

## SECTION 2 ADULT HOME COOKING

- Contact: Mrs Cheryl Payne on 0400 019 960
- Entry Fee: \$2.00 for every entry  
Class 1 – free entry
- Section close date: All entry forms are to be at the Show Office by Friday 16<sup>th</sup> August 2024, or prior to avoid the queue.
- Section delivery date: All exhibits to be in the hands of the Stewards between 10am and 7.00pm on Thursday 22<sup>nd</sup> August 2024.  
NO entries will be accepted after this time.
- PLEASE NOTE: Bring exhibit on a plain paper plate with entry card attached
- Collection: The pavilion will be closed to the public at 4.00pm Sunday 25<sup>th</sup> August. Exhibits may be collected between the hours of 5.00pm & 6.00pm on that day. Exhibits may also be collected from the Show Office on Monday 26<sup>th</sup> August after 10.00am. (Tickets must be presented to collect your entries).
- Prize Money: Class 1 - \$25.00 \*Conditions Apply  
Classes 2 - 5, 1<sup>st</sup> \$10.00, 2<sup>nd</sup> \$6.00, 3<sup>rd</sup> \$4.00  
Classes 6 - 36, 1<sup>st</sup> \$5.00, 2<sup>nd</sup> Card & Ribbon, 3<sup>rd</sup> Card & Ribbon  
Classes 37-44, 1<sup>st</sup> \$15.00, 2<sup>nd</sup> \$10.00, 3<sup>rd</sup> \$6.00
- Sponsors: **Dr. Meredith Gay, Mr. & Mrs. G Payne, The Dzelmanis Family, Penrith District Cake & Sugar Arts, Mrs. S Payne & Mr. J Mason OAM & Mrs. Mason**
- Classes 1-5 Please use recommended size tin.  
NO ICING unless otherwise specified.  
All perishable cooking entries submitted, will become the property of Penrith District AH. & I. Society and will not be returned.  
NO PACKET MIXES accepted.

NO RING tins allowed.

*Where mentioned, tin sizes to be adhered to.*

*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 36)

Postal Address: P.O Box 7086, South Penrith NSW 2750  
Show Office: Level One, 141 – 147 Station Street Penrith Showground  
Email: [penrithshow@clubpaceway.com](mailto:penrithshow@clubpaceway.com)  
Show Office Ph. 0247 212 375

**CLASS:**

1. Ag Shows NSW Rich Fruit Cake Competition. Winner is eligible for Group Judging. Group Winner competes at Sydney Royal Show 2024.

THE AGRICULTURAL SOCIETIES COUNCIL OF NSW  
RICH FRUIT CAKE COMPETITION – Free Entry

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

**Here's what you need:**

250 g sultanas  
250 g chopped raisins  
250 g currants  
125 g chopped mixed peel  
90 g chopped red glace cherries  
90 g chopped blanched almonds  
1/3 cup sherry or brandy  
250 g plain flour  
60 g self-raising flour  
1/4 teaspoon grated nutmeg  
1/2 teaspoon ground ginger  
1/2 teaspoon ground cloves  
250 g butter  
250 g soft brown sugar  
1/2 teaspoon lemon essence **OR**  
finely grated lemon rind  
1/2 teaspoon almond essence  
1/2 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 20cm x 20cm, (8" x 8") tin** and bake in a slow oven for approximately 3 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.

\*\*\* 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 2A

### 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
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. 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**

## SPECIAL SECTION 2B

**\$100 awarded to the highest scoring entry in Open Section  
Donated by Penrith District Cake & Sugar Artists**

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:**

37. Contemporary Wedding Cake Ice and decorate a wedding cake. Any icing medium may be used. No wafer paper allowed.  
Entry to fit within an area 40cm X 40cm. Height not to exceed 48cm
38. Special Occasion Cake Ice and decorate a single tier cake suitable for a Special Occasion.  
The cake to have an inscription and the entry to fit within an area 30cm X 30cm.
39. Sugar Art – Create a wreath of flowers featuring orchids to fit within an area 25cm x 25cm.

**CLASSES 40 – 41**

### **NOVICE SECTION**

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

40. Novelty Cake A single tier cake suitable for a child's birthday. Entry must fit within an area 30cm x 30cm
41. Modern wedding cake  
Ice and decorate a wedding cake using any icing medium to fit within an area 40 x 40 cm.  
Height not to exceed 48cm Wafer paper may be used in conjunction with other cake decorating skills.

**\$50 awarded to the highest scoring entry in Novice Section  
Donated by Penrith District Cake & Sugar Artists**

### **SPECIAL CLASS**

42. Biscuits A collection of 6 – 8 decorated biscuits arranged artistically. All decorations to be sugar/edible. Fondant or Royal Icing only. Entry to fit within an area 40 x 40 cm.
43. Gingerbread House – Hand-Made and Decorated – (all edible decorations)  
To fit within an area 30cm x 30cm and not to exceed 30cm in height.  
**Special class for a person with a recognised disability.**
44. Ice and decorate a special occasion cake.  
Entry to fit within an area 30cm x 30cm.

**\$50 Donated by The Dzelmanis Family**

# GENERAL ENTRY FORM FOR ANNUAL PENRITH SHOW

NAME .....

.....

ADDRESS .....

..... POSTCODE .....

PHONE NUMBER .....

EMAIL .....

Please write clearly and distinctly and state whether Mr, Mrs, Ms, Miss or Master

SECTION	CLASS	NAME OF EXHIBITS	ENTRY FEE	OFFICE USE
<i>TOTAL</i>				

Signature .....  
 ( Exhibitor or Authorised Agent )

Date \_\_\_/\_\_\_/\_\_\_

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**Individual  
 entry only**