

SECTION 2 ADULT HOME COOKING

- Contact: Mrs Julie Gay on 0415 600 102 (between 3pm – 6pm)
- Entry Fee: Class 1 – No Entry Fee
Classes 2-44 \$2.00 per each class entry
- Section close date: All entry forms are to be at the Show Office by
Friday 21st August 2026, or prior to avoid the queue.
No late entries will be accepted
- Show Office Hours: **Monday to Friday 9am – 4pm**
- Section delivery date: **All exhibits to be in the hands of the Stewards between 10am and 7.00pm on Thursday 27th August 2026.**
No entries will be accepted after this time
- Collection of Exhibits: The pavilion will be closed to the public at **3.30pm** Sunday 30th August. Exhibits may be collected between **5.00pm & 6.00pm** on that day. Exhibits may also be collected from the Show Office on Monday 31st August between the hours of **10.00am - 4pm**
(Tickets must be presented to collect your entries).
- Prize Money: Class 1 - \$25.00
Classes 2 - 5, 1st \$10.00, 2nd \$6.00, 3rd \$4.00
Classes 6 - 36, 1st \$5.00, 2nd Card & Ribbon, 3rd Card & Ribbon
Classes 37-44, 1st \$15.00, 2nd \$10.00, 3rd \$6.00
- Sponsors/Donations: **Mr. J Mason OAM & Mrs. Mason, Mr. & Mrs. G Payne, Dr. Meredith Gay, Mrs. S Payne, The Dzelmanis Family & Penrith District Cake & Sugar Arts**
- Conditions: Classes 1-35
Exhibits to be on a **plain paper plate** with entry card attached.
Please use recommended size tin.
No Icing unless otherwise specified.
No Packet mixes accepted.
No Ring tins allowed; Use recommended size where specified
No perishable cooking entries will be returned.

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.

CLASS:

1. Ag Shows NSW Rich Fruit Cake Competition

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

INGREDIENTS:

250g 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
250g butter
250g soft brown sugar
½ teaspoon lemon essence OR finely grated lemon rind
½ teaspoon almond essence
½ teaspoon vanilla essence
4 large eggs

RECOMMENDED METHOD:

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 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.

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 (4 eggs, no cooling rack marks)
7. Plain Butter Cake - no icing
8. Family Favourite Cake (variety to be marked, No Icing)
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. Gingerbread Cake No Icing
15. Gluten Free Cake (Variety to be marked, No Icing)
16. Date Only Loaf - no nuts
17. Jam Roll - (Edges **MUST NOT** be trimmed, sugar dusting not permitted, approx. 33cm x 23 cm swiss roll tin)
18. Coconut Slice - 4 pieces Raspberry Jam only
19. Collection Of 3 Slices, Caramel, Date, Lemon (2 pieces of each variety to be included)
20. (4) Lamingtons – (not Sponge mixture)
21. (4) Cupcakes (plain only, no paper containers)
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 Variety, flavour to be marked
27. (1) Round of Shortbread
28. Pavlova - unfilled
29. Meringues (4)
30. Scones (4) - Any Variety (excluding White)
31. White Scones (4)
32. (4) Decorated Cup Cakes - no paper containers (all edible decorations)
33. Coconut Ice (4) Pieces – White on base, pale pink on top
34. Marshmallows (4 Pieces any variety, flavour to be marked)
35. Rocky Road (4) Pieces
36. HIGH TEA STAND – Judged on Presentation and suitability for High Tea.
MUST NOT contain meat or seafood

Donated by Mr & Mrs G Payne

SPECIAL SECTION 2B

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.
- **Fondant icing only unless otherwise specified**
- Entries in Class 40 maybe displayed with the general cooking
- A minimum amount of wafer paper may be used in Classes 37, 38 and 41 **only**

OPEN SECTION

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

CLASS 37 - 39

37. Contemporary Wedding Cake.
Entry to fit within an area 40cm X 40cm. Height not to exceed 48cm
38. Special Occasion Cake – single tier cake featuring a piped name or greeting.
Entry to fit within an area 30cm X 30cm.
39. Sugar Art – Create an imaginative display using an edible cup and saucer.
Exhibit to fit within an area 25cm x 25cm.

NOVICE SECTION

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

CLASSES 40 – 41

Open to students/Novice Cake Decorators who have not won 1st prize in a similar section at a similar show.

40. A special occasion cake covered and decorated with buttercream icing or ganache. The use of multiple skills is encouraged. Entry must fit within an area 30cm x 30cm
41. Wedding Cake - Entry to fit within an area 40 x 40 cm. Height not to exceed 46cm

SPECIAL CLASS

CLASSES 42 - 44

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

CLASS 44 Donated by The Dzelmanis Family

44. Ice and decorate a special occasion cake. Entry to fit within an area 30cm x 30cm.

