



Newcastle Regional Show
16 - 18 March 2012

COOKERY & JAMS

SPONSORED BY



Much more than you'd expect

SCHEDULE AND ENTRY FORM

Entries Close 5 pm – Friday 9 March 2012

ALL JUDGING IS OPEN TO THE PUBLIC WITH THE EXCEPTION OF ICED & DECORATED CLASSES.

COME AND SEE THE JUDGES TASTE & DISCUSS EACH EXHIBIT, WITH ANY QUESTIONS ANSWERED.

ANY QUERIES contact cookery steward on 49513799

proudly sponsored by



2012 NAB Newcastle Regional Show

16 - 18 March

WELCOME

We look forward to your participation and wish you well with your exhibits

HOW TO ENTER

You can enter any competition in the Newcastle Regional Show with these simple guidelines:

Part or all of the various schedules do change every year – therefore it is very important that you read your schedule thoroughly – including the conditions or regulations, making note of the relevant information, for example:

- ◆ closing date for entries into each section will vary
- ◆ inclusion of a stamped addressed envelope, if required
- ◆ inclusion of sample materials or bar-codes, if required
- ◆ size requirements for particular exhibits

Forward your entry form together with the appropriate entry fee to:

Newcastle A.H. & I. Association, P.O. Box 53, Broadmeadow, NSW 2292

Or hand deliver to:

Newcastle Regional Show Office, Inside Curley Road Gate Newcastle Showground Broadmeadow NSW 2292

General Information:

- Entries must be set out on the appropriate entry form and accompanied by the entry fee
- No late entries are accepted
- No refund of entry fees will be made

Judging:

- All decisions of the judge/s will be final
- All exhibitors are requested to refrain from conversing with the judge/s during judging unless asked to do so.

ENTRY TO THE SHOWGROUND

Exhibitors wishing to enter the showground during the running of the show will pay normal gate prices unless otherwise specified in this schedule, or if the exhibitor is a member of the Association.

Vehicular access is permitted in the lead-up and following the show, for the delivery and collection of your exhibit. Vehicular access is permitted for *animal exhibitors only* during the show.

MEMBERSHIP OF THE ASSOCIATION

Membership subscription for 2012 is \$25 (Junior membership is \$20) and members may in turn purchase additional tickets for guests at \$15 and children at \$10 each, which allows them unlimited entry into the show. Membership closes on 31 January 2012 so please contact the Show Office to apply.

To contact the Show Office

Write: to the above postal address

Phone: 02 4961 2085

Fax: 02 4961 6552

Email: admin@newcastleshow.com.au

Webpage: www.newcastleshow.com.au

~ Our thanks to the following 2002 'Save Our Show' Corporate Contributors ~

- P.D.Bulbeck P/L,
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- Jeff Phillips
- Joe Redman
- Keith Rudkin
- Stockland Jesmond

COOKERY CLASSES

~ IT IS THE RESPONSIBILITY OF THE EXHIBITOR TO READ THIS SCHEDULE CORRECTLY ~

Entries Close 5.00 pm on 9th March 2012

Separate entry forms are required for each individual exhibitor

NO LATE ENTRIES WILL BE ACCEPTED

Entry Fee: Icing & Decorating, \$2 per class – all other classes, \$1 per class

EXHIBIT DELIVERY

ALL DELIVERIES TO THE ENTERTAINMENT CENTRE – COOKERY SECTION

All exhibits must be delivered ready for judging, exhibit tickets will be put on the exhibits when they arrive. Please note that if you are delivering exhibits after 8.45 am you will be required to pay the gate entry fee.

- Classes 1 – 45 General Cookery: to be delivered on Friday 16th March 2012, 8.00 - 10.00 am
- Classes 46 - 51 Fruit Cakes & Puddings: to be delivered Friday 16th March 2012, 8.00 - 10.00 am
- Classes 52 – 68 Junior Cookery: to be delivered on Sunday 18th March 2012, 8.00 - 10.00 am
- Classes 69 – 80 Icing & Decorating (Open Classes) and Junior Icing and Decorating: to be delivered on Thursday 15th March 2012, 8.30 - 10.00 am

~ JUDGES' DECISIONS ARE FINAL AND NO CORRESPONDENCE WILL BE ENTERED INTO ~

JUDGING DATES AND TIMES

If attending, you will be required to pay the gate entry fee.

General Cookery & Fruit Cakes & Puddings - (Classes 1 to 51) - judged from 11.00 am on Friday 16 March 2012 in the Entertainment Centre - *JUDGING IS OPEN TO THE PUBLIC*

Junior Cookery - (Classes 52 to 68) - judged from 10.30 am to 12.30 noon on Sunday 18 March 2012 in the Entertainment Centre – *JUDGING IS OPEN TO THE PUBLIC*

Icing & Decorating - (Classes 69 to 80) - judged from 10.00 am on Thursday 15 March 2012 in the Entertainment Centre - *JUDGING IS NOT OPEN TO THE PUBLIC*

EXHIBIT COLLECTION

Exhibits are to be collected on Sunday 18th March 2012 between 4.30pm and 5.30 pm.

PLEASE NOTE: Because of possible extreme temperatures during the Show and unsealed cabinets, all items and containers will be destroyed except Jams & Pickles, Icing & Decorating, and Fruit & Plum Puddings.

AWARDS

PRIZE MONEY: as stated in Schedule.

PRIZE CARDS: will be issued only in accordance with Judges Awards.

RIBBONS: 1st and 2nd place ribbons will be awarded for all Classes.

Special Ribbons will be awarded where stated in the Schedule.

MEDALLIONS & TROPHIES: will be awarded as stated in Schedule

CONDITIONS AND RULES COOKERY SECTIONS

- 1 **AMATEURS ONLY TO ENTER (OF ANY AGE), WITH THE EXCEPTION OF ICING & DECORATING CLASSES 70 to 78.**
- 2 **EACH EXHIBITOR MAY ENTER ONE ENTRY ONLY IN EACH CLASS.**
- 3 **ALL EXHIBITS WILL BE STAGED ON CARDBOARD PLATES ONLY.**
- 4 **IT IS IMPORTANT NOT TO HAVE FLOUR ON CAKES FROM TINS.**
- 5 **RACK MARKS ON CAKES WILL LOSE YOU POINTS.**
- 6 **PATTY CAKES / MUFFINS SHOULD NOT BE COOKED OR PRESENTED IN PAPER CASES.**
- 7 **NO RING TINS ALLOWED.**
- 8 **NO PACKET CAKE, EXCEPT WHERE STATED.**
- 9 **IN 'GENERAL COOKERY' SECTION - ICE TOP OF CAKE ONLY AND ONLY TO EDGE OF TOP. NO DECORATIONS, i.e. COCONUT, CHERRIES, PEEL ETC.**
- 10 **NO ARTIFICIAL CHERRIES IN CAKES, ONLY GLAZED.**
- 11 **THE ASSOCIATION RESERVES THE RIGHT TO DESTROY COOKERY EXHIBITS THAT FERMENT OR SHOW SIGNS OF MOULD DURING THE PERIOD OF THE SHOW.**
- 12 **THE JUDGE SHALL HAVE THE RIGHT TO SAMPLE ALL FOODS AND PRESERVES - EXCEPT WHERE STATED.**

ALL CARE WILL BE TAKEN WITH ENTRIES, BUT NO RESPONSIBILITY WILL BE ASSUMED FOR LOSS OR DAMAGE TO EXHIBITS.

Special Prizes throughout the Cookery and Jams Section where stated.

GENERAL COOKERY

Classes 1 - 40: First - Medallion, Second – Ribbon

Judging - General Cookery & Fruit Cakes & Puddings - (Classes 1 to 51) - from **11.00 am on Friday 16th March 2012** in the Entertainment Centre - **JUDGING IS OPEN TO THE PUBLIC**

SPECIAL PRIZES THIS SECTION:

- **Special prize** for the **Best Exhibit** from Classes 14 – 35 to the Most Successful Exhibitor in General Cookery. Special Sashes will also be awarded. Prize donated by **NEWCASTLE KITCHEN & CUTLERY**
- **Special prize** for the **Most Successful Exhibitor** in General Cookery. Special Sash will also be awarded. Prize donated by **NEWCASTLE KITCHEN & CUTLERY**
- **Special prizes** for the **winning exhibits** in each of classes 8, 14, 27 and 29. Prize donated by **NEWCASTLE KITCHEN & CUTLERY**
- A prize for winner of Class 28 donated by **Warren Hulbert**.
- A **Trophy** has been donated by **ELLICE SCHRADER** for the best exhibit from classes 20 - 22. This is a perpetual trophy and will have the winner's name inscribed each year. A Medallion and Ribbon will be awarded to the winner.
- A **Memorial Prize** to be known as the **JILLIAN BUCKMAN PRIZE** has been donated by **GREG AND HARLEY BUCKMAN AND PAM CHAMBERS** for the Winner of Class 26 plus Ribbon.
- A **Trophy** has been donated by **ANNETTE BROOKER** for the Winner of Class 25. This is a perpetual trophy and will have the winner's name inscribed each year. A Medallion and Ribbon will be awarded to the winner.
- A **Prize** has been donated by **H & H HULBERT** for the winner of Class 15, plus ribbon.

Class No.

- 1 HOME MADE DAMPER – Flour not to be covering damper
- 2 PLATE OF FOUR PLAIN SCONES
- 3 PLATE OF FOUR SULTANA SCONES
- 4 PLATE OF FOUR DATE SCONES ALL SCONES TO BE STANDARD SCONE SIZE
- 5 PLATE OF FOUR PUMPKIN SCONES - no spices
- 6 PLATE OF SIX PIKELETS – approx 7cm circles
- 7 SHORTBREAD – six pieces
- 8 PLATE OF FOUR SMALL PATTY CAKES – not iced & not in paper cases ,butter cake only
- 9 PLATE OF FOUR PATTY CAKES – Frosted and decorated, butter cake only, standard muffin tin size.
- 10 PLATE OF 4 ROCK CAKES – no decoration or artificial fruit
- 11 PLATE OF SIX CHOCOLATE CHIP BISCUITS
- 12 PLATE OF SIX ANZAC BISCUITS –approx 6cms round
- 13 PLATE OF SIX GINGERBREAD MEN - undecorated
- 14 TEA CAKE (Tin size 20 cm round) – with cinnamon and sugar on top
- 15 DATE LOAF – no nuts, must be able to see dates when cut
- 16 PINEAPPLE AND DATE LOAF – to use recipe provided
- 17 LAMINGTONS – plate of four ,approx 4cm square, butter cake mixture
- 18 SULTANA CAKE – weighing not less than 750 gm (not iced). Suggested guide is - 250g butter, 250g sugar, no more than 500g sultanas. Should be light in colour, evenly cooked, not heavy, fruit evenly distributed, with a good balance of fruit and mixture. Cherries and peel not allowed, no almonds on top and sultanas not to be cut. Sherry allowed in recipe.
- 19 BUTTER CAKE – using 125gms butter (not iced)

SPONGE HINTS - layers are to be evenly risen. Tops should be smooth with no sugar spots or cooler track marks. They should be fine and delicate with no dusting of icing sugar.

- 20 SPONGE SANDWICH – 4 egg, (corn flour type), jam filled, (not iced)
- 21 GINGER SPONGE – 4 egg, jam filled
- 22 JAM ROLL – jam filled
- 23 ZUCCHINI LOAF – to use recipe provided (see attached sheet)
- 24 COFFEE SWIRL CAKE – to use recipe provided
- 25 ORANGE CAKE – iced with orange icing (not decorated), Round tin
- 26 BANANA CAKE – iced with white icing (not decorated), Loaf tin
- 27 BANANA AND COCONUT LOAF – to use recipe provided, not iced (see attached sheet)
- 28 CHOCOLATE CAKE – iced with chocolate icing (not decorated)
- 29 MARBLE CAKE – (not iced), Round tin
- 30 CARAMEL CAKE – to use recipe provided, un-iced, round (see attached sheet)
- 31 LEMON CAKE – using recipe provided, iced.
- 32 LEMON POPPYSEED – round (not iced)
- 33 CARROT CAKE – round/square tin, white frosting NOT cream cheese icing
- 34 SOUR CREAM BUTTER CAKE – using recipe provided
- 35 MUD CAKE – any flavour not iced sq / round tin
- 36 PLATE OF FOUR MUFFINS – 2 different varieties
- 37 COOKED SLICE - roughly 5cm x 3cm – 6 pieces, pastry base, any topping
- 38 APPLE SLICE – 4 pieces roughly 6cm square – pastry top and bottom , tin apples in middle

BREAD

- 39 ANY SOURDOUGH LOAF
- 40 ANY LOAF BREAD – white / brown

**GENERAL COOKERY
SPECIAL MENS' SECTION**

Classes 41 – 44: First – Medallion, Second – Ribbon

Judging - General Cookery & Fruit Cakes & Puddings - (Classes 1 to 50) from **11.00 am on Friday 17th March 2012** in the Entertainment Centre - **JUDGING IS OPEN TO THE PUBLIC**

- 41 ORANGE CAKE– un-iced ,use recipe provided (see attached sheet for recipe)
- 42 CHOCOLATE CAKE– iced, use recipe provided (see attached sheet for recipe)
- 43 PLAIN BUTTER CAKE – use recipe provided (see attached sheet)
- 44 BANANA CAKE – use recipe provided (see attached sheet for recipe)

FRUIT CAKES & PUDDINGS

Classes 45 - 50: First - Trophy, Second - Medallion

FRUIT CAKE HINTS - smooth top, not peaked centre but slightly rounded with no blotches on surface. Texture should be fine and even with no holes or tunnels. Fruit evenly distributed and not over-flavored with spices or essences. No artificial cherries.

PLUM PUDDING HINTS - must contain sultanas, currants, raisins and peel. Dates allowed but not cherries. Good shape with no holes and/or soggy, wet or mouldy patches. Must have a skin.

SPECIAL PRIZES THIS SECTION:

A Memorial Perpetual Trophy to be known as the **HEATHER HAWKINS TROPHY** has been donated by the **Hawkins Family** for the best Fruit Cake from Classes 45, 46, 47. A perpetual trophy, this will have the winner's name inscribed each year. A medallion and ribbon will also be awarded to the winner.

- 45 FRUIT CAKE – boiled, weighing not less than 1.5 kg, 20cm round or square tin, Using 250g butter
- 46 RICH FRUIT CAKE – weighing not less than 1.5 kg (not iced), 20cm round or square tin
- 47 LIGHT FRUIT CAKE – weighing not less than 750 gm (not iced), no spices allowed (Light in colour & texture - use white sugar not brown), 20cm round or square tin

ASC Rich Fruit Cake Competition: The winner will receive a cash prize of \$10 plus show ribbon and will be required to bake a second "Rich Fruit Cake" in order to compete in a semi-final (Zone Final) to be conducted by each of the fourteen groups of the Agricultural Societies Council of NSW. The winners of the Zone or Group finals will then be required to bake a third rich fruit cake for the final judging at the Sydney Royal Easter Show.

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

- 48 ASC RICH FRUIT CAKE – recipe attached. Newcastle local entries
- 49 PLUM PUDDING – boiled in a cloth, weighing not less than 1.5 kg
- 50 PLUM PUDDING – steamed

McGRATH ESTATE AGENTS JUNIOR CLASSES
JUDGING OPEN TO PUBLIC ON SUNDAY 18TH AT 10.30AM

Classes 51 – 67 Junior Cookery: to be delivered on Sunday 18th MARCH 8 am – 10.30 am

JUNIOR CLASSES GENERAL COOKERY - UP TO 12 YEARS

Classes 51– 59: First - Medallion, Second - Ribbon

For boys & girls not yet 13 years. Not to be packet cakes, except where marked.

PLEASE CHECK THE RULES OF ENTRY ON PAGE 1 FOR GUIDELINES.

SPECIAL PRIZES THIS SECTION:

Special prize for the winning exhibits in each of Classes 51, 53 and 58, donated by **NEWCASTLE KITCHEN & CUTLERY**

A \$10 prize for class 52 Plate of Four Scones donated by **LYN HOWARD**

A \$10 prize for class 59 Jam Drops donated by **LYN HOWARD**

- 51 PLATE OF SIX PIKELETS – 7cm circles approx
- 52 PLATE OF FOUR PLAIN SCONES
- 53 PLATE OF FOUR SMALL PATTY CAKES – iced and decorated. Judged on texture and decoration **NO PAPER CASES** , Standard Muffin size – as patty tins not readily available to all. Butter cake mixture only.
- 54 PLATE OF 4 MUFFINS – 2 different varieties, no paper cases
- 55 CHOCOLATE CAKE – iced on top with chocolate icing, (not decorated). 20cm tin
- 56 TEA CAKE – with sugar and cinnamon on top. 20cm tin
- 57 ANZAC BISCUITS – 6 only
- 58 PACKET CAKE – any type in round tin **ICED AND DECORATED**
- 59 JAM DROPS – Plate of 6

McGrath

McGRATH ESTATE AGENTS JUNIOR CLASSES GENERAL COOKERY 13 - 18 YEARS

Classes 60 – 68: First - Medallion, Second - Ribbon

For boys & girls who are 13 - 18 years old. Not to be packet cakes, except where stated.

PLEASE CHECK RULES OF ENTRY ON PAGE 1 FOR GUIDELINES.

SPECIAL PRIZES THIS SECTION:

CHAMPION EXHIBITOR for CLASS 60-68 will receive 2 gate tickets to ROYAL SYDNEY SHOW donated by the ROYAL AGRICULTURAL SOCIETY. This is based on an accrued point system. Two points for 1st and 1 point for 2nd

Special prizes for the winning exhibits in each of classes, 61, 63 and 66 donated by NEWCASTLE KITCHEN & CUTLERY

- 60 PLATE OF FOUR PLAIN SCONES
- 61 PLATE OF FOUR SMALL PATTY CAKES – iced and decorated, standard muffin tins to be used, Judged on appearance and texture NO PAPER CASES, butter cake only.
- 62 MARBLE CAKE –iced ,round/square tin 20cm
- 63 BUTTER CAKE – using recipe provided (see attached sheet)- un iced
- 64 ANY PACKET CAKE –iced, in round/ square tin
- 65 BANANA CAKE – iced on top, not decorated, Loaf tin
- 66 CHOCOLATE CAKE – iced on top with chocolate icing, (not decorated). 20cm round/ square tin
- 67 PLATE OF 6 ANZAC BISCUITS – approx 6cm round
- 68 PLATE OF FOUR GINGERBREAD MEN – decorated

McGRATH ESTATE AGENTS ICING & DECORATING - JUNIOR CLASSES – 8 TO 12 YEARS

For boys & girls who are not yet 13 years

First - Medallion, Second - Ribbon

Entry Fee \$1.00 per entry - Note that entries to be delivered on Thursday 15th March 2012

Icing and Decorating Classes: **HANDWORK ONLY**. No bought decorations allowed, other than those specified. **No cake will be cut.** Blocks, tins or suitable material may be used in place of actual cake. Non - Synthetic or handmade stamens are permissible. Cleats must be on boards

SPECIAL PRIZES THIS SECTION:

CUPID'S CAKE DECORATIONS, Broadmeadow, have donated a gift voucher for Best Exhibit in Class 69 plus Ribbon.

- 69 SIMPLE NOVELTY CAKE – to be iced and decorated, hand-work only. Ribbon, stamens, wire and a limited amount of edible manufactured food may be used as decoration. Not to be cut. (Imagination and decoration - main judging points)

McGRATH ESTATE AGENTS ICING & DECORATING - JUNIOR CLASSES 13 - 18 YEARS

For boys & girls who are 13 - 18 years old.

First - Medallion, Second - Ribbon

Entry Fee \$1.00 per entry - Note that entries to be delivered on Thursday 15th March 2012

Icing and Decorating Classes: **HANDWORK ONLY**. No bought decorations allowed, other than those specified. **No cake will be cut.** Foam blocks may be used in place of actual cake. Non – Synthetic or handmade stamens are permissible. Cleats must be on boards

SPECIAL PRIZES THIS SECTION:

CUPID'S CAKE DECORATIONS, Broadmeadow, have donated a gift voucher for Best Exhibit Class 70 plus Ribbon.

- 70 SIMPLE NOVELTY CAKE – to be iced and decorated, hand-work only. Ribbon, stamens, wire and a limited amount of edible manufactured food may be used as decoration. Not to be cut. (Imagination and decoration – main judging points)

McGrath

ICING AND DECORATING – OPEN

Classes 71 – 76: First – Trophy, Second – Medallion

Classes 71 to 76 are Icing and Decorating Classes, **HANDWORK ONLY**. No bought decorations allowed, other than those specified. **No cake will be cut**. Blocks, tins or suitable material may be used in place of actual cake. Non – Synthetic or handmade stamens are permissible. Cleats must be on boards.

SPECIAL PRIZES THIS SECTION:

The “**JEAN MACKAY MEMORIAL PRIZE**” has been donated by **THE CAKE DECORATORS’ ASSOCIATION HUNTER BRANCH OF NSW** for the best judged exhibit in Classes 71 to 76, plus Ribbon, excluding Class 72.

MAVIS MEPHAM has donated a prize for the winner of Class 72, plus Ribbon.

All cake must have cleats or runners on Base Board.

- 71 ICED AND DECORATED WEDDING CAKE – Not less than 2 tiers. Tiered cakes not necessarily one above the other, but two or more at staggered levels, must be presented on a common base presentation board. All tiered boards to be fully covered (top and underneath) Wire, ribbon, tulle, non synthetic stamens, manufactured pillars and small vase permitted
- 72 MODERN BRIDE’S WEDDING CAKE – Not less than 2 tiers, no extension or lace, minimum gold/silver paint allowed. Plain/gold cupid or small ornament, string pearls, ribbon allowed. Presentation board no more than 60 x 60 cm
- 73 MOST ORIGINAL ICED AND DECORATED CAKE – The following edible food products may be used on the cake or board - coloured sugar, coconut, piping gel, royal icing. Maximum height 36”. Doll, ribbon, wire and non-synthetic stamens permissible
- 74 SINGLE TIER DECORATED BIRTHDAY, CHRISTENING OR ANNIVERSARY CAKE – Tulle, ribbon, small doll & wire permissible
- 75 MINIATURE SPECIAL OCCASION BIRTHDAY CAKE – Suitable for a girls 21st. Ribbon, tulle, hand made or NON synthetic stamens permissible. The base board, including the decoration, must fit inside a 15cm square. The cake, when covered, must not exceed 11cm at the widest point, (regardless of shape)
- 76 A FLORAL ARRANGMENT – on a base of your own choice

ICING AND DECORATING - NOVICE SECTION

A novice is an exhibitor who has not won a first prize in an iced and decorated class at a previous Newcastle Show.

SPECIAL PRIZE: The “**JEAN MACKAY MEMORIAL PRIZE**” has been donated by the **CAKE DECORATORS’ ASSOCIATION HUNTER BRANCH OF NSW** for the best judged exhibit in the Novice Section 77 to 79, plus Ribbon.

- 77 SINGLE TIER CELEBRATION CAKE – Iced and decorated. Ribbon, Non Synthetic stamens and wire permitted
- 78 NOVELTY CAKE – The following edible food products may be used on the cake or board, coloured sugar, coconut, piping gel, royal icing. Maximum height 36”, Doll, ribbon, wire and non- synthetic stamens permissible
- 79 WEDDING CAKE – not less than 2 tiers

RECIPES

PINEAPPLE AND DATE LOAF - Class 16

1 ½ cups chopped dates
125g butter
450g crushed pineapple in heavy syrup
½ cup sugar
2 eggs beaten
2 cups SR flour

Place dates, sugar and pineapple in saucepan. Bring to boil, stirring and simmer for 3 minutes. Cool.
Stir in remaining ingredients.
Cook in a moderately slow oven for approximately 1 ¼ hours using a loaf tin.

ZUCCHINI LOAF - Class 23

2 cups grated zucchini
3 eggs
2 cups castor sugar
2 ½ cups self-raising flour
⅓ cup canola oil
1 cup chopped walnuts
3 teaspoons vanilla essence
¼ teaspoon baking powder
1 teaspoon salt
2 teaspoons cinnamon

Beat eggs, add sugar, vanilla and oil. Beat until mixture thickens slightly and add remaining ingredients. Mix together and pour into two loaf tins. Bake for 45 minutes at 180°C. Not iced. Enter your best cake and eat the other.

Coffee Swirl Cake - Class 24

125g butter
¾ cup sugar
2 eggs
2 cups SR flour
½ cup milk
1 tbsp instant coffee powder dissolved in 2 tblsp milk

Cream butter & sugar; add eggs and then flour & milk. Spoon 2/3 mixture into small round/sq tin. Mod oven approx., 30 minutes

BANANA and COCONUT LOAF – Class 27

1 cup dessicated coconut
1 cup castor sugar
1 ½ cups S.R. flour
1 cup mashed banana
1 egg beaten
1 cup milk
1 tsp vanilla

Beat all together and cook in loaf tin at 170°C for about 1 hr or until cooked. Not iced.

CARAMEL CAKE – Class 30

125 g butter
1 teaspoon vanilla extract
1 cup (220g) firmly packed brown sugar
2 eggs
1 tablespoon golden syrup

1 cup (150g) plain flour
½ cup (75g) self-raising flour
1 teaspoon ground cinnamon
½ cup milk

Preheat oven to 180°C / 160°C fan-forced. Grease deep 20cm round cake pan; line base with paper. Beat butter, extract and sugar in small bowl with electric mixer until light and fluffy. Beat in eggs and golden syrup. Transfer mixture to large bowl; fold in sifted dry ingredients and milk. Pour mixture into pan.
Bake cake about 50 minutes. Stand pan 5 minutes, turn, top-side up, onto wire rack to cool.

LEMON CAKE – Class 31

125g butter, chopped
2 teas grated lemon rind
¾ cup (165g) castor sugar
2 eggs
1 ½ cups (225g) self-raising flour
2 tablespoons full cream milk powder
½ cup (125ml) water

Grease loaf tin. Combine all ingredients in medium bowl of electric mixer, beat on low speed until all ingredients are combined. Then beat on medium speed until mixture is smooth and changed in colour. Pour into prepared loaf tin. Bake in moderate oven for about 40 minutes. Turn onto wire rack to cool. Ice.

SOUR CREAM BUTTER CAKE - Class 34

125gms butter
1tsp vanilla essence
1 cup castor sugar
3 eggs
1 ¼ cups Plain flour
1/3 cup sour cream

Cream butter and sugar; add essence and eggs then remaining ingredients.
Cook in loaf tin in moderate slow oven for approx. 1¼ hours. Ice with lemon icing, NOT frosting

ORANGE CAKE – Class 41

1 ½ cups S.R. flour
1 cup sugar
grated rind of orange
125gm melted butter
2 eggs beaten

Juice orange and add milk to make ½ cup. Beat this with all other ingredients. Moderate oven in loaf tin. Not iced.

Special Men's Recipe - Class 42

CHOCOLATE CAKE

185g butter
2 tsp vanilla essence
1 ¾ cups castor sugar
3 eggs
2 cups self raising flour
2/3 cup cocoa

1 cup water

Combine all ingredients and mix until smooth.
Bake in moderate oven
Use a 23 cm round tin
Ice with Chocolate icing, on top only

Plain Butter Cake – Class 43 & 62

125gm butter
1 cup sugar
2 eggs
2 cups S.R. flour
 $\frac{3}{4}$ cup milk
1 tsp vanilla

Cream butter and sugar, beat in remaining ingredients. Moderate oven. 20cm round or square tin. Not iced.

Special Men's Recipe – Class 44

BANANA CAKE

125 gms butter / margarine
185 ms sugar
2 eggs
3 mashed bananas
1 $\frac{1}{2}$ cups plain flour
1 $\frac{1}{2}$ tsp baking powder
1 tsp bicarb soda
2 tbsp milk

Cream butter and sugar, add rest EXCEPT bananas. Mix well.
Lastly mix in bananas, making sure they are distributed well.
Cook in a loaf tin (large)
180 deg 30-40 mins or until cooked
NO ICING

THE AGRICULTURAL SOCIETIES COUNCIL OF NSW RICH FRUIT CAKE COMPETITION – CLASS 48

The following recipe is compulsory for all entrants.

RICH FRUIT CAKE

Here's what you need:

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
 $\frac{1}{2}$ tsp lemon essence **OR** finely grated lemon rind
 $\frac{1}{2}$ teaspoon almond essence
 $\frac{1}{2}$ 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 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 tin no larger than 20cm (8") and bake in a slow oven for approximately 3 $\frac{1}{2}$ - 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.

JAMS & PICKLES

~ IT IS THE RESPONSIBILITY OF ENTRANTS TO READ THIS SCHEDULE CORRECTLY ~

Entries Close 5.00 pm Wednesday 9 March 2012

ENTRY FEE: JAMS & PICKLES - \$1 PER ENTRY - NURSING HOMES/HOSTELS - \$1 PER ENTRY

JARS ARE AVAILABLE AT PENDER BEEKEEPING SUPPLIES, CARDIFF. TEL: 49566166

PLEASE NOTE: A SELF ADDRESSED STAMPED ENVELOPE MUST BE ENCLOSED WITH YOUR ENTRY SO THAT EXHIBITOR STICKERS CAN BE FORWARDED TO YOU.

NO LATE ENTRIES WILL BE ACCEPTED

EXHIBIT DELIVERY

Jams & Pickles - (Classes 100 to 145) to be delivered on Thursday 15th March 2012 between 10.30 am – 12 noon or Friday 16th March 2012 between 8.00 am – 10.00 am, to the Entertainment Centre

For the convenience of exhibitors forwarding exhibits by rail - these must be consigned, freight paid to –
The Secretary, Newcastle A H & I Association, Newcastle Showground, BROADMEADOW NSW 2292
Return freight must be enclosed with entry.

EXHIBIT COLLECTION

Exhibits may be collected on **Sunday 18th March 2012** from **4pm – 5 pm**.

JUDGING DATES AND TIMES

Jams & Pickles - (Classes 100 to 148) - judged from 2 pm Friday 16th March 2012 – JUDGING IS OPEN TO THE PUBLIC – Judge will taste each exhibit, discuss it and answer questions.

CONDITIONS - JAMS & PICKLES SECTION

- 1 Minimum size Jar 500 gms. Jars may be weighted. TO BE CLEAN, NO OLD LIDS.
- 2 All exhibits to be wholly made by the exhibitor
- 3 ONE entry per class except for collections
- 4 Each bottle MUST be labeled with the contents of the jar.
- 5 No paper or cello tops to be used.
- 6 Brand names on containers are not to be visible.
- 7 No paper is to be screwed under the lid and jam jars are not to be sealed with wax or have covers.
- 8 Exhibitors must not show an exhibit which has previously been shown at a Newcastle Regional Show.
- 9 Exhibit stickers will be posted with your receipts. Please place stickers on jars before delivering to the Showground.

SPECIAL AWARDS AND PRIZES THIS SECTION

PRIZE CARDS: will be awarded for 1st and 2nd place in all classes.

RIBBONS: will be awarded for 1st and 2nd place in all classes.

MEDALLIONS: will be awarded to the winner of each class.

CHAMPION EXHIBITOR: (Classes 100 - 139): the winner will receive 2 gate entry tickets to the Sydney Royal Show, donated by the **ROYAL AGRICULTURAL SOCIETY** plus a Rosette.

MRS. LYN HOWARD has donated a special prize for the winner of 113

Special prizes for the winning exhibits in each of Classes 101, 107 and 131. Donated by **NEWCASTLE KITCHEN & CUTLERY**

Special Prize for the Best Judged Exhibit in the Jams and Jelly Section, classes 100 – 117 (excluding classes 101, 107, plus special ribbon. Donated by **NEWCASTLE KITCHEN & CUTLERY**

Special Prize for the Best Judged Exhibit in the Pickles and Sauces Section, classes 121 – 137 (excluding class 131) plus special ribbon. Donated by **NEWCASTLE KITCHEN & CUTLERY**

Special Cash Prizes will be awarded for the Novice classes in Jams and Jellies and Pickles & Sauces, as marked.

JAM & JELLY CLASSES

- 100 TRADITIONAL ORANGE MARMALADE
- 101 ANY OTHER CITRUS MARMALADE (citrus only)
- 102 APRICOT JAM – using fresh fruit
- 103 ANY OTHER STONE FRUIT JAM
- 104 RIPE TOMATO JAM. – TOMATO ONLY – NO LEMON/ GINGER ETC
- 105 JAM MADE FROM A SINGLE TROPICAL FRUIT
- 106 JAM MADE FROM A COMBINATION OF TWO OR MORE TROPICAL FRUITS
- 107 STRAWBERRY JAM
- 108 PLUM JAM – plum only ie no port etc
- 109 APRICOT JAM – using dried fruit
- 110 ANY OTHER FRUIT JAM
- 111 BERRY JAM e.g. Blackcurrant, raspberry
- 112 SAVOURY JAM
- 113 BEST COLLECTION OF JAMS – 2 jars (not citrus)
- 114 BEST COLLECTION OF JAMS – 2 jars (citrus)
- 115 LEMON BUTTER
- 116 SWEET JELLY
- 117 SAVOURY JELLY

NOVICE CLASSES

A novice is an exhibitor who has not won a first prize in the Jam section at a previous Newcastle Regional Show.

A special prize of \$10 will be awarded for the winner of each of the following **Novice classes**, donated by **EVA WHITTAKER**

- 118 Lemon Butter
- 119 Berry Jam e.g. Blackcurrant, raspberry etc
- 120 Orange Marmalade

PICKLE & SAUCES CLASSES

- 121 TOMATO RELISH
- 122 RELISH (any variety)
- 123 CHILLI RELISH
- 124 MUSTARD PICKLES
- 125 PICKLE - GENERAL
- 126 PICKLE - CLEAR - SINGLE VEGETABLE (vinegar only , no oil)
- 127 PICKLE - CLEAR - MIXED VEGETABLE (vinegar only)
- 128 PICKLED ONIONS - CLEAR - IN VINEGAR
- 129 FRUIT BASED SAUCE - SAVOURY
- 130 FRUIT BASED SAUCE - SWEET
- 131 SWEET CHUTNEY
- 132 MUSTARD/PASTE - HOMEMADE (any variety)
- 133 BOTTLE FLAVOURED VINEGAR
- 134 BOTTLED FLAVOURED OIL
- 135 BOTTLED SALAD DRESSING
- 136 SAUCE – any other. E.g. Plum Tomato
- 137 BEST COLLECTION – 2 jars (from class 121 – 137)

NOVICE CLASSES

A novice is an exhibitor who has not won a first prize in the Pickle & Sauces section at a previous Newcastle Regional Show.

A special prize of \$10 will be awarded for the winner of each of the following **Novice classes**, donated by **EVA WHITTAKER**.

- 138 Mustard Pickles
- 139 Tomato Relish

.....
~ Our thanks to the following donors:

**Annette Brooker
Warren Hulbert
RAS of NSW
Cupid's Cake Decorations
Eva Whittaker**

**Hawkins Family
Harley Buckman
Pam Chambers
The Cake Decorators Association Hunter Branch of NSW**

**Lyn Howard
Mavis Mepham
Ellice Schrader**

AGRICULTURAL SOCIETIES COUNCIL OF NSW INC.

PARENTAL INDEMNITY AND WAIVER

RISK WARNING

The Agricultural Societies Council of New South Wales advises that the participation, including passive participation, in events or activities at an agricultural show contains elements of risk, both obvious and inherent. The risks involved may result in property damage and/or personal injury including death.

1. I, the undersigned acknowledge, agree, and understand that participation, including passive participation, in events and activities at this, or at any show contains an element of risk of injury.
2. I, the undersigned acknowledge, agree, and understand that the risk warning at the top of this form constitutes a 'risk warning' for the purpose of Division 5 of the Civil Liability Act 2002 (NSW).
3. I understand that by participating in this show,.....(name of minor) may become exposed to the risk of injury, and I consent to the participation.
4. I, the undersigned assert that the above named minor voluntarily consents to participation in this show.
5. I, the undersigned acknowledge the risk referred to above and agree to waive any and all rights that I, the above named minor, or any other person, may have against the Newcastle Regional Show in relation to any loss or injury (including death) that is suffered by the above named minor as a result of participation in this show.
6. The undersigned must continually indemnify the Newcastle Regional Show on a full indemnity basis against any claim or proceeding that is made, threatened or commenced, and any liability, loss, including consequential loss, and loss of profits, damage or expense (including legal costs on a full indemnity basis) that the Newcastle Regional Show incurs or suffers, as a direct or indirect result of the above named minor's participation in any event held by the Newcastle Regional Show.

I have read this form and acknowledge and agree with its contents, I have made any further enquiries which I feel are necessary or desirable and fully understand the risks involved in this activity

I, of
..... am the parent/guardian of

Name:

Address: Postcode:.....

Signature:.....

Date:

Signed for and on behalf of The Newcastle Regional Show.

Name:

Signature:.....

Date:

pto→

AGRICULTURAL SOCIETIES COUNCIL OF NSW INC.

ADULT INDEMNITY AND WAIVER

RISK WARNING

The Agricultural Societies Council of New South Wales advises that the participation, including passive participation, in events or activities at an agricultural show contains elements of risk, both obvious and inherent. The risks involved may result in property damage and/or personal injury including death.

1. I, the undersigned acknowledge, agree, and understand that participation, including passive participation, in events and activities at this, or at any show contains an element of risk of injury and I agree that I undertake any such risk voluntarily of my own free will and at my own risk.
2. I, the undersigned acknowledge, agree, and understand that the risk warning at the top of this form constitutes a 'risk warning' for the purpose of Division 5 of the Civil Liability Act 2002 (NSW).
3. I the undersigned acknowledge the risk referred to above and agree to waive any and all rights that I, or any other person claiming through me, may have against the Newcastle Regional Show in relation to any loss or injury (including death) that is suffered by me as a result of my participation in this show.
4. The undersigned must continually indemnify the Newcastle Regional Show on a full indemnity basis against any claim or proceeding that is made, threatened or commenced, and any liability, loss, (including consequential loss, and loss of profits), damage or expense (including legal costs on a full indemnity basis) that the Newcastle Regional Show incurs or suffers, as a direct or indirect result of the undersigned's participation in any event held by the Newcastle Regional Show.

I have read this form and acknowledge and agree with its contents, I have made any further enquiries which I feel are necessary or desirable and fully understand the risks involved in this activity

Name:

Address: Postcode:.....

Signature:.....

Date:

Signed for and on behalf of The Newcastle Regional Show.

Name:

Signature:.....

Date:

pto→