

COOKING

Chief Steward: Mrs Robyn Schmierer

Entry Fee: \$1.00 per entry

Prizemoney: 1st \$5.00 NAA, 2nd \$2 – Donated by **NAA Ladies Committee Inc**

ENTRIES CLOSE	<p>Friday 20th Sept 2019 You can enter online or at the show office. Instructions on how to enter will be online at singletonshow.com – 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 26th 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>Exhibits must be COLLECTED between 10am - 12noon on Sunday 29th Sept 2019, from the Pavilion. Any exhibits not collected by 12 noon will be donated to a community group.</p>

Conditions of Entry

- 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 NOT 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 Award

- Mrs Frances Binnie Memorial Trophy**

Awarded to the most successful Exhibitor Section 1, 1 – 45. Donated by the **NAA** in recognition of the many years' service given to the NAA by the late Mrs Binnie

- Mrs Edna Hayes Memorial Trophy**

Awarded to the 1st Prize Winner of The Rich Fruit Cake ½ lb mix Class

Donated by the **NAA Ladies Committee**

in memory of the 58 years of service Mrs Hayes has given to the Show.

- "Cooking for Competition" Book**

Donated by **Singleton CWA** Awarded to an Exhibitor selected by the Judge

Section 1 - COOKING OPEN

- Rich Fruit Cake** ½ lb (250gms) mixture – 1st \$20 2nd \$10 3rd \$6 in Memory of Mrs Edna Hayes
- Light Fruit Cake** ½ lb (250gms) mixture
- Sultana Cake** ½ lb (250gms) mixture – 1st \$10 2nd \$5 Donated by **The Family of The Late Mrs D Farmer**
- Plum Pudding** – Boiled 1st \$10 2nd \$5 Donated by **The Family of The Late Mrs D Farmer**
- Plum Pudding** – Steamed 1st \$10 2nd \$5 Donated by **The Family of The Late Mrs D Farmer**

Champion Exhibit – Section 1, Classes 1 - 5 Sash

- Chocolate Cake** – iced, butter mixture
- Peach Blossom Cake** – iced
- Orange Cake** – iced
- Marble Cake** - 3 colours
- Banana Cake** – iced
- Coconut Cake** – iced
- Carrot Cake** – iced
- Plain Butter cake** – No icing
- Caramel Cake** – iced
- Lamingtons** – 6 not sponge mixture 4cm square
- Sponge Sandwich** - any filling, not iced
- Chocolate Sponge Sandwich** – not iced
- Boiled Fruit Cake** 1st \$11 additional prizemoney donated by **Mrs Robyn Schmierer**
- Butterfly Cakes** – no paper cases, any filling
- Date Loaf or Roll** – no nuts

21. **Date Loaf or Roll** – with nuts

22. **Raisin Loaf**

Champion Exhibit – Section 1 Classes 6 - 22 Sash

23. **Pikelets** – 6 1st 5 Donated by Singleton CWA

24. **Scones** – 6 medium size 1st \$5 Donated by Singleton CWA

25. **Pumpkin Scones** – 6 1st \$5 Donated by Mrs Colleen Moxey

26. **Milk Loaf or Damper**

27. **Rock Cakes** – 6

28. **Slice** - 1 variety

29. **Slices** - 2 or more varieties

30. **Tarts** – short pastry, any filling 6

31. **Muffins** – 3 no papers

32. **Anzac biscuits** – 6 neat edge approx. 6cm

33. **Plain Biscuits** – 6 same mixture

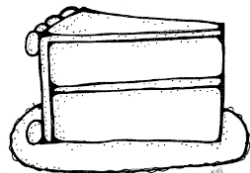
34. **Small Cakes** - 6 suitable for afternoon tea

35. **Biscuits** – 8, 2 filled x 2, 2 piped, 2 own mixture

36. **Chocolate Chip Biscuits** – 6

37. **Jam Drops** – 6 approx 6cm, red jam 1st \$5 Donated by Singleton CWA

38. **Uncooked Slice** - 6, 1 variety approx. 5cm x 3cm



Best Exhibit Section 1, Classes 23 – 38 Certificate

39. **Hummingbird Cake** 1st \$10 Donated by Mrs Robyn Schmierer

40. **Lumberjack Cake** 1st \$10 Donated by Mrs Robyn Schmierer

41. **Zebra Cake** 1st \$25 Donated by Michael Johnson MP 2nd \$5 NAA Ladies

42. **Checkerboard Cake** 1st \$25 Donated by Michael Johnson MP
2nd \$5 NAA Ladies

43. **Cupcakes** – 6 iced and decorated, not to be cut, no paper cases
1st \$10 Donated by Mrs Colleen Moxey

44. **Gluten Free Vanilla** cake 1st \$10 Donated by Mrs Colleen Moxey

Gluten Free Vanilla Cake (Suggested Recipe)

¾ cup caster sugar

125g butter

2 eggs

1 teaspoon vanilla essence

1 1/2 cups gluten free SR flour

1/2 cup milk

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.

45. **Gluten Free Carrot Cake** 1st \$5 Donated by Mrs Colleen Moxey

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:

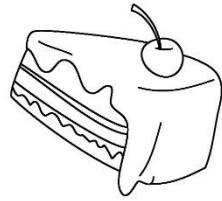
Pre heat oven to 160°C. Line the base of a lightly greased 20cm round tin with baking paper and set aside. Place the eggs, brown sugar and vanilla into an electric mixer and whisk for approximately 15 minutes until the mixture is very thick and tripled in volume. Mix together the oil, almond meal, baking 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.

46. **ASC Rich Fruit Cake** 1st \$20 Donated by ASC

ASC Rich Fruit Cake (Recipe must be used)

250 g (8 oz) sultanas

250g (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
 ¼ teaspoon grated nutmeg
 ½ teaspoon ground ginger
 ½ teaspoon ground cloves
 250g (8 oz) butter
 250g (8 oz) 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 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.

47. Bushman's Beer Bread – MEN ONLY – 1st \$25 Voucher Donated by Eatons Building Materials
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)
2. **Sultana Cake**
3. **Chocolate Cake** – iced, butter mixture
4. **Orange Cake** – iced
5. **Fruit Loaf**
6. **Boiled Fruit Cake**
7. **Plain Scones** – 6 1st \$5 Donated by **Singleton CWA**
8. **Pumpkin Scones** – 6 1st \$5 Donated by **Singleton CWA**
9. **Pikelets** – 6 1st 5 Donated by **Singleton CWA**
10. **Jam Drops** – 6 approx 6cm, red jam 1st \$5 Donated by **Singleton CWA**
11. **Rock Cakes** – 6
12. **Anzac Biscuits** – 6 neat edge approx. 6cm
13. **Uncooked Slice** - 6, 1 variety approx. 5cm x 3cm

Best Exhibit Section 2 Classes 1 – 13 Certificate
Encouragement Award Donated by Colleen Moxey

Section 3 - CHILDREN'S COOKING

Entry is Free (Age as of 1 September 2019)

1. **Children Under 4 - Decorated Plain Marie Round Biscuit** – 4 only
2. **Children Under 6 - Decorated Milk Arrowroot Oval Biscuit** – 4 only
3. **Children Under 8 - Decorated Plain Milk Coffee Oblong Biscuit** – 4 only
4. **Children Under 8 - Decorated Milk Arrowroot Oval Biscuit** – 4 only
5. **Children Under 10 - Decorated Plain Milk Coffee Oblong Biscuit** – 4 only
6. **Children Under 10 - Decorated Milk Arrowroot Oval Biscuit** – 4 only
7. **Children Under 14 – Pikelets** – 4 only
8. **Children Under 14 – Uncooked Slice** – 4 pieces
9. **Children Under 14 – Muffins** – 3 only
10. **Children Under 14 – Jam Drops** – 4 only approx. 6cm, red jam
11. **Children Under 16 – Scones** - 6 only 1st \$5 Donated by **Singleton CWA**
12. **Children Under 16 – Sponge Sandwich**, not iced, bottoms joined
13. **Children Under 16 – Chocolate cake** – iced on top only
14. **Children Under 16 – Pikelets** – 6 neat edge 6cm 1st \$5 Donated by **Singleton CWA**
15. **Children Under 16 – Muffins** - 3 only, no paper
16. **Children Under 16 – Jam Drops** - 6 only, approx. 6cm, red jam 1st \$5 Donated by **Singleton CWA**
17. **Children Under 16 – Uncooked Slice** - 6 pieces, 1 variety, approx. 5cm x 3cm 1st \$5 Donated by **Singleton CWA**
18. **Children Under 16 – Gingerbread People** - 6 only
19. **Children Under 16 – Rock Cakes** -6 only



The Northern Agricultural Association would like to thank the following Sponsors of the Singleton Show
Cooking Section 1, 2 & 3

Singleton CWA ~ Mrs Colleen Moxey ~ Mr Michael Johnsen (MP) ~ Mrs A Schmierer ~ Family of the Late Mrs D Farmer ~ NAA Inc. Ladies Committee ~ Eaton Building Materials ~ Mitre 10

Section 4 - DECORATED CAKES

Chief Steward: Mrs Bronwyn Dunston

Entry Fee: \$3.00 per entry

ENTRIES CLOSE	<p>Friday 20th September 2019 You can enter online or at the show office. Instructions on how to enter will be online at singletonshow.com – 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 26th September, at the Pavilion • All entries need to have tags 	
COLLECTING ENTRIES	<p><u>Exhibits must be COLLECTED between 10am - 12noon on Sunday 29th September 2019</u>, from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative</p>	
	Prize Money (Section 4, 1-10) 1 st \$20, 2 nd \$10	Donated by NAA Inc. Ladies Committee (unless otherwise specified)
	Prize Money (Junior & Beginners) 1 st \$5, 2 nd \$2.00	Donated by NAA Inc. Ladies Committee (unless otherwise specified)
	Best Decorated Cake Exhibit	Sash Donated by NAA Inc. Ladies Committee

Conditions of Entry

- 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 26th Sept 2019, to the Pavilion after collection of exhibit cards from the Secretary's Office
- Exhibits must be collected from **10am - 12noon on Sunday 29th Sept 2019**, from the Pavilion. Special arrangements must be made with the Pavilion Stewards for any alternative



DECORATED CAKES OPEN CLASSES

1. **Christening Cake.** Decorated hand work only. Tulle, ribbons & wire permissible.
2. **Birthday cake.** Handwork only. Ribbon & wire permissible. Name of greeting to be written in pipework.
3. **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.
4. **Novelty Cake.** Single tier, butter cream, royal icing, frosted or rolled fondant may be used. 1st \$20, 2nd \$10 Donated By Mrs. M. Pease
5. **Christmas Cake.** Handwork only. Ribbon & wire permissible. Christmas greeting to be written in pipework.
6. **Most Original Cake.** Blocks, tins or suitable material may be used in place of actual cake.
7. **Any Occasion Cake.** Blocks, tins or suitable material may be used in place of actual cake.
8. **Arrangement of Flowers.** Using small manufactured ornament in presentation.
9. **Flowers** - piped or moulded. No manufactured ornaments in presentation.

DECORATED CAKES NOVICE CLASSES

Classes 10 -12 1st \$20, 2nd \$10 Donated by Muswellbrook Cake Decorators' Inc.

10. **Special Occasion Cake** – single tier. Tins or suitable material may be used in place of actual cake.
11. **Arrangement of Flowers.** Small manufactured ornament may be used in presentation.
12. **Novelty Cake** – single tier. Butter cream, royal icing, frosted or rolled fondant may be used.

DECORATED CAKES JUNIOR CLASSES - HIGH SCHOOL STUDENTS YEARS 7, 8 & 9

13. **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. 1st \$15, 2nd \$10 Donated by Elinor Bowman

DECORATED CAKES BEGINNERS CLASSES - PRIMARY SCHOOL STUDENTS

14. **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. 1st \$5, 2nd \$3 Donated by Singleton CWA

Section 5 - BOTTLED EXHIBITS

<p>Chief Steward: Mrs Noelene Smith Entry Fee: \$1.00 per Entry 1st \$5 NAA, 2nd \$2 - Donated by NAA Inc Ladies Committee</p>	
ENTRIES CLOSE	<p><u>Friday 20th Sept 2019</u> You can enter online or at the show office. Instructions on how to enter will be online at singletonshow.com – 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 26th 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 29th Sept 2019</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

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Mustard Pickles 2. Mixed Pickles – white vinegar 3. Tomato Sauce 4. Corn Relish 5. Sweet Chutney | <ol style="list-style-type: none"> 6. Tomato Relish 7. Worcestershire Sauce 8. Beetroot Relish 9. Spicy Pumpkin Chutney |
|--|---|

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.

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 Section 5 1 -9 Sash & \$20 Voucher Donated by **Bronwyn Dunston**

JAMS AND JELLIES OPEN CLASSES

- | | |
|---|--|
| <ul style="list-style-type: none"> 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 33. Four Fruit Marmalade^{1st} \$10 Donated by The NAA Inc Ladies Committee in recognition of the many years of service given by the late Mrs Beryl Knodler | <ul style="list-style-type: none"> 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 |
|---|--|

34. Collection of Jams other than citrus -6 bottles, 1 bottle each

Champion Jam or Jelly Exhibit – Section 5 10 -34 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.

JAM, PICKLES & RELISH – NOVICE CLASSES

- 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 Exhibit Section

Bronwyn Dunstan ~ NAA Inc. Ladies Committee ~ Singleton CWA