

SECTION C – COOKING

CHIEF STEWARD: Lesley Cox 6226 2372

STEWARD: Fiona Mason

JUDGING: FRIDAY 14 March 2025

FREE ENTRY PRIZEMONEY ONLY AWARDED in JUNIOR CLASSES.
SPECIAL PRIZE MONEY AWARDED

ENTRY FEE: Free entry, no prizemoney, special prizes and junior prizemoney awarded – 1st \$4
ENTRIES CLOSE: **Entries close and entry forms** must be processed before 6pm on Thursday 13 March 2025. Late entries will not be accepted. Entry forms can be downloaded from the website yassshow.org.au AND emailed to yassshowentries@gmail.com or brought to the Round House Pavilion no later than 6pm Thursday 13 March 2025.
Please indicate on your entry form, your ability to collect exhibits on Sunday 16 March 2025.

ENTRY SUBMISSION: **All exhibits** must be delivered to the **Bruce Merriman Pavilion (adjacent to the Round House Pavilion) between 8.30am and 9.30 am on Friday 14 March 2025.** Exhibits can be left at the Bruce Merriman Pavilion prior to 6pm on Thursday 13 March 2025.

ENTRY COLLECTION: Exhibits can be collected under Stewards' supervision from the **ROUND HOUSE PAVILION between 10am and 12pm on Sunday 16 March 2025. Exhibits and any Junior Prize Money not collected, will be forfeited.**

Regulations for Section C – PLEASE READ CAREFULLY.

- a. **Do NOT cover exhibits with plastic wrap**
- b. Exhibits to be made or produced by the exhibitor. All exhibits – Open & Junior – to be individual efforts only.
- c. **Where icing is specified, tops must be thinly iced, NOT SIDES. NO FROSTING to be used.**
- d. All cakes must be exhibited on a flat piece of **FOIL COVERED HARD BOARD, 2.5cm** larger than the exhibit.
- e. **SCONES – MAXIMUM SIZE 6CM.** No fluted cutters to be used.
- f. Scones & biscuits & **Junior classes** - children's commercial biscuits, scones, biscuits, pikelets, to be exhibited on a **17cm/7" plate ONLY.**
- g. Sponge Sandwiches to be 4 eggs only. **Sponges – jam or mock cream fill – thin layer only**
- h. **Note tin requirements - round, square, oblong – acceptable. No ring or tapered tins to be used, unless specified.**
- i. Exhibitor tickets **MUST** be securely fastened & visible. Stewards **WILL NOT** be responsible for mislaid or missing tickets.
- j. All exhibits to be collected, under Stewards supervision, **on Sunday 16 March 2025, between 10am & 12noon. Exhibits and any Junior Prize Money not collected, will be forfeited**

OPEN CLASSES

Scones – maximum size 6cm; no fluted cutters to be used

1. Plain scones, 4 - 6cm
2. Pumpkin scones, 4 – 6cm
3. Cheese scones, 4 – 6cm
4. Savoury Biscuits, 4 - labelled
5. Cinnamon tea cake
6. Ginger bread cake

7. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
8. Shortbread, 1 round – max size 20cm
9. Melting moments, 4
10. Rock cakes, 4 – 6cm
11. Anzac Biscuits, 4
12. Any other biscuit not mentioned, 4 - labelled
13. 2 varieties of slices, 3 pieces each, 5cm x 5cm
14. Rocky Road - 4 pieces, 5cm x 5cm
15. Lamingtons – 4, 5cm cube, unfilled, butter cake mixture

CHAMPION OPEN COOKING EXHIBIT classes 1 – 15
\$10 Prize Money donated by Mrs KATHY JOHNSON
in memory of Mr & Mrs DAVID BULLMAN

16. Boiled fruit cake
17. Light Fruit Cake
18. **Feature Class 2025 – Irish Tea Cake** (compulsory recipe at end of schedule, for all entrants.)
19. Sultana Cake
20. Date & nut rolls, 2 – roll tins
21. Sponge sandwich, jam filled, not iced – **MARJORIE PAYNE MEMORIAL TROPHY**
donated by the PAYNE FAMIL
22. Cornflour sponge sandwich, jam filled
23. Cinnamon sponge sandwich, mock cream fill
24. Marble cake, top only iced, pale pink -20cm round tin,
25. Orange cake, orange icing – oblong tin
26. Chocolate cake, top only chocolate icing – 20 cm round tin
27. Banana Bread – oblong tin
28. Madeira Cake – not iced, oblong tin
29. Carrot Cake, lemon icing (No frosting or butter cream)
30. Any other cake not mentioned – labelled

CHAMPION OPEN COOKING EXHIBIT classes 16 - 30
\$20 Gift Voucher donated by YASS COUNTRY KITCHEN, SHARLEEN & AIMEE

31. ASC of NSW Rich Fruit Cake – **\$25.00 Prize money**; compulsory recipe at end of schedule, for all entrants. **Square tin -20cm x 20cm.**

SPECIAL CLASS.

32. **Novice** - first time exhibitor at Yass Show – Cake of choice, not iced, 20cm round tin – labelled
\$20 Prize Money donated by Mrs FIONA MASON

GLUTEN FREE CLASSES.

33. Cake - labelled
34. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
35. Slice/Biscuits – slice 4 pieces, 5cm x 5cm; biscuits, 4

CHAMPION GLUTEN FREE EXHIBIT
\$20 Prize Money donated by Mrs LESLEY COX.

MOST SUCCESSFUL OPEN COOKING EXHIBITOR -
MRS BELLE LUSCOMBE MEMORIAL PRIZE - \$50 donated by Mrs BARBARA SHANNON

MEN'S CLASSES

Scones – maximum size 6cm; no fluted cutters to be used

36. Plain scones, 4 – 6cm
37. Irish Tea Cake (compulsory recipe at end of schedule, for all entrants.)
38. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
39. Banana cake, lemon or passionfruit icing
40. Chocolate cake, chocolate icing
41. Madeira cake – not iced (compulsory recipe for all entrants at end of schedule.)
42. Any other cake/baking not mentioned - labelled

CHAMPION MEN'S COOKING EXHIBIT

\$20 Gift Voucher donated by YASS COUNTRY KITCHEN – SHARLEEN & AIMEE

**MOST SUCCESSFUL MEN'S EXHIBITOR - \$15 Gift Voucher donated by THYME to TASTE
– ASHLEE WILKE**

JUNIOR CLASSES – UNDER 18 YEARS

FREE ENTRY PRIZEMONEY: 1st - \$4.00 & SPECIAL PRIZES.

NB: All cakes must be exhibited on a flat piece of **FOIL COVERED HARD BOARD, 2.5cm** larger than the exhibit.

Children's commercial biscuits, scones, biscuits, pikelets, to be exhibited on a **17cm/7" plate ONLY.**

School year MUST be shown on exhibitor ticket, not age of exhibitor.

- 43. Commercial biscuits, 4 – iced & decorated K – Yr2
- 44. Pikelets, 4 K – Yr2
- 45. Choc Chip Biscuits, 4 K – Yr2

\$10 Prize Money donated by Mrs FIONA MASON – classes 43-45

- 46. Commercial biscuits, 4 – iced & decorated Yr3 – Yr6
- 47. Pikelets, 4 Yr3 – Yr6
- 48. Choc Chip Biscuits, 4 Yr3 – Yr6
- 49. Choc Chip Biscuits, 4 Yr7 – Yr9
- 50. Banana Bread – oblong tin Yr7 – Yr12
- 51. Chocolate cake, chocolate icing

\$20 Gift Voucher donated by CAPITAL CHEMIST – YASS – classes 46-51

- 52. Banana cake, lemon or passionfruit icing
- 53. Marble Cake, top only iced, pale pink -20cm round tin,
- 54. Decorated patty cakes, 4 – patty papers to be used, **judged on appearance only.**
- 55. Speedway Cake – compulsory recipe at end of schedule, for all entrants.

\$10 prize money donated by Mrs FIONA MASON – class 55

SCONES – maximum size 6cm; no fluted cutters to be used

- 56. Plain Scones, 4
- 57. Chocolate Brownie, 4 pieces, 5cm x 5cm – may contain nuts
- 58. Any other cake/baking not mentioned - labelled
- 59. Novelty decorated cake – edible decorations K – Yr2
- 60. Novelty decorated cake – edible decorations Yr3 – Yr6
- 61. Novelty decorated cake – edible decorations Yr7 – Yr9
- 62. Novelty decorated cake – edible decorations Yr10 – Yr12

CHAMPION JUNIOR COOKING EXHIBIT classes 43 - 62

\$20 prize money donated by Mrs LESLEY COX

MOST SUCCESSFUL JUNIOR EXHIBITOR - \$20 donated by Ms ANNE HAZELL

ASC RICH FRUIT CAKE RECIPE. - SQUARE 20cm x20cm (8" x 8") TIN

250g chopped raisins	250g butter
250g sultanas	250g soft brown sugar
250g plain flour	4 large eggs
250g currants	90g chopped blanched almonds
125g chopped mixed peel	½ teaspoon almond essence
60g self raising flour	½ teaspoon vanilla essence
90g chopped red glace cherries	½ teaspoon lemon essence or finely grated lemon rind
½ teaspoon ground cloves	
½ teaspoon ground ginger	
¼ teaspoon nutmeg	
1/3 cup sherry or brandy	

Mix together all the fruits & nuts. Sprinkle with sherry or brandy. Cover & leave at least one hour, but preferably overnight.

Sift together the flours & spices. Cream together the butter & sugar with the essences. Add the eggs one at a time, beating well after each addition, then alternately add the fruit & flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared **SQUARE 20cm x20cm (8" x 8") TIN** Bake in slow oven for approximately three half to four hours. Allow to cool in the tin.

Note: To ensure uniformity & depending upon the size, it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 to 6 pieces; almonds crosswise into 3 to 4 pieces.

IRISH TEA CAKE (OBLONG TIN)

225g plain flour	2 t'spn baking powder
375g mixed fruit	250ml cold tea
50ml whiskey	125g brown sugar
1/2 t'spn mixed spice	1 large egg

Place mixed fruit in bowl, pour over whiskey & cold tea, allow to soak up liquid overnight.

Preheat oven 170°C. Grease & line oblong tin. Combine flour, baking powder, sugar & mixed spice in mixing bowl. Make a well in centre & break in egg, mix to combine. Add a little of fruit mix liquid & mix it through (you are looking for a wet dough.) Stir in the fruit mix until thoroughly combined. Spoon dough into prepared tin. Bake for 1 hour

SPEEDWAY CAKE RECIPE. (RING TIN)

125g butter or margarine	¾ cup castor sugar
1 cup Self Raising flour	2 eggs
3 Tablespoons milk	Grated rind of 1 orange
Pinch salt	

Mix all ingredients together and beat hard for 5 – 8 minutes until light and creamy. Bake in **RING** tin for approximately 30 minutes in 180' oven.

MADEIRA CAKE RECIPE (OBLONG TIN)

225g plain flour	1 t'spn baking powder
225g butter or margarine, at room temperature	
225g castor sugar	finely grated rind 1 lemon
1 t'spn vanilla essence	4 eggs

Preheat oven 170'C. Grease 23 x 13 cm loaf tin. Sift flour & baking powder into small bowl, set aside.
With

electric mixer, cream butter or margarine, adding sugar 2 tablespoon at a time, until light & fluffy. Stir in lemon rind & vanilla. Add eggs one at a time, beating 1 minute after each addition. Add the flour mixture, stir until just combined. Pour mixture into prepared **OBLONG** tin & tap lightly. Bake until metal skewer inserted in centre comes out clean, about 1 ¼ hours. Let cool in tin on wire rack for 10 minutes, then unmould the cake onto rack, to cool completely.