

COOKING

Chief Steward: Mrs R Schmierer

Entry Fee: \$1.00 per entry

ENTRIES CLOSE	<p><u>Friday 14th Sept 2018</u></p> <p>This year you can enter online or at the show office.</p> <p>Instructions on how to enter will be online at singletonshow.com.au – click on the Competition tab</p> <p>Early entries are appreciated to allow time for cataloguing.</p>
STAGING ENTRIES	<ul style="list-style-type: none"> • Exhibits must be staged by 9.30am on Thursday 20th September, to the Pavilion • All entries need to have tags • All entries need to be accompanied by an ingredient label of what is in the exhibit eg Scones – flour, sugar, butter, water. (do not attached to exhibit) • Labels are available in the schedule or at singletonshow.com.au
COLLECTING ENTRIES	<p><u>Exhibits must be COLLECTED between 10am - 12noon on Sunday 23rd Sept 2018</u>, from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative</p>
<p>1st \$5</p> <p>2nd \$2 - Donated by NAA Ladies Committee Inc.</p>	
Conditions of Entry	
<ul style="list-style-type: none"> • Display plates will be supplied by the NAA • A plate is to consist of 6 pieces unless otherwise specified • Ring tins or packet cake mixes are <u>NOT</u> to be used • Rack marks should try to be avoided • Only 1 entry will be accepted in all classes per exhibitor • No award will be given unless exhibits are up to standard • ½ lb mixture (250 grams) refers to quantity of butter in mix 	
COOKING SPECIAL AWARDS	
Mrs Frances Binnie Memorial Trophy	
<p>Awarded to the most successful Exhibitor Section 2, 1 – 47. Donated by the NAA in recognition of the many years' service given to the NAA by the late Mrs Binnie</p>	
Mrs Edna Hayes Memorial Trophy	
<p>Awarded to the 1st Prize Winner of The Rich Fruit Cake ½ lb mix Class 1 and prize money of 1st \$20, 2nd \$10 & 3rd \$6.</p> <p>Donated by the NAA Ladies Committee in memory of the 58 years of service Mrs Hayes has given to the Show.</p>	

"Cooking For Competition"
Book
Donated By **Singleton CWA**

Awarded to an Exhibitor selected by the
Judge

Section 1 - COOKING OPEN

1	Rich Fruit Cake ½lb (250gms). Mixture (Note: a ½lb Fruit Cake refers to quantity of butter used in recipe)	1 st \$20, 2 nd \$10, 3 rd \$6 In Memory of Mrs Edna Hayes
2	Light fruit cake ½lb (250gms) mixture	
3	Sultana cake ½lb (250gms) mixture	1 st \$6, 2 nd \$5 Donated by the Family of the Late Mrs D Farmer
4	Plum pudding - boiled	1 st \$12, 2 nd \$6 Donated by the Family of the Late Mrs D Farmer
5	Plum pudding - steamed	
Champion Exhibit Section 1, 1-5		Sash
6	Chocolate cake – iced, butter mixture	
7	Peach blossom cake - iced	
8	Orange cake - iced	
9	Marble cake, 3 colours	
10	Banana cake - iced	
11	Coconut cake - iced	
12	Carrot cake - iced	
13	Plain butter cake - NO Icing	
14	Caramel cake - iced	
15	Lamingtons – 6 not sponge mixture, 4cm square	
16	Sponge sandwich, any filling, not iced	
17	Cornflour Sponge sandwich made with cornflour, any filling, not iced	
18	Chocolate sandwich - not iced	
19	Cinnamon sandwich - not iced	

20	Boiled fruit cake	1 st \$11 Additional prize money (\$6) donate by Mrs A Schmierer
21	Butterfly cakes, no paper cases, any filling	1 st \$5
22	Date loaf or roll without nuts	
23	Date loaf or roll with nuts	
24	Raisin loaf	
Champion Exhibit Section 1, 6-24		Sash
25	Pikelets - 6	1 st \$5 Donated By Singleton CWA
26	Scones - 6, medium size	1 st \$5 Donated By Singleton CWA
27	Pumpkin Scones - 6, medium size	1 st \$5 Donated By Mrs Colleen Moxey
28	Milk loaf or damper	
29	Rock cakes - 6	
30	Slice, 1 variety	
31	Slice, 2 or more varieties	
32	Tarts, short pastry, any filling (6)	
33	3 muffins, no papers	
34	ANZAC biscuits, Neat Edge approx 6cm (6)	1 st \$5
35	Plain biscuits (6), same mixture	
36	Small cakes (6), suitable for afternoon tea	
37	Biscuits, 8 - 2 filled x 2, 2 piped, 2 own mixture	
38	Chocolate-Chip Biscuits - 6	
39	Jam Drops – 6, approx 6 cm – Red jam	1 st \$5 Donated By Singleton CWA
40	Uncooked slice, 1 variety 6 pieces approx 5cm x 3cm	

Best Exhibit Section 1, 25-40		Certificate
41	Hummingbird Cake	1 st \$10 Donated by Mrs A. Schmierer
42	Lumberjack Cake	1 st \$10 Donated by Mrs A. Schmierer
COOKING SPECIAL CLASSES		
43	Zebra Cake	1 st \$25 Donated By Michael Johnson MP 2 nd \$5 Donated by NAA Ladies
44	Checkerboard Cake	1 st \$25 Donated by Michael Johnson MP 2 nd \$5 Donated by the NAA Ladies
45	Cupcakes - 6, iced and decorated, not to be cut, no paper cases	1 st \$10 Donated By Mrs Colleen Moxey
46	Gluten Free Vanilla Cake (Suggested Recipe)	1 st \$5 Donated by Mrs Colleen Moxey
<p style="text-align: center;">46 - Gluten Free Vanilla Cake (Suggested Recipe)</p> <p>¾ cup caster sugar 125g butter 2 eggs 1 teaspoons vanilla essence 1 1/2 cups gluten free SR flour 1/2 cup milk</p> <p>Method Preheat oven to 180°C. Grease a 20cm round cake pan. In a medium bowl, cream together the sugar and butter. Beat in the eggs, one at a time, then stir in the vanilla essence. Stir in flour and milk until combined. Pour into the prepared pan. Bake in preheated oven for 30 to 40 minutes.</p>		

47	Gluten Free Carrot Cake (Suggested Recipe)	1st \$5 Donated by Mrs Colleen Moxey
<p style="text-align: center;">47 - Gluten Free Carrot Cake (Suggested Recipe)</p> <p>2 large eggs $\frac{3}{4}$ cup (lightly packed) brown sugar $\frac{1}{2}$ teaspoon vanilla extract $\frac{1}{4}$ canola oil 1 $\frac{3}{4}$ cups (220g) almond meal $\frac{1}{2}$ teaspoon cinnamon $\frac{1}{2}$ teaspoon ground ginger $\frac{1}{2}$ teaspoon mixed spice $\frac{1}{2}$ teaspoon baking powder 200g (approximately 2 large) carrots, peeled and grated $\frac{1}{2}$ cup shredded coconut $\frac{1}{4}$ cup currants</p> <p>Method: Pre heat oven to 160°C. Line the base of a lightly greased 20cm round tin with baking paper and set aside. Place the eggs, brown sugar and vanilla into an electric mixer and whisk for approximately 15 minutes until the mixture is very thick and tripled in volume. Mix together the oil, almond meal, baking powder, spices, grated carrots, coconut and currents in a large bowl. Mix well to combine then fold through the egg mixture and spoon into the prepared tin. Bake for approximately 50–60 minutes or until cake tests done. Cool in tin and carefully turn out onto a tea towel covered cake rack.</p>		
48	ASC Rich Fruit Cake (Recipe below must be used)	1st \$20 Donated by ASC
<p style="text-align: center;">48 - ASC Rich Fruit Cake (Recipe must be used)</p> <p>250g (8 oz) sultanas 250 g (8 oz) chopped raisins 250 g (8 oz) currants 125 g (4 oz) chopped mixed peel 90 g (3oz) chopped red glace cherries 90 g (3 oz) chopped blanched almonds 250 g (8 oz) plain flour 60 g (2 oz) self-raising flour $\frac{1}{4}$ teaspoon grated nutmeg $\frac{1}{2}$ teaspoon ground ginger $\frac{1}{2}$ teaspoon ground cloves 250g (8 oz) butter 250g (8 oz) soft brown sugar $\frac{1}{2}$ teaspoon lemon essence OR finely grated lemon rind $\frac{1}{2}$ teaspoon almond essence $\frac{1}{2}$ teaspoon vanilla essence</p>		

4 large eggs

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 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 for 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 or 3 pieces, cherries into 4 – 6 pieces and almonds crosswise into 3 – 4 pieces.

Winners at country shows will each receive a cash prize of \$20 and 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.

The fourteen winners at Group level will each receive a cash prize of \$30 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.

49	Bushman's Beer Bread	1st \$25 voucher Donated by Eaton Building Materials – Mitre 10 2 nd \$5 Donated by the NAA Ladies
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MEN ONLY

49 – Bushman's Beer Bread (Recipe must be used)

3 ¾ cups Self Raising Flour
1 can or bottle of beer 375ml
2 teaspoon sugar
2 teaspoon salt

Method:

Sift dry ingredients in a bowl. Make a well in the middle add beer. Mix together with a knife to make soft sticky dough. Turn onto flour surface and light knead to smooth. Place in a well-greased loaf tin. Brush top with milk. Bake in a moderate to hot oven for approx. 50mins or until cooked. Turn out to cool.

Section 2 - NOVICE COOKING

Open to Exhibitors who have not won a 1st Prize in the Open Cooking Classes at any previous Singleton Show

1	Rich fruit cake, ½ lb (250gms)	1 st \$10, 2 nd \$5, 3 rd \$3 Donated by Ruth Cann
2	Sultana Cake	1 st \$6, 2 nd \$4 Donated by Ruth Cann
3	Chocolate Cake, iced on top only, no decorations	
4	Orange Cake iced, butter mixture	
5	Fruit Loaf	
6	Boiled Fruit Cake	
7	Plain Scones - 6	1 st \$5 Donated By Singleton CWA
8	Pumpkin Scones - 6	1 st \$5 Donated By Singleton CWA
9	Pikelets - 6	1 st \$5 Donated By Singleton CWA
10	Jam Drops – 6, approx 6 cm – Red jam	1 st \$5 Donated By Singleton CWA
11	Rock Cakes - 6	
12	Anzac Biscuits - 6	1 st \$5
13	Uncooked Slice, 1 variety 6 pieces approx 5cm x 3cm	
Best Exhibit Section 2, 1-13		Certificate
Encouragement Award Donated by Colleen Moxey		
<p>The Northern Agricultural Association would like to thank the following Sponsors of the Singleton Show Cooking Section</p> <p>Singleton CWA ~ Mrs Colleen Moxey ~ Ruth Cann ~ Mr Michael Johnsen (MP) ~ Mrs A Schmierer ~ Family of the Late Mrs D Farmer ~ NAA Inc. Ladies Committee</p> <p>Eaton Building Materials – Mitre 10</p>		

Section 3 - CHILDREN'S COOKING

Chief Steward: Mrs R Schmierer
Entry is Free (Age as of 1 September 2018)

EXHIBITOR NOTES

- Adults should remember when tempted to assist their children with exhibits. The Judge can usually tell when assistance has been given...so let their skill shine out!

ENTRIES CLOSE

Friday 14th September 2018
This year you can enter online
or at the show office.
Instructions on how to enter will be online at
singletonshow.com.au – click on the Competition tab

STAGING ENTRIES

- Exhibits must be staged by **9.30am on Thursday 20th September**, to the Pavilion
- All entries need to have tags
- All entries need to be accompanied by an ingredient label of what is in the exhibit eg Scones – flour, sugar, butter, water. (do not attached to exhibit)
- Labels are available in the schedule or at singletonshow.com.au

COLLECTING ENTRIES

Exhibits must be COLLECTED between 10am - 12noon on Sunday 23rd Sept 2018, from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative

Prizes: 1st \$5,
2nd \$2.00 Donated by **NAA Inc Ladies Committee** unless otherwise specified

CHILDREN UNDER 4

1	Decorated Plain Marie Round Biscuit – 4 only
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CHILDREN UNDER 6

2	Decorated Milk Arrowroot Oval Biscuit – 4 only
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CHILDREN UNDER 8

3	Decorated Plain Milk Coffee Oblong Biscuit – 4 only
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4	Decorated Milk Arrowroot Oval Biscuit – 4 only
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CHILDREN UNDER 10

5	Decorated Plain Milk Coffee Oblong Biscuit – 4 only
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6	Decorated Milk Arrowroot Oval Biscuit – 4 only
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CHILDREN UNDER 14		
7	Pikelets, 4 only	
8	Uncooked slice, 4 pieces	
9	Muffins, 3 only	
10	Jam Drops, 4 only, approx 6 cm, Red jam	
CHILDREN UNDER 16		
11	Scones - 6	1 st \$5 Donated by Singleton CWA
12	Sponge sandwich not iced, bottoms joined	
13	Iced Chocolate cake on top only	
14	Pikelets - 6 Neat Edge 6cm	1 st \$5 Donated by Singleton CWA
15	Muffins - 3, no papers	
16	Jam Drops - 6, approx 6 cm, Red jam	1 st \$5 Donated by Singleton CWA
17	Uncooked Slice, 1 variety 6 pieces approx 5cm x 3cm	
18	Gingerbread People - 6	
19	Rock Cakes - 6	
<p>The Northern Agricultural Association would like to thank the following Sponsors of the Children's Cooking Section NAA Inc. Ladies Committee ~ Singleton CWA</p>		


Section 4 - DECORATED CAKES

Chief Steward: Mrs M. Pease Entry Fee: \$3.00 per entry	
Friday 14th September 2018	
ENTRIES CLOSE	This year you can enter online or at the show office. Instructions on how to enter will be online at singletonshow.com.au – click on the Competition tab Early entries are appreciated to allow time for cataloguing.

<p>STAGING ENTRIES</p>	<ul style="list-style-type: none"> Exhibits must be staged by 9.30am on Thursday 20th September, at the Pavilion Exhibits must be staged by 9.30am on Thursday 20th September, to the Pavilion All entries need to have tags
<p>COLLECTING ENTRIES</p>	<p><u>Exhibits must be COLLECTED between 10am - 12noon on Sunday 23rd September 2018</u>, from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative</p>
<p>Prize Money (Section 4, 1-10) 1st \$20, 2nd \$10</p>	<p>Donated By NAA Inc. Ladies Committee (unless otherwise specified)</p>
<p>Prize Money (Junior & Beginners) 1st \$5, 2nd \$2.00</p>	<p>Donated By NAA Inc. Ladies Committee (unless otherwise specified)</p>
<p>Best Decorated Cake Exhibit</p>	<p>Sash Donated By NAA Inc. Ladies Committee</p>
<p>Conditions of Entry</p>	
<ul style="list-style-type: none"> Exhibits are to be the work of the exhibitor Blocks, fins or other materials are not permitted in place of cakes except where stated Ribbon, tulle, wire, stamens and manufactured pillars may be used, but no manufactured ornaments, no lace or glitter allowed except where stated Presentation taken into consideration Braid in presentation is permitted Edible food products may be used on cake board e.g. coloured sugar, coconut, piping gel and royal icing Hand work only No cake will be cut for judging Wire of any kind must not penetrate the surface of the exhibit Hobby glue must not be used as an attachment medium for sugar in any classes Tier is defined as being two or more levels not necessarily one above another, but linked by a common base All Cakes must be on boards not to exceed 45cm square except where stated Cleats must be attached to all baseboards and presentation boards that support cakes or plaques Any exhibit not meeting these specifications will be disqualified Stewards have the right to reclassify any entry Exhibits must not have previously been entered in this Show All care is taken but no responsibility accepted for any loss or damage The judge's decision is final 	

- Exhibits must be staged by 9.30am on Thursday 20th Sept 2018, to the Pavilion after collection of exhibit cards from the Secretary's Office
- Exhibits must be collected from **10am - 12noon on Sunday 23rd Sept 2018**, from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative

DECORATED CAKES OPEN CLASSES

1	 <p>CELEBRATING 150 YEARS OF THE NAA</p> <p>Best Decorated 150 Years Celebration Cake Decorated hand work only Tins or suitable material may be used in place of actual cake.</p>	<p>1st \$50, 2nd \$30 Sponsored By Mrs. M. Pease</p>
2	Christening Cake. Decorated hand work only. Tulle, ribbons & wire permissible.	
3	Birthday cake. Handwork only. Ribbon & wire permissible. Name of greeting to be written in pipework.	
4	Miniature Occasion Cake. The baseboard including the immediate decoration must fit inside 15cm square, the cake when covered must not exceed 11cm at the widest point, one or two tiers only.	
5	Novelty Cake. Single tier, butter cream, royal icing, frosted or rolled fondant may be used.	<p>1st \$20, 2nd \$10 Sponsored By Mrs. M. Pease</p>
6	Christmas Cake. Handwork only. Ribbon & wire permissible. Christmas greeting to be written in pipework.	
7	Most Original Cake. Blocks, tins or suitable material may be used in place of actual cake.	
8	Any Occasion Cake. Blocks, tins or suitable material may be used in place of actual cake.	
9	Arrangement of Flowers. Using small manufactured ornament in presentation.	
10	Flowers, piped or moulded. No manufactured ornaments in presentation.	

DECORATED CAKES NOVICE CLASSES		
EXHIBITOR NOTES	All Cakes must be on boards not to exceed 45cm square, except where stated	
11	Special Occasion Cake – single tier. Tins or suitable material may be used in place of actual cake.	1 st \$20, 2 nd \$10 Sponsored by Muswellbrook Cake Decorators' Inc.
12	Arrangement of Flowers. Small manufactured ornament may be used in presentation.	1 st \$20, 2 nd \$10 Sponsored by Muswellbrook Cake Decorators' Inc.
13	Novelty Cake – single tier. Butter cream, royal icing, frosted or rolled fondant may be used.	1 st \$20, 2 nd \$10 Sponsored by Muswellbrook Cake Decorators' Inc.
DECORATED CAKES JUNIOR CLASSES HIGH SCHOOL STUDENTS YEARS 7, 8 & 9		
EXHIBITOR NOTES	All Cakes must be on boards not to exceed 45cm square, except where stated	
14	Special Occasion Cake – one or two tiers only. Using any variety of techniques, any type of icing/frosting, or decoration materials (e.g. lollies, etc.) to decorate the cake. Tins or suitable material may be used in place of actual cake.	1 st \$15, 2 nd \$10 Donated by Elinor Bowman
DECORATED CAKES BEGINNERS CLASSES PRIMARY SCHOOL STUDENTS		
EXHIBITOR NOTES	All Cakes must be on boards not to exceed 45cm square, except where stated	
15	Special Occasion Cake – single tier. Using any variety of techniques, any type of icing/frosting, or decoration materials (e.g. lollies, etc.) to decorate the cake. Tins or suitable material may be used in place of actual cake.	1 st \$5, 2 nd \$3 Donated by Singleton CWA
<p>The Northern Agricultural Association would like to thank the following Sponsors of the Decorated Cake Section</p> <p>NAA Inc. Ladies Committee ~ Muswellbrook Cake Decorators' Inc. ~ Mrs. M. Pease ~ Mrs K Stacy ~ Elinor Bowman</p>		

Section 5 - BOTTLED EXHIBITS

<p>Chief Steward: Mrs Noelene Smith Entry Fee: \$1.00 per Entry</p>	
ENTRIES CLOSE	<p><u>Friday 14th Sept 2018</u></p> <p>This year you can enter online or at the show office.</p> <p>Instructions on how to enter will be online at singletonshow.com.au – click on the Competition tab Early entries are appreciated to allow time for cataloguing.</p>
STAGING ENTRIES	<ul style="list-style-type: none"> • Exhibits must be staged by 9.30am on Thursday 20th September, to the Pavilion • All entries need to have tags • All entries need to be accompanied by an ingredient label of what is in the exhibit eg Scones – flour, sugar, butter, water. (do not attached to exhibit) • Labels are available in the schedule or at singletonshow.com.au
COLLECTING ENTRIES	<p><u>Exhibits must be COLLECTED between 10am - 12noon on Sunday 23rd Sept 2018</u>, from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative</p>
Conditions of Entry	
<ul style="list-style-type: none"> • Only 1 entry will be accepted in all classes per Exhibitor • No award will be given unless exhibits are up to standard • All classes are 1 bottle unless otherwise specified • Jars to be a 375gms to 500gms • Jars must be cleaned of old labels etc. Screw top lids only. • All entries need to be accompanied by an ingredient label of what is in the exhibit eg Scones – flour, sugar, butter, water. • Labels will be available at singletonshow.com.au 	
PICKLES AND SAUCES – OPEN CLASSES	
<p>1st \$5 2nd \$2 - Donated By NAA Inc Ladies Committee</p>	

1	Mustard Pickles
2	Mixed Pickles, white vinegar
3	Tomato Sauce
4	Corn Relish (see recipe following)

4 - Corn Relish (Suggested Recipe)

3 Tablespoons cornflour
 1 Tablespoon mustard
 2 teaspoons turmeric
 1 teaspoon curry powder
 2 teaspoons celery seeds
 2 ½ cups white vinegar
 1 ¾ cups white sugar
 750gms freshly cooked corn stripped
 from the cob (or 2 420gms cans
 whole kernel corn)
 ¼ cup finely chopped red peppers
 ¼ cup finely chopped green peppers
 1 large onion, finely chopped

Method:

Blend cornflour, mustard, turmeric, celery seeds & curry powder with half a cup of the vinegar. Place remaining vinegar & sugar in saucepan, bring to the boil. Add corn, peppers & onions, cook gently for 20 minutes. Add blended ingredients & cook a further 5 minutes. Pour into warm, sterilised jars & seal.

5	Sweet Chutney
6	Tomato Relish
7	Worcestershire Sauce
8	Beetroot Relish
9	Spicy Pumpkin Chutney (see recipe following)

9 - Spicy Pumpkin Chutney (Suggested Recipe)

1 kg pumpkin, peeled & cut into small
 chunks
 2 tablespoons oil
 2 teaspoons cumin seeds
 ½ teaspoon ground cinnamon
 ½ teaspoon ground coriander
 1 onion, chopped
 2 cloves garlic, crushed
 ½ cup sultanas

1/3 cup firmly packed brown sugar
 125mls malt vinegar
 185mls orange juice
 1 tablespoon chopped fresh
 coriander leaves
 ½ teaspoon salt

Method:

Preheat the oven to 200°C. Place the pumpkin in a baking dish & drizzle with the oil. Bake for 40 minutes.

Put the pumpkin & the remaining ingredients, except the coriander leaves, in a large pan. Add salt & bring mixture to the boil. Reduce heat & simmer for 10-15 minutes, stirring often or until the mixture thickens.

Gently stir in the coriander & remove from the heat. Spoon immediately into clean, warm jars & seal. Turn upside down for 2 minutes, then invert & leave to cool. Label & date. Leave for 1 month before opening to allow the flavours to develop. Store in a cool, dark place for up to 12 months.

Refrigerate after opening for up to 6 weeks.

NOTE: to get a thick & chunky mixture, use harder pumpkin varieties that take longer to cook, such as Queensland Blue or Jarrahdale.

Champion Pickle or Sauce Exhibit

Sash & \$20 Voucher
 Donated by **Bronwyn Dunston**

JAMS AND JELLIES OPEN CLASSES

EXHIBITOR NOTES	
	All jars to be a 375gms to 500gms
10	Peach jam
11	Rhubarb and Ginger jam
12	Plum jam
13	Nectarine jam
14	Apricot jam
15	Melon Jam, any variety
16	Mulberry Jam
17	Dark Grape Jam
18	Tomato Jam, any variety
19	Fig jam
20	Mandarin Jam
21	Orange Jam
22	Sweet Marmalade

23	Strawberry Jam	
24	Cumquat Jam	
25	1 Jar Jam, not enumerated	
26	Apple Jelly	
27	Quince Jelly	
28	Lemon Cheese	
29	Passionfruit Spread	
30	Bitter Marmalade	
31	Citrus, not enumerated	
32	Sweet Sauce Any Flavour	
33	Four Fruit Marmalade (recipe following)	1 st \$10 Donated by The NAA Inc Ladies Committee in recognition of the many years of service given by the late Mrs Beryl Knodler
33 - Four Fruit Marmalade (Suggested Recipe)		
<p>1 large orange, chopped 1 large grapefruit, chopped Grated rind & juice of 1 large lemon 1 large granny smith apple, chopped 2 ½ kg sugar</p> <p>Method: Place orange, grapefruit, grated lemon rind & lemon juice in a bowl. Cover with water & stand for 12 hours. Transfer to a preserving pan, add apple & bring to the boil. Boil 1 hour then gradually add the sugar. Continue to boil until the jam jells when tested on a chilled saucer. Bottle & seal.</p>		
34	Collection of Jams other than citrus, 6 bottles, 1 bottle each	
Champion Jam or Jelly Exhibit		Sash & \$20 Voucher Donated by Bronwyn Dunston
35	Most Attractive Small Hamper. Must be Homemade Cooking , must contain – 1 jar Jam or Jelly, 1 jar Chutney or Relish, 1 jar/bottle Sauce or Pickles, 1 jar Lemon Cheese or Passionfruit Spread. Judged on Presentation.	1 st \$20 Donated by Singleton CWA

JAM, PICKLES & RELISH – NOVICE CLASSES

Open to Exhibitors who have not won a 1st prize in any Pickle, Relish or Jam Class at any previous Singleton Show.

36	Orange Jam
37	Mustard Pickles
38	Strawberry Jam
39	Tomato Relish

Most Successful Exhibitor in Novice Classes

\$20 Voucher
Donated by **Bronwyn Dunston**

The Northern Agricultural Association would like to thank the following
Sponsors of the Bottled Exhibits Section
Bronwyn Dunstan ~ NAA Inc. Ladies Committee ~ Singleton CWA