

SECTION 11 – ADULT HOME COOKING

Saturday 26th & Sunday 27th August 2023

Conditions:

All entry forms to be at the Show Office by **Friday 11th August 2023**.

Postal Address: P.O Box 7086, South Penrith NSW 2750

Show Office: Level One, 141 – 147 Station Street Penrith Showground

Email: penrithshow@clupaceway.com

All exhibits to be in the hands of the Stewards between **10am and 7.00pm** on **Thursday 24th August 2023**. **NO entries will be accepted after this time.**

The pavilion will be closed to the public between 4.30pm & 5.30pm **Sunday 27th August**.

Exhibits may be collected between the hours of 5.30pm & 6.30pm on that day.

Exhibits may also be collected from the Show Office on **Monday 28th August** after 9.10am.

Tickets must be presented to collect your entries.

NO ICING unless otherwise specified.

All perishable cooking entries submitted, will become the property of Penrith District A. H. & I. Society and will not be returned.

NO PACKET MIXES accepted.

If there are no entries in a class for two (2) consecutive years, that class will be deleted.

NO RING tins allowed.

Where mentioned, tin sizes to be adhered to.

Judging will be on **Friday 25th August 2023**.

Items entered into any home cooking section of the Penrith District A H & I Society Show may contain traces of nuts, nut products, peanuts, milk, eggs & fruits.

If you are Anaphylactic or come in regular contact with someone that has anaphylaxis it is recommended that you avoid contact and do not consume any food items associated with the Penrith Show.

The Penrith District A H & I Show Society and its representatives/affiliates cannot be held responsible for the consumption of any items that may affect this condition.

Prize to be awarded to Most Successful Exhibitor.

(In Classes 2 to 35)

Entry Fee: \$1.00 for every entry

Prize Money: Classes 2 - 5, 1st \$10.00, 2nd \$6.00, 3rd \$4.00

Prize Money: Classes 6 - 35, 1st \$5.00, 2nd Card & Ribbon, 3rd Card Ribbon

PLEASE NOTE: **Bring exhibit on a plain paper plate with entry card attached**

Classes 1-5 Please use recommended size tin.

If you have any queries relating to the Adult Home Cooking Section, please contact Mrs Cheryl Payne on 0400 – 019 960

Proud Sponsors of Adult Home Cooking

Mr J. Mason OAM & Mrs. Mason, Mrs S. Payne, Dr M. Gay, Mr G. & Mrs C. Payne

CLASS:1. **XXXXX SPECIAL RICH FRUIT CAKE - FREE Entry XXXXX**

A.S.C of NSW Rich Fruit Cake Competition. Winner is eligible for Group Judging.
Group Winner competes at Sydney Royal Show 2023.

THE AGRICULTURAL SOCIETIES COUNCIL OF NSW**RICH FRUIT CAKE COMPETITION**

The following recipe is **compulsory** for all entrants

Here's what you need:

250g (8 oz) sultanas
250 g (8 oz) chopped raisins
250 g (8 oz) currants
125g (4 oz) chopped mixed peel
90 g (3oz) chopped red glace cherries
90 g (3 oz) 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 (8 oz) 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 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 square 20 x 20 cm, (8 x 8) 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.

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

Winners at country shows will each receive a cash prize of \$25 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 \$50, 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: Competitors may only represent one Show Society in a Group Final and only one Group in a State Final.

SECTION 11A

CLASS:

2. Rich Fruit Pudding - Steamed
3. Fruit Cake – half pound mixture (250 grams butter) 18 to 20cm tin
4. Boiled Fruit Cake (No Pineapple) – 18 to 20cm tin
5. Sultana Cake - half pound mixture (250 grams butter) 18 to 20cm tin
6. Cornflour Sponge Sandwich - Jam filled (3-4 eggs, no cooling rack marks)
7. Plain Butter Cake - no icing
8. Family Favourite – (please include name)
9. Banana Bread – no icing
10. Banana Cake - no icing
11. Orange Cake - no icing
12. Chocolate Cake - no icing
13. Ginger Cake - no icing
14. Carrot Cake - no icing (No Nuts)
15. Gingerbread (Cake only) No Icing
16. Gluten Free Cake – Any Variety – No Icing
17. Date Only Loaf or Roll
18. Any other Cake variety not mentioned, variety to be marked, Cake only. No Icing
19. Coconut Slice - (4) pieces (Raspberry Jam only)
20. (4) Lamingtons - not Sponge mixture
21. (4) Plain Patty Cakes (no paper containers) - no icing
22. (4) Rock Cakes
23. (4) Muffins - Any Variety (no paper containers)
24. (4) Anzac Biscuits
25. (4) Small Tarts - Jam or Lemon filling
26. (4) Macarons – Any Flavour
27. (1) Round of Shortbread
28. Pavlova - unfilled
29. Meringues (4)
30. Scones (4) - Any Variety (excluding White) eg; Fruit, Date, Pumpkin
31. White Scones (4)
32. (4) Decorated Patty Cakes - no paper containers (all edible decorations)
33. Coconut Ice (4) Pieces
34. Marshmallows (4) Pieces
35. Rocky Road (4) Pieces
36. (4) Hand-Made and Decorated Ice Biscuits (Royal Icing – all edible)
37. Gingerbread House – Hand-Made and Decorated – (all edible decorations)
38. HIGH TEA STAND – Judged on Presentation – to include a selection of Sweet & Savoury Food – (suitable for High Tea). **Trophy donated by Mr & Mrs G Payne**

11B – SPECIAL SECTION

\$100.00 awarded to the Highest Scoring Entry in Open Section
Donated by Penrith District Cake and Sugar Artists

Entry Fee: \$1.00 for every entry

Prize Money: Classes 40-46, 1st \$15.00, 2nd \$10.00, 3rd \$6.00, unless otherwise stated

Please Note:

- Handwork only
- All work must be that of the entrant
- Cakes or blocks may be used
- Manufactured Pillars permissible for wedding cakes
- Tulle, ribbon, braid, wire and bought stamens may be used.
- No wire should penetrate the icing, wooden skewers permitted
- All base boards to have **CLEATS** for ease of handling
- **No** Ceramic Figures, Statues etc; **No** Manufactured items to be used.
- Hobby glue must **not be** used as an attachment.

OPEN SECTION

CLASS:

40. **Modern Wedding Cake**

Ice and decorate a two tier colourful wedding cake including hand moulded flowers
No white, ivory or cream icing.

Entry to fit within an area 40cm x 40cm

41. **Special Occasion Cake**

Ice and decorate a single tier cake that is suitable for a Special Occasion.

The cake to have an inscription and the entry must fit within an area 30cm x 30cm.

42. **Sugar Art**

Create an arrangement of flowers to fit within an area 25cm x 25cm.

Maximum height 15cm. Manufactured vases may be used.

43. **Miniature Novelty Cake** to fit within an area 15cm x 15cm. Maximum height 15cm

Novice Section

\$50.00 awarded to the Highest Scoring Entry in Novice Section

Donated by Penrith District Cake and Sugar Artists

CLASSES 41,42,43 –

**OPEN TO STUDENTS / NOVICE CAKE DECORATORS WHO HAVE NOT WON
 FIRST PRIZE AT A SIMILAR SHOW**

44. **Novelty Cake**

A single tier cake suitable for a child's birthday.

Entry must fit within an area 30cm x 30cm

45. **Modern Wedding Cake**

Ice and decorate a two tier cake any icing medium may be used

Entry to fit within an area 40cm x 40cm

46. **Sugar Art Plaque**

Create an imaginative plaque suitable for use on a single tiered cake

Entry must fit within an area 30cm x 30cm. Maximum height 15cm