

COOKERY

Steward: Sally Armstrong Ph: 0434 435 339

Entry Fee: Members: 40c Non Members 60c

Prize Class 1, 1st \$10 2nd \$5, Classes 2 to 40 1st \$2 2nd \$1

- All exhibits must be entered and in place before 9.30am on show day.
- All entries must have been made by the exhibitor.
- A list of exhibits must accompany all entries in this section.
- Exhibit cards must be secured to each exhibit by exhibitor, no pins.
- Exhibits to be entered on paper plate in clear plastic bag.
- No "cake mixes" allowed in any class unless otherwise stated.
- Maximum of two entries per exhibitor in any one class.
- Decorated and plain fruitcakes must be presented on a firm board.

1. Coleraine Cooking Challenge (Chocolate Dish of your choice)
Prize: 1st \$10 2nd \$5
2. My Favourite Cake – must include the name/type of cake
3. Tea Cake
4. Ginger Fluff, sandwich unfilled and uniced
5. Sponge Sandwich, iced and jam filled
6. Sponge Sandwich, iced and jam filled, open only to those who have never won a prize at the Coleraine P & A Society Show
7. Swiss Roll, jam filled – ends uncut
8. Honey Roll
9. Orange Cake, iced (Loaf tin)
10. Chocolate Square Cake, iced
11. Marble Cake, iced
12. Sultana Cake
13. Banana Bread, uniced, loaf tin
14. Ginger Bread, in square tin
15. Carrot Cake to be iced, square tin
16. Boiled Fruit Cake
17. Plum Pudding, cooked in cloth
18. Decorated Fruit Cake
19. Child's Decorated Cake - Novice
20. 3 Decorated Cupcakes
21. 4 Lamingtons, size 4 – 5 cm approx
22. 4 Cream Puffs, unfilled
23. 4 Shortbread
24. 4 Hedgehog
25. Two varieties of cooked slice, 2 pieces of each. Size 4cm x 7cm
26. Two varieties of uncooked slice, 2 pieces of each. Size 4cm x 7cm
27. 4 Chocolate Chip Biscuits
28. 4 Anzac Biscuits
29. 4 Yo-Yo's
30. 4 Gingernuts
31. 4 Kisses
32. 3 Sweet Muffins
33. 3 Savoury Muffins
34. 3 Plain Scones
35. 3 Sweet Scones
36. 4 Drop Scones

BREAD

37. Machine made Loaf of White Bread
38. Machine made Loaf of Wholemeal or Multigrain Bread
39. Machine made Fruit Loaf
40. Handmade Bread, not machine

Aggregate No's 1-40 Mrs A Templeton Memorial Trophy

VAS RICH FRUIT CAKE COMPETITION

Rules and Regulations

1. The entrant must follow the recipe and specifications provided below.
2. Each cake entered must be the bona fide work of the exhibitor.
3. Professionals are not eligible, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
4. The Rich Fruit Cake competition follows the three levels of competition: Show Level, Group Level and State Level.
5. An exhibitor having won at their local Show will bake another cake for the 2023 Group Final and then the winner of the Group Final will bake another cake for the State Final at the 2023 Royal Melbourne Show.
6. An exhibitor having won at Show Level is not eligible to enter any other Show until after the Group Final judging.
7. An exhibitor is only eligible to represent one Group in the State Final.
8. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

Local Show Level: First Prize \$10.00

State Final Prizes: First Prize \$200.00 & VAS State Final Trophy
Second Prize \$100.00
Third Prize \$50

Recipe

Ingredients:

250g Sultanas	250g Chopped Raisins
250g Currants	250g Soft Brown Sugar
250g Plain Flour	250g Butter
125g Chopped Mixed Peel	90g Chopped Blanched Almonds
90g Chopped Red Glace Cherries	60g Self Raising Flour
1/3 Cup Sherry or Brandy	4 Large Eggs
½ tspn Vanilla Essence	¼ tspn Grated Nutmeg
½ tspn Ground Cloves	½ tspn Ground Ginger
½ teaspoon Almond Essence	½ tspn Lemon Essence or finely Grated Lemon Rind

Method:

Cut the fruit & almonds into 3-4 pieces. 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, and 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 tin 20 cm square, straight sided, square cornered tin and bake in a slow oven for approximately 3½ - 4 hours. Allow the cake to cool in the tin.

VAS CARROT CAKE COMPETITION

Rules & Regulations

1. The entrant must follow the recipe and specifications provided below.
2. Each cake entered must be the bona fide work of the exhibitor.
3. Professionals are not eligible, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
4. The carrot cake competition follows the three levels of competition: Show Level, Group Level and State Level.
5. An exhibitor having won at their Local Show will bake another cake for the 2023 Group Final and then the winner of the Group Final will bake another cake for the 2023 State Final at the Annual VAS Ltd Convention.
6. An exhibitor having won at Show Level is not eligible to enter any other Show until after the Group Final judging.
7. An exhibitor is only eligible to represent one Group in the State Final.
8. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

Local Show Level: First Prize \$10.00

State Final Prizes: First Prize \$250.00 & VAS State Final Trophy

Second Prize \$100.00

Third Prize \$50

Recipe

Ingredients:

375g Plain Flour

2 tsp Baking Powder

1 ½ tsp Bicarb Soda

2 tsp ground cinnamon

¼ tsp ground nutmeg

½ tsp allspice

2 tsp salt

345g castor sugar

375 ml vegetable oil

4 eggs

3 medium carrots, grated (350 grams)

220g tin crushed pineapple, drained

180g pecan nuts crushed

Method:

1. Preheat the oven to 180C (160C fan), grease a 20cm round cake tin and line with baking paper.
2. Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, then add to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans. Mix to form a smooth batter and pour into the cake tin.
3. Bake for approximately 90 – 100 mins.
4. Remove from the oven and cool for 10 minutes in the tin on a wire rack. Remove from tin and cool on the wire rack.