

GOULBURN AP&H SOCIETY SHOW
SECTION 3 FOOD & COOKERY
THEME FOR 2021 - RESILIENCE

Steward: Lorraine McNeil Phone 0428 212 429 - Goulburn Show Office Phone 02 4821 6813

- * **ONLINE ENTRIES:** Due to COVID-19 we prefer entries to be submitted online. Entries can be submitted from 1st February to 2nd March 2021, details can be found on our website www.goulburnshow.com.au
 - * If entering at the VEOLIA ARENA please use the General Pavillion Entry Form.
 - * **Entry forms and fees will also be taken at the VEOLIA ARENA, Braidwood Road, Gate 4 on Saturday 27th February & Sunday 28th February 2021 from 12noon to 4pm. Also Monday 1st March & Tuesday 2nd March 2021 from 10am to 6pm.** Please check on our website for any updates relating to show entries taken at the VEOLIA ARENA. www.goulburnshow.com.au
 - * Exhibits are to be delivered to the GOULBURN BASKETBALL STADIUM on **Thursday 4th March 9am to 6pm.**
 - * Judging to take place on Friday 5th March.
 - * Collection of exhibits will be from **4.30pm Sunday 7th March.** Exhibits not collected on Sunday may be collected from the VEOLIA ARENA on Monday 8th March from 9am to 5pm. Cooking not collected by 5pm Monday 8th March will not be kept.

 - * **NO ENTRY FEE**
 - * **Prize Money** No cash prizes unless otherwise stated

 - * Each exhibitor is limited to **three (3) entries per class**
- CONDITIONS OF ENTRY**
- * Entries **MUST** be arranged on **BOARDS covered with foil or on firm PAPER PLATES**, only 2.5 cm larger than the entry.
 - * Please use clear plastic bags. NO CLING WRAP also do not use sticky tape to secure bags.
 - * Packet cakes not accepted unless otherwise stated. Exhibitor's tickets must be displayed on the plate NOT under the plate.

OUR THEME FOR 2021 "Resilience"
USE YOUR IMAGINATION

- 1 Our theme for 2021 **"Resilience"**
1st \$10.00 2nd \$5.00

RICH FRUIT CAKE COMPETITION

- 2 Rich Fruit Cake
Please see required COMPULSORY Recipe attached on back page
\$25 Prize money is sponsored by the Agricultural Societies Council

OPEN CAKE SECTION

- | | |
|--|----------------------------|
| 3 Sultana Cake | 12 Fruit Cake (OWN RECIPE) |
| 4 Carrot Cake (may be frosted) | 13 Plum Pudding |
| 5 Banana Cake (ICED) | 14 6 Savoury Muffins |
| 6 Marble Cake (NOT ICED) | 15 6 Fruit Muffins |
| 7 Jam Roll | 16 6 Decorated Cup Cakes |
| 8 Chocolate Cake (NOT ICED) | 17 6 Rock Cakes |
| 9 Date Loaf | 18 6 Plain Scones |
| 10 First Time Entrant (Cake of Choice) | 19 6 Plain Pikelets |
| 11 Specialty Cake (Name Variety) | |

CHAMPION RIBBON IN OPEN CAKE SECTION
VOUCHER DONATED BY TRAPPERS BAKERY

SLICES/BISCUITS/PIES - small plates please

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|---------------------------------|---|
| 20 4 Pieces of Caramel Slice | 25 4 Pieces of Fruit Slice |
| 21 4 Pieces of Peppermint Slice | 26 4 Pieces Slice of Choice (With Name) |
| 22 4 Pieces of Shortbread | 27 4 Jam Drops |
| 23 4 Melting Moments | 28 4 Anzac Biscuits |
| 24 Apple Pie (in foil tray) | 29 Pie of Choice (in foil tray) |

CHAMPION RIBBON FROM CLASSES 20 TO 29
VOUCHER DONATED BY TRAPPERS BAKERY

BREADS/ROLLS/BUNS - MACHINE & HANDMADE

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|--------------------------------------|-----------------------------------|
| 30 Bread White (Machine Made) | 34 Bread Wholemeal (Machine Made) |
| 31 Bread White (Handmade) | 35 Bread Wholemeal (Handmade) |
| 32 4 Bread Rolls, White or Wholemeal | 36 4 Hot Cross Buns |
| 33 Raisin Bread | |

CHAMPION RIBBON FROM CLASSES 30 TO 36

VOUCHER DONATED BY TRAPPERS BAKERY

MEN'S SECTION

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|--|---------------------------------|
| 37 Cake of Choice (Non packet with name) | 40 4 Patty Cakes (ICED) |
| 38 4 Pieces of Slice (Of Choice) | 41 4 Pumpkin Scones |
| 39 4 Anzac Biscuits | 42 Pie of Choice (in foil tray) |

CHAMPION RIBBON FROM CLASSES 37 TO 42

TROPHY DONATED BY LORRAINE & ROBERT McNEIL FOR CLASS 38

HOME MADE SWEETS - small plates please

- | | |
|----------------------------|-------------------------------|
| 43 6 Pieces of Fudge | 47 6 Pieces of Coconut Ice |
| 44 6 Pieces of Toffee | 48 6 Pieces of Peanut Brittle |
| 45 6 Pieces of Jelly Jubes | 49 6 Pieces of Mixed Sweets |
| 46 6 Pieces of Marshmallow | |

CHAMPION RIBBON FROM CLASSES 43 TO 49

VOUCHER DONATED BY TRAPPERS BAKERY

CAKE DECORATING SECTION

ALL CLASSES ARE JUDGED ON APPEARANCE ONLY AND NEED NOT BE CAKE BASED

Flowers to be handmade, food colouring must be edible. Tulle, ribbons and pillars can be used.

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| 50 Novice Decorated Cake Open (any occasion) | 53 Novice Decorated Cake (17 yrs & under) |
| 51 Celebration or Special Occasion Cake Open
(if 2 Tiers in height no more than 36cm in total) | 54 Mini Cake Novelty |
| 52 Arrangement of Hand Moulded Flowers
(no cake allowed) | 55 Decorated Cake (First Time Entrant) |

BEST EXHIBIT FROM CLASS 53

GIFT VOUCHER DONATED BY MARLYN MILLS

CHAMPION RIBBON FROM CLASSES 50 TO 55

GRAND CHAMPION RIBBON FROM CLASSES 3 TO 55

JUNIOR SECTION (17 years & under)

Please include age on entry form - small to medium paper plates

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|---|---|
| 56 Cake of choice (OPEN NOT ICED) | 64 4 Patty Cakes 12 yrs & over |
| 57 4 Patty Cakes 11 yrs & under | 65 4 Decorated Cupcakes 12 yrs & over |
| 58 4 Decorated Cupcakes 11 yrs & under | 66 4 Plain Scones 12 yrs & over |
| 59 4 Plain Scones 11 yrs & under | 67 4 Muffins of choice 12 yrs & over |
| 60 4 Muffins of choice 11 yrs & under | 68 4 Anzac Biscuits 12 yrs & over |
| 61 4 Anzac Biscuits 11 yrs & under | 69 4 Homemade Biscuits with name 12 yrs & over |
| 62 4 Homemade Biscuits with name 11 yrs & under | 70 4 Iced & Decorated Arrowroot Biscuits 4 yrs to 6 yrs |
| 63 4 Iced & Decorated Arrowroot Biscuits 7 yrs to 9 yrs | 71 4 Iced & Decorated Arrowroot Biscuits 10 yrs to 12 yrs |

1st PRIZE TROPHY PLUS RIBBON FOR CLASSES 57 & 58

DONATED BY ROBYN RYAN

DAY CARE SECTION

Must enter under day care/preschool name - not individual name

- | | |
|-------------------------|--|
| 72 4 Decorated Cupcakes | 73 4 Iced & Decorated Arrowroot Biscuits |
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JUST FOR THE JUNIORS

- 74 Teddy had a good time last year so this year we will take ONE Teddy only to the beach in a SMALL BASKET with his little towel, drink, piece of fruit, cupcake, hat and don't forget the sunscreen.

1st PRIZE TROPHY PLUS RIBBON 2nd PRIZE TROPHY PLUS RIBBON

DONATED BY LORRAINE MCNEIL

AGRICULTURAL SOCIETIES COUNCIL OF NSW

Rich Fruit Cake Competition

The following recipe is compulsory for all entrants:

Here's what you need:

250g (8oz) sultanas
250 g (8 oz) chopped raisins
250g (8oz) currants
125 g (4 oz) chopped mixed peel
90 g (3oz) chopped red glace cherries
90 g (3oz) 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 (8oz) 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

Here's what you do:

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover & 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 with a wooden spoon.

Place the mixture into a prepared **square** tin no larger than 20cm (8") and bake in a slow oven for approximately 3 ½ - 4 hours.
Allow the cake to cool in the tin

Cake Tips

- *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.*
- *Cakes to be placed on a covered board.*
- *Oven bags can be used to cover exhibit.*
- *Use a board of appropriate size for size of exhibit.*
- *No cake rack marks on bottom of exhibit.*
- *Do not turn cake upside down.*
- *Do not cut the entry before judging.*
- *Do not ice or decorate cake.*
- *Fruit in fruit cake should be even in size*
- *Cake is cooked evenly, centre is cooked not dry and no burning or cracking of top.*

*** First place at Goulburn Show will be required to bake a second "Rich Fruit Cake" in order to compete in the Group Final.**

*** Competitors may only represent one Show Society in a Group Final and only one Group in a State Final.**

*** Attention Judges – All Fruit cakes are to be cut in half when being judged.**

*** Prize money is sponsored by the Agricultural Societies Council.**