

## Section N Cookery

Friday 10 February 2012

**Stewards:** Dawn Smith and Rita Beattie  
**Entries:** close at 5.00 pm on 2012 9 February  
**Judging:** 10:00 am  
**Pavilion:** closed until judging completed  
**Entry Fee:** \$1.00  
**Prizes:** 1<sup>st</sup> - \$2.00  
2<sup>nd</sup> - \$1.00

**Conditions:**

- all exhibits to be placed on thick cardboard covered with foil (not apple pies)
- exhibit cards to be firmly attached to cardboard
- apple pies exhibit cards to be firmly attached to dish

- 1 Boiled Fruit Cake
- 2 Sultana Cake
- 3 Chocolate Cake, iced on top only
- 4 Plain Cake
- 5 Marble Cake, iced with pink Icing
- 6 2 x 3 Biscuits
- 7 Decorated Cake, ribbons and stamens accepted
- 8 Six Plain Scones
- 9 Six Date Scones
- 10 Orange Cake
- 11 Fielders Cornflour Sponge
- 12 Apple Pie, Shortcrust Pastry, not less than 20 cm in diameter
- 13 One Damper
- 14 Six Rock Cakes
- 15 Rich Fruit Cake, competition as per ASC recipe (printed at section end)  
- Zone finals at Yass Soldiers Club, 19 November 2012
- 16 Decorated Novelty Cake
- 17 Chocolate Cake by Man
- 18 Apple Pie by Man
- 19 Rich Fruit Cake, your own recipe
- 20 Amateur Learner Decorated Cake \$5.00 prize donated by Rita Beattie
- 21 Nut and Date Loaf

- 22 Carrot Cake
- 23 Packet Cake, must have own box
- 24 Bread Making *prize donated by Dawn Smith*
- 25 **Most Outstanding Exhibit** *prize donated by Dawn Smith*
- 26 **Most Outstanding Decorated Cake** *prize donated by Aileen Willis*
- 27 **Best Sponge of Show** *Dot Billingham Memorial Trophy*

### Junior Section

**Entry Fee: \$0.50**

**Prizes:** 1<sup>st</sup> - \$1.00  
2<sup>nd</sup> - \$0.50

### High School

- 28 Plate of 6 Small Cakes, iced
- 29 Packet Cake, must have own box
- 30 Plate of 6 Jam Tarts
- 31 Plate of 6 Scones, plain
- 32 Plate of 6 Muffins
- 33 Berry Pie
- 34 Date Loaf
- 35 Plate of 6 Patty Cakes, un-iced
- 36 **Champion Exhibit** *prize donated by Rita Beattie*

### Primary School

- 37 Plate of 6 Small Cakes, iced
- 38 Packet Cake, must have own box
- 39 Plate of 6 Arrowroot Biscuits, decorated
- 40 Plate of 6 Muffins
- 41 Plate of 6 Pikelets
- 42 Novelty Cake, iced and decorated
- 43 **Most Outstanding Exhibit** *prize donated by Mrs K Kadwell*

## Agricultural Societies Council of NSW

### Rich Fruit Cake

#### Ingredients:

250g (8 oz) sultanas  
250 g (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  
 $\frac{1}{3}$  cup sherry or brandy  
250 g (8 oz) plain flour  
60 g (2 oz) self raising flour  
 $\frac{1}{4}$  teaspoon grated nutmeg  
 $\frac{1}{2}$  teaspoon ground ginger  
 $\frac{1}{2}$  teaspoon ground cloves  
250g (8 oz) butter  
250g (8 oz) soft brown sugar  
 $\frac{1}{2}$  teaspoon lemon essence **OR** finely grated lemon rind  
 $\frac{1}{2}$  teaspoon almond essence  
 $\frac{1}{2}$  teaspoon vanilla essence  
4 large eggs

#### Instructions:

- Mix together all the fruits and nuts
- 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
- 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 no larger than 20cm (8")
- Bake in a slow oven for approximately  $3\frac{1}{2}$  - 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