**COOKING**

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| --- | --- |
| **Chief Steward:** Mrs Robyn Schmierer  **Entry Fee:** $1.00 per entry  **Prizemoney:** 1st $5.00 NAA, 2nd $2 – Donated by **NAA Ladies Committee Inc** | |
| **ENTRIES CLOSE** | **Friday 17th Sept 2021**  **You can enter online or at the show office.**  **Instructions on how to enter will be online at singletonshow.com – click on the Competition tab**  Early entries are appreciated to allow time for cataloguing. |
| **BRING ENTRIES IN** | * Exhibits must be staged by **9.30am on Thursday 23rd September**, to the Pavilion * All entries need to have tags * **All entries need to be accompanied by an ingredient label of what is in the exhibit** eg Scones – flour, sugar, butter, water. (do not attached to exhibit) * Labels are available at singletonshow.com |
| **COLLECTING**  **ENTRIES** | **Exhibits must be COLLECTED between 10am - 12noon on Sunday 26th Sept 2021,** from the Pavilion. Any exhibits not collected by 12 noon will be donated to a community group. |

**Conditions of Entry**

* 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**

½ lb mixture (250 grams) refers to quantity of butter in mix

**Tips from Judge to Assist with Cooking**

* Read schedule.
* Always refer to schedule.
* Prepare tins—line or spray.
* Gather ingredients together before you start.
* Make sure you have fresh ingredients at room temperature.

**COOKING CAKES**

* **C**ook on middle shelf of oven.
* Fruit cakes can have a bowl of water in oven, a book under tin and can be lined or cover outside of tin.
* Fruit cakes need to be cooked slowly so if the tin is not prepared properly your cake could be overcooked or burnt.
* Fruit Cakes & Puddings- Cut fruit to currant size so all your fruit is the one size.
* Sultana Cakes- sultanas must be left whole.
* Beat eggs well after each addition, if looking like curdling add a small amount of flour that has been sifted.
* NO overpowering spices.
* Most Cakes need to be golden on top, good straight sides.
* No rack marks top or bottom, icing won’t cover even if you think it will.
* Turn out on rack covered with tea towels not crumpled.

**JUDGES ARE LOOKING FOR**

* The appearance.
* Correct size tin & always refer to your schedule.
* Texture, cuts easy, no holes, no cracks that icing won’t cover.
* Fine and moist texture, not dry.
* Flavour is deciding factor, it has to be the cake that you are making, example an orange cake has to be full of orange flavor.
* Make sure your oven is clean, check temperature.

**Cooking Special Award**

* **Mrs Frances Binnie Memorial Trophy**

Awarded to the most successful Exhibitor Section 1, 1 – 45. 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

Donated by the **NAA Ladies Committee**

in memory of the 58 years of service Mrs Hayes has given to the Show.

* **“*Cooking for Competition*”** Book

Donated by **Singleton CWA** Awarded to an Exhibitor selected by the Judge

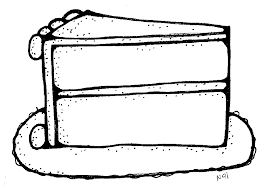
**Section 1 - COOKING OPEN**

1. **Rich Fruit Cake** ½ lb (250gms) mixture – 1st $20 2nd $10 3rd $6 in Memory of Mrs Edna Hayes
2. **Light Fruit Cake** ½ lb (250gms) mixture
3. **Sultana Cake** ½ lb (250gms) mixture – 1st $10 2nd $5 Donated by **The Family of The Late Mrs D Farmer**
4. **Plum Pudding** – Boiled 1st $10 2nd $5 Donated by **The Family of The Late Mrs D Farmer**
5. **Plum Pudding** – Steamed 1st $10 2nd $5 Donated by **The Family of The Late Mrs D Farmer**

**Champion Exhibit – Section 1, Classes 1 - 5 Sash**

1. **Chocolate Cake** – iced, butter mixture
2. **Peach Blossom Cake** – iced
3. **Orange Cake** – iced
4. **Marble Cake** - 3 colours
5. **Banana Cake** – iced
6. **Coconut Cake** – iced
7. **Carrot Cake** – iced
8. **Plain Butter cake** – No icing
9. **Caramel Cake** – iced
10. **Lamingtons** – 6 not sponge mixture 4cm square
11. **Sponge Sandwich** - any filling, not iced
12. **Chocolate Sponge Sandwich** – not iced
13. **Boiled Fruit Cake** 1st $11 additional prizemoney donated by **Mrs Robyn Schmierer**
14. **Butterfly Cakes** – no paper cases, any filling
15. **Date Loaf or Roll** – no nuts
16. **Date Loaf or Roll** – with nuts
17. **Raisin Loaf**

**Champion Exhibit – Section 1 Classes 6 - 22 Sash**

1. **Pikelets** – 6 1st 5 Donated by Singleton CWA
2. **Scones** – 6 medium size 1st $5 Donated by Singleton CWA
3. **Pumpkin Scones** – 6 1st $5 Donated by Mrs Colleen Moxey
4. **Milk Loaf or Damper**
5. **Rock Cakes** – 6
6. **Slice** - 1 variety
7. **Slice**s - 2 or more varieties
8. **Tarts** – short pastry, any filling 6
9. **Muffins** – 3 no papers
10. **Anzac biscuits** – 6 neat edge approx. 6cm
11. **Plain Biscuits** – 6 same mixture
12. **Small Cakes** - 6 suitable for afternoon tea
13. **Biscuits** – 8, 2 filled x 2, 2 piped, 2 own mixture
14. **Chocolate Chip Biscuits** – 6
15. **Jam Drops** – 6 approx 6cm, red jam 1st $5 Donated by **Singleton CWA**
16. **Uncooked Slice** - 6, 1 variety approx. 5cm x 3cm

**Best Exhibit Section 1, Classes 23 – 38 Certificate**

1. **Hummingbird Cake** 1st $10 Donated by **Mrs Robyn Schmierer**
2. **Lumberjack Cake** 1st $10 Donated by **Mrs Robyn Schmierer**
3. **Zebra Cake** 1st $25 Donated by **Michael Johnson MP** 2nd $5 **NAA Ladies**
4. **Checkerboard Cake** 1st $25 Donated by **Michael Johnson MP**

2nd $5 **NAA Ladies**

1. **Cupcakes** – 6 iced and decorated, not to be cut, no paper cases

1st $10 Donated by **Mrs Colleen Moxey**

1. **Gluten Free Vanilla** cake 1st $10 Donated by **Mrs Colleen Moxey**

**Gluten Free Vanilla Cake (Suggested Recipe)**

¾ cup caster sugar

125g butter

2 eggs

1teaspoons vanilla essence

1 1/2 cups gluten free SR flour

1/2 cup milk

## Method Preheat oven to 180°C. Grease a 20cm round cake pan. In a medium bowl, cream together the sugar and butter. Beat in the eggs, one at a time, then stir in the vanilla essence. Stir in flour and milk until combined. Pour into the prepared pan. Bake in preheated oven for 30 to 40 minutes.

1. **Gluten Free Carrot Cake** 1st $5 Donated by **Mrs Colleen Moxey**

**Gluten Free Carrot Cake (Suggested Recipe)**

2 large eggs  
¾ cup (lightly packed) brown sugar  
½ teaspoon vanilla extract  
¼ canola oil  
1 ¾ cups (220g) almond meal  
½ teaspoon cinnamon  
½ teaspoon ground ginger  
½ teaspoon mixed spice  
½ teaspoon baking powder  
200g (approximately 2 large) carrots, peeled and grated  
½ cup shredded coconut  
¼ cup currants

**Method:**

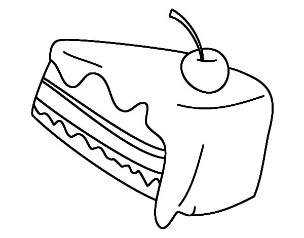
Pre heat oven to 160°C. Line the base of a lightly greased 20cm round tin with baking paper and set aside. Place the eggs, brown sugar and vanilla into an electric mixer and whisk for approximately 15 minutes until the mixture is very thick and tripled in volume. Mix together the oil, almond meal, baking powder, spices, grated carrots, coconut and currents in a large bowl. Mix well to combine then fold through the egg mixture and spoon into the prepared tin. Bake for approximately 50–60 minutes or until cake tests done. Cool in tin and carefully turn out onto a tea towel covered cake rack.

1. **ASC Rich Fruit Cake** 1st $20 Donated by **ASC**

**ASC Rich Fruit Cake (Recipe must be used)**

250 g (8 oz) sultanas

250g (8 oz) chopped raisins

250 g (8 oz) currants

125 g (4 oz) chopped mixed peel

90 g (3oz) chopped red glace cherries

90 g (3 oz) chopped blanched almonds

250 g (8 oz) plain flour

60 g (2 oz) self-raising flour

¼ teaspoon grated nutmeg

½ teaspoon ground ginger

½ teaspoon ground cloves

250g (8 oz) butter

250g (8 oz) soft brown sugar

½ teaspoon lemon essence ORfinely grated lemon rind

½ teaspoon almond essence

½ teaspoon 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 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 20cm square tin 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 upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 – 6 pieces and almonds crosswise into 3 – 4 pieces.

Winners at country shows will each receive a cash prize of $20 and will be required to bake a second “Rich Fruit Cake” in order to compete in a Group Final to be conducted by each of the fourteen Groups of the Agricultural Societies Council of NSW.

The fourteen winners at Group level will each receive a cash prize of $30 and are required to bake a third “Rich Fruit Cake” for the final judging at the Royal Easter Show where the winner will receive a cash prize of $100.00.

Note: In any year an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one Group in the subsequent State Final.

1. **Bushman’s Beer Bread** - **MEN ONLY –** 1st $25 Voucher Donated by Eatons Building Materials

**Bushman’s Beer Bread (Recipe must be used)**

3 ¾ cups Self Raising Flour  
1 can or bottle of beer 375ml  
2 teaspoon sugar  
2 teaspoon salt  
**Method:**

Sift dry ingredients in a bowl. Make a well in the middle add beer. Mix together with a knife to make soft sticky dough. Turn onto flour surface and light knead to smooth. Place in a well-greased loaf tin. Brush top with milk. Bake in a moderate to hot oven for approx. 50mins or until cooked. Turn out to cool.

**Section 2 - NOVICE COOKING**

Open to Exhibitors who have not won a 1st Prize in the Open Cooking Classes at any previous Singleton Show

1. **Rich Fruit Cake** – ½ lb (250gms)
2. **Sultana Cake**
3. **Chocolate Cake** – iced, butter mixture
4. **Orange Cake** – iced
5. **Fruit Loaf**
6. **Boiled Fruit Cake**
7. **Plain Scones** – 6 1st $5 Donated by **Singleton CWA**
8. **Pumpkin Scones** – 6 1st $5 Donated by **Singleton CWA**
9. **Pikelets** – 6 1st 5 Donated by **Singleton CWA**
10. **Jam Drops** – 6 approx 6cm, red jam 1st $5 Donated by **Singleton CWA**
11. **Rock Cakes** – 6
12. **Anzac Biscuits** – 6 neat edge approx. 6cm
13. **Uncooked Slice** - 6, 1 variety approx. 5cm x 3cm

**Best Exhibit Section 2 Classes 1 – 13 Certificate**

**Encouragement Award Donated by Colleen Moxey**

**Section 3 - CHILDREN’S COOKING**

Entry is Free (Age as of 1 September 2020)

1. **Children Under 4 - Decorated Plain Marie Round Biscuit** – 4 only
2. **Children Under 4 - Muffins** – 3 only any variety (Papers Allowed)
3. **Children Under 6 - Decorated Milk Arrowroot Oval Biscuit** – 4 only
4. **Children Under 6 – Choc Chip Cookies** – 4 only
5. **Children Under 8 - Decorated Plain Milk Coffee Oblong Biscuit** – 4 only
6. **Children Under 8 – Anzac Biscuits** – 4 only
7. **Children Under 10 - Decorated Milk Arrowroot Oval Biscuit** – 4 only
8. **Children Under 10 – Chocolate cake** – iced on top only
9. **Children Under 14 – Pikelets** – 4 only
10. **Children Under 14 – Uncooked Slice** – 4 pieces
11. **Children Under 14 – Muffins** – 3 only
12. **Children Under 14 – Jam Drops** – 4 only approx. 6cm, red jam
13. **Children Under 16 – Scones** - 6 only 1st $5 Donated by **Singleton CWA**
14. **Children Under 16 – Chocolate cake** – iced on top only
15. **Children Under 16 – Pikelets** – 6 neat edge 6cm 1st $5 Donated by **Singleton CWA**
16. **Children Under 16 – Muffins** - 3 only, no paper
17. **Children Under 16 – Jam Drops** - 6 only, approx. 6cm, red jam 1st $5 Donated by **Singleton CWA**
18. **Children Under 16 – Uncooked Slice** - 6 pieces, 1 variety, approx. 5cm x 3cm 1st $5 Donated by **Singleton CWA**
19. **Children Under 16 – Rock Cakes** -6 only

The Northern Agricultural Association would like to thank the following Sponsors of the Singleton Show Cooking Section 1, 2 & 3

**Singleton CWA ~ Mrs Colleen Moxey ~ Mr Michael Johnsen (MP) ~ Mrs A Schmierer ~ Family of the Late Mrs D Farmer ~ NAA Inc. Ladies Committee ~ Eaton Building Materials – Mitre 10**

**Section 4 - DECORATED CAKES**

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| **Chief Steward:** Mrs Bronwyn Dunston  **Entry Fee:** $3.00 per entry | | |
| **ENTRIES CLOSE** | **Friday 17th September 2021**  **You can enter online or at the show office.**  **Instructions on how to enter will be online at singletonshow.com – click on the Competition tab**  Early entries are appreciated to allow time for cataloguing. | |
| **BRING ENTRIES IN** | * Exhibits must be staged by **9.30am on Thursday 23rd September**, at the Pavilion * All entries need to have tags | |
| **COLLECTING**  **ENTRIES** | **Exhibits must be COLLECTED between 10am - 12noon on Sunday 26th September 2021,** from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative | |
| Prize Money (Section 4, 1-10)  1st $20, 2nd $10 | | Donated by **NAA Inc. Ladies Committee**  (unless otherwise specified) |
| Prize Money (Junior & Beginners)  1st $5, 2nd $2.00 | | Donated by **NAA Inc. Ladies Committee**  (unless otherwise specified) |
| **Best Decorated Cake Exhibit** | | Sash Donated by **NAA Inc. Ladies Committee** |
| **Conditions of Entry** | | |
| * Exhibits are to be the work of the exhibitor * Dummy cakes can be used * 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 e.g. 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 * All Cakes must be on boards not to exceed 45cm square except where stated * Image result for free colouring - cakeCleats 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 | | |

**DECORATED CAKES OPEN CLASSES**

1. **Christening Cake**. Decorated hand work only. Tulle, ribbons & wire permissible.
2. **Birthday cake**. Handwork only. Ribbon & wire permissible. Name of greeting to be written in pipework.
3. **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.
4. **Novelty Cake**. Single tier, butter cream, royal icing, frosted or rolled fondant may be used. 1st $20, 2nd $10 Donated By Mrs. M. Pease
5. **Christmas Cake**. Handwork only. Ribbon & wire permissible. Christmas greeting to be written in pipework.
6. **Most Original Cake**. Blocks, tins or suitable material may be used in place of actual cake.
7. **Any Occasion Cake**. Blocks, tins or suitable material may be used in place of actual cake.
8. **Arrangement of Flowers.** Using small manufactured ornament in presentation.
9. **Flowers** - piped or moulded. No manufactured ornaments in presentation.

**DECORATED CAKES NOVICE CLASSES**

Classes 10 -12 1st $20, 2nd $10 Donated by Muswellbrook Cake Decorators’ Inc.

1. **Special Occasion Cake** – single tier. Tins or suitable material may be used in place of actual cake.
2. **Arrangement of Flowers**. Small manufactured ornament may be used in presentation.
3. **Novelty Cake** – single tier. Butter cream, royal icing, frosted or rolled fondant may be used.

**DECORATED CAKES JUNIOR CLASSES -** HIGH SCHOOL STUDENTS YEARS 7, 8 & 9

1. **Special Occasion Cake** – one or two tiers only. 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. 1st $15, 2nd $10 Donated by Elinor Bowman

**DECORATED CAKES BEGINNERS CLASSES -** PRIMARY SCHOOL STUDENTS

1. **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. 1st $5, 2nd $3 Donated by Singleton CWA

The Northern Agricultural Association would like to thank the following Sponsors of the Decorated Cakes

**NAA Inc. Ladies Committee ~ Muswellbrook Cake Decorators’ Inc. ~ Mrs. M. Pease ~**

**Elinor Bowman**

**Section 5 - BOTTLED EXHIBITS**

|  |  |
| --- | --- |
| **Chief Steward:** Mrs Noelene Smith  **Entry Fee:** $1.00 per Entry  1st $5 NAA, 2nd $2 - Donated by **NAA Inc Ladies Committee** | |
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| **BRING ENTRIES IN** | * Exhibits must be staged by **9.30am on Thursday 23rd September**, to the Pavilion * All entries need to have tags * All entries need to be accompanied by an ingredient label of what is in the exhibit eg Scones – flour, sugar, butter, water. (do not attached to exhibit) * Labels are available at singletonshow.com |
| **COLLECTING**  **ENTRIES** | **Exhibits must be COLLECTED between 10am - 12noon on Sunday 26th Sept 2021,** from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative |
| **Conditions of Entry** | |
| * 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 375gms to 500gms * Jars must be cleaned of old labels etc. Screw top lids only. * All entries need to be accompanied by an ingredient label of what is in the exhibit eg Scones – flour, sugar, butter, water. * Labels will be available at singletonshow.com.au | |

**PICKLES AND SAUCES – OPEN CLASSES**

**1. Mustard Pickles**

**2. Mixed Pickles – white vinegar**

**3. Tomato Sauce**

**4. Corn Relish**

**5. Sweet Chutney**

**6. Tomato Relish**

**7. Worcestershire Sauce**

**8. Beetroot Relish**

**9. Spicy Pumpkin Chutney**

**Corn Relish (Suggested Recipe)**

3 Tablespoons cornflour

1 Tablespoon mustard

2 teaspoons turmeric

1 teaspoon curry powder

2 teaspoons celery seeds

2 ½ cups white vinegar

1 ¾ cups white sugar

750gms freshly cooked corn stripped from the cob (or 2 420gms cans whole kernel corn)

¼ cup finely chopped red peppers

¼ cup finely chopped green peppers

1 large onion, finely chopped

Method:

Blend cornflour, mustard, turmeric, celery seeds & curry powder with half a cup of the vinegar. Place remaining vinegar & sugar in saucepan, bring to the boil. Add corn, peppers & onions, cook gently for 20 minutes.

Add blended ingredients & cook a further 5 minutes. Pour into warm, sterilised jars & seal.

**Spicy Pumpkin Chutney (Suggested Recipe)**

|  |  |
| --- | --- |
| I kg pumpkin, peeled & cut into small chunks  2 tablespoons oil  2 teaspoons cumin seeds  Image result for black & white jam jars½ teaspoon ground cinnamon  ½ teaspoon ground coriander  1 onion, chopped  2 cloves garlic, crushed  ½ cup sultanas  1/3 cup firmly packed brown sugar  125mls malt vinegar  185mls orange juice  1 tablespoon chopped fresh coriander leaves  ½ teaspoon salt  **Method:**  Preheat the oven to 200°C. Place the pumpkin in a baking dish & drizzle with the oil. Bake for 40 minutes.  Put the pumpkin & the remaining ingredients, except the coriander leaves, in a large pan. Add salt & bring mixture to the boil. Reduce heat & simmer for 10-15 minutes, stirring often or until the mixture thickens.  Gently stir in the coriander & remove from the heat. Spoon immediately into clean, warm jars & seal. Turn upside down for 2 minutes, then invert & leave to cool. Label & date. Leave for 1 month before opening to allow the flavours to develop. Store in a cool, dark place for up to 12 months. Refrigerate after opening for up to 6 weeks.  NOTE: to get a thick & chunky mixture, use harder pumpkin varieties that take longer to cook, such as Queensland Blue or Jarrahdale. |  |

**Champion Pickle or Sauce Exhibit Section 5 1 -9 Sash & $20 Voucher Donated by Bronwyn Dunston**

**JAMS AND JELLIES OPEN CLASSES**

**10. Peach Jam**

**11. Rhubarb and Ginger Jam**

**12. Plum Jam**

**13. Nectarine Jam**

**14. Apricot Jam**

**15. Melon Jam –** any variety

**16. Mulberry Jam**

**17. Dark Grape Jam**

**18. Tomato Jam –** any variety

**19. Fig Jam**

**20. Mandarin Jam**

**21. Orange Jam**

**22. Sweet Marmalade**

**23. Strawberry Jam**

**24. Cumquat Jam**

**25. 1 Jar Jam –** not enumerated

**26. Apple Jelly**

**27. Quince Jelly**

**28. Lemon Cheese**

**29. Passionfruit Spread**

**30. Bitter Marmalade**

**31. Citrus -**not enumerated

**32. Sweet Sauce -**any flavour

**33. Four Fruit Marmalade1st $10 Donated by The NAA Inc Ladies Committee in recognition of the many years of service given by the late Mrs Beryl Knodler**

**34. Collection of Jams other than citrus -**6 bottles, 1 bottle each

**Champion Jam or Jelly Exhibit – Section 5 10 -34 Sash & $20 Voucher Donated by Bronwyn Dunston**

**35. Most Attractive Small Hamper -**Must be homemade cooking, must contain 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.

**JAM, PICKLES & RELISH – NOVICE CLASSES**

**36. Orange Jam**

**37. Mustard Pickles**

**38. Strawberry Jam**

**39. Tomato Relish**

**Most Successful Exhibitor in Novice Classes $20 Voucher Donated by Bronwyn Dunston**

The Northern Agricultural Association would like to thank the following Sponsors of the Bottled Exhibit Section

**Bronwyn Dunstan ~ NAA Inc. Ladies Committee ~ Singleton CWA**