

Clarence Pastoral & Agricultural Society Ltd

Grafton Show



Section 13

COOKING



Friday 28th & Saturday 29th April
2023

Clarence Pastoral & Agricultural Society Ltd GRAFTON SHOW

Phone: 02 66422240

PO Box 61, GRAFTON 2460

Email: secretary@graftonshow.com.au

Website: www.graftonshow.com.au

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T J Ford Pavilion "The Barn" Chief Steward - Yvonne Robards - 0423 585 366

online entries available for most sections <https://showday.online/show/grafton>

or follow the link from our website www.graftonshow.com.au

Online and manual Entries Close for non-perishables Friday, 21st April 2023, please refer to individual schedules for dates and times.

Competitors by entering, agree to abide by any decision of the committee in regard to entries and agree to compete/exhibit at their own risk and to indemnify and keep indemnified the Society, its Trustees, Committee and Members against all claims, suits, actions or demands which may be brought against it in respect of any injuries or other loss sustained by such competitor or exhibitor or otherwise in the course of competing/exhibiting in any event or class and agree to exonerate the Clarence Pastoral & Agricultural Society Limited its Trustees, Committee and Members from all responsibility and from all loss or injury whatsoever whether from alleged negligence, or otherwise.

GENERAL CONDITIONS OF ENTRY FOR ALL ARTS & CRAFTS

- Open classes are open to all ages, unless stated.
- Exhibits are not to be removed during the show.
- Exhibits entered in a wrong class may be transferred at the discretion of the Chief Steward.
- The Chief Steward has the right to accept or refuse any exhibit.
- The Chief Steward's decision regarding the removal of an exhibit or exhibitor from the showground will be final.
- In all matters regarding exhibits and exhibitors in the Pavilion, the decision of the Chief Steward of the Pavilion is final.
- If there are only two entries in a class, second place will be awarded at the discretion of the Judge.
- Results of judging will not be available prior to the first day of the Show.
- Entries must be in marketable condition unless otherwise stated.
- All exhibits shall remain the property of the exhibitor.
- Permission is assumed to reproduce any exhibit for publicity purposes.
- Every care will be taken with exhibits but no responsibility will be accepted.
- Any exhibit not collected by Friday, 5th May 2023, will be disposed of.

CHIEF STEWARDS AWARD

In each area in the pavilion the chief steward can present a special award, the Chief Steward Award. This is presented at the discretion of the chief steward, to an exhibit they feel deserved a prize but was not awarded one by the judge.

MOST SUCCESSFUL JUNIOR EXHIBITOR IN PAVILION BY POINT SCORE

- 2023 annual trophy for the Most Successful Junior Exhibitor in the Pavilion - This will include all sections of the Pavilion, so if you enter a number of different sections, your placings from each of those sections will count towards the trophy. Points will be awarded as follows - 1st place = 2 points; 2nd place - 1 point. The winner will be the exhibitor with the highest total score.




The Clarence Pastoral & Agricultural Society Ltd and the Cooking Section express their sincere appreciation to all dedicated sponsors, committee members, volunteers and exhibitors for their continued support of the Grafton Show

Cooking proudly sponsored by

- Manildra Harwood Sugar Mill
- CWA Country Women's Association – South Grafton Evening Branch
- Grafton Mall Butchery
- The Naked Hound Grooming Salon
- McLennan Deece Optometrists
- Saraton Theatre
- Amy Campbell
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- Wendy Wallace
- Kirsty van Niekerk
- Vikki Fletcher
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COOKING

Cooking Chief Steward - Amy Campbell - 0400802576

CLOSING DATE AND DELIVERY OF EXHIBITS FOR COOKING -

- Online entries close Wednesday 26th April 2023 4pm
<https://showday.online/show/grafton>
- Manual entries may be lodged at the pavilion between 10.00am and 4.00pm on the 20th to 26th April 2023 (ANZAC Day 1pm to 4pm).
- Exhibit entry ticket must be stapled or securely attached to the exhibit, so that Stewards can easily read it.
- **Cooking exhibits and any unused exhibit tickets are to be delivered** from 12:00 noon to 4.00pm Wednesday, 26th April 2023, or **from 7:00am to 9:30am on Thursday, 27th April 2023**. Judging of cooking starts 9:30am sharp on Thursday, 27th April 2023.
- Late entries will not be accepted.

SPECIAL CONDITIONS FOR COOKING -

- No packet cakes.
- No ring cake pans to be used.
- Exhibits are to be on appropriate sized boards (round cakes on round boards, square cakes on square boards. Cakes should not be on plastic plates with raised edges. Scones and slices can be on a raised edge plate size suitable. Suitable boards may be available for purchase at the pavilion.
- Junior cooking exhibits may use paper/plastic plates, or boards where specified.

COLLECTION OF EXHIBITS -

- Cooking exhibits to be collected on Sunday, 1st May 2023, between 10:00am and 4:00pm or Monday, 2nd May 2023, between 10.00am and 1:00pm.
- Prize money not collected by 1:00pm Monday, 1st May 2023, will be forfeited to the Grafton Show.

ENTRY FEE -

- \$2 per exhibit.

PRIZES -

- Ribbons will be awarded for 1st, 2nd and Champion Exhibits.
- Class 13001 - 1st \$25 cash prize sponsored by The Agricultural Societies Council of NSW.
- Classes 13002, 13003 & 13004 - 1st Prize sponsored by Ms Evelyn Mitchell.
- **Class 13030 Triple Ginger Loaf "Feature"** - 1st Prize \$30 cash prize sponsored by Mrs Amy Campbell, 2nd Prize \$20 cash prize sponsored by Mrs Vikki Fletcher, 3rd Prize \$10 cash prize sponsored by Ms Evelyn Mitchell.
- General Classes - Champion Exhibits sponsored by the South Grafton Evening Branch of the Country Women's Association, Ms Evelyn Mitchell, Mrs Wendy Wallace and Mrs Vikki Fletcher.
- High Tea - 1st Prize \$20, 2nd \$10 sponsored by Mrs Amy Campbell.
- Junior Classes - Sponsored by South Grafton Evening Branch of the Country Women's Association and Kirsty van Niekerk.
- All Junior exhibitor entry fees go back out as Junior Prizes.

FRUIT CAKES - Open

Class 13001 Agricultural Societies Council of NSW Rich Fruit Cake Competition - recipe that appears in this schedule is compulsory for all entrants

https://www.agshowsnsw.org.au/files/competitions/Other%20Competitions/2021_Rich_Fruit_Cake_Handbook_and_Instructions/Rich_Fruit_Cake_Recipe_June_2021.pdf

Class 13002 Boiled Fruit Cake

Class 13003 Pumpkin Fruit Cake

Class 13004 Light Fruit Cake

CHAMPION - FRUIT CAKE

GENERAL - Open

Class 13005 Bread - made by hand

Class 13006 Bread - made by machine

Class 13007 Bread - any variety eg. pita, foccacia, turkish

Class 13008 Damper

Class 13009 Scones, plain, 3 - Scones should not be glazed for judging

Class 13010 Scones, pumpkin, 3

Class 13011 Scones, date, 3

Class 13012 Open pie case – sweet - sweet pastry maximum size 20cm home made, not commercial

Class 13013 ANZAC Biscuits, 3

Class 13014 Jam drops, 3

Class 13015 Shortbread, 3

Class 13016 Melting moments, 3

Class 13017 Ginger nut biscuits, 3

Class 13018 Rock cakes, 3

Class 13019 Lamingtons, 50mm square, 3 - Chocolate coating only, tossed in fine white coconut.

The basis must be a plain butter cake with no jam filling

Class 13020 Patty cakes, iced, 3

Class 13021 Date loaf – using a loaf tin

Class 13022 Sponge sandwich, not iced, jam only - very thin layer of jam is used to hold together

Class 13023 Madeira cake, baked in a loaf tin

Class 13024 Tea cake, baked in 20cm round tin

Class 13025 Vegetable cake - bake in 20cm round tin. State what vegetable used in description.

Class 13026 Banana cake, lemon icing on top only

Class 13027 Carrot cake

Class 13028 Chocolate cake, iced on top only, baked in 20cm round tin - Please do not enter

Mud cakes in the Chocolate cake class. Chocolate glaze icing on top only

Class 13029 Jaffa marble loaf – recipe supplied in this schedule must be used

Class 13030 **“Feature”** Triple ginger loaf - recipe supplied in schedule must be used

Class 13031 Gluten free cake - State what type of cake

Class 13032 Gluten free slice, 3 - State what type of slice



Class 13033 Slice, any type, 3 pieces - 3 uniform pieces of your choice of one slice. all four sides should be sliced, do not use the original edge of your slice for showing
Class 13034 Morning tea for a Jillaroo/Jackaroo/Labourer - a selection of different items that a person on the land may eat for their morning tea. Presentation is also important.
Class 13035 Two tiered high tea plate - Minimum 10 pieces including biscuit/slice/cake/sweet (sweet or savoury) Presentation important.
Class 13036 Rocky road, 6 - 6 pieces presented in a wide jar/container
Class 13037 Coconut ice, 3 pieces - presented in a wide jar/container
Class 13038 Rum balls, 3 - presented in a wide jar/container
Class 13039 Apricot balls, 6
Class 13040 Meringue cases, 3 - maximum size 6cm

CHAMPION - COOKING - OPEN

Reserve Champion Cooking - OPEN

JUNIOR - 5 yrs & under

Class 13041 Decorated arrowroot biscuits, 3
Class 13042 Chocolate Crackles, 3
Class 13043 Edible necklace, made from dry products, eg. pasta or breakfast cereal
Class 13044 Edible necklace, made from lollies

CHAMPION - COOKING - 5 years & under

JUNIOR - 6yrs & under 8 yrs

Class 13045 Slice, any type, 3
Class 13046 ANZAC Biscuits, 3
Class 13047 Patty cakes, iced, not decorated, 3
Class 13048 Gingerbread Man, decorated, 1 - Maximum size 15cm

CHAMPION - COOKING - 6 and under 8 years

Sponsored by Mr Brian and Mrs Heather Badgery

JUNIOR - 8yrs & under 12 yrs

Class 13049 Gingerbread Cookies, Decorated in Christmas Theme, 3
Class 13050 Jam drops, 3
Class 13051 Slice, any type, 3 - 3 uniform pieces of your choice of one slice. all four sides should be sliced, do not use the original edge of your slice for showing
Class 13052 Patty cakes, iced, not decorated, 3
Class 13053 Chocolate cake, round, iced on top only - Please do not enter Mud cakes in the Chocolate cake class. Chocolate glaze icing on top only
Class 13054 Healthy snack or lunch box, presented in a lunch box

CHAMPION - COOKING - 8 and under 12 years

JUNIOR - 12yrs & under 18yrs

Class 13055 Scones, plain, 3

Class 13056 Biscuit, any type, 3

Class 13057 Slice, any type, 3 - see notes on Slices in General Open classes

Class 13058 Muffins, fruit, 3

Class 13059 Butterfly cakes, 3 - not fresh cream

Class 13060 Chocolate cake, round, iced on top only - Please do not enter Mud cakes in the Chocolate cake class. Chocolate glaze icing on top only

Class 13061 Banana Cake - simple vanilla lemon icing on top only, any choice of tin

CHAMPION - COOKING - 12 and under 18 years

Most Successful Junior Cooking

Points allocated as follows; 1st =3 points, 2nd = 2 points, 3rd = 1 point

PERSON WITH DISABILITY

Class 13062 Biscuits, any variety, 3

Class 13063 Unbaked slice, any variety, 3

Class 13064 Patty cakes, iced, 3

Class 13065 Scones, plain, 3

Class 13066 Scones, fruit, 3

Class 13067 Edible necklace, made from dry products only

Class 13068 Novelty shaped biscuits, decorated, Easter theme, 3

CHAMPION - COOKING - PERSON WITH DISABILITY



Jaffa Marble Loaf

This recipe must be used

Ingredients

Cake

225g butter, at room temp

225g caster sugar

225g self-raising flour, sifted

4 large eggs

2 Tbsp milk

3 Tbsp cocoa powder, sifted

zest 1 large orange

1 Tbsp orange juice

Icing

Must be iced simply with chocolate glacé icing (on the top only)

Method

1. Preheat oven to 180°C Traditional Oven or 160°C Fan forced. Grease and line sides and the base of a 5 x 9-inch loaf tin with baking paper.
2. Beat the butter, sugar, eggs and flour together in a large bowl with an electric mixer until mixture is smooth.
3. Split the mixture into two bowls, beat the milk, followed by the sifted cocoa powder into one bowl. Beat the orange juice, zest into the other.
4. Spoon alternate dollops of the mixture into the loaf tin, then use a skewer to create a marble pattern by dragging it through the mixture in swirls. Make sure you don't over mix, or you won't see the pattern.
5. Bake the loaf for approximately 45 - 55 mins or until golden and risen.
6. When completely cool, ice with chocolate glacé icing (on the top only)

TRIPLE GINGER LOAF

prep & cook time 1 hour 45 minutes (plus cooling)

Ingredients:

180g (5 1/2 ounces) butter, chopped	1 1/2 teaspoons ground allspice
1/3 cup (75g) firmly packed dark brown sugar	3/4 cup (165g) crystallised ginger, chopped
1/2 cup (175g) treacle	2 eggs, beaten lightly
1/2 cup (175g) golden syrup	1/4 teaspoon ground ginger, extra
1 cup (250ml) milk	Ginger Ale Icing
1 1/2 teaspoons bicarbonate of soda (baking soda)	1/2 cup (125ml) ginger ale
1 2/3 cups (300g) plain (all-purpose) flour	20g (3/4 ounce) butter
3 teaspoons ground ginger	1 cup (160g) icing (confectioners') sugar
	3 teaspoons lemon juice

Method

1. Preheat oven to 160°C/325°F. Grease an approx 15cm x 23.5cm x 9cm loaf pan. line base and sides with baking paper, extending the paper 5cm over the sides.
2. Stir butter, sugar, treacle, golden syrup and milk in a large saucepan over medium heat until butter melts and sugar dissolves. Bring to the boil (mixture may look slightly curdled at this stage). Remove from heat, stir in soda.
3. Sift flour and ground spices into a large bowl, stir in butter mixture and crystallised ginger until just combined. Stir in egg until just combined. Pour mixture into pan. cover with a piece of pleated foil (see TIPS).
4. Bake loaf for 1 hour. Remove foil, bake a further 30 minutes or until a skewer inserted into the centre comes out with a few moist crumbs attached (the cake will have a crack along the top, however, this is fine). Cool loaf in pan.
5. Make ginger ale icing, pour immediately over cooled cake. Stand cake until icing sets.
6. Serve loaf dusted with extra ground ginger.

GINGER ALE ICING

Bring ginger ale to the boil in a small saucepan over medium heat, boil for 6 minutes or until reduced to 2 tablespoons. Remove from heat, stir in butter until melted. Transfer mixture to a small bowl, whisk in sifted icing sugar and 2 teaspoons of the juice until combined. Gradually stir in enough of the remaining juice, if needed, to thin the icing.

TIPS

We used a loaf pan with a capacity of 3 litres (12 cups). Pleating the foil allows for the cake to expand as it cooks. To make the pleated foil, use a piece of foil slightly larger than the loaf pan. Fold the foil to create a pleat down the centre.

DO AHEAD The uniced cake can be made a day ahead, store in an airtight container at room temperature.



ASC RICH FRUIT CAKE

The following recipe is compulsory for all entrants and must be printed in all schedules.

INGREDIENTS:

250g (8 oz) sultanas
250 g (8 oz) chopped raisins
250 g (8 oz) currants
125 g (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.

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.



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Grafton Show

208 Prince Street Grafton (P O Box 61)

Phone: 66422240

Email: secretary@graftonshow.com.au Website: www.graftonshow.com.au

2023 Membership Form

Please complete and return this form with your remittance.

SURNAME..... TITLE (Mr., Mrs., Miss, Ms)

CHRISTIAN NAMES.....

POSTAL ADDRESS.....

TOWN..... POSTCODE|.....

PHONE..... MOBILE.....

Email.....

TYPE OF MEMBERSHIP:

MEMBER: (Paid up for life)	\$300	
MEMBER: (Non-Transferable)	\$25	
Members Guest	\$40	
Members Children Under <u>18yrs</u>	\$10	
Under 5 Years	Free		
PENSIONER MEMBER:	\$20	Pension No <u> </u>
GUEST PENSIONER (Same <u>Address</u>)	\$35	Pension No..... <u> </u>

TOTAL \$.....

MEMBER'S SIGNATURE..... DATE.....

PLEASE NOTE:

- ❖ A Member may only have one choice of Guests (Guest/Student or Pensioner)
- ❖ Pensioner Member must quote Pension Number and strictly AGED OR WAR VETERAN
- ❖ Membership Closure Date & collection by 14th APRIL, 2023 from the Show Office
- ❖ If tickets are to be posted please enclose stamped self addressed envelope.

OFFICE USE ONLY

MEMBER..... PENSIONER MEMBER.....

GUEST..... CHILD..... GUEST PENSIONER

DATE POSTED..... COLLECTED..... REC NO..... DATE.....