

2018 St Ives Annual Show

BAKING & COOKING SCHEDULE

St Ives Showground – 19th & 20th May 2018

Entry Fee per item: Adults \$3.00; Pensioners and Children: \$2.00.

Craft Section Coordinator: Elaine Tracey

Address: PO Box 7199, Wilberforce, NSW, 2756

T: 0408 253 563 or **Email:** elaine.tracey@bigpond.com

Website: www.stivesshow.com.au

Closing Date: 14th May 2018

DELIVERY: All exhibits (cakes, jams etc) need to be delivered to the Showground (Mona Vale Rd, St Ives) on:

Thursday, 17th May, 2018 – 6pm - 8pm and Friday, 19th May, 2018 – 8am - 10am.

COURIER SERVICE: All exhibits sent by courier must be received at the Showground on the days and times specified.

SECURITY: Every reasonable care will be taken to see that no loss or damage occurs to the exhibits submitted, however, no responsibility will be taken by the Society for loss.

COLLECTION

All exhibits must be collected after 5pm and before 6pm on Sunday, 20th of May 2018.

Entry forms may be copied and are to be found at the back of the Schedule. Please follow the steps below:

1. Fill out entry form (FILLED OUT ON BOTH SIDES) WITH CORRECT ENTRY FEES. SEND BOTH COPIES PLEASE
2. Send a STAMPED, SELF-ADDRESSED ENVELOPE to: ST IVES SHOW BAKING AND COOKING COMPETITION PO Box 7199, Wilberforce NSW 2756
3. You will then receive your Exhibitor's tickets by mail in your self-addressed envelope.
4. All entries must be on a plain white paper plate (no doilies) with Exhibitor's ticket attached. (Novelty cakes exempted).
5. Make sure your Exhibitor's ticket is attached before handing your Exhibit to the Cooking Steward. Each exhibit must be the work of the Exhibitor.

- Exhibitors will be allowed ONE (1) entry in each class.
- 1st, 2nd and 3rd Certificates & Ribbons will be awarded in each class. The judges' decision is final.
- All entries will be cut for taste and texture except Novelty Cakes.
- Prizes may not be awarded if, in the opinion of the judges, the standard is not worthy.
- These RULES will be enforced.
- All Decorations on Novelty Cakes must be edible.

SECTION A1 – OPEN

1. Sponge Cake (not iced)
2. Orange & Poppy Seed Cake (iced)
3. Banana Cake (iced)
4. Carrot Cake (iced)
5. Chocolate Cake (iced)
6. (3) Patty Cakes (decorated)
7. (3) Anzac Biscuits
8. (3) Plain Scones
9. (3) Date Scones
- 10.(3) Chocolate Brownies
- 11.Apple Pie (can be left in pie dish)
- 12.(3) Pikelets (no larger than 7cm)

- 13.(3) Muffins (any variety)
- 14.Shortbread (one round....whole – presented on a flat foil covered base)
- 15.(3) Assorted Slices (2 of each – no larger than 5cm sq)
- 16.NOVICE ENTRY – anyone who has not won a 1 st Prize at a St. Ives Show – Cake of own Choice – not fruit – iced

SECTION A2 – FRUIT CAKES - OPEN

1. Light Fruit Cake
2. Dark Fruit Cake
3. Boiled Fruit Cake
4. Plum Pudding (steamed)
5. Sultana Cake

SECTION A3 – SENIOR CITIZENS (60 YEARS & OVER)

1. (3) Plain Scones
2. (3) Fruit Scones
3. Boiled Fruit Cake
4. Chocolate Cake – iced
5. Carrot Cake – iced
6. Banana Cake – iced
7. (3) Anzac Biscuits SECTION
8. Slice (any variety – 3 pieces, 5cm square)
9. Shortbread Biscuits (3 pieces)
10. Packet Cake – iced
11. NOVICE ENTRY – anyone who has not won a 1st Prize at a St Ives Show – cake of own choice – not fruit – iced

**All tins no larger than 23cm.
Cakes will be cut**

SECTION A4 BREAD

1. (1) Fancy Loaf any variety
2. (3) White Bread Rolls
3. (1) White Damper

FOR THE HOME BAKER with a BREAD-MAKINGMACHINE

4. (1) Wholemeal Loaf
5. (1) White Loaf
6. (1) Plaited Loaf

FOR APPRENTICE BAKERS

7. A collection of the following three breads
 - (1) Wholemeal Block
 - (1) Knot Roll
 - (1) Cob

CHILDREN 16 YEARS & UNDER

8. Damper
9. (1) Loaf of Bread (any type)

SECTION A5 CONFECTIONERY

OPEN:

1. (6) Rum balls
2. (6) Pieces of Coconut Ice
3. (4) Pieces of Rocky Road
4. (6) Pieces of After Dinner Confectionary (variety)
5. Presentation Box/Tray (no more than 8 pieces)

SECTION A6

STATEWIDE RICH FRUIT CAKE COMPETITION

Ingredients: 250g (8 oz) Sultanas

- 250g (8 oz) Currants
- 250g (8 oz) Plain Flour
- 250g (8oz) Butter
- ¼ tsp Nutmeg
- 4 large Eggs
- ½ tsp Vanilla Essence
- 90g (3 oz) Chopped Red Glace Cherries
- 90g (3 oz) Chopped Blanched Almonds
- ½ tsp Lemon Essence or finely grated Lemon Rind
- 250g (8 oz) Chopped Raisins
- 125g (4 oz) Chopped Peel
- 60g (2 oz) SR Flour
- 250g (8 oz) Brown Sugar
- ½ tsp Almond Essence
- ½ tsp Ground Ginger
- 1/3 cup Sherry or Brandy
- ½ tsp Ground Cloves

Method:

AUSTRALIAN DRIED FRUITS ASSOCIATION

1. Mix together all the fruits and nuts and sprinkle with sherry or brandy. Cover and leave for at least one (1) hour or preferably overnight.
2. Sift together the flour and spices.
3. Cream together the butter and sugar with the essences and add the eggs one at a time, beating well after each addition.
4. Now alternatively add fruit and flour mixtures, mix thoroughly.
5. The mixture should be stiff enough to support a wooden spoon.
6. Place the mixture into a prepared 20cm (8 inch) tin and bake in a slow oven for approx. 3 ½ hours.
7. 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.

SECTION A7 JAMS, CHUTNEYS & MARMALADES, ETC.

OPEN CLASS: ALL Jam Jars to be not more than 8cm wide & not more than 14 cm high and weigh no more than 375gm. The lids must be plain, round and screw tops. Rubber bands, fancy tops, fancy jars and fancy labels will not be accepted. LIDS MUST NOT HAVE BRAND NAMES ON THEM

1. (1) Jar Plum Jam (Dark)
2. (1) Jar Raspberry Jam
3. (1) Jar Jam (any other variety – each jar is to be labeled as to its variety)
4. (1) Jar Dried Apricot Jam (Australian fruit)
5. (1) Jar Fresh Apricot Jam
6. (1) Jar Orange Marmalade
7. (1) Jar Lime Marmalade
8. (1) Jar Mixed Marmalade
9. (1) Jar Tomato Jam
10. (1) Jar Green Tomato Pickle
11. (1) Jar Sweet Mustard Pickles
12. (1) Jar Sweet Chutney
13. (1) Jar Tomato Relish
14. (1) Jar Lemon Butter Jar = 250gm
15. (1) Jar Passionfruit Butter Jar = 250gm

16. (1) Jar Lemon & Lime Butter Jar = 250gm
17. (1) Jar Mint Jelly Jar = 250gm 18. (1) Jar Honey Jar = 375gm 19. (1) Jar Strawberry Jam

SECTION A8 1. NOVELTY CAKE

e.g. Birthday Cake e.g. Thomas the Tank Engine, a Log, or a Car, or something of your own choice

SECTION A9

OPEN – SPECIAL RECIPE

COCONUT CAKE WITH COCONUT ICE FROSTING

125 grams Butter
 $\frac{1}{2}$ tsp Coconut Essence
1 cup Castor Sugar
2 Whole Eggs
 $\frac{1}{2}$ cup Coconut
 $1\frac{1}{2}$ cups SR Flour
300 gram Carton Sour Cream
 $\frac{1}{3}$ cup Milk
Coconut Frosting:
2 cups Icing Sugar
 $1\frac{1}{3}$ cups Coconut
2 Egg whites, lightly beaten
Pink food colouring

Method:

Grease a deep 23 cm round cake tin. Line with paper; grease paper. Cream butter, essence and sugar in a small bowl with electric beater until light and fluffy; beat in eggs one at a time, beat until combined. Transfer mixture to a large bowl. Stir in half the coconut and sifted flour with half the sour cream and milk, then stir in the remaining ingredients, stir until smooth. Pour into pan. Bake in moderate oven for about one (1) hour. Stand for five (5) minutes before turning onto wire rack to cool. Top with coconut frosting. Combine sifted icing sugar in a bowl with coconut and egg whites; mix well. Tint PINK with a little food colouring.

SECTION A10

Special Recipe

LEMON SOUR CREAM CAKE

125gm butter
2 eggs
1 cup caster sugar
1 cup self raising flour Grated rind of 1 lemon
 $\frac{1}{2}$ cup sour cream
Juice of half a lemon

Method:

Heat oven to 160 deg.
Beat butter until creamy.
Add sugar and mix well.

Mix in the lemon rind.

Add the eggs, one at a time and beat well.

Fold in the flour, alternating with lemon juice and sour cream.

Pour into a greased and floured 20cm cake tin and cook for about 40-50 minutes or until cooked.

Allow to cool then ice with a Lemon glaze icing.

Better results if you cook at lower temperature for longer.

Cake does not rise as much as a sponge or other butter cake might do.

SECTION A11 GLUTEN FREE

1. Chocolate cake – no packet mix
2. Scones – no packet mix
3. Muffins (3) any variety – no packet mix
4. Caramel Slice (4 pieces)
5. Bread

JUNIOR SECTIONS SECTION JA – (5 YEARS AND UNDER)

1. (3) Decorated Milk Arrowroot Oval Biscuits
2. (3) Triangles of Fairy Bread

SECTION JB - (6 YEARS – 7 YEARS)

1. Packet Cake (Chocolate) – iced
2. (3) Decorated Milk Arrowroot Oval Biscuits
3. (4) Triangles of Fairy Bread (any sprinkle)
4. (3) Muffins (Choc Chip) – packet
5. Gingerbread People – (2 only – no more than 20cm)
6. Healthy Lunch Box (no larger than 26cm x 16 cm)

SECTION JC (8 YEARS – 10 YEARS)

1. Packet Cake (Chocolate) – iced
2. Orange Cake (not packet)
3. Gingerbread people – (2 only – no more than 20cm)
4. (3) Muffins (Choc Chip) – packet
5. Novelty Cake (base no larger than 45cm x 30cm)
6. Healthy Lunch Box (no larger than 26cm x 16cm)
7. (3) Chocolate Crackles

SECTION JD (11 years & 12 years)

1. (3) Plain Scones
2. (3) Anzac Biscuits
3. (3) Pikelets (no larger than 7cm)
4. Orange Cake (not packet)
5. Chocolate Cake – not packet
6. Gingerbread People – (2 only) – not more than 20cm
7. (3) Muffins – Choc Chip
8. Novice – anyone who has not won a 1st Prize at a St Ives Show – Cake of own choice – not fruit – iced
9. Novelty Cake (base no larger than 45cm x 30cm)
10. (6) Moulded Chocolates
11. SPECIAL FRUIT CAKE COMPETITION (see below)

SECTION JE (13 YEARS – 16 YEARS)

NB: NO PACKET CAKES ALLOWED.

CAKES TO BE ICED ON TOP ONLY - NOT DECORATED

1. (3) Anzac Biscuits
2. (3) Plain Scones
3. (3) Pikelets (no larger than 7cm)
4. Chocolate Cake – iced
5. Banana Cake – iced
6. Orange Cake – iced
7. (3) Muffins – Choc Chip

8. Novice – anyone who has not won a 1 st Prize at a St Ives Show – Cake of own choice – not fruit – iced
9. Novelty Cake (base no larger than 45cm x30cm)
10. (5) Moulded and decorated hand-made chocolates
11. (2) Different slices (3 of each variety – no larger than 7cm)
12. SPECIAL FRUIT CAKE COMPETITION CAKES TO BE ICED ON TOP ONLY

SPECIAL FRUIT CAKE COMPETITION RECIPE FOR: JD Class 11 & JE Class 12

Ingredients

1 x 375g packet of mixed fruit
1 x can of crushed pineapple
½ cup of sugar
125 gms of butter
1 tsp of bi-carb soda
2 eggs
1½ cups of SR Flour
½ cup of plain flour
1 tsp of mixed spice

Method:

Grease a 20cm tin with butter and line the base and sides of tin with baking paper – this will stop it from sticking when you get it out of the tin.

Pre-heat oven to 150 degrees.

Place the first 4 ingredients in a saucepan, over low heat until butter and sugar are melted.

Add the tsp of bi-carb soda and let cool.

Then add 2 beaten eggs, flours and spices.

Mix with wooden spoon until combined.

Place the mixture into prepared baking tin and bake for 1¼-1½ hours or until a skewer comes out clean when you put it into the centre of cake.

No wet ingredients are to be showing on the skewer.

Make sure an adult supervises you when you are cooking



NORTHERN SUBURBS AGRICULTURAL & HORTICULTURAL SOCIETY INC

Office Copy

2018 St Ives Annual Show

BAKING & COOKING ENTRY FORM

The entry form should be completed and returned to the address below. Please use a separate line for each entry. The ENTRY FEE must accompany the entry form. Mailed entry forms should be received by the last post on 14th May, 2018. Entries must be delivered to the Showground Pavilion between 11am-6pm Wednesday, 16th May, 2018. Entry Fee per item: Adults \$3.00; Pensioners and Children: \$2.00.

Please print details on form

Section	Class	Particulars	Office Use	Fees
			Ex. No.	
Number of Entries			Total Fees	

Entrants are asked to refer to the schedule for conditions of entry.

I agree that the above item/s shall be subject to the conditions of entry of the Northern Suburbs A&H Society Inc and I shall abide by any decision of the Committee thereto and shall not hold the Society responsible for any loss, damage or wrongful delivery of same.

Signature of Exhibitor or Authorised Person: _____

Name of Entrant: _____ Date: _____

Postal Address: _____ Postcode: _____

DOB (Junior Classes Only): _____ School: _____

Entry Forms: Both the Office and Exhibitor's copies of the entry form must be completed and mailed together with a stamped, self-addressed envelope and entry fee to:

Northern Suburbs A&H Society Inc, PO Box 7199, Wilberforce, NSW, 2756

Cheques should be made payable to **Northern Suburbs A&H Society Inc.**

Bench Slip together with **Exhibit Tickets** will be returned to the Exhibitor in the stamped, self-addressed, envelope. The Exhibit Ticket must be attached to the **FRONT** of the exhibit so it is clearly visible. It is the responsibility of the exhibitors to correctly label their exhibits. **Signature of Artist:** _____ **Date:** _____

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I WOULD LIKE TO DONATE MY CAKES FOR SALE



NORTHERN SUBURBS AGRICULTURAL & HORTICULTURAL SOCIETY INC

Exhibitor's Copy

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I WOULD LIKE TO DONATE MY CAKES FOR SALE