessarily one above another, but linked by a common base
- Boards not to exceed 45cm square except where stated
- Cleats must be attached to all baseboards and presentation boards that support cakes or plaques
- Any exhibit not meeting these specifications will be disqualified
- Stewards have the right to reclassify any entry
- Exhibits must not have previously been entered in this Show
- All care is taken but no responsibility accepted for any loss or damage
- The judge's decision is final
- Exhibits must be staged by 9.30am on Thursday 22 September 2011, to the Pavilion after collection of exhibit cards from the Secretary's Office
- Exhibits must be collected between 10am and 12.00 noon on Sunday 25 September 2011, from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative

Open Classes

Class 76 Christening cake. Decorated hand work only. Tulle, ribbons & wire permissible

Class 77 Birthday cake. Handwork only. Ribbon & wire permissible. Name of greeting to written in pipework

Class 78 Miniature Occasion Cake the baseboard including the immediate decoration must fit inside 15cm square, the cake when covered must not exceed 11cm at the widest point, one or two tiers only

Class 79 Novelty Cake – single tier. Butter cream, royal icing, frosted or rolled fondant may be used

Class 80 Christmas cake. Handwork only. Ribbon & wire permissible. Christmas greeting to be written in pipework

Class 81 Most original cake. Tins or suitable material may be used in place of actual cake

Class 82 Any Occasion Cake – Blocks, tins or other materials may be used in place of actual cake

Class 83 Arrangement of Flowers – using small manufactured ornament in presentation

Class 84 Flowers, piped or moulded. No manufactured ornaments in presentation

Intermediate Class

Class 85 Any occasion cake – single tier

Novice Classes

Class 86 Special occasion cake – single tier, tins or suitable material may be used in place of actual cake

Class 87 Arrangement of Flowers – small manufactured ornament may be used in presentation

Class 88 Novelty Cake – single tier. Butter cream, royal icing, frosted or rolled fondant may be used

Junior Class – High School Students Years 7, 8 & 9

Class 89 Special occasion cake – single tier, using any variety of techniques any type of icing/frosting, or decoration materials (e.g. lollies, etc.) to decorate the cake, tins or suitable material may be used in place of actual cake

Beginners Class – Primary School Students

Class 90 Any occasion cake – single tier, using any variety of techniques any type of icing/frosting, or decoration materials (e.g. lollies, etc.) to decorate the cake, tins or suitable material may be used in place of actual cake

↻BOTTLED EXHIBITS↻

CHIEF STEWARD Mrs Noelene Smith

ENTRY FEE 55c per entry

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PRIZE MONEY 1st \$5, 2nd \$2 Donated by **NAA Inc Ladies Committee** unless otherwise specified

Rules & Regulations

- All exhibitors of bottled articles are requested to place plain paper gum labels on opposite side of exhibitor's label
- Only 1 entry will be accepted in all classes per exhibitor
- No award will be given unless exhibits are up to standard
- All classes are 1 bottle unless otherwise specified
- Jars to be a minimum of 250g **except preserving jars**
- Jars must be cleaned of old labels etc. Screw top lids only.
- No sealing wax on outside of lids or corks, nor paraffin wax inside jars of jam or jelly
- Exhibits must be staged by 9.30am on Thursday 23 September, to the Pavilion after collection of exhibit stickers from the Secretary's Office
- Exhibits must be collected between 10am and 2pm on Tuesday 29 September, from the Secretary. Special arrangements must be made with the Pavilion Stewards for any alternative

Pickles & Sauces

Class 91 Mustard pickles

Class 92 Mixed pickles, white vinegar

Class 93 Tomato sauce

Class 94 Plum sauce

Class 95 Sweet chutney

Class 96 Tomato relish

Class 97 Sweet Sauce (any flavour)

Class 98 Collection of pickles, 3 bottles, 1 variety each

Class 99 Collection of sauces, 3 bottles, 1 variety each

Class 100 Collection of chutneys, 3 bottles, 1 variety each

CHAMPION PICKLE OR SAUCE EXHIBIT \$20 voucher + Sash donated by **K & K at Trilley's Place**

Preserves (only Preserving Jars are to be used)

- Class 101 Tomatoes
- Class 102 Beetroot
- Class 103 Pears in syrup
- Class 104 Peaches in syrup
- Class 105 Nectarines in syrup
- Class 106 Apricots in syrup
- Class 107 Plums in syrup
- Class 108 Collection of fruits preserved in syrup, 6 bottles, at least 4 varieties
1st \$10 additional prize money donated by **Mrs S Bates**

CHAMPION PRESERVED EXHIBIT Sash

Jams & Jellies

All jars to be a minimum of 250 grams

Open Classes

- Class 109 Peach jam
- Class 110 Light plum jam
- Class 111 Dark plum jam
- Class 112 Nectarine jam
- Class 113 Apricot jam
- Class 114 Melon jam, any variety
- Class 115 Quince jam
- Class 116 Mulberry & Apple jam
- Class 117 Dark grape jam
- Class 118 Tomato jam
- Class 119 Tomato with another fruit/ berry
- Class 120 Fig jam
- Class 121 Mandarin jam
- Class 122 Orange jam
- Class 123 Sweet marmalade
- Class 124 Strawberry jam
- Class 125 Grapefruit jam
- Class 126 1 jar jam not enumerated
- Class 127 Apple jelly
- Class 128 Quince jelly
- Class 129 Lemon cheese
- Class 130 Passionfruit spread
- Class 131 Bitter marmalade
- Class 132 Citrus not enumerated
- Class 133 Collection of jellies, 3 varieties
- Class 134 Collection of jams, jellies & marmalade, **3 BOTTLES ONLY**, assorted 1st \$10
donated by **The NAA Inc Ladies Committee in recognition of the many years service given to the committee by the late Mrs Beryl Knodler**
- Class 135 Collection of jams other than citrus, 6 bottles, 1 bottle each

CHAMPION JAM OR JELLY EXHIBIT – Sash + \$20 voucher donated by **K & K at Trilley's Place**

- Class 136 Most Attractive Small Gourmet Gift Basket – must be **Homemade Cooking**, must contain – Savoury Biscuits (6), Sweet Biscuits (6), 1 jar Jam or Jelly, 1 jar Chutney or Relish, 1 jar/bottle Sauce or Pickles, 1 jar Lemon cheese or Passionfruit spread. Judged on presentation and content sponsored by **Mrs Nyrel Marshall**

Novice Classes

Open to exhibitors who have not won a 1st prize in any Pickle, Sauce, Preserve, Jam or Jelly class at any previous Singleton Show

Class 137 Orange jam

Class 138 Mustard Pickles

Class 139 Mixed Pickles

Class 140 Tomato Relish

MOST SUCCESSFUL EXHIBITOR IN NOVICE CLASSES \$20 voucher donated by *K & K at Trilley's Place*

Junior Classes – 16 years & under

Class 141 Orange jam

Class 142 Tomato Relish

Apricot Sultana Yoghurt Loaf – NOT ICED

125 gms Butter, at room temperature

¾ cup Brown sugar, packed

2 Eggs

1¼ cups Self-raising flour

½ cup Plain yoghurt

½ cup coarsely chopped dried apricots

½ cup Sultanas

Grease a loaf tin, line base with baking paper. Pre-heat oven. Beat butter and sugar in small bowl, until light and fluffy. Add eggs, one at a time beating until combined after each addition. Stir in flour, yoghurt, apricots and sultanas, and mix well. Spoon into loaf tin. Cook in a moderate over 180°C or 160°C fan forced oven for about 1 hour, or until cooked when tested. Cover top loosely with foil during cooking if over browning. Stand loaf a good 5 minutes, before turning onto rack to cool.

Diabetic Mango Fruit Cake

425 gms tin Mango, with liquid

450 gms Mixed dried fruit

1½ tsp Bi-carb soda

2 Eggs, beaten

1 tsp Vanilla

1½ cups Self-raising flour

½ tsp Mixed spice

Grease a 20cm tin, line with baking paper. Pre-heat oven. Boil together Mango with mixed dried fruit for 3 or 4 minutes. Mash the Mango and mixed fruit, add bi-carb soda and leave to cool. Then add well beaten eggs, vanilla, self-raising flour and mixed spice. Spoon into tin. Cook in a moderate over 180°C or 160°C fan forced oven for about 1 hour, or until cooked when tested. Stand for 20 minutes before turning onto rack to cool.

Sour Cream Butter Cake

125 gms Butter

1 tsp Vanilla Essence

1 cup Caster sugar

3 Eggs

1¼ cup Plain flour

1/3 cup Sour cream

Cream butter & sugar, add Vanilla essence till light & fluffy, beat in eggs one at a time until combined. Stir in half sifted flour then half sour cream, fold in the remaining flour & sour cream. Spread into a 21 x 14 cm loaf tin, with lined base & sides greased. Bake in a moderately slow oven for 1¼ hours. Stand 5 minutes before turning out to cool. Ice with lemon icing, not frosting.