

COOKING - OPEN

Chief Steward: Shirley Edwards 6862 4282

Deputy Chief Steward: Betty Somers

Stewards: May Woods, Margaret Ward, Kath Swansbra, Cynara Jones, Bev Hawken, Mandy Moss

Entry Fee: 50c

Prizemoney: 1st \$8, 2nd \$5, 3rd \$3 unless otherwise stated

Trophies & Awards

Champion Sponge of Show (Sections 1-3) **Amy Davies Perpetual Memorial Trophy.**

Champion Exhibit of Show (Sections 4-27) **Nash Family Perpetual Memorial Trophy.**

Sponge cakes are not eligible for this award.

Champion Anzac Biscuits Sponsor: **RSL (Parkes Sub Branch)**

State Rich Fruit Cake 1st \$50, 2nd \$10 Sponsor: **Edgar & Barbara Orr.**

Most Successful Exhibitor Ribbon

Conditions of Entry

A	All exhibits must be lodged at the main pavilion between 8.15am and 10.30am Monday for judging.
B	No responsibility will be accepted for exhibits not collected between 7.30pm and 8.30pm on Wednesday as exhibits will be disposed of. Prize tickets may be collected from the show office.
C	Exhibitors name to be placed on the back of entry ticket.
D	Entries to be accompanied by a clear oven bag.
E	All exhibitors to retire from pavilion immediately after lodging entries.
F	Entry tickets must be attached to exhibits.
G	No exhibitor awarded more than 1 prize in any 1 section.
H	All cooking must be cold, on white disposable plate, not plastic with no doylies or dusting.
I	Fruit cakes & bar cakes presented on strong base to suit cake (not plastic).
J	Cakes must only be iced on the top, not decorated unless specified.
K	Packet cakes not eligible for Champion Cake.
L	Pointscore: Champion 3, First 3, Second 2, Third 1 In the event of a tie a countback will be conducted, Champion, 1 st place, 2 nd place in that order. If the score is still deadlocked a ballot will be conducted.

*Bev Hawken
2019 Winner Amy Davies Perpetual Memorial Trophy
Champion Sponge of Show*



CLASS F COOKING

Open - Uniced Cakes

1. Corn Flour Sponge Sandwich, jam filling.
2. Chocolate Sponge mock cream filled, no dusting.
3. Ginger Fluff Sandwich, mock cream filled, no dusting. 1st \$25, 2nd \$15, 3rd \$10 Sponsor: **Parkes Shire Council**
4. Sultana Cake, 250g mixture. 1st \$10, 2nd \$6, 3rd \$3
5. Fruit Cake Boiled, 250g mixture. 1st \$15, 2nd \$10, 3rd \$5, Sponsor: **Dale Matthews**
6. Fruit Cake Light, 250g mixture. Blanched almond edge only decoration. 1st \$10, 2nd \$6, 3rd \$3
7. State Rich Fruit Cake It must be made from this compulsory recipe
1st \$50, 2nd \$10 Sponsor: **Edgar & Barbara Orr**

The Australian Dried Fruits Association State Rich Fruit Cake Competition Recipe

250g (8oz) sultanas
250g (8oz) chopped raisins
250g (8oz) currants
125g (4oz) chopped mixed peel
90g (3oz) chopped red glace cherries
90g (3oz) chopped blanched almonds
1/3 cup sherry or brandy
50g (8oz) plain flour
60g (2oz) self raising flour
¼ teaspoon grated nutmeg
½ teaspoon ground ginger
½ teaspoon ground cloves
250g (8oz) butter
250g (8oz) soft brown sugar
½ teaspoon lemon essence or finely grated lemon rind
½ teaspoon almond essence
½ teaspoon vanilla essence
4 large eggs



Method:

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 flour 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 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 2-3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

Winner at Parkes is eligible to enter the zone judging at Forbes in February the following year after the show.

8. Plum Pudding, Steamed (Cold)
9. Date & Walnut Loaf (not roll) 1st \$10, 2nd \$6, 3rd \$3
10. Cinnamon Tea Cake

Iced Cakes

11. Carrot Cake, lemon icing, loaf tin.
12. Chocolate Ring Cake, iced, 1st \$10, 2nd \$6, 3rd \$3
13. Orange Cake Iced, loaf tin 1st \$10, 2nd \$6, 3rd \$3 Sponsor: **Bill Skinner**
14. Banana Cake, lemon icing, ring tin excluded.
15. Marble Cake, plain, chocolate & pink swirl, pink iced on top only, no frosting.
16. Plain Butter Cake - Gluten Free, iced on top.
17. Men's (Man Made) Chocolate cake, iced on top, ring tin excluded.
1st \$30, 2nd \$15, 3rd \$5 Sponsor: Anonymous

Miscellaneous

18. Fancy Slices 3 varieties x 2 pieces (6) 3cm x 5cm.
19. Plain Scones (6).
20. Plain Lamingtons (4), 5cm square butter cake based.
21. Raspberry Coconut Slice (6), 5cm square. 1st \$10, 2nd \$6, 3rd \$3.
22. Zucchini Slice Savoury (4) 5cm square. 1st \$10, 2nd \$6, 3rd \$3 Sponsor: **Liz Brown.**
23. Anzac Biscuits (6) 1st \$20, 2nd \$10. Sponsor: **RSL (Parkes Sub Branch).**

Novice Section

A Novice is an exhibitor who has not won 1st prize in any open or novice cooking at the Parkes Show.

24. Chocolate Butter Cake, 20cm round tin, iced on top.
25. Orange Cake Iced, loaf tin 1st \$10, 2nd \$6, 3rd \$3. Sponsor: **Bill Skinner.**
26. Banana Bread, loaf tin, uniced 1st \$10, 2nd \$6, 3rd \$3.
27. Chocolate Brownie (packet mix) (4) 5cm square.
28. Choc Chip Biscuits (6).

CLASS FJC JUNIOR COOKING

Chief Steward: Mandy Moss 0428 652 222

Entry Fee: Free 17 years & under

Prizemoney: 1st \$8, 2nd \$5, 3rd \$3 unless otherwise stated

Trophies & Ribbons

Champion Anzac Biscuits High School or Primary School Exhibit.

Champion Anzac Biscuits in the Junior Section.

Champion Exhibits in Junior & Primary School Cooking.

Most Successful Exhibitor in the Junior Section. Sponsor: **Marj Hockey**

29. Cinnamon Tea Cake 1st \$10, 2nd \$6, 3rd \$3.
30. Chocolate Butter Cake (Iced) 1st \$10, 2nd \$6, 3rd \$3. Sponsor: **Kitson Manufacturing Solutions**
31. Marble Cake, plain, chocolate & pink swirl, pink iced on top only, no frosting. 1st \$10, 2nd \$6, 3rd \$3.
32. Packet Cake plain butter iced 1st \$10, 2nd \$6, 3rd \$3. Sponsor: **Kitson Manufacturing Solutions**

33. Chocolate Slice iced, (plate of 4) 1st \$10, 2nd \$6, 3rd \$3. **Must use this recipe.**

1 cup self raising Flour
1 cup coconut
1/4 cup sugar
1 tbsp cocoa
125g butter



Method

Mix dry ingredients in a large bowl. Add melted butter and mix well. Press mixture into a greased small oblong tray. Bake for 30 minutes at 150 degrees Celsius. Place on cake rack. While still warm, ice with chocolate icing and sprinkle with coconut. Cut into 5cm square pieces before cold.

Icing

1 1/2 cups icing sugar, 1/4 cup cocoa powder, 20gms butter, 2 tabs boiling water. Sift icing sugar & cocoa, add butter & boiling water, stir until smooth. Spread warm slice with icing and sprinkle with coconut.

34. Orange Cake Iced, loaf tin 1st \$15 Sponsor: **Bill Skinner**, 2nd \$6, 3rd \$3.

35. Iced Patty Cakes (4 not decorated) 1st \$10, 2nd \$6, 3rd \$3.

36. Jam drops (plate of 4) 1st \$10, 2nd \$6, 3rd \$3.

37. Scones (plate of 4) 1st \$10, 2nd \$6, 3rd \$3. Sponsor: **Telstra Shop Parkes**

38. Any Variety Muffins, (plate of 4) 1st \$10, 2nd \$6, 3rd \$3.

39. Rock Cakes (plate of 4) 1st \$10, 2nd \$6, 3rd \$3.

40. Pikelets (plate of 4)

41. Anzac Biscuits (plate of 4), 1st \$10, 2nd \$6, 3rd \$3. Sponsor: **RSL (Parkes Sub Branch)**

High School Students

42. Anzac Biscuits (plate of 4), 1st \$10, 2nd \$6, 3rd \$3. Sponsor: **RSL (Parkes Sub Branch)**

Special Education Students

43. High School Students Chocolate Chip Cookies, packet mix (6), 1st \$10, 2nd \$6, 3rd \$3 Sponsor: **Edgar & Barbara Orr**

44. Primary School Students Patty Cakes (4), can be packet mix. 1st \$10, 2nd \$6, 3rd \$3. Sponsor: **Telstra Shop Parkes**

Primary School Students - Year 3 to Year 6

45. Anzac Biscuits (plate of 4), 1st \$10, 2nd \$6, 3rd \$3. Sponsor: **RSL (Parkes Sub Branch)**

46. Chocolate Chip Biscuits (plate of 4) 1st \$10, 2nd \$6, 3rd \$3.

47. Packet Cake Mix Blueberry Muffin (plate of 4) in paper cases, 1st \$10 Sponsor: **Ian Mill** 2nd \$6, 3rd \$3.

48. Chocolate Ring cake Iced 1st \$10, 2nd \$6, 3rd \$3. Sponsor: **May Woods**

Infants School Children - K to Year 2

49. Betty Crocker Rainbow packet biscuit mix (plate of 4) 1st \$10, 2nd \$6, 3rd \$3.

50. Chocolate Crackles (plate of 4) in paper cases.

51. Patty Cakes (plate of 4) iced & decorated in paper cases.

5 Years and Under

52. Arrowroot biscuits decorated (2) edible 1st \$6, 2nd \$3 all other entries \$1.