

SECTION H – COOKING

HEAD STEWARDS: Leanne Mackay – 0418 114 249

Danielle Mackay – 0428 133 413

JUNIOR STEWARDS: Local school students

ENTRY FEES: \$2 per exhibit to a maximum of \$10; seniors and juniors \$0.50 per exhibit to a maximum of \$5 per pavilion section.

PRIZES:

Most Successful Exhibitor – Cooking Section

Most Successful Junior Exhibitor – Cooking Section – Sponsored by CWA of NSW Cooma Branch

Most Successful Primary Exhibitor – Cooking Section

Most Successful Preschool Exhibitor – Cooking Section

Champion Cake

Please note reduced classes for the 2025 Cooma Show, full schedule will return in 2026.

SPECIAL BY-LAWS FOR COOKING ENTRIES

1. Entry forms must be received by Leanne Mackay by email to fryingpan2@activ8.net.au **or** completed online at www.coomashow.com.au by **Friday February 28 2025**
2. Exhibits to be delivered between **4.30pm and 7.30pm on Thursday March 6 2025 or between 7.30am and 8.30am on Friday March 7 2025** to the Cooma Showground Multifunction Centre.
3. **No late entries will be accepted unless space permits.**
4. **Only one entry per person per class.**
5. All exhibits (except icing and decorating classes) are to be on **firm disposable plates** and covered with clear plastic bags. **NO CLING WRAP OR FOIL.**
6. Icing to be used only if stated and then only to be thinly applied to the top of the cake.
7. No decorations to be used on cakes unless stated.
8. Cakes should be 20cm round
9. No packet cakes to be used unless stated.
10. No ring tins to be used.
11. No exhibits to bear distinguishing marks.
12. Avoid wire rack marks.
13. **ENTRIES can be collected from 6.00pm on Saturday, March 8th, 2025. Entries and/or any prizes not collected will be forfeited.**

OPEN CLASSES

1. BREAD, any variety, yeast, traditional baking: **G. Mould Memorial Prize.**
2. DAMPER, one (1).
3. PIKELETS, four (4).
4. PLAIN SCONES, four (4), dust off any excess flour, may be glazed.
5. SHORTBREAD, one (1) round, display on foil-covered board.
6. ANZAC BISCUITS, four (4), thin, crisp, even size and colour.
7. BISCUITS, four (4) name variety.
8. ROCK CAKES, four (4),

9. UNFILLED SPONGE SANDWICH, not iced but filled with thin layer of jam.
10. PLAIN BUTTER CAKE, iced on top.
11. WARTIME FRUIT CAKE
12. TEACAKE, not iced, made with tea.
13. STEAMED PUDDING, name variety
14. MAN'S FAVOURITE CAKE, class open to men only, name variety.
15. ANY OTHER CAKE, related to 150-year theme, name variety, may be iced or un-iced

JUNIOR: 16 YEARS AND UNDER

Age to be stated on entry form

16. PLAIN SCONES, four (4).
17. PATTY CAKES, four (4), no papers or decorations.
18. BISCUITS, four (4), name variety.
19. ROCK CAKES, four (4),
20. PIKELETS, four (4).
21. SLICE, baked, iced or un-iced, name variety, four (4) pieces 4cm x 5cm.
22. SHORTBREAD, one (1) round, displayed on foil-covered board.
23. ANY OTHER CAKE, related to 150-year theme, name variety, may be iced or un-iced
24. DECORATED PATTY CAKES, four (4)
25. DECORATED NOVELTY CAKE – 150 years of Cooma Show theme

PRIMARY: ANY CHILD ATTENDING PRIMARY SCHOOL

Age to be stated on entry form

26. PLAIN SCONES, four (4).
27. BISCUITS, four (4), name variety.
28. PIKELETS, four (4).
29. SLICE, baked, iced or un-iced, name variety, four (4) pieces approx. 4cm x 5cm.
30. DECORATED ARROWROOT BISCUITS, four (age 5 to 8).
31. DECORATED ARROWROOT BISCUITS, four (age 9 to 12).
32. EDIBLE NECKLACE, anything edible, single or multi-coloured, strung on cotton or fishing line.
33. DECORATED PATTY CAKES, four (4).
34. DECORATED NOVELTY CAKE – 150 years of Cooma Show theme

PRE-SCHOOL: OPEN TO ANY CHILD 5 YEARS AND UNDER

Group or individual entries accepted

35. DECORATED ARROWROOT BISCUITS, four (4).
36. DECORATED PATTY CAKES, four (4).
37. EDIBLE NECKLACE, anything edible, single or multi-coloured, strung on cotton or fishing line.
38. DECORATED CHILDREN'S NOVELTY CAKE – 150 years of Cooma Show theme

ALL ABILITIES: Individual and group entries welcome from people with special needs.

39. PLAIN SCONES, four (4), dust off any excess flour, may be glazed.
40. ANY OTHER CAKE, related to 150-year theme, name variety, may be iced or un-iced

THE AGRICULTURAL SOCIETIES COUNCIL OF NSW RICH FRUIT CAKE COMPETITION

- 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.
- The winner will receive a cash prize of \$25 and will be offered the opportunity to bake a second “Rich Fruit Cake” in order to compete in a Group Final. The fourteen winners at Group level will each receive a cash prize of \$50 and will then be offered the opportunity to bake a third “Rich Fruit Cake” for the Final judging at the Royal Easter Show. Winner of the Final will receive a cash prize of \$100.00.
- The following recipe is compulsory for all entrants
- All Fruit cakes are to be cut in half when being judged.
- **Square 20cm x 20cm (8” x 8”) tin must be used**
- **The height of the cake should not exceed 5.7cm (57mm)**

41. LOCAL REGIONAL LEVEL

42. GROUP LEVEL.

Note: Classes 41 and 42 will be judged at the Cooma Show on Friday March 7 2025. The Group Final winner is then required to make another cake for the final judging at the 2026 Sydney Royal Easter Show.

The following recipe is compulsory for all entrants

INGREDIENTS:

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

RECOMMENDED 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 **square 20cm x 20cm (8" x 8") tin** 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.

Judge Note: The height of the cake should not exceed 5.7cm (57mm)

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