

# SECTION P

## COOKING

<b>Chief Steward:</b> Mrs I Moxey <b>Entry Fee:</b> \$1.00 per entry <b>Late Entry Fee:</b> \$2.00 per entry	
<b>ENTRIES CLOSE</b>	<b><u>Friday 8<sup>th</sup> Sept 2017</u></b>  Early entries are appreciated to allow time for cataloguing. Please note any late entry that may be accepted by the Secretary after the closing date <b>will</b> incur a late entry fee of \$2.00 per Entry.
<b>STAGING ENTRIES</b>	Exhibits must be staged by <b>9.30am on Thursday 21<sup>st</sup> Sept</b> , to the Pavilion after collection of exhibit cards from the Secretary's Office
<b>COLLECTING ENTRIES</b>	<b><u>Exhibits must be COLLECTED between 10am - 12noon on Sunday 24<sup>th</sup> Sept 2017</u></b> , from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative
1 <sup>st</sup> \$5 2 <sup>nd</sup> \$2 - Donated By <b>NAA Ladies Committee Inc.</b>	
<b>Conditions of Entry</b>	
<ul style="list-style-type: none"><li>• Display plates will be supplied by the NAA</li><li>• A plate is to consist of 6 pieces unless otherwise specified</li><li>• Ring tins or packet cake mixes are <u>NOT</u> to be used</li><li>• Rack marks should try to be avoided</li><li>• Only 1 entry will be accepted in all classes per exhibitor</li><li>• <b>No award will be given unless exhibits are up to standard</b></li><li>• ½ lb mixture (250 grams) refers to quantity of butter in mix</li></ul>	
<b>COOKING SPECIAL AWARDS</b>	
<b>Mrs Frances Binnie Memorial Trophy</b> Awarded to the most successful Exhibitor from Classes 1 – 44 Donated By the <b>NAA</b> in recognition of the many years' service given to the NAA by the late Mrs Binnie	
<b>Mrs Edna Hayes Memorial Trophy</b>	

Awarded to the 1 <sup>st</sup> Prize Winner of The Rich Fruit Cake ½ lb mix Class 1 and prize money of 1 <sup>st</sup> \$20, 2 <sup>nd</sup> \$10 & 3 <sup>rd</sup> \$6. Donated by the <b>NAA Ladies Committee</b> in memory of the 58 years of service Mrs Hayes has given to the Show.		
"Cooking For Competition" Book Donated By <b>Singleton CWA</b>		Awarded to an Exhibitor selected by the Judge
<b>COOKING OPEN CLASSES</b>		
Class P1	Rich Fruit Cake ½lb (250gms). Mixture (Note: a ½lb Fruit Cake refers to quantity of butter used in recipe)	1 <sup>st</sup> \$20, 2 <sup>nd</sup> \$10, 3 <sup>rd</sup> \$6 In Memory of <b>Mrs Edna Hayes</b>
Class P2	Light fruit cake ½lb (250gms) mixture	
Class P3	Sultana cake ½lb (250gms) mixture	1 <sup>st</sup> \$6, 2 <sup>nd</sup> \$5 Donated By the <b>Family of the Late Mrs D Farmer</b>
Class P4	Plum pudding, boiled	1 <sup>st</sup> \$12, 2 <sup>nd</sup> \$6 Donated by the <b>Family of the Late Mrs D Farmer</b>
Class P5	Plum pudding, steamed	
<b>Champion Exhibit</b> From Classes P1 – P5		Sash
Class P6	Chocolate cake, butter mixture, iced on top only	
Class P7	Iced Peach blossom cake	
Class P8	Orange cake, iced	1 <sup>st</sup> \$10 Donated By <b>Singleton Mowers &amp; Chainsaws</b>
Class P9	Marble cake, 3 colours	
Class P10	Banana cake, iced	1 <sup>st</sup> \$10 Donated By <b>Singleton Mowers &amp; Chainsaws</b>
Class P11	Coconut cake, iced	
Class P12	Carrot cake, iced	
Class P13	Plain butter cake, NO Icing	
Class P14	Caramel cake, iced	
Class P15	Lamingtons (6), not sponge mixture, 4cm square	
Class P16	Sponge sandwich, any filling, not iced	
Class P17	Sponge sandwich made with cornflour, any filling, not iced	
Class P18	Chocolate sandwich, not iced	

Class P19	Cinnamon sandwich, not iced	
Class P20	Boiled fruit cake	1 <sup>st</sup> \$11 Additional prize money (\$6) donated by <b>Mrs A Schmierer</b>
Class P21	Butterfly cakes, no paper cases, any filling	1 <sup>st</sup> \$5
Class P23	Date loaf or roll without nuts	
Class P24	Date loaf or roll with nuts	
Class P25	Raisin loaf	
<b>Champion Exhibit</b> From Classes P6 – P25		Sash
Class P26	Pikelets (6)	1 <sup>st</sup> \$5 Donated By <b>Singleton CWA</b>
Class P27	Scones (6), medium size	1 <sup>st</sup> \$5 Donated By <b>Singleton CWA</b>
Class P28	Pumpkin Scones (6), medium size	1 <sup>st</sup> \$5 Donated By <b>Mrs Colleen Moxey</b>
Class P29	Milk loaf or damper	
Class P30	Rock cakes (6)	1 <sup>st</sup> \$10 Donated By <b>Singleton Mowers &amp; Chainsaws</b>
Class P31	Slice, 1 variety	
Class P32	Slice, 2 or more varieties	
Class P33	Tarts, short pastry, any filling (6)	1 <sup>st</sup> \$10 Donated by <b>Singleton Mowers &amp; Chainsaws</b>
Class P34	3 muffins, no papers	
Class P35	ANZAC biscuits, Neat Edge approx 6cm (6)	1 <sup>st</sup> \$5
Class P36	Plain biscuits (6), same mixture	
Class P37	Small cakes (6), suitable for afternoon tea	1 <sup>st</sup> \$10 Donated By <b>Singleton Mowers &amp; Chainsaws</b>
Class P38	Biscuits, 8 - 2 filled x 2, 2 piped, 2 own mixture	

Class P39	Biscuits Chocolate-Chip (6)	
Class P40	Jam Drops (6) approx 6 cm – Red jam	1 <sup>st</sup> \$5 Donated By <b>Singleton CWA</b>
Class P41	Uncooked slice, 1 variety 6 pieces approx 5cm x 3cm	
<b>Best Exhibit</b> From Classes P26 – P41		Certificate
Class P42	Hummingbird Cake (Suggested Recipe below)	1 <sup>st</sup> \$10 Donated by <b>Mrs A. Schmierer</b>
Class P43	Lumberjack Cake (Suggested Recipe below)	1 <sup>st</sup> \$10 Donated by <b>Mrs A. Schmierer</b>
<b>COOKING SPECIAL CLASSES</b>		
Class P44	Zebra Cake (Suggested Recipe below)	1 <sup>st</sup> \$25 Donated By <b>Michael Johnson MP</b> 2 <sup>nd</sup> \$5 Donated by <b>NAA Ladies</b>
<b>Class P44</b> <b>Zebra Cake (Suggested Recipe)</b>		
<p>Butter, for greasing 4 large eggs 250gms golden caster sugar 100ml milk 250ml sunflower oil 1 teaspoon vanilla extract 475gms self-raising flour 1 teaspoon baking powder 25gms cocoa powder</p> <p><b>Method:</b></p> <ol style="list-style-type: none"> <li>1. Preheat oven to 180°C. Butter a 23cm cake tin.</li> <li>2. Put the eggs and sugar in a large bowl with the milk, oil, vanilla extract and 175gms of the flour. Whisk with a hand held electric whisk for a minute or two, until smooth.</li> <li>3. Pour half the mixture into a separate bowl and stir in ½ tsp baking powder and 175gms flour and set aside. In the other bowl, mix the cocoa, 125gms flour and ½ tsp baking powder.</li> <li>4. Spoon two tablespoons of the plain mixture into the center of the cake tin. Straight away spoon two tablespoons of the</li> </ol>		

chocolate mixture on top. Continue doing this until all the mixture has been used – you will end up with lots of alternate rings of mixture in the tin. Don't worry if it's not very neat.

5. Cook for 40-50 minutes, until the cake is cooked through – a skewer inserted into the center should come out clean. Turn the cake out onto a wire rack to cool before serving.

Class P45

Checkerboard Cake (suggested Recipe)

1<sup>st</sup> \$25  
Donated by  
**Mrs Colleen Moxey**  
2<sup>nd</sup> \$5  
Donated by the  
**NAA Ladies**

### Class P45 Checkerboard Cake (Suggested Recipe)

3 cups (450g) self-raising flour, sifted  
1 cup (150) plain flour, sifted  
2 2/3 cups (590g) caster sugar  
300g butter, melted  
1 3/4 cups (440mL) milk  
6 eggs, beaten lightly  
2 tsp vanilla bean paste  
1/2 cup (50g) NESTLÉ Baking Cocoa, sifted

#### **Chocolate Ganache:**

4 cups (600g) NESTLÉ Dark Melts  
1 cup (250mL) thickened cream

#### **Method:**

1. Preheat oven to 160°C/ 140°C fan forced. Grease and line four 18cm round cake pans with baking paper.
2. Combine flours, sugar, butter, milk and eggs in a large mixing bowl. Using an electric beater; beat on low speed for 2 minutes or until just combined. Increase speed to high and beat for 3 minutes or until the mixture is thick and pale.
3. Evenly divide cake mixture into two bowls; add vanilla bean paste to one bowl and mix well. Add NESTLÉ Baking Cocoa to remaining bowl, mix well. Divide vanilla mixture among two prepared pans, and divide chocolate mixture among remaining two prepared pans; bake 45 minutes or until a skewer inserted into the centre comes out clean. Cool on a wire rack. Using a serrated knife, level cake tops.
4. Meanwhile, to make **Chocolate Ganache**, combine NESTLÉ Dark Melts and cream in heatproof bowl; microwave,

uncovered, on MEDIUM (50%) for 1 minute; stir; repeat in 30 second intervals until melted. Set aside until cool and thick, stirring occasionally.

5. To assemble, print and cut out the template that you can download from this website: **[www.bakers-corner.com.au/assets/Bakers\\_Corner\\_Checkerboard\\_Cake\\_Template.pdf](http://www.bakers-corner.com.au/assets/Bakers_Corner_Checkerboard_Cake_Template.pdf)**
  
6. Coat the cut inner sides of a chocolate outer ring with a thin layer chocolate ganache and place a vanilla middle ring inside. Coat the cut inner sides of the vanilla ring with ganache and fill circle with a chocolate center. Repeat this sequence again.
  
7. Coat the cut inner sides of a vanilla outer ring with chocolate ganache and place a chocolate middle ring inside. Coat the cut inner sides of the chocolate ring with ganache and fill circle with a vanilla center. Repeat this sequence again. You should now have four cakes each alternating in chocolate and vanilla rings.
  
8. Sandwich the cake layers together with a little chocolate ganache, alternating layers. Spread remaining chocolate ganache over top and sides of cake.

Class P46	Cupcakes (6), iced and decorated, Not to be cut, no paper cases	1 <sup>st</sup> \$10 Donated By <b>Mrs Colleen Moxey</b>
Class P47	Gluten Free Vanilla Cake (Suggested Recipe)	1 <sup>st</sup> \$5 Donated by <b>Mrs Colleen Moxey</b>

**Class P47**  
**Gluten Free Vanilla Cake (Suggested Recipe)**

¾ cup caster sugar  
125g butter  
2 eggs  
2 teaspoons vanilla essence  
1 1/2 cups gluten free SR flour  
1/2 cup milk

**Method**

Preheat oven to 180 degrees 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.

Class P48

Gluten Free Carrot Cake  
(Suggested Recipe)

1st \$5  
Donated by  
**Mrs Colleen Moxey**

**Class P48**  
**Gluten Free Carrot Cake (Suggested Recipe)**

2 large eggs  
¾ cup (lightly packed) brown sugar  
½ teaspoon vanilla extract  
¼ canola oil  
1 ¾ cups (220g) almond meal  
½ teaspoon cinnamon  
½ teaspoon ground ginger  
½ teaspoon mixed spice  
½ teaspoon baking powder  
200g (approximately 2 large) carrots, peeled and grated  
½ cup shredded coconut  
¼ cup currants

**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.

### NOVICE COOKING CLASSES

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

Class P49	½ lb (250gms) Rich fruit cake	1 <sup>st</sup> \$10, 2 <sup>nd</sup> \$5, 3 <sup>rd</sup> \$3 Donated By <b>Ruth Cann</b>
Class P50	Sultana Cake	1 <sup>st</sup> \$6, 2 <sup>nd</sup> \$4 Donated By <b>Ruth Cann</b>
Class P51	Chocolate cake, iced on top only, no decorations	
Class P52	Orange cake iced, butter mixture	
Class P53	Fruit loaf	
Class P54	Boiled fruit cake	
Class P55	Plain Scones (6)	1 <sup>st</sup> \$5 Donated By <b>Singleton CWA</b>
Class P56	Pumpkin Scones (6)	1 <sup>st</sup> \$5 Donated By <b>Singleton CWA</b>
Class P57	Pikelets (6)	1 <sup>st</sup> \$5 Donated By <b>Singleton CWA</b>
Class P58	Jam Drops (6) approx 6 cm – Red jam	1 <sup>st</sup> \$5 Donated By <b>Singleton CWA</b>
Class P59	Rock cakes (6)	
Class P60	ANZAC Biscuits (6)	1 <sup>st</sup> \$5
Class P61	Uncooked slice, 1 variety 6 pieces approx 5cm x 3cm	
<b>Best Exhibit</b> From Classes P49 – P61		Certificate
<b>Encouragement Award</b> Donated by <b>Colleen Moxey</b>		



The Northern Agricultural Association would like to thank the following Sponsors of the Singleton Show Cooking 2017

**Singleton CWA ~ Mrs Colleen Moxey ~ Ruth Cann ~ Mr Michael Johnsen (MP) ~ Singleton Mowers and Chainsaws ~ Mrs A Schmierer ~ Family of the Late Mrs D Farmer**

### CHILDREN'S COOKING CLASSES

**Chief Steward:** Mrs I Moxey

Entry is Free (Age as of 1 Sept 2017)

#### 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 8<sup>th</sup> Sept 2017**

Early entries are appreciated to allow time for cataloguing. Please note any late entry that may be accepted by the Secretary after the closing date **will** incur a late entry fee of \$2.00 per Entry.

#### STAGING ENTRIES

Exhibits must be staged by **9.30am on Thursday 21<sup>st</sup> Sept**, to the Pavilion after collection of exhibit stickers from the Secretary's Office

#### COLLECTING ENTRIES

**Exhibits must be COLLECTED between 10am - 12noon on Sunday 24th Sept 2017**, from the Pavilion.

Special arrangements must be made with the Pavilion Stewards for any alternative

Prizes: 1<sup>st</sup> \$5, 2<sup>nd</sup> \$2.50 unless otherwise specified

#### CHILDREN UNDER 4

Class P62

Decorated Plain Marie Round Biscuit – 4 only

#### CHILDREN UNDER 6

Class P63

Decorated Milk Arrowroot Oval Biscuit – 4 only

#### CHILDREN UNDER 8

Class P64

Decorated Plain Milk Coffee Oblong Biscuit – 4 only

Class P65

Decorated Milk Arrowroot Oval Biscuit – 4 only

<b>CHILDREN UNDER 10</b>		
Class P66	Decorated Plain Milk Coffee Oblong Biscuit – 4 only	
Class P67	Decorated Milk Arrowroot Oval Biscuit – 4 only	
<b>CHILDREN UNDER 14</b>		
Class P68	Pikelets, 4 only	
Class P69	Uncooked slice, 4 pieces	
Class P70	Muffins, 3 only	
Class P71	Jam Drops, 4 only, approx 6 cm, Red jam	
<b>CHILDREN UNDER 16</b>		
Class P72	Scones	1 <sup>st</sup> \$5 Donated By <b>Singleton CWA</b>
Class P73	Sponge sandwich not iced, bottoms joined	
Class P74	Iced Chocolate cake on top only	
Class P75	Pikelets (6) Neat Edge 6cm	1 <sup>st</sup> \$5 Donated By <b>Singleton CWA</b>
Class P76	Muffins, 3, no papers	
Class P77	Jam Drops (6), approx 6 cm, Red jam	1 <sup>st</sup> \$5 Donated By <b>Singleton CWA</b>
Class P78	Uncooked slice, 1 variety 6 pieces approx 5cm x 3cm	
Class P79	Gingerbread people (6)	
Class P80	Rock cakes (6)	
<p>The Northern Agricultural Association would like to thank the following Sponsors of the Singleton Show Children's Cooking Section 2017 <b>Mrs Collen Moxey ~ Singleton CWA</b></p>		

## DECORATED CAKES

<p><b>Chief Steward:</b> Mrs M. Pease <b>Entry Fee:</b> \$3.00 per entry <b>Late Entry Fee:</b> \$6.00</p>	
<b>ENTRIES</b>	<b>Friday 8<sup>th</sup> Sept 2017</b>

<b>CLOSE</b>	Early entries are appreciated to allow time for cataloguing. Please note any late entry that may be accepted by the Secretary after the closing date <b>will</b> incur a late entry fee of \$6.00 per Entry.	
<b>STAGING ENTRIES</b>	Exhibits must be staged by <b>9.30am on Thursday 21<sup>st</sup> Sept</b> , to the Pavilion after collection of exhibit stickers from the Secretary's Office	
<b>COLLECTING ENTRIES</b>	<b><u>Exhibits must be COLLECTED between 10am - 12noon on Sunday 24th Sept 2017</u></b> , from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative	
Prize Money (Classes P78 to P86) 1 <sup>st</sup> \$20, 2 <sup>nd</sup> \$10	Donated By <b>NAA Inc. Ladies Committee</b> (unless otherwise specified)	
Prize Money (Junior & Beginners) 1 <sup>st</sup> \$5, 2 <sup>nd</sup> \$2.50		
<b>Best Decorated Cake Exhibit</b>	Sash Donated By <b>NAA Inc. Ladies Committee</b>	
<b>Conditions of Entry</b>		
<ul style="list-style-type: none"> <li>• Exhibits are to be the work of the exhibitor</li> <li>• Blocks, tins or other materials are not permitted in place of cakes except where stated</li> <li>• Ribbon, tulle, wire, stamens and manufactured pillars may be used, but no manufactured ornaments, no lace or glitter allowed except where stated</li> <li>• Presentation taken into consideration</li> <li>• Braid in presentation is permitted</li> <li>• Edible food products may be used on cake board e.g. coloured sugar, coconut, piping gel and royal icing</li> <li>• Hand work only</li> <li>• No cake will be cut for judging</li> <li>• Wire of any kind must not penetrate the surface of the exhibit</li> <li>• Hobby glue must not be used as an attachment medium for sugar in any classes</li> <li>• Tier is defined as being two or more levels not necessarily one above another, but linked by a common base</li> <li>• All Cakes must be on boards not to exceed 45cm square except where stated</li> </ul>		

- 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 22nd Sept 2017, to the Pavilion after collection of exhibit cards from the Secretary's Office
- Exhibits must be collected from **10am - 12noon on Sunday 24<sup>th</sup> Sept 2017**, from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative

### DECORATED CAKES OPEN CLASSES

Class P81	Christening cake. Decorated hand work only. Tulle, ribbons & wire permissible.	
Class P82	Birthday cake. Handwork only. Ribbon & wire permissible. Name of greeting to be written in pipework.	
Class P83	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.	
Class P84	Novelty Cake. Single tier, butter cream, royal icing, frosted or rolled fondant may be used.	1 <sup>st</sup> \$20, 2 <sup>nd</sup> \$10 Sponsored By <b>Mrs. M. Pease</b>
Class P85	Christmas cake. Handwork only. Ribbon & wire permissible. Christmas greeting to be written in pipework.	
Class P86	Most original cake. Blocks, tins or suitable material may be used in place of actual cake.	
Class P87	Any occasion cake. Blocks, tins or suitable material may be used in place of actual cake.	
Class P88	Arrangement of Flowers. Using small manufactured ornament in presentation.	
Class P89	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	
Class P90	Special occasion cake – single tier. Tins or suitable material may be used in place of actual cake.	1 <sup>st</sup> \$20, 2 <sup>nd</sup> \$10 Sponsored By <b>Muswellbrook Cake Decorators' Inc.</b>
Class P91	Arrangement of Flowers. Small manufactured ornament may be used in presentation.	1 <sup>st</sup> \$20, 2 <sup>nd</sup> \$10 Sponsored By <b>Muswellbrook Cake Decorators' Inc.</b>
Class P92	Novelty Cake – single tier. Butter cream, royal icing, frosted or rolled fondant may be used.	1 <sup>st</sup> \$20, 2 <sup>nd</sup> \$10 Sponsored By <b>Muswellbrook Cake Decorators' Inc.</b>
<b>DECORATED CAKES JUNIOR CLASSES</b> HIGH SCHOOL STUDENTS YEARS 7, 8 & 9		
EXHIBITOR NOTES	All Cakes must be on boards not to exceed 45cm square, except where stated	
Class P93	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 <sup>st</sup> \$15, 2 <sup>nd</sup> \$10 Donated By <b>Elinor Bowman</b>
<b>DECORATED CAKES BEGINNERS CLASSES</b> PRIMARY SCHOOL STUDENTS		
EXHIBITOR NOTES	All Cakes must be on boards not to exceed 45cm square, except where stated	
Class P94	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 <sup>st</sup> \$5, 2 <sup>nd</sup> \$2.50 Donated By <b>Singleton CWA</b>
The Northern Agricultural Association would like to thank the following Sponsors of the Singleton Show Cooking Section 2017 <b>Singleton CWA ~ Family of the Lates Mrs D. Farmer ~ Singleton</b>		

**Mowers and Chainsaws ~ Mrs A. Schmierer ~ Mrs Colleen Moxey ~ Mr Michael Johnsen (MP) ~ Ruth Cann ~ NAA Inc. Ladies Committee ~ Muswellbrook Cake Decorators' Inc. ~ Mrs. M. Pease ~ Mrs. J.H. Stacy ~ Elinor Bowman**

## BOTTLED EXHIBITS

<p><b>Chief Steward:</b> Mrs Noelene Smith <b>Entry Fee:</b> \$1.00 per Entry</p>	
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<b>STAGING ENTRIES</b>	<p>Exhibits must be staged by <b>9.30am on Thursday 21<sup>st</sup> Sept</b>, to the Pavilion after collection of exhibit stickers from the Secretary's Office</p>
<b>COLLECTING ENTRIES</b>	<p><b><u>Exhibits must be COLLECTED between 10am - 12noon on Sunday 24th Sept 2017.</u></b> from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative</p>
<b>Conditions of Entry</b>	
<ul style="list-style-type: none"> <li>• All exhibitors of bottled articles are requested to place plain paper gum labels on opposite side of exhibitor's label.</li> <li>• Only 1 entry will be accepted in all classes per Exhibitor</li> <li>• No award will be given unless exhibits are up to standard</li> <li>• All classes are 1 bottle unless otherwise specified</li> <li>• Jars to be a minimum of 250g <u>except preserving jars</u></li> <li>• Jars must be cleaned of old labels etc. Screw top lids only.</li> <li>• No sealing wax on outside of lids or corks, nor paraffin wax inside jars of jam or jelly</li> </ul>	
<b>PICKLES AND SAUCES – OPEN CLASSES</b>	
<p>1<sup>st</sup> \$5 2<sup>nd</sup> \$2 - Donated By <b>NAA Inc Ladies Committee</b></p>	
Class P95	Mustard pickles

Class P96	Mixed pickles, white vinegar
Class P97	Tomato sauce
Class P98	Plum sauce
Class P99	Sweet chutney
Class P100	Tomato relish
Class P101	Sweet Sauce (any flavour)
Class P102	Beetroot Relish (see recipe following)

**Class P100  
Beetroot Relish**

1 ½ kg beetroot  
2 large onions  
½ teaspoon ground ginger  
750g apples  
2 ½ cups malt vinegar  
Juice of 1 lemon  
500g sugar

**Method:**

Boil beetroot, remove from heat, leave to cool. Peel and dice beetroots, leave to one side.

In separate saucepan, peel and dice apples and onions then add ginger, lemon juice, sugar vinegar and salt. Boil 20 minutes.

Add beetroot and boil further 15-20 minutes.

Bottle in jars.

**Champion Pickle or Sauce Exhibit**

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

**JAMS AND JELLIES OPEN CLASSES**

EXHIBITOR NOTES	All jars to be a minimum of 250 grams
Class P103	Peach jam
Class P104	Rhubarb and Ginger jam (suggested recipe)

**Class P104  
Rhubarb and Ginger jam (suggested recipe)**

60g fresh green ginger, bruised

1.5 kg sugar  
1.5 kg rhubarb, chopped.  
250g crystallised ginger, chopped

**Method:**

Place ginger in a piece of muslin and tie with a piece of string to enclose.

Combine sugar and rhubarb in a large bowl, mix well.

Add musli bag of ginger and leave to stand overnight.

Next day, transfer mixture to a large saucepan and bring to the boil, stirring.

Continue to cook until setting point is reached. Remove from heat, take out the muslin bag of ginger and add crystallised ginger. Mix well, bring back to the boil for 1 minute.

Pour into warm sterilised jars and seal immediately. This jam can be eaten at once, but the flavour improves after 2 weeks.

Class P105	Plum jam
Class P106	Nectarine jam
Class P107	Apricot jam
Class P108	Melon jam, any variety
Class P109	Mulberry jam
Class P110	Dark grape jam
Class P111	Tomato jam, any variety
Class P112	Fig jam
Class P113	Mandarin jam
Class P114	Orange jam
Class P115	Sweet marmalade
Class P116	Strawberry jam
Class P117	Grapefruit jam
Class P118	1 jar jam, not enumerated
Class P119	Apple jelly
Class P120	Quince jelly
Class P121	Lemon cheese
Class P122	Passionfruit spread



Class P123	Bitter marmalade	
Class P124	Citrus, not enumerated	
Class P125	Lemon Honey (recipe following)	1 <sup>st</sup> \$10 Donated By <b>The NAA Inc Ladies Committee</b> in recognition of the many years of service given by the late Mrs Beryl Knodler
<p><b>Class P126</b> <b>Lemon Honey</b></p> <p>Strain the juice of 4 lemons. Add the grated rind of 1 lemon. Mix with 600 mls water. Add 1 kg sugar. Cook until the honey is thoroughly thickened. Pour into jars and seal.</p>		
Class P126	Collection of jams other than citrus, 6 bottles, 1 bottle each	
<b>Champion Jam or Jelly Exhibit</b>		Sash & \$20 Voucher Donated By <b>Bronwyn Dunston</b>
Class P127	Most Attractive Small Gourmet Gift Basket. Must be <b>Homemade Cooking</b> , must contain – Savoury Biscuits (6), Sweet Biscuits (6), 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 <sup>st</sup> \$20 Donated By <b>Singleton CWA</b>
<b>JAM, PICKLES &amp; RELISH – NOVICE CLASSES</b>		
Open to Exhibitors who have not won a 1 <sup>st</sup> prize in any Pickle, Relish or Jam Class at any previous Singleton Show.		
Class P128	Orange jam	
Class P129	Mustard Pickles	
Class P130	Strawberry Jam	

Class P131	Tomato Relish
<b>Most Successful Exhibitor in Novice Classes</b>	\$20 Voucher Donated By <b>Bronwyn Dunston</b>
The Northern Agricultural Association would like to thank the following Sponsors of the Singleton Show Bottled Exhibits Section 2017 <b>Bronwyn Dunstan ~ NAA Inc. Ladies Committee ~ Singleton CWA</b>	