

Tweed River Agricultural Society Ltd

3rd & 4th November 2023

# Cooking Schedule



ABN 70 003 366 407

## Murwillumbah Show 2023

TRAS

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**PAVILION SCHEDULE  
3<sup>rd</sup> & 4<sup>th</sup> NOVEMBER 2023**

**CHIEF PAVILION STEWARDS  
DEE and KAREN  
0413 477 480 and 0432 385 977**

**REGULATIONS & GENERAL CONDITIONS OF ENTRY**

**1. NO ENTRY FEE**

**REGISTRATION DAY – SUNDAY 29<sup>TH</sup> OCTOBER 10AM TO 3PM IN THE PAVILION.**

**ENTRIES CLOSE:**

- **Friday 03.11.23** @ 9.00am for Horticulture, Farm Produce, Fruit & Vegetables.
- **Sunday 29.10.23** @ 5.00 pm for all other Sections.

2. Judging will be performed by a panel of judges appointed by Tweed River Agricultural Society.
3. No prize money will be awarded for any class.
4. All Exhibits must be a bona fide work of the Exhibitor, grown or made by the individual.
5. Exhibits must be prepared by non-professionals.
6. All Exhibits must have been completed within the last two years and not previously won a prize at the Murwillumbah Show.
7. All exhibits will remain on display until dismantling on Sunday 5<sup>th</sup> November when they will be removed under supervision of the Steward.

8. No exhibit may compete in more than one class.
9. Adult exhibitors may only compete in Open classes but Children can compete in Children's and Open classes.
10. **Deliveries will not be accepted** at the Secretary's Office at the Showground.
11. **PLEASE REFER TO INDIVIDUAL SECTIONS FOR INFORMATION REGARDING EXHIBIT DELIVERY TIMES AND DROP-OFF POINTS.**
12. All exhibits must be picked up on Sunday 5<sup>th</sup> November between 9.00am and 11.00am from the Pavilion.
13. TRAS does not accept responsibility for any items remaining after that time. Exhibits will not remain stored on the site after noon on Sunday 5<sup>th</sup> November.

**Thank you to our Sponsors!**



## SECTION 5 - COOKING

STEWARD | Lisa McCrone | 0478 142 075

**DELIVERY OF SECTION 5 EXHIBITS WILL BE ACCEPTED BETWEEN 7:30AM & 10:00AM FRIDAY 03.11.23.**

- Exhibits must be in by 10:00am Friday 3<sup>rd</sup> November.
- Exhibits received after that time will not be judged.
- Exhibits must be labelled with your Exhibitor Number, Section Number and Class Number
- Exhibitors must provide their own cardboard or paper plate and cover. Cakes to be iced unless otherwise stated.

**PRIZES:** 1<sup>st</sup> Prize card, 2<sup>nd</sup> Prize Card, 3<sup>RD</sup> Prize Card.  
**Judge to award \$50, \$30 & \$20 gift vouchers from Show n Shine Bakery at her discretion.**

- S5.1 ASC Rich Fruit Cake Competition (recipe provided in Schedule)
- S5.2 Half a Dozen Plain Scones - 7cm round
- S5.3 Half a Dozen Pumpkin Scones - 7cm round
- S5.4 Fruit Cake – any recipe
- S5.5 Jam Drops (6)
- S5.6 Plain/Iced Patty Cakes (6)
- S5.7 Plum Pudding
- S5.8 Iced Chocolate Cake (No Decorations)
- S5.9 Iced Butter Cake (No Decorations)
- S5.10 Iced Banana Cake
- S5.11 Vegetable Cake (eg. Carrot, Pumpkin, Zucchini, Beetroot)
- S5.12 Best Cake - not otherwise stated
- S5.13 Sponge, Jam Filled - (not judged on icing)
- S5.14 Pieces Chocolate Slice (6 pieces)
- S5.15 Chocolate Chip Biscuits (6)
- S5.16 Gluten Free Biscuits (6)
- S5.17 Gluten Free Cake

### BREAD SECTION

- S5.18 1 Loaf of Hand Made Bread
- S5.19 1 Loaf of Bread (Bread Maker)
- S5.20 1 Loaf of Hand-Made Sourdough Bread

### CAKE DECORATING - FONDANT ICING

- S5.21 Special Occasion Cake - (Lisa McCrone Trophy)

### CAKE DECORATING - SOFT ICING ONLY

- S5.22 Open Decorated Novelty Cake - (Lisa McCrone Trophy)

### VEGAN PLANT BASED

**FOOD INGREDIENTS MUST HAVE RECIPES INCLUDED**

- S5.23 Bread

- S5.24 Cookies
- S5.25 Cakes
- S5.26 Muffins
- S5.27 Energy Balls

### SWEET SECTION

**Entries should be 6 pieces cut to 3.5cm size each**

- S5.28 Coconut Ice - 6 pieces
- S5.29 Rum Balls - 6 balls

### PRESCHOOL SECTION

- S5.30 FOR GIRLS - Plate of 4 Decorated Bought Biscuits
- S5.31 FOR BOYS - Plate of 4 Decorated Bought Biscuits

### PRIMARY SCHOOL

- S5.32 Packet Cake - (Packet to accompany)
- S5.33 6 Pieces of any kind of Slice
- S5.34 6 Plain/Iced Patty Cakes
- S5.35 Iced Butter Cake (No Decorations)
- S5.36 FOR GIRLS - Plate of 4 Decorated Bought Biscuits
- S5.37 FOR BOYS - Plate of 4 Decorated Bought Biscuits
- S5.38 Decorated Patty Cake (4) – Soft Icing only with any store-bought decorations (Lisa McCrone Trophy)

### CHAMPION COOKING EXHIBIT FOR OPEN SECTION

**Sponsored by Anderson Treasure Store**  
Champion Ribbon and a gift

### CHAMPION COOKING EXHIBIT FOR PRIMARY SCHOOL SECTION

Champion Ribbon and a gift



## RECIPE FOR CLASS S5.1

The following recipe is compulsory for all entrants and must be printed in all schedules.

### INGREDIENTS:

250g sultanas  
250 g chopped raisins  
250 g currants  
125 g chopped mixed peel  
90 g chopped red glace cherries  
90 g chopped blanched almonds  
1/3 cup sherry or brandy  
250 g plain flour  
60 g 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)*

### S5.1 ASC Rich Fruit Cake Competition

Prize money is sponsored by the ASC. 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