



1-2-3 March 2019

GENERAL AND JUNIOR COOKERY SCHEDULE

Entries Close: 4 pm – Friday 22nd Feb 2019
ENTRY Fee: \$ 1.00

All Cookery enquiries please ring the Cookery steward. 4990 9639

For entries please send to email below with the day that the amount was deposited.
helen@newcastleshow.com.au

Bank details for entry fees:

BSB: 032 505
Account number: 179874
Reference: PLEASE STATE (Cookery-Surname)

POSTAL ENTRIES

Newcastle Regional Show
P.O. Box 53
BROADMEADOW.NSW. 2292
(No cash please in envelopes)

Follow us on Facebook,  Find us on: facebook,  Twitter, and Newcastle Regional Show webpage

DELIVERY INSTRUCTIONS.

THE COOKERY PAVILION FOR 2019 WILL BE SITUATED THE SAME AS 2018 UNDER THE GRANDSTAND.

All exhibits must be delivered ready for judging, exhibit tickets will be put on the exhibits when they arrive.

NO DELIVERIES WILL BE ACCEPTED BEFORE 8.15 AM

If you are delivering exhibits after 8.55 am you will be required to pay the gate entry fee.

- Classes 1 – 41 General Cookery: to be delivered on Saturday March 2, 2018 between 8.30 & 10.00 am
- Classes 42 -62 Junior Cookery: to be delivered on Sunday March 3, 2018 between 8.30 - 10.30 am

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

JUDGING DATES AND TIMES

If you wish to see the judging you will be required to pay the normal gate entry fee.

General Cookery, Fruit Cakes & Puddings (Classes 1 - 41) judged from 11.00 am on Saturday March 2

Junior Cookery (Classes 42 – 62) judged from 11 am to 1.30pm Sunday March 3.

EXHIBIT COLLECTION - EXHIBITS TO BE COLLECTED ON SUNDAY, MARCH 3RD BETWEEN 4 & 6PM.

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.

OUR THANKS TO THE FOLLOWING DONORS

Eva Whittaker

Mrs Lyn Howard

Greg and Harley Buckman

The Hawkins Family

Ellice Schrader

Helen Robinson

Dianne Griffiths

Kevin Baldwin

Felicity Thomson

Newcastle Cookery Committee.

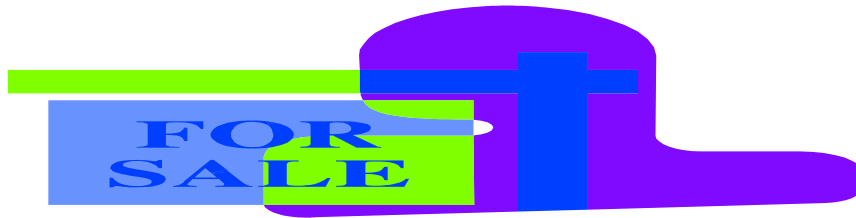
Jeanette Henderson

Royal Agricultural Society

H & H Hulbert

Annette Brooker

Pam and Kevin Chambers



We are always asked by the public if cakes can be purchased, and as this occurs at other shows we have decided to do this as they are destroyed on Sunday 3rd March at the conclusion of the Show.

This means:

The exhibitors have to agree to their cake being sold.

Only ½ will be sold with remaining ½ displayed as usual.

Only to be sold after judging. All monies raised will go to the Cookery Section, Newcastle Regional Show.

A red dot will be placed on the exhibit card to indicate the item is for sale.

If you wish to participate let the volunteers know when delivering your goods.

All care will be taken with entries, but no responsibility will be assumed for loss or damage to Exhibits.

GENERAL COOKERY

Classes 1 – 41: Trophies and special ribbons as per schedule. First & Second, Prize card and Ribbon

SPECIAL PRIZES THIS SECTION:

- Special prize for the **Most Successful Exhibitor** in General Cookery. **2x Gate Entry Passes to the Royal Sydney Show** donated by the **ROYAL AGRICULTURAL SOCIETY**. Special Sash will also be awarded. Except classes 27-29
- **Best Exhibit Class 12 - 29** Cash prize \$20 donated by **FELICITY THOMSON**
- Special Prize - **Runner Up - Most Successful Exhibitor** – \$50 donated by: **FELICITY THOMSON, Except 27-29**
- All Perpetual Trophies have winners name engraved and a ribbon given.
- **H & H HULBERT PERPETUAL TROPHY** will be awarded for the winner of Class 10. Date Loaf
- A **Perpetual Trophy** donated by **ELLICE SCHRADER** for the best exhibit from classes 14-16.
- The **ANNETTE BROOKER** perpetual trophy for the Winner of Class 17.
- The **JILLIAN BUCKMAN PRIZE** donated by **GREG AND HARLEY BUCKMAN** the Winner of Class 18.
- The **WARREN HULBERT PERPETUAL TROPHY** for best chocolate cake, (class 19.)
- The **PAM & KEN CHAMBERS** Perpetual Trophy for Best Marble Cake,(Class 20,)
- **Cash Prizes of \$10** have been donated by **HELEN ROBINSON** (classes 3 &11)
- **Cash Prizes of \$10** have been donated by **DIANNE GRIFFITHS** (classes 13 & 22)
- **ANZAC PERPETUAL TROPHY** (class 8) Donated by the **Cookery Committee**.
- The **BRETTON GAMBRILL** Perpetual Trophy (class 35.)
- Cash prize of \$10 donated by **FELICITY THOMSON** for classes 22,23 &26

Class No.

- 1 PLATE OF FOUR PLAIN SCONES
- 2 PLATE OF FOUR DATE SCONES
- 3 PLATE OF FOUR PUMPKIN SCONES - no spices
- 4 PLATE OF SIX PIKELETS – approx. 7cm circles
- 5 SHORTBREAD –10-15mm thick six pieces
- 6 PLATES OF FOUR SMALL PATTY CAKES – not iced & not in paper cases, butter cake only.
- 7 PLATE OF FOUR PATTY CAKES – Frosted and decorated, butter cake only, standard muffin tin size no paper cases.
- 8 PLATE OF 6 ANZAC BISCUITS. –approx. 6cms round. (Anzac Trophy awarded. Donated by Cookery Section.)
- 9 TEA CAKE (Tin size 20cm round)- with cinnamon and sugar on top.
- 10 DATE LOAF- No nuts, must be able to see dates when cut.
- 11 LAMINGTONS- plate of four, approx. 4cm square, butter cake mixture.
- 12 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.
- 13 BUTTER CAKE – (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.

- 14 SPONGE SANDWICH – 4 egg, (corn flour type), jam filled, (not iced)
- 15 SPONGE ROLL- jam filled
- 16 GINGER SPONGE – jam filled
- 17 ORANGE CAKE – iced with orange icing (not decorated), Round tin
- 18 BANANA CAKE – iced with white icing (not decorated), Loaf tin.
- 19 CHOCOLATE CAKE – own recipe iced with chocolate icing (not decorated)
- 20 MARBLE CAKE – (not iced), Round tin
- 21 ZEBRA CAKE - RECIPE INCLUDED TO BE USED
- 22 FEATURE CAKE –. Any type of Pumpkin cake, with pumpkin primary ingredient. uniced, round tin & labelled
- 23 CARROT CAKE – round/square tin, white frosting NOT cream cheese icing
- 24 COOKED SLICE - roughly 5cm x 3cm – 6 pieces, pastry base, any topping
- 25 CHOCOLATE MUD CAKE- uniced round/ square tin
- 26 MUD CAKE either white or caramel, uniced, round/sq tin

MENS' SECTION (MEN CAN ALSO ENTER THE GENERAL COOKERY SECTIONS)

Classes 27-29: First & Second, Prize card and Ribbon

KEVIN BALDWIN has donated a **\$10 prize for classes (28 &29)**

- 27 CHOCOLATE CAKE– ICED, MUST use recipe provided
- 28 PLAIN BUTTER CAKE –MUST use recipe provided not iced
- 29 ZEBRA CAKE – MUST USE RECIPE PROVIDED

FRUIT CAKES & PUDDINGS

Classes 30-38 First – Trophy and card. Second, Prize card and Ribbon

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. Dates allowed but not cherries. Good shape with no holes and/or soggy, wet or moldy patches. Must have a skin if boiled.

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 30-32. A perpetual trophy, this will have the winner's name inscribed each year. A ribbon will also be awarded to the winner.

- 30 FRUIT CAKE – boiled, weighing not less than 1.5 kg, 20cm round or square tin, Using 250g butter
- 31 RICH FRUIT CAKE – weighing not less than 1.5 kg (not iced), 20cm round or square tin
- 32 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 \$20 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

BRETTON GAMBRILL: Perpetual Trophy for class 35. The winner's name inscribed each year plus a Ribbon
FELICITY THOMSON has donated a cash prize of **\$10 for CLASSES (30 – 38)(EXCEPT CLASS 33)**

- 33 ASC RICH FRUIT CAKE – recipe attached. Newcastle local entries
- 34 PINEAPPLE FRUIT CAKE – square/round tin
- 35 BRETTON GAMBRILL ANY OTHER FRUIT CAKE- round sq tin, i.e. Tea, diabetic, chocolate, mango. Just label it for judging.
- 36 FRUIT CAKE- American /stained glass.
- 37 PLUM PUDDING – boiled in a cloth, weighing not less than 1.5 kg
- 38 PLUM PUDDING – steamed

ASC RICH FRUIT CAKE RECIPE – Class 33 THIS RECIPE IS COMPULSORY AND MUST BE USED

INGREDIENTS:

250g (8 oz) sultanas	¼ teaspoon grated nutmeg
250 g (8 oz) chopped raisins	½ teaspoon ground ginger
250 g (8 oz) currants	½ teaspoon ground cloves
125 g (4 oz) chopped mixed peel	250g butter
90 g (3oz) chopped red glace cherries	250g soft brown sugar
90 g (3 oz) chopped blanched almonds	½ teaspoon lemon essence or finely grated lemon rind
1/3 cup sherry or brandy	½ teaspoon almond essence
250 g (8 oz) plain flour	½ teaspoon vanilla essence
60 g (2 oz) self-raising flour	4 large eggs

DIRECTIONS:

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 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

NURSING HOME/HOSTEL SECTION

Prize card and Ribbon are awarded and a **plaque for most successful home is sponsored by JEANETTE HENDERSON.**

39 DECORATED MUFFINS-(Plate of 4) can be entered by individual residents or facility. To be judged on presentation only. Can leave muffins in paper cases if required to make transport easier.

40 BUTTER CAKE- not iced RECIPE PROVIDED MUST BE USED

41 CHOCOLATE CAKE - iced RECIPE PROVIDED MUST BE USED

RECIPES

Class 27 - 46

CHOCOLATE CAKE

125gm butter

1 1/4 cup sugar

2 eggs

1 3/4 cups SR flour

2 tbsp. Cocoa

½ tsp. bi-carb

1 cup milk

Mix all ingredients well. 180deg, approx.1 hour.

Ice with Chocolate icing, on top only

PLAIN BUTTER CAKE – Class 28

125gm butter

1 cup sugar

2 eggs

2 cups S.R. flour

¾ Cup milk

1 tsp vanilla

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

Zebra Cake—NEW- Class 21

4 eggs

2 Cups self-raising flour

1 Cup Caster sugar

2 tablespoons COCOA powder

2 teaspoons Vanilla extract

¾ Cup vegetable oil and ½ Cup milk



Pre heat oven 180°Grease a 22cm round tin, line base and sides with baking paper, beat eggs, sugar

Class 57

BANANA CAKE

125 grams butter / margarine

185 gms sugar

2 eggs

3 mashed bananas

1 ½ cups plain flour

1 ½ 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

Not iced.

and vanilla in bowl for about 5 minutes or until thick and creamy, whisk oil and milk in a jug to combine, add the oil mixture and sifted flour mixture in 2 batches to the egg mixture then fold in until just combined .Divide mixture into 2 equal portions, fold sifted cocoa into 1 portion working quickly, pour ¼ cup plain batter into center of the prepared tin then pour ¼ cup chocolate batter into center of plain batter Repeat the process with remaining batters. Cook for about 45 minutes or until browned and the skewer inserted into the center of cake comes out clean. Leave to stand in tin for about 10 minutes then turn out onto a clean tea towel covered rack to cool. When cool ice on top only with chocolate icing.

JUNIOR CLASSES

JUNIOR CLASSES GENERAL COOKERY – (UP TO 12 YEARS)

Classes 42 to 51- First Prize: Medallion + Prize card & ribbon, Second: Prize card & ribbon

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

SPECIAL PRIZES THIS SECTION:

TROPHY for (Class 46). Chocolate cake donated by **WARREN HULBERT**

Prize \$10 for (Class 50). Jam Drops donated by **LYN HOWARD**

- 42 PLATE OF SIX PIKELETS – 7cm circles approx.
- 43 PLATE OF FOUR PLAIN SCONES
- 44 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.
- 45 PLATE OF 4 MUFFINS – 2 different varieties, no paper cases
- 46 CHOCOLATE CAKE – iced on top with chocolate icing, (not decorated). 20cm tin PROVIDED
RECIPE MUST BE USED
- 47 TEA CAKE – with sugar and cinnamon on top. 20cm tin
- 48 ANZAC BISCUITS – 6 only, approx. 6cm round
- 49 PACKET CAKE – any type in round tin ICED AND DECORATED
- 50 JAM DROPS – Plate of 6
- 51 MILK ARROWROOT BISCUITS ICED & DECORATED – Plate of 6

JUNIOR CLASSES GENERAL COOKERY 13 - 18 YEARS

Classes 52 to 62: First: Medallion + Prize card and Ribbon, Second: Prize card and Ribbon.

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

SPECIAL PRIZES THIS SECTION:

CHAMPION EXHIBITOR. 2X Gate entry passes to the Royal Sydney Show donated by the **ROYAL AGRICULTURAL SOCIETY**

THE WARREN HULBERT PERPETUAL TROPHY plus a ribbon for best chocolate cake class 58

LYN HOWARD has donated \$10 for class 52.

FELICITY THOMSON HAS DONATED A PRIZE OF \$10 FOR CLASS 56 AND CLASS 57

- 52 PLATE OF FOUR PLAIN SCONES
- 53 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.
- 54 PLATE OF 4 SHORTBREAD
- 55 MARBLE CAKE – iced, round/square tin 20cm
- 56 ANY PACKET CAKE – iced, in round/ square tin
- 57 BANANA CAKE – iced on top, not decorated, Loaf tin Foolproof recipe given you can use.
- 58 CHOCOLATE CAKE – iced on top with chocolate icing, (not decorated). 20cm round/ square tin
- 59 PLATE OF 6 ANZAC BISCUITS – approx. 6cm round
- 60 PLATE OF FOUR GINGERBREAD MEN – decorated
- 61 PLATE OF FOUR PIECES OF COOKED SLICE – your choice
- 62 CAKE OF CHOICE – round/ square tin, iced .Label the kind of cake in tin



Office use only
Receipt No. _____

2019 NEWCASTLE REGIONAL SHOW

GENERAL AND JUNIOR COOKERY ENTRY FORM

ALL EXHIBITORS MUST COMPLETE THE GST SECTION OF THIS FORM

CLASS NO.	DESCRIPTION OF EXHIBIT AS PER SCHEDULE	ENTRY FEE
TOTAL		

GST STATUS - I verify that I enter on the following basis:

- A Recreational basis
- In the course of my business and my ABN number is.....

Print Name:

Date of Birth (Junior Entrants only)/...../.....

Full Address: Postcode:

Home/Work Phone: Mobile Phone:.....

Email Address:@.....

please add me to the email list for future schedules and information.

Signed: Date: