

SECTION J

COOKERY & PRESERVES

Sponsored by: Koala Country Orchards, Yarck

Head Steward: Sara Sundblom

Stewards: B Guttridge, G Garlick, Noelene Ryan

Entries Close: Friday 10 November

PLEASE READ YOUR SCHEDULE CAREFULLY FOR ENTRY TIMES AND REGULATIONS

Entries to be handed to stewards between 8.30 - 10 am on Friday 24 November

Judging commences at 10 am sharp

Entry Fee: \$1 per entry Open, 50¢ per entry Junior

Prizes: 1st \$2, 2nd \$1 unless otherwise stated

LATE ENTRIES WILL ONLY BE ACCEPTED AT STEWARDS DISCRETION

Regulations: All cooking entries must be displayed on white cardboard plates.

Fruit cakes may be placed on boards.

Entry tickets must be securely attached. Cakes must not be shown cut.

Cakes must not be iced unless stated. No ring cakes.

No cake rack marks on cakes. Plain scone cutters only.

No lids on preserves, cellophane or clear plastic covers only.

Wax to be removed. Jars of preserved fruit are judged as a sealed entry.

Please label jams and preserves with date made and type.

Jars no larger than 500g. Bottles must be 400-600ml in size.

All bottles must be corked, no screw caps.

VAS REGULATIONS FOR CLASSES 17, 20, 23, 44, 45, 47, 56, 57 and 68

An exhibitor who wins at Show level will bake another cake for Group Final April 2018

Group winner then competes in State, Classes 44 and 56 at 2018 Royal Melbourne Show in September and Classes 20 and 57 at VAS Convention in July 2018.

Exhibitors MUST follow the recipe given. Entries MUST be the bonafide work of the exhibitor.

An exhibitor who wins at Show level is ineligible to enter any other Show until after Group Final; if not Group winners they may compete further. If a Show winner is unable to compete in finals, the second prize winner becomes eligible to compete.

Special Prizes: Most successful Exhibitor in Open classes - rosette and \$10 voucher donated by Marmalades

Most successful Exhibitors in (B) and (C) classes - rosette and \$5 donated by R & T McGregor.

Best Preserve - rosette and \$5 donated by Yea Meat Supply.

Best Plate of cookery in Open class - rosette and \$10 voucher donated by Garden Centre Yea.

Best Plate of cookery in (B) and (C) classes - rosette and \$10 voucher donated by Provender Bakery.

Rich Fruit Cake Open Section - First Prize \$15 donated by Marmalades, Second Prize \$10 donated by R & T McGregor

Carrot Cake - 1st \$5, 2nd \$3 donated by Sara Sundblom

Carrot and Date Muffins - 1st \$ 3 , 2nd \$ 2 donated by Mud Puddle

Boiled Fruit Cake Open Section - 1st \$5, 2nd \$3 donated by Elaine White

Junior Boiled Fruit Cake - First prize \$5 donated by R & T McGregor

(A) OPEN CLASSES

- 1)** Jar of Chutney
- 2)** Jar of Relish
- 3)** Jar of Pickles
- 4)** Jar of Pickled Vegetables
- 5)** Tomato Sauce, bottle of (should be corked)
- 6)** Any other Sauce, bottle of (should be corked)
- 7)** Herbed Vinegar, bottle of (should be corked)
- 8)** Berry Jam
- 9)** Plum Jam
- 10)** Apricot Jam
- 11)** Jam combining more than one fruit
- 12)** Jam, any other variety
- 13)** Jar of Marmalade

- 14) Jar of Jelly, any variety
- 15) Jar of Preserved Fruits
- 16) Lemon Butter
- 17) Plate of Four scones, plain
- 18) Plate of Four scones other than plain
- 19) Plate of Four Meringues
- 20) **VAS CARROT CAKE (uniced) COMPETITION**

Proudly sponsored by

Rocky Lamattina & Sons

Competition Regulations: VAS Carrot Cake Competition

Open to carrot cake enthusiasts everywhere

Competitors to provide their own recipe.

The criteria to entering this Competition is that the recipe **MUST** include no less than 350 grams of carrots.

The cake is to be baked in a 20cm round tin and to be uniced.

Entries must be submitted with the recipe attached.

Yea Show Prizes: 1st \$5, 2nd \$3 donated by Sara Sundblom

State Final Prizes: 1st \$250 plus trophy, 2nd \$100, 3rd \$50

- 21) Plate of Four Fruit Mince Pies
- 22) Fruit and/or Nut loaf
- 23) Plain sponge, unfilled and uniced
- 24) Chocolate Cake, top iced only
- 25) Orange Cake, top iced only (loaf tin)
- 26) Sultana Cake
- 27) Boiled Fruit cake 1st \$5, 2nd \$3. Donated by E.White.
- 28) Loaf of Handmade Bread, white
- 29) Loaf of Machine made Bread, white
- 30) Loaf of Handmade Bread, other than white
- 31) Loaf of Machine made Bread, other than white
- 32) Plate of Four pieces of baked slice (Cut 5cm x 3cm)
- 33) Plate of Four pieces of unbaked slice (cut 5cm x 3cm)
- 34) Plate of shortbread, **full cut wheel** of traditional wedges
- 35) Plate of Four Biscuits (same type)

- 36) Plate of Four Yoyos
- 37) Plum Pudding, boiled, steamed or microwaved
- 38) Plum Pudding, cooked in a cloth
- 39) Four Muffins, any variety
- 40) Plate of homemade Chocolates
- 41) Traditionally Decorated cake (Single Tier)
- 42) Modern Decorated cake (Single Tier)
- 43) Cookery or Preserve as a Christmas Gift
- 44) **VAS 2017/2018 RICH FRUIT CAKE COMPETITION**

Proudly Sponsored by

Ward McKenzie Pty Ltd



(must be a square tin 20cm x 20cm with no rounded corners)

Prizes: 1st \$15 voucher donated by Marmalades
2nd \$10 donated by R & T McGregor

State Final Prizes: 1st \$200 plus trophy, 2nd \$100, 3rd \$50

- VAS Rules and Regulations:**
1. The fruit cake competitions follow the show-group-state level of competition
 2. An exhibitor having won at a Show, will bake another cake for entry in the Group Final; the winner will then be required to bake a further cake for the State Final
 3. Exhibitors are to follow the recipe and specifications (listed below)
 4. An exhibitor having won at show/field day level is not eligible to enter any other show/field day until after the Group judging, when, if not the winning entry, can compete further
 5. An exhibitor is only eligible to represent one Group in the State Final
 6. Each cake entered must be the bona fide work of the exhibitor
 7. If for any reason a winner is unable to compete at Group or State Final level, then the second placegetter is eligible to compete

Recipe: 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
4 large eggs
1/2 teaspoon lemon essence OR finely grated lemon rind
1/2 teaspoon almond essence
1/2 teaspoon vanilla essence

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, and 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 **20 cm square, straight sided, square cornered tin and bake in a slow oven for approximately 3½ - 4 hours.**

Allow the cake to cool in the tin.

Hot Tip

To ensure uniformity and depending upon the size, it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 or 6 pieces and almonds crosswise into 3 or 4 pieces.

(B) JUNIOR COOKERY

13 years and not over 18 years

- 45)** Plate of Four Scones
- 46)** Plate of Four Pikelets
- 47)** Plate of Four Decorated Cupcakes
- 48)** Chocolate Cake, top iced only
- 49)** Pavlova case (unfilled)
- 50)** Tea Cake
- 51)** Plate of Four pieces of Baked Slice (cut 5cm x 3cm)
- 52)** Plate of Four pieces of Unbaked Slice (cut 5cm X 3cm)
- 53)** Plate of Four Choc Chip Biscuits
- 54)** Plain Sponge, unfilled and uniced
- 55)** Plate of Homemade Chocolates
- 56) VAS JUNIOR MCKENZIE'S
BOILED FRUIT CAKE COMPETITION**



Prizes: 1st \$5, 2nd \$3 donated by R & T McGregor

Group Level Prizes: 1st \$10

State Final Prizes: 1st \$55 plus plaque, 2nd \$30, 3rd \$15.

Please read VAS Regulations .

A competition for Junior cake bakers aged under 18 on the day of their local show/field day

Recipe: Ingredients

- 375gm of Mixed Fruit
- 3/4 cup brown sugar
- 1 teaspoon mixed spice
- 1/2 cup water
- 125gm butter
- 1/2 teaspoon of Bicarbonate of soda
- 1/2 cup of sherry
- 2 eggs lightly beaten
- 2 tablespoons of marmalade
- 1 cup of self-raising flour
- 1 cup of plain flour
- 1/4 teaspoon of salt

Method

Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.

Simmer gently for three minutes, then remove from the stove, and add the bicarb soda, mix in and then allow to cool. Add the sherry, eggs and marmalade, mixing well.

Fold in the sifted dry ingredients then place in a greased and lined 20cm round cake tin.

Bake in a moderately slow oven for 1.5 hours or until cooked when tested.

Regulations: An exhibitor having won at a show, will bake another cake for entry in the group final.

The winner at Yea Show is not eligible to enter another show until after the group judging, when if not the winning entry, can compete further Each cake must be the bona fide work of the exhibitor.

57) Carrot and Date Muffins Plate of Four

Proudly sponsored by

Rocky Lamattina & Sons



A competition for junior cake bakers under 18 on the day of their local show.

Yea Show Prizes: 1st \$3, 2nd \$2 donated by Mud Puddle.

- VAS Rules & Regulations:**
1. The carrot cake competitions follow the show-group-state level of competition
 2. An exhibitor having won at a Show, will bake another cake for entry in the Group Final; the winner will then be required to bake a further cake for the State Final
 3. Exhibitors are to follow the recipe and specifications (listed below)
 4. An exhibitor having won at show/field day level is not eligible to enter any other show/field day until after the Group judging, when, if not the winning entry, can compete further
 5. An exhibitor is only eligible to represent one Group in the State Final
 6. Each cake entered must be the bona fide work of the exhibitor

7. If for any reason a winner is unable to compete at Group or State Final level, then the second placegetter is eligible to compete

Carrot and Date Muffin Recipe

Ingredients

2.5 cups self-raising flour
1 tsp ground cinnamon
1/4 tsp ground nutmeg
1 cup brown sugar (firmly packed)
1/3 cup pitted dates
1 cup coarsely grated carrot
1 tablespoon orange marmalade
1 cup canola oil
2 eggs lightly beaten
3/4 cup orange juice
1 cup reduced fat milk

Method

Heat oven to 190c (moderately hot).

Line a 12-hole muffin pan with round paper muffin cases - classic white muffin cases (35mm height x 90mm wide x 50mm base).

Sift dry ingredients into a large bowl; stir in the dates and carrots.

Then add the combined marmalade, oil, eggs, juice and milk.

Mix until just combined.

Spoon the mixture evenly into muffin paper cases in muffin pan.

Cook for 20 minutes. To test muffins are cooked insert a cake skewer; it comes out clean the muffins are ready.

Stand muffins in pan for 5 minutes before removing to cool.

(C) PRIMARY SCHOOL AGES ONLY

- 58)** Plate of four Scones
- 59)** Plate of four Pikelets
- 60)** Plate of four Patty Cakes (uniced)
- 61)** Plate of four Chocolate Crackles
- 62)** Plate of four Decorated Cupcakes
- 63)** Plate of four Muffins, any variety

- 64)** Plate of four pieces of Unbaked Slice (cut 5x3cm)
- 65)** Plate of four pieces of Baked Slice (cut 5x3 cm)
- 66)** Chocolate Cake top iced only
- 67)** Edible Necklace
- 68)** One Decorated Teddy Bear Biscuit, entrant to be 10 years and under on Show Day.

PRESCHOOL / PLAYGROUP / STORYTIME

- 69)** One Decorated Marie Biscuit.