

SECTION 11

COOKING

Chief Steward

Kay Hurtz
0421 101 625

Stewards

Fay Bohn, Sandra Wilson

Entry Fee \$1

PRIZE MONEY

1ST \$2 : 2ND \$1

CONDITIONS OF ENTRY

1. Please **read schedule carefully** and follow accordingly otherwise exhibitors will be disqualified.
2. **Only one (1) entry** allowed for each exhibitor in **any one class**
3. Exhibits shall be the Bona-fide work of the exhibitor
4. No ring tins, no packet cake mixes, no rack marks on cakes
5. All exhibits to be delivered to the Pavilion between **7.30am** and **11.30am** Thursday 8th February, 2018
6. Entries only accepted with a **completed ENTRY FORM and on foil covered boards or hard Cardboard**. Not to exceed 2cm around the outside of cake
7. Judging will commence at 1pm **NO LATE ENTRIES**

Tips for Fruit cakes

Fruit must be settled down into mixture and not protruding on top. Do not use nuts, dried peel (use fresh grated peel), dried apricots, - use fresh grated peel.

To avoid fruit shrinking allow fruit in liquid to cool, mix with other ingredients then place in fridge for a short period before cooking.

CHAMPION CAKE OF SHOW

Ribbon

HIGHEST POINTS SCORE

ALL CLASSES OF SENIOR SECTIONS

\$30.00 donated by CWA EVENING BRANCH

Perpetual Shield/Trophy

FEATURE CAKE FOR 2018

WHITE CHOCOLATE CELEBRATION CAKE

1ST Prize - \$80.00 Voucher donated by Tenterfield Hardware and Gifts

2nd Prize - \$20.00 Voucher donated by Tenterfield Hardware and Gifts

C1.

Ingredients

CAKE MIX

225 grams plain flour

Pinch salt

1 teaspoon bicarb soda

110 grams white chocolate

1/2 cup cream

110 grams unsalted butter

225 grams castor sugar

3 eggs
1 teaspoon lemon essence
Rind of 1/2 lemon
1/3 cup buttermilk

LEMON SYRUP

50 grams sugar
1/4 cup water
1 tablespoon lemon juice

ICING BUTTER CREAM

145 grams white chocolate
250 grams cream cheese
125 grams unsalted butter
1 tablespoon lemon juice
1/4 teaspoon lemon essence

LEMON CURD (non store bought – homemade)

Method

1. Preheat oven to 180deg C or 170 fan forced
2. Grease a 20cm/ 8 inch round cake tin. Line base with baking parchment.
3. Sift the flour, salt and bicarb of soda into a bowl and set aside.
4. Melt the chocolate and cream in a saucepan over a medium heat, stirring until smooth. Set aside to cool to room temperature.
5. Beat the butter until creamy, then add the sugar and beat for 2-3 minutes. Beat in the eggs, then slowly beat in the melted chocolate, lemon essence and rind.
6. Gradually, add the flour mixture, alternately with the buttermilk, to make a smooth pouring mixture.
7. Pour into the tin and bake until a skewer inserted in the cake comes out clean.
8. Cool in the tin for 10 minutes, then invert the cake onto a rack covered with a tea towel to cool completely. Wrap in clear film until ready to assemble.
9. Make the lemon syrup. In a small saucepan, combine the sugar and water. Over a medium heat, bring to the boil, stirring until the sugar dissolves. Remove from the heat, stir in the lemon juice and cool completely. Store in an airtight container until required.
10. Make the buttercream. Melt the chocolate. Cool slightly. Beat the cream cheese in a bowl until smooth. Gradually heat in the cooled white chocolate, then the butter, lemon juice and essence. Chill.
11. Split the cake in half. Spoon syrup over each layer, let it soak in, then repeat. Spread the bottom half of the cake **with lemon curd** and replace the top.
12. Gently heat the buttercream in a bowl until creamy. Spread it over the top and sides of the cake to create a smooth crumb-free surface. Chill for 15 minutes so that the buttercream sets.

CAKES

- C2. Rich Dark Fruit Cake un-iced – 250g mixture
\$20.00 Voucher donated by Coles Tenterfield
- C3. Pumpkin Fruit Cake un-iced
\$10.00 Voucher donated by Tenterfield Hardware and Gifts
- C4. Boiled Fruit Cake un-iced - 375g mixed fruit
\$20.00 Voucher donated by Coles Tenterfield
- C5. Sultana Cake un-iced - 375g sultanas
\$10.00 donated by the CWA Evening Branch
- C6. Plain Maderia Cake 20cm round tin – no icing

- C7. Marble cake 20cm round – chocolate icing on top only
\$10.00 Voucher donated by Tenterfield Hardware and Gifts
- C8. Chocolate Cake 20cm round tin – un-iced
Cookbook donated by Sullivan’s Newsagency
- C9. Old Fashioned Date Roll
\$10.00 Voucher donated by Tenterfield Hardware and Gifts
- C10. Three wonders of Australia’s landscapes!
This is for those failures, must look like Lake Eyre (sunken), Ayres Rock (large rise in the middle) or Katherine Gorge (large crack). Cake can be any size or flavour. Can be iced, best disaster to win.

SPONGE CAKE

(JAM FILLED)

**Mrs Joyce Hollis Memorial Prize
donated by the family of Mrs Hollis**

- C11. Sponge Cake – Not cornflour – round tin – no icing – red jam filling – (Prize see above)
- C12. Chocolate Sponge – not cornflour – round tin – no icing

DECORATED CAKES

Not to be cut

- C13. Party Cake – with a theme
\$20.00 Voucher donated by Coles Tenterfield

BISCUITS AND SLICES

KEEPING THE ANZAC SPIRIT ALIVE

- C14. Anzac Biscuits – 4
\$10.00 donated by the Tenterfield Lady Bowlers
- C15. Biscotti 6 slices
- C16. Red jelly slice - 4 pieces 5cm sq.
- C17. Date slice- white icing- 4 pieces 5cm sq.

SCONES, BREAD AND MUFFINS

- C18. **NOVICE SCONES** – 4 – 5cm round
**For those who have not won an Open Scone section
Matilda Waugh Perpetual Shield donated by the late Mrs Nancy Fox**
- C19. Plain scones – 4 – 5cm round
- C20. Date scones – 4 – 5cm round
\$10.00 donated by Tenterfield Lady Bowlers
- C21. Pumpkin scones – 4
- C22. Loaf of Bread – made in a bread tin – any type, white, wholemeal, or multigrain
\$10.00 Voucher donated by Tenterfield Hardware and Gifts

- C23. Loaf of home-made Cob Bread
C24. Speciality bread –any - Focaccia, Turkish or sour dough
\$10.00 Voucher donated by Tenterfield Hardware and Gifts
- C25. Banana Muffins – 4

MEN'S SECTION

- C26. Pikelets - 4 rounds
C27. Orange Bar Cake – loaf tin with orange icing
\$20.00 Voucher donated by Coles Tenterfield
- C28. Savoury muffins 4
Men's section Overall Champion- Prize donated by Michael and Kym-Maree Hennessy

JUNIOR SECTION

PRE SCHOOL STUDENTS

*** MUST be his/her own work. Adults to supervise children.**

- C29. 4 Decorated Arrowroot biscuits to represent four different coloured flowers
1st place getter to receive a prize donated by Kay Hurtz
COOKBOOK from Sullivan Newsagency to School or Kindy

PRIMARY SCHOOL STUDENTS

8 years and under – Must be the work of the child– Adults to supervise only

- C30. Chocolate Crackles - 4 items no cooking required
C31. Rocky road slice - 4 squares no cooking required

9 years and over – Adults to supervise only

- C32. Pikelets - 4 uniform size
C33. Healthy honey muesli slice - 4 uniform size
1st place getters in Sections C31-C33 to receive a prize donated by Kay Hurtz
- C34. Packet cake - GREENS CLASSIC CARROT CAKE label to be attached to exhibit
\$20.00 Voucher donated by Coles Tenterfield

HIGH SCHOOL STUDENTS

- C35. Lemon coconut slice - 4 pieces 5cm sq.
C36. Chocolate muffins - 4 pieces
C37. Anzac biscuits - 4 biscuits
C38. Peach blossom cake - round 20cm tin with pale pink icing NOT Packet mix
Prize for Overall Champion Rides Voucher valued at \$45.00 donated

Champion Junior Cookery
Ribbon
Reserve Junior Champion Cookery

VERY IMPORTANT PEOPLE

SPONSORS

**CWA Evening Branch
Tenterfield Hardware and Gifts
Coles Tenterfield
Sullivan's Newsagency
The family of the late Joyce Hollis
The Late Mrs Nancy Fox
Tenterfield Lady Bowlers
Kym-Maree and Michael Hennessy
Kay Hurtz**