

HOME COOKERY - OPEN SECTION - Section HC

Most Outstanding Exhibit- Open - Ribbon

STEWARDS: Mrs Nerida Barnsley, Mrs Bessie Cowgill, Mrs A Armstrong & Mrs Marilyn Horten

HOME COOKERY	Exhibits to be in by Thursday 8th March before 9am	Entry fee Senior \$1	Junior 50c
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Exhibits to be the product of the exhibitor. *All cakes to be arranged on Plastic Plates. No Paper or China plates allowed.*

NOVICE Exhibitor who has not won in this section at previous Moss Vale Show.

NO RING TINS ALLOWED.

NO PACKET CAKES ALLOWED.

OPEN

Class	CAKES	1 st	2 nd
1	Rich Fruit Cake (made to recipe at end of section)	\$10	\$2
2	Fruit Cake (2 nd Prize Sponsored by Moss Vale CWA)	\$10	\$5
3	Boiled Fruit Cake	\$10	\$2
4	Sultana Cake (2 nd Prize Sponsored by Moss Vale CWA)	\$10	\$5
5	Christmas Pudding	\$10	\$2
6	Banana Cake (not iced)	\$10	\$2
7	Carrot Cake (lemon icing)	\$10	\$2
8	Chocolate Cake, choc. icing, no nuts, top only to be iced	\$10	\$2
9	Orange Cake, orange icing, top only to be iced	\$10	\$2
10	Plain Butter Cake Special Prize donated by Mrs Julie Hollis	—	\$2
11	Lumberjack Cake cooked in 20cm or 8" tin	\$10	\$2

12	Sponge Sandwich, jam filled, no icing sugar dusting on top	\$10	\$2
13	*Cake not specified - Name type of Cake	\$10	\$2

***Class 13 - No Packet/Decorated cakes allowed**

Class	MISCELLANEOUS	Prizes 1 st \$10 2 nd \$2
14	Christmas Pudding	
15	Apple Pie, shortcrust pastry, two layers of pastry	
16	Apple Pie – NOVICE Exhibitor	
17	Plate of Six Lamingtons (2inches or 5cm in size)	
18	Plate of Six sweet muffins. Cooked in tins	
19	Six Rock Cakes	
20	Six Pikelets, not buttered	
21	Six pieces of slice, 3 varieties, must be cooked	
22	Plate of plain biscuits, 2 varieties, 4 x each	
23	Plate of six plain scones	
24	Plate of six Patty Cakes must cooked in tins and not iced	
25	Damper	
26	Loaf of Bread, handmade	
27	Plate of Homemade Confectionary 3 varieties, 2 pieces	

28 **Layered Rainbow Cake**

A round cake with six coloured layers. Layers to be joined with white butter cream. Cake to be finished with a coat of butter cream icing. Decoration optional. **Cake will be cut for judging.**

**Layered Rainbow Cake is a Special Category introduced in 2018.
Sponsored By Joan King**

1st Prize \$60

2nd Prize \$5

Rich Fruit Cake

N.S.W. Competition (compulsory Recipe)
Sponsored by THE AGRICULTURAL SOCIETIES OF N.S.W.

Winner of Moss Vale goes on to the Zone Final (date to be announced)

Winner from the Zone goes on to Royal Easter Show Winner at

The Following recipe is compulsory for all entrants

Ingredient	Amount	Ingredient	Amount
Sultanas	250 gms (8ozs)	Ground Ginger	½ teaspoon
Chopped raisins	250 gms (8ozs)	Almond Essence	½ teaspoon
Butter	250 gms (8ozs)	Ground Cloves	½ teaspoon
Currants	250 gms (8ozs)	Vanilla Essence	½ teaspoon
Plain flour	250 gms (8ozs)	Chopped Mixed Peel	125 gms (4ozs)
Soft Brown Sugar	250 gms (8ozs)	Red Glace Cherries	90 gms (3ozs)
Sherry or Brandy	1/3 cup	Grated Nutmeg	¼ teaspoon
Large Eggs	4	Self Raising Flour	60 gms (2ozs)
Chopped blanched Almonds			90 gms (3ozs)
½ teaspoon lemon essence OR finely grated lemon rind			

METHOD

Mix together all the fruits and nuts and sprinkle them with brandy or sherry Cover them and leave for at least one 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 20cms (8inches) and bake in a slow oven for approximately 3 to 4 hours Allow the cake to cool in the tin

NOTE: To ensure uniformity and depending on the size, it is suggested the raisins be chopped into two or three pieces, the cherries into four to six pieces and the almonds into three or four pieces crosswise

HOME COOKERY - JUNIOR SECTION HCJ

(Exhibitors under 18 years)
Most Outstanding Exhibit –
Ribbon

STEWARDS: Mrs J Spackman 4868 1244 & Mrs F. Mench, Mrs A

O'Donnell

Exhibits to be the product of the exhibitor. *All cakes to be arranged on Plastic Plates . No Paper or China plates allowed.*

No packet cakes.

Exhibits to be in clear plastic oven bags.

Class	PRE-SCHOOL CHILD	Prizes	1 st \$5	2 nd \$1
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- 1 3 x decorated arrowroot biscuits on small plate
- 2 1 patty cake decorated

Class	PRIMARY SCHOOL STUDENT	Prizes	1 st \$5	2 nd \$1
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- 3 Plate of six plain patty cakes, cooked in tins
- 4 Plate of six plain scones
- 5 Plate of six pikelets, not buttered

- 6** Plate of six American Brownies
- 7** Plate of six Anzac biscuits
- 8** 3 x decorated arrowroot biscuits on small plate
- 9** 1 x patty cake decorated
- 10** 1 plate homemade confectionary – 3 pieces/ 2 varieties
- 11** Novelty cake, soft icing- Maximum board size 12"x18"or 31cm x 46cm.
Sponsored by Mrs Julie Hollis 1st Trophy 2nd \$5

Class	SECONDARY SCHOOL STUDENT	Prizes 1st \$5 2nd \$1
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- 13** Plate of six plain patty cakes, cooked in tins
- 14** Plate of six plain scones
- 15** Plate of six pikelets, not buttered
- 16** Plate of six American Brownies
- 17** Plate of six Anzac biscuits
- 18** Novelty cake, soft icing – Maximum board size 12"x 18"or 31cm x 46cm.

Sponsored by Mrs Julie Hollis 1st Trophy 2nd \$5

- 19** 1 x decorated patty cake
- 20** Plate of homemade confectionary 3 pieces/2 varieties

Miscellaneous	All Students	Prizes 1st \$5 2nd \$1
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- 21** Orange cake, orange icing, TOP only to be iced
- 22** Chocolate cake, chocolate icing, TOP only to be iced
- 23** Cooked slice
- 24** Plain Butter cake **Sponsored by Mrs Julie Hollis**

STUDENT/CHILD WITH A DISABILITY

Class	Pre-School	Prizes 1 st \$5 2 nd \$1
25	3 x decorated arrowroot biscuits on small plate	
26	1 patty cake decorated	
27	Plate of six Anzac biscuits	

Class	PRIMARY SCHOOL	Prizes 1 st \$5 2 nd \$1
28	3 x decorated arrowroot biscuits on small plate	
29	1 patty cake decorated	
30	Plate of six Anzac biscuits	

Class	SECONDARY SCHOOL	Prizes 1 st \$5 2 nd \$1
31	3 x decorated arrowroot biscuits on small plate	
32	1 patty cake decorated	
33	Plate of six Anzac biscuits	

Home Cookery prizes kindly donated by:

**Drysdales Real Estate 2 x \$50
(Anonymous)**

HC Class 10 - Mrs Julie Hollis

**HC Classes 15 and 28 – Mrs Joan King HC Class 26 –
Harvey Norman Moss Vale**