

GULGONG SHOW

COOKING-BREAD & CAKES

SECTION M

CHIEF STEWARD

John Woods Phone: 0439 963 029

PRIZES:

1st \$5 , 2nd \$1 or as stated.

ENTRY FEE: \$1

All exhibits to be baked by the exhibitor.

No exhibit to be entered in more than one class.

Boards and plastic bags supplied; no doilies permitted.

No moulds or ring tins allowed.

No packet mixes permitted (except where stated in the children's sections).

Cakes requiring icing should be **iced on top only** with a simple icing made with icing sugar mix, butter/margarine, hot water/milk and your choice of flavouring.

Entries close 10.00am, Friday of the Show Week

No exhibit, cards or ribbons to be removed BEFORE 7.00pm evening of the show.

Entries not collected by 12 noon of the Sunday immediately after the show are not the responsibility of the association and will be donated or disposed.



SPONSORED BY



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TEN DOLLAR TOWN TOURERS (TD)

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FLYNN'S SOLICITORS (FS)
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GULGONG BOWLING & SPORTING CLUB (GB)



OPEN SECTION

BREAD – Can be baked using any method

Best Exhibit Bread Classes 1 – 5 sponsored by Sarah Jane Fine Foods

Most successful exhibitor Bread Classes 1 – 5 sponsored by Sarah Jane Fine Foods

1. One Loaf White Bread
2. Six Plain Scones not joined 'SPECIAL EVENT' 1st \$75, 2nd \$25, 3rd \$10 (GP)
3. Six Date Scones not joined
4. One Damper plain
5. Four Bread rolls

CAKES

6. Rich fruit cake, any recipe - \$20 (BS)
7. Boiled fruit cake - \$10V (CB)
8. Sultana cake
9. Christmas Pudding boiled in cloth (any recipe) - \$20 (GF)
10. Steamed Date Pudding (any recipe) - \$10 (ME)
11. ASC Rich Fruitcake Competition. **Important Note: Competitors must follow directions and use recipe on page 100 - \$25 (AG)**
12. Date Loaf
13. Corn Flour Sponge Sandwich, Jam filling only
14. Swiss Roll filled with Jam— \$10 v (CB)
15. Rainbow Cake, iced on top, (top layer white, middle layer pink, bottom layer chocolate) jam filling only.
16. Marble Cake (3 colours) iced on top - \$10 in memory of Late Dot Campbell
17. Six small tarts
18. **WOMEN ONLY** Chocolate Butter cake, iced on top only. **Competitors must use recipe on page 101— First \$50 2nd \$10 (GB)**
19. **MEN ONLY** Chocolate Butter cake, iced on top only. **Competitors must use recipe on page 101 – First \$50 2nd \$10 (GB)**

- 20. Gluten Free cake
- 21. Carrot Cake, iced on top
- 22. Caramel Cake, iced on top
- 23. Banana Cake, iced on top
- 24. Orange Cake, iced on top
- 25. Six Traditional Lamingtons
- 26. Six Pieces of Slice
- 27. Six pieces of Confectionary
- 28. Six Pieces of Shortbread
- 29. Six Anzac Biscuits

Best Exhibit Cake Classes 6-29 \$10 (MC)

Most successful Cake Classes 6-29 \$40 in memory of late Ruby Gossage

JUNIOR SECTION

14 TO 17 YEARS

- 30. Chocolate butter cake, iced on top
- 31. Plain butter cake, iced on top
- 32. Six chocolate muffins
- 33. Six plain scones, not joined
- 34. Six piece of slice, 1 variety any recipe

Best Exhibit classes 30-34 \$10 (MC)

10 TO 13 YEARS

- 35. Chocolate butter cake, iced on top only
- 36. Six plain scones, not joined
- 37. Six chocolate muffins, in papers
- [3 decorated biscuits see cake decorating](#)

Best exhibit classes 35—37 \$10 (TLE)

Most Successful classes 30—37 \$15 (TLE)

6 TO 9 YEARS

- 38. Chocolate butter cake, iced on top only
- 39. Six plain scones, not joined
- 40. Six chocolate muffins, in papers
- [3 decorated biscuits see cake decorating](#)

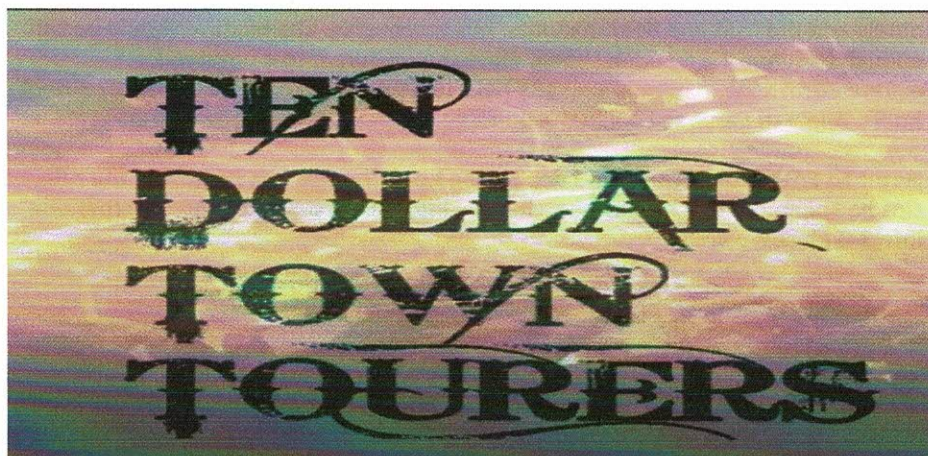
Best exhibit classes 39-40 \$10 (TLE)

5 YEARS & UNDER

- 41. 3 patty cakes iced
- [One decorated biscuit see cake decorating](#)

Best exhibit class 41 \$10 (TLE)

Most successful classes 38—41 \$15 (TLE)



RICH FRUIT CAKE COMPETITION

1ST PRIZE \$25

The following recipe is compulsory for all entrants entering Class 11

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

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

V5 MAY 2024



The following recipe is compulsory for all entrants in both
Class 18 and Class 19

ALL ENTRIES MUST BE THE WORK OF THE EXHIBITOR.

ONE BOWL CHOCOLATE BUTTER CAKE RECIPE

Ingredients

125g butter	1 teaspoon vanilla essence
3/4 cup caster sugar	1 1/4 cup self-raising flour
2 eggs	Pinch bicarbonate soda
3/4 cup milk	2 tablespoons cocoa—slightly rounded

Method

1. Grease and line a 20cm round tin.
2. Place all ingredients into a bowl & beat until the chocolate mixture changes colour & all the ingredients are combined. (A food processor can be used if you prefer.)
3. Pour the mixture into the tin. Bang the tin lightly on the bench to even out the mixture.
4. Cook in a moderate oven for about 1 hour (this will depend on your oven) until cake is cooked.

Hint: If your cake cracks on top this is usually a sign your oven temperature is too hot.

Hint: The cake will be ready when it springs back when touched in the centre, and the edge of the cake comes away from the tin.

5. Ice on top with chocolate icing after cake has cooled.



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MILL RUN	15kg	LYMPIA HORSE	20kg 500kg 1000kg
POLLARD	15kg	CUSTOM MIX	20kg 500kg 1000kg
		SHEEP & CATTLE NUTS	25kg 500kg 1000kg



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