

GOULBURN AP&H SOCIETY SHOW

5th & 6th March 2022

SECTION 3 FOOD & COOKERY

THEME - "Anything A - Z"

Steward: Lorraine McNeil Phone 0428 212 429 - Goulburn Show Office Phone 02 4821 6813

- * **ONLINE ENTRIES:** Due to COVID-19 we prefer entries to be submitted online. Entries can be submitted from 1st February to 1st March 2022 by 12noon, details can be found on our website. www.goulburnshow.com.au
- * If you need assistance to do an online entry please bring your completed General Pavilion Entry Form to the **VEOLIA ARENA, Braidwood Road, Gate 4 on Sunday 27th February 2022 from 12noon to 4pm; or Monday 28th February from 12noon to 6pm; or Tuesday 1st March from 9am to 12noon.** Check website for any updates relating to entries taken at the VEOLIA ARENA. www.goulburnshow.com.au
- * Exhibits are to be **delivered** to the GOULBURN BASKETBALL STADIUM on **Thursday 3rd March 9am to 6pm.**
IF YOU DO NOT WISH TO COLLECT YOUR COOKING PLEASE INFORM THE STEWARD WHEN DELIVERING YOUR ITEM
- * Judging to take place on Friday 4th March.
- * **COLLECTION OF EXHIBITS:**
Basketball Pavillion and VEOLIA ARENA will be closed at 4pm Sunday 6th March for dismantling of displays. These will re-open at **4.30pm for collection of exhibits.**
PLEASE NOTE: No exhibits can be collected prior to 4.30pm.
Cooking not collected on Sunday may be collected from the VEOLIA ARENA on Monday 7th March from 9am to 5pm.
Cooking not collected by 5pm Monday 7th March will not be kept.
- * **NO ENTRY FEE**
- * **Prize Money** No cash prizes unless otherwise stated
- * Each exhibitor is limited to **one (1) entry per class**
- * **CONDITIONS OF ENTRY**
- * Entries **MUST** be arranged **on BOARDS covered with foil or on firm PAPER PLATES**, only 2.5 cm larger than the entry.
- * Please use clear plastic bags. NO CLING WRAP also do not use sticky tape to secure bags.
- * Packet cakes not accepted unless otherwise stated. Exhibitor's tickets must be displayed on the plate NOT under the plate.

USE YOUR IMAGINATION

- 3001** Goulburn Show Theme for 2022 - "Anything A - Z"
1st \$10.00 2nd \$5.00 Prize money is donated by Jigsaw Plan Management

RICH FRUIT CAKE COMPETITION

- 3002** Rich Fruit Cake
Please see required COMPULSORY Recipe attached on back page
\$25.00 Prize money is sponsored by the Agricultural Societies Council

OPEN CAKE SECTION

- | | |
|---|---|
| 3003 Sultana Cake | 3012 Date Loaf |
| 3004 Carrot Cake (may be frosted) | 3013 Fruit Cake (Own Recipe) |
| 3005 Banana Cake (ICED) | 3014 Plum Pudding |
| 3006 Chocolate Cake (NOT ICED) | 3015 6 Muffins (of choice with name) |
| 3007 Marble Cake | 3016 6 Lamingtons |
| 3008 Lumberjack Cake | 3017 6 Rock Cakes |
| 3009 Sponge Cake (Jam or Mock Cream Filling) | 3018 6 Plain Scones |
| 3010 Specialty Cake (Name Variety) | 3019 6 Date Scones |
| 3011 First Time Entrant (Cake of Choice with name) | 3020 6 Pumpkin Scones |

CHAMPION RIBBON CLASS 3003 TO 3011

CHAMPION RIBBON CLASS 3012 TO 3020

BEST EXHIBIT FROM CLASS 3003 TO 3020

VOUCHER DONATED BY TRAPPERS BAKERY

SLICES/BISCUITS/PIES - small plates please

- | | |
|--|--|
| 3021 6 Pieces of Caramel Slice | 3027 6 Choc Chip Biscuits |
| 3022 6 Pieces of Peppermint Slice | 3028 6 Cornflake Biscuits |
| 3023 6 Pieces of Raspberry Slice | 3029 6 Anzac Biscuits |
| 3024 6 Pieces of Passionfruit Slice | 3030 6 Pieces of Shortbread |
| 3025 6 Pieces of Fruit Slice | 3031 6 Jam Drops |
| 3026 Apple Pie (in foil pie tray) | 3032 Peach Pie (in foil pie tray) |

CHAMPION RIBBON CLASS 3021 TO 3032

VOUCHER DONATED BY TRAPPERS BAKERY

BREADS/ROLLS/BUNS - MACHINE & HANDMADE

| | | | |
|-------------|--------------------------------|-------------|-------------------------|
| 3033 | Bread White (Machine Made) | 3039 | 4 Bread Rolls White |
| 3034 | Bread Wholemeal (Machine Made) | 3040 | 4 Bread Rolls Wholemeal |
| 3035 | Bread White (Handmade) | 3041 | 4 Bread Rolls Grain |
| 3036 | Bread Wholemeal (Handmade) | 3042 | 4 Hot Cross Buns |
| 3037 | Bread Grain (Machine Made) | 3043 | Raisin Bread |
| 3038 | Bread Grain (Handmade) | 3044 | Banana Bread |

CHAMPION RIBBON CLASS 3033 TO 3044**VOUCHER DONATED BY TRAPPERS BAKERY****MEN'S SECTION**

| | | | |
|-------------|----------------------------|-------------|----------------------|
| 3045 | Cake of Choice (With name) | 3049 | 6 Choc Chip Biscuits |
| 3046 | 4 Muffins of choice | 3050 | 6 Plain Scones |
| 3047 | 6 Pieces of Homemade Slice | 3051 | 6 Anzac Biscuits |
| 3048 | 6 Pumpkin Scones | | |

CHAMPION RIBBON CLASS 3045 TO 3051**HOME MADE SWEETS - small plates please**

| | | | |
|-------------|-----------------------------|-------------|-------------------------|
| 3052 | 6 Pieces of Fudge | 3056 | 6 Pieces of Marshmallow |
| 3053 | 6 Pieces of White Christmas | 3057 | 6 Pieces of Coconut Ice |
| 3054 | 6 Pieces of Rocky Road | 3058 | 6 Rum Balls |
| 3055 | 6 Pieces of Peanut Brittle | | |

CHAMPION RIBBON CLASS 3052 TO 3058**VOUCHER DONATED BY TRAPPERS BAKERY****CAKE DECORATING SECTION****ALL CLASSES ARE JUDGED ON APPEARANCE ONLY AND NEED NOT BE CAKE BASED****EXCEPT CLASS 3059 MUST BE CAKE BASED AND 20cm square****Flowers to be handmade, food colouring must be edible. Tulle, ribbons and pillars can be used.**

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|-------------|-----------------------------|-------------|---|
| 3059 | Decorated Cake (CAKE BASED) | 3063 | Novice Decorated Cake (any occasion) |
| 3060 | Birthday Cake | 3064 | Novice Decorated Cake (17yrs & under) |
| 3061 | Christening Cake | 3065 | Mini Novelty Cake |
| 3062 | Open Decorated Cake | 3066 | Decorated Cake of choice (First Time Entrant) |

*(if 2 tiers in height no more than 36cm)***1st Prize \$10.00 2nd Prize \$5.00 for CLASS 3059****DONATED BY LORRAINE MCNEIL****BEST EXHIBIT CLASS 3063 & 3064****GIFT VOUCHERS DONATED BY MARLYN MILLS****CHAMPION RIBBON CLASS 3059 TO 3066****GRAND CHAMPION RIBBON CLASS 3003 TO 3066****JUNIOR SECTION (17 years & under)****Use small to medium paper plates**

| | | | |
|-------------|---|-------------|------------------------------------|
| 3067 | Cake of Choice 11yrs & under (NOT ICED) | 3074 | Orange Cake (ICED) 12 yrs & over |
| 3068 | 4 Patty Cakes 11 yrs & under | 3075 | 4 Decorated Cupcakes 12 yrs & over |
| 3069 | 4 Decorated Cupcakes 11 yrs & under | 3076 | 4 Plain Scones 12 yrs & over |
| 3070 | 4 Choc Chip Biscuits 11 yrs & under | 3077 | 4 Fruit Muffins 12 yrs & over |
| 3071 | 4 Cornflake Biscuits 11 yrs & under | 3078 | 4 Choc Chip Biscuits 12 yrs & over |
| 3072 | 4 Decorated Arrowroot Biscuits 4 yrs to 6 yrs | 3079 | 4 Cornflake Biscuits 12 yrs & over |
| 3073 | 4 Decorated Arrowroot Biscuits 7 yrs to 9 yrs | | |

1st PRIZE TROPHY PLUS RIBBON FOR CLASS 3068 & 3069**DONATED BY ROBYN RYAN****DAY CARE SECTION****Must enter under day care/preschool name - not individual name**

| | |
|-------------|--------------------------------|
| 3080 | 4 Decorated Arrowroot Biscuits |
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JUST FOR THE JUNIORS

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|-------------|---|
| 3081 | Teddy has gone on a holiday so how about the girls take their favourite small doll in a basket on a surprise trip and the boys can decorate their medium size dump truck and see what we end up with. |
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1st PRIZE TROPHY FOR GIRLS 1st PRIZE TROPHY FOR BOYS**DONATED BY LORRAINE MCNEIL****RIBBONS AWARDED FOR 2nd PRIZES**

AGRICULTURAL SOCIETIES COUNCIL OF NSW

Rich Fruit Cake Competition

The following recipe is compulsory for all entrants:

Here's what you need:

250g (8oz) sultanas
250 g (8 oz) chopped raisins
250g (8oz) currants
125 g (4 oz) chopped mixed peel
90 g (3oz) chopped red glace cherries
90 g (3oz) chopped blanched almonds
1/3 cup sherry or brandy
250 g (8 oz) plain flour
60 g (2 oz) self raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
250g (8oz) butter
250g (8 oz) 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 you do:

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover & 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 with a wooden spoon.

Place the mixture into a prepared **20cm (8") square tin** and bake in a slow oven for approximately 3 ½ - 4 hours.
Allow the cake to cool in the tin

Cake Tips

- *To ensure uniformity and depending on 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.*
- *Cakes to be placed on a covered board.*
- *Oven bags can be used to cover exhibit.*
- *Use a board of appropriate size for size of exhibit.*
- *No cake rack marks on bottom of exhibit.*
- *Do not turn cake upside down.*
- *Do not cut the entry before judging.*
- *Do not ice or decorate cake.*
- *Fruit in fruit cake should be even in size*
- *Cake is cooked evenly, centre is cooked not dry and no burning or cracking of top.*

*** First place at Goulburn Show will be required to bake a second "Rich Fruit Cake" in order to compete in the Group Final.**

*** Competitors may only represent one Show Society in a Group Final and only one Group in a State Final.**

*** Attention Judges – All Fruit cakes are to be cut in half when being judged.**

The height of the cake should not exceed 5.7cm (57mm)

*** Prize money is sponsored by the Agricultural Societies Council.**