

# SECTION "E" COOKERY

*Sponsored by Batlow IGA & Liquor*

STEWARD: Margaret Wilkinson 0421 613 501

Entries: ([entry form](#)) close 12noon Thursday 20<sup>th</sup> March 2025

Exhibits: ([physical item for judging](#)) to be with Steward by 11.00am Friday 21<sup>st</sup> March 2025



## ***SPECIAL CONDITIONS***

All exhibits must be on board or heavy cardboard in clear oven bags

Cakes baked in ring tins will be disqualified. Packet cake mixes are NOT ACCEPTED unless otherwise stated

**Class 1:** The winner of this class is eligible to compete at regional level, and if successful there, at the Royal Easter Show. The recipe is printed on the last page of the schedule and is a compulsory recipe for this class

**Class 9:** The recipe can be found on Pg 55 of the Batlow Fruit Co-Operative Cookbook and is the compulsory recipe for this class. Recipe is printed at end of schedule.

***Champion Exhibit awarded The A. E. Steenholdt Memorial Trophy (perpetual), ribbon, and \$20 (donated by Batlow IGA and Liquor)***

***Most Successful Exhibitor \$20 (donated by Batlow Bakery)***

## **BAKING**

1. Rich Fruit Cake

***1st prize \$25 (sponsored by Agricultural Societies Council) see special conditions above & last page***

2. Sultana Cake, not iced

3. Six Sweet Muffins

***1st prize \$10 (donated by Batlow IGA and Liquor)***

4. Carrot cake, iced top only

5. Orange Cake, iced top only

***1st prize \$5 (donated by Michael & Sharon Smart)***

6. Banana Cake, iced top only

***1st prize \$5 (donated by Batlow IGA and Liquor)***

7. Chocolate Cake iced top only

8. Marble Cake, iced top only, any colour

***1st prize \$5 (donated by Batlow Bakery)***

9. Apple Crumble

***1st prize \$10 (donated by Batlow Fruit Company Pty Ltd) see special conditions above***

10. Plain Sponge Sandwich, not iced, but jam filled

***1st prize \$10 (donated by Richard Breward Electrical)***

11. Tea Cake, cinnamon topping

12. Date Loaf

***1st prize \$10 (donated by Batlow Bakery)***

13. Six Cup Cakes, decorated, all the same or themed, to be judged on presentation

***1st prize \$10 (donated by Richard Breward Electrical)***

14. Any other cake, not previously mentioned

***1st prize \$10 (donated by Batlow IGA and Liquor)***

15. Best large tart

***1st prize \$10 (donated by Batlow Bakery)***

16. Artisan bread (sour dough, focaccia, savoury)  
***1st prize \$10 (donated by Batlow IGA and Liquor)***

17. Six Plain Scones

***1st prize \$5 S J Ross Memorial Award (sponsored by C Ross)***

18. Homemade Apple Pie, pastry under and over  
***1st prize \$20 (donated by Batlow IGA and Liquor)***

19. Best decorated cake (*Is not eligible for Champion Exhibit*)

***1st prize \$10 (donated by Millers Family Day Care)***

20. Six biscuits/cookies, of one or more varieties, not iced, but may be filled

***1st prize \$10 (donated by Batlow IGA and Liquor)***

21. Six pieces of Slice, one variety, 5cm x 2.5cm min size

***1st prize \$15 (donated by Batlow IGA and Liquor)***

22. Homemade Bread, loaf, hand or machine made  
***1st prize \$10 (donated by Batlow IGA and Liquor)***

23. Gift from the kitchen, judged on presentation  
***1st prize \$5 (donated by Batlow Bakery)***

## **13 – under 17 YEARS**

24. Six Cup Cakes, decorated, all the same or themed, to be judged on presentation  
***1st prize \$5 (donated by Bowden Family)***

25. Six cookies any variety

***1st prize \$5 (donated by Batlow Bakery)***

26. Chocolate Cake

***1st prize \$5 (donated by W & C Shaw)***

# SECTION "E" COOKERY

## Compulsory recipe for cookery class 1

### RICH FRUIT CAKE

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

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 the butter and sugar with the essences.

Add the eggs one at a time, beating well after each addition, and then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture in a prepared **square tin** 20cmx20cm (8"x8") and bake in a slow oven for approx. 3 ½ -4 hours.

Allow the cake to cool in the tin. *The Height of the cake should not exceed 5.7cm (57mm)*

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

*Winners at country shows will be required to bake a second "Rich Fruit Cake" in order to compete in a Group Final to be conducted by each of the fourteen Groups of the Agricultural Societies Council of NSW.*

*Winners at Group level will each receive a cash prize of \$50, and are required to bake a third "Rich Fruit Cake" for the Final judging at the Royal Easter Show where the winner will receive a cash prize of \$100.00.*

*Note: In any year, an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one Group in the subsequent State Final.*

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

---

## Compulsory recipe for cookery class 9

### APPLE CRUMBLE

Makes One Medium-Sized Crumble

|   |                          |
|---|--------------------------|
| 6 large Granny Smith apples, peeled, cored and sliced | 1 cup desiccated coconut |
| 1 TBS Honey   | ½ cup brown sugar        |
| 6 whole cloves or 1 tsp ground cloves                 | 1 tsp mixed spice        |
| 2 cups Rolled Oats                                    | 125g softened butter     |
| 2/3 cup wholemeal flour                               |                          |

#### Method

- 1 Preheat oven to 180c
- 2 Grease a deep ceramic baking (approximately 18-20cm base) dish with butter.  
Layer apple slices evenly in dish, sprinkle cloves and drizzle the honey evenly over the apples
- 3 Mix the rolled oats, coconut, wholemeal flour, brown sugar and spices in a separate mixing bowl.  
Rub butter into mixture until evenly through and looking crumbly
- 4 Press the crumble mix onto the apples covering completely.  
Pierce this layer with a skewer in a couple of spots
- 5 Bake covered for 20 minutes, then remove cover and continue baking for a further 20 minutes  
Until apples are soft and crumble has baked a golden brown
- 6 Serve warm with cream or ice cream