

# THE GLEN INNES SHOW KITCHEN

Section 25

## COOKING SECTION

**Chief Steward :** Mrs Mary Hollingworth 02 6732 4597 ; 0429 345 255  
mhc2cook@hotmail.com

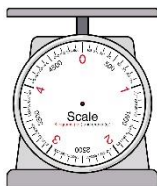
**Committee :** Margie Leahy ; Simone Sloman ; Janie Kent; Cheryl Rudd

**Entry Fee :** Adults \$1.00 Junior 50c Max entry fee \$10

**Prizemoney :** Adults 1<sup>st</sup> \$ 10 2<sup>nd</sup> \$ 5 Juniors 1<sup>st</sup> \$ 5 2<sup>nd</sup> \$ 2

**Entry Forms are to be submitted to the Secretary's Office by 4pm Wednesday 13<sup>th</sup> February. Exhibits, incl Decorated Cakes, are to be delivered to the Pavilion between 7.30am – 11.00am on Thursday 14<sup>th</sup> February.**

**Exhibits & Prize Money may be collected between  
2pm to 3pm Sunday 11<sup>th</sup> February 2018**



Thank you for supporting The Glen Innes Show by entering any of the classes and sections that follow. We hope you and/or your family enjoy baking and entering into 'The Glen Innes Show Kitchen 2019'. Our aim is to honour the popular 'classic' classes whilst introducing new classes reflecting current cultural, social trends and entries in the 2019 Show. Our focus this year is the Decorated Cake Sections. The schedule has been amended to reflect your feedback but remember to contact us for any query or assistance – we want you to love baking as much as we do. Again, thank you to our generous sponsors there will be many trophies to be awarded and enjoyed.

All entries should be delivered safely and hygienically in any sort of container. Containers WILL NOT be returned, and will be recycled where possible. All exhibits entered will be plated by the committee prior to judging. We invite all exhibitors to share any of their recipes, typed or handwritten with their name and phone number attached, to form a collection of recipes for a future cookbook. A box will be available submit these recipes along with your suggestions. Exhibits and prize money may be collected between 2pm and 3pm on Sunday 17<sup>th</sup> February, 2019. Any exhibits or decorations on exhibits not collected by 3pm will be donated to a community group.

Following the popular support in 2018 there will again be a cake decorating presentation in the pavilion on both Friday and Saturday of The Glen Innes Show. These will be timed in conjunction with the Gourmet Fiesta Committee activities. Our committee is delighted to announce the 2019 judge is Mrs Rhonda Marchant 2016/2017/2018 SYDNEY Royal Easter Show cooking judge.

## Class

## “The Glen Innes Pie Shop” BREADS

1. One homemade loaf - white, brown, rye, spelt, grain etc
2. One homemade sourdough loaf
3. One homemade loaf own choice - Pita, Turkish, Focaccia, Irish soda etc

## “The Super Strawberry” SCONES / PATTY CAKES

4. “The Crystal Room” six (6) plain scones - your best recipe
5. Six (6) savoury scones - your favourite recipe
6. Six (6) pikelets
7. Six (6) different patty cakes
- 8.
9. The “Glen Innes Show Society Ladies Auxiliary” sultana cake-250 gram mixture (Trophy).
10. The “New England Motor Lodge” Chocolate Cake - your favourite recipe (Trophy).
11. The “Cody Perrett” Cake made with vegetable - attach recipe.
12. “The Super Strawberry” Cake made with fruit- attach recipe (Trophy)
13. The “Great Central Hotel” gluten free cake - attach recipe. (Trophy)
14. The “Australian Standing Stones” Celtic Cake (your own recipe inspired by the 2019 Australian Celtic Festival featuring Scotland (Trophy).
15. The “Sage and Clover” spelt cake - attach recipe (Trophy)
16. The “Sage and Clover” pulse cake eg chick peas, lentils, etc - attach recipe (Trophy).
17. The “Dr Tom and Carmel Bennett” rainbow cake (Trophy)
18. The “Keith Farlow Memorial” Dark fruit cake - your favourite family recipe.
19. Light fruit cake - your favourite family recipe
20. 2019 **Feature Cake** by **Kitchen to Table** owner -**Meredith Morschel** - Celebrity Cook in the Gourmet Fiesta Tent **Carrot Cake** RECIPE Pg 59 (Trophy)
21. **New in 2018 and back in 2019 “The Combined Selling Agents”** Men’s Best Cake Challenge - your best recipe. (Trophy and ribbon)

## SPONGES

22. The “Heather West Memorial” traditional sponge sandwich (Trophy).
23. The “Patti Williamson Kwong Sings Footwear Memorial” non-traditional sponge sandwich i.e. slipper, spice, chocolate etc

## PAVOLA

24. **New in 2018 and back in 2019 “The Faithfull Family Redbank Farm”** classic pavlova-unfilled (Ribbon and trophy)

## SLICES and BISCUITS

25. Six own choice biscuits
26. The “Natures Beez Honey” six (6) biscuits made with honey and presented as a gift (Trophy)
27. Six (6) raspberry slice (Trophy)
28. The “Jo Cameron” six (6) healthy slice i.e. date, fruit, etc
29. Six (6) own choice slice



## PUDDINGS

30. The “**Ted Newsome Memorial**” Boiled Plum Pudding (Trophy)
31. The “**V M Chaffey Memorial**” Steamed Christmas pudding (Trophy)  
**Especially for Service clubs i.e. Quota, CWA ,Lions, Lioness, Red Cross, Hospital Auxiliary , Far West, View ,Sporting clubs i.e. netball ,rugby union, league, tennis, Playgroups, Churches, P & C’s & Community Committees**
32. Afternoon Tea for six (6) - creatively and healthily presented (Trophy)

### “**Kaddie Crosby**” **NOVICE SECTION**

33. Six (6) own choice scones
34. The “**Kaddie Crosby**” six (6) own choice slices
35. The “**Kaddie Crosby**” six (6) mixed biscuits
36. The “**Kaddie Crosby**” own choice cake - attach recipe

### **The Woolworths Junior Section 13 - 17 years** **Glen Innes CWA Most Successful Junior Trophy** **CWA Day Branch – High School Section**

37. Four (4) own choice scones
38. Four (4) own choice biscuits
39. Four (4) own choice patty cakes
40. The “**Glen Innes CWA Day Branch**” four (4) healthy slices
41. Own choice cake - attach recipe
42. Afternoon Tea for six (6) - attractively & healthily presented

### **The Woolworths PRIMARY SECTION**

43. The “**Woolworths**” four (4) different slices
44. The “**Woolworths**” four (4) scones - any variety
45. The “**Woolworths**” four (4) pikelets
46. The “**Woolworths**” four (4) different patty cakes
47. The “**Marie Ridley**” four (4) own choice biscuits - 1<sup>st</sup> Prize - \$ 50 2<sup>nd</sup> Prize \$ 25
48. Own choice cake (Trophy)
49. The “**Nita Sloman Memorial**” healthy school lunchbox (Trophy)

### “**The Stone Cottage House & Gallery**”

## **INFANTS, PRE-SCHOOL & BEGINNING TO BAKE SECTIONS**

50. **Infants Section**
51. The “**Great Central Hotel**” own choice cake (Trophy)
52. The “**Coles**” four (4) own choice biscuits
53. The “**Coles**” four (4) pikelets
54. Healthy school lunchbox
55. Homemade novelty biscuit (Trophy)

### **Pre-School Section**

56. Plate of two (2) own biscuits
57. Plate late of two (2) patty cakes
58. Healthy snack box suitable for morning or afternoon tea

### **Beginning to Bake 3 years and under**

59. Two (2) non-baked crackles / slices / chocolates (Trophy)
60. Healthy snack box



# CARROT CAKE

by

Meredith Morschel, Kitchen to Table, Yamba  
Celebrity Cook for the Gourmet Fiesta

## ***Ingredients***

150g plain flour  
120g wholemeal plain flour  
1 tsp bicarb soda  
1 tsp baking powder  
1 tsp cinnamon  
1 tsp ginger  
½ tsp nutmeg  
200g brown sugar  
400g carrots, peeled & grated  
100g pecans, lightly toasted and chopped  
3 eggs  
250ml oil (such as macadamia or a light flavoured olive oil)



## ***Icing***

250g cream cheese  
50g butter, softened  
50g icing sugar, sifted

## ***To Decorate***

50g pecans, lightly toasted and chopped

## ***Method***

Preheat oven 180C (170C fan forced). Grease and line a 24cm springform cake pan. In large bowl combine both flours, bicarb soda, baking powder, spices and brown sugar. Add grated carrots and chopped pecans and mix well.

Whisk eggs and oil together then add to the carrot mixture. Stir until everything is well combined. Pour batter into the prepared pan and bake 50 minutes to 1 hour, or until golden and firm to touch. Remove from the oven and place on a cooling rack. Allow to stand for 10 minutes before removing the cake from the pan. Allow to cool before icing.

## ***For the icing***

Combine all ingredients and beat until light and creamy. Spread on top of the cake and decorate with the chopped pecans.

**GLEN INNES SHOW KITCHEN - RECIPE BOOK**  
**ON SALE \$ 5 - during the Show**  
**All RECIPES are from the 2018 Show**  
**All junior exhibitors in 2019 will receive a free copy**



## DECORATED CAKES SECTION

*Please read schedule carefully. Artificial bases may be used instead of cakes. Stamens, tulle, ribbon, small amount of Baby's Breath and wire may be used. Cakes **not to be cut**.*



61. Traditional Wedding Cake, hand work only. Royal Icing or fondant to be used.
62. Special Occasion Cake, may be Birthday, Anniversary, Christening etc. Suitably decorated for the occasion. Royal Icing or fondant to be used
63. Novelty Cake. Royal Icing or fondant and decorated
64. Contemporary Wedding Cake. Can be 1,2 or 3 tins, artificial ornaments
65. Child's Birthday Cake, NO Royal Icing
66. Miniature Decorated Cake. Fondant
67. Floral Spray made from icing

**Champion Decorated Cake - Ribbon and Trophy**  
**Most Successful Exhibitor in Decorated Cake Section - Ribbon**  
**JUNIOR SECTION**

**Trophy for 1<sup>st</sup> – 2<sup>nd</sup> – 3<sup>rd</sup>**  
**High School**

68. Decorated Novelty Cake.
69. Plate of six (6) Decorated Patty Cakes

**Primary School**

70. Decorated Novelty Cake.
71. The "Marie Ridley" Decorated Ginger Bread Man 1<sup>st</sup> \$50 2<sup>nd</sup> \$25
72. Plate of four (4) Decorated Patty Cakes

**Infants**

73. Decorated Novelty cake
74. Decorated own choice Biscuit
75. Decorated Patty Cake

**Pre-School**

76. Decorated Novelty cake
77. Decorated own choice Biscuit
78. Decorated Patty Cake

**Beginning to Bake**

79. Decorated Novelty cake
80. Decorated own choice Biscuit
81. Decorated Patty Cake



**Please Note - Pavilion doors will be shut at 1:00pm Sunday 11th February 2018 and reopen from 2:00 - 3:00pm for collection of Prizes and Exhibits**

**The Decorated Cake Section is proudly sponsored by**

**RHUBARB & ROSIE**