

THE GLEN INNES SHOW KITCHEN

COOKING SECTION

Chief Steward : Steph Hollingworth Phone: 0423 393 003

Committee : Getto, Emily Burgess, Polly Newsome, Lucy Munro, Steph McIntosh, Rose Gettens, Margie Leahy, Jo Anderson

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

Prizemoney : 1st \$10.00 2nd \$5.00 unless otherwise specified/sponsored

Entry Forms and exhibits should be delivered to the Pavilion between 7.00am – 9.00am on Friday 9th February 2024.

Thank you for supporting The Glen Innes Show by entering the following classes and sections.

We hope you and your family enjoy baking and competing as much as we do.

A Special thank you to our generous sponsors for your invaluable support,

Class 2024 Feature Cake

Rainbow Cake own recipe – 1st Prize \$500 2nd Prize - \$50 – sponsored by Monty Harron

JUNIOR SECTION

PRESCHOOL (0-5)

2. 1 x Patty Cake – sponsored by Moveology
3. 3 x Decorated Milk Arrowroot Biscuits – sponsored by Timbs Pharmacy
4. 3 x Pikelets – sponsored by Fencing North West

PRIMARY SCHOOL

5. 4 x Patty Cakes – sponsored by Penni Sloman
6. 4 x Slices, any variety - sponsored by New England Motor Lodge
7. 4 x Biscuits, any variety
8. Cake, any variety – sponsored by Penni Sloman

HIGH SCHOOL

9. 6 x Patty Cakes - sponsored by Dept Primary Industries
10. 6 x Slices, any variety - sponsored by Sweetie Pies Bake Shop
11. 6 x Biscuits, any variety – sponsored by Yasloc Ram Stud
12. Cake, any variety – sponsored by Charlies Chickens

NOVICE SECTION *must not have won a prize at a Glen Innes Show Cooking section before.*

13. 6 x Biscuits, any variety - sponsored by Home Living
14. 6 x Slices, any variety -
15. Cake, any variety - sponsored by The Great Central Hotel

CAKES

16. Traditional Sponge Sandwich – sponsored by The Great Central Hotel
17. Non-Traditional Sponge (slipper, spice, chocolate etc.)
18. Rich Fruit Cake, no decoration, recipe supplied below – 1st \$25
19. Fruit Cake, any recipe in any tin size- sponsored by The Great Central Hotel
20. Boiled Fruit Cake
21. Sultana Cake (250 gram mixture) – sponsored by The Glen Innes Ladies Auxiliary
22. Plain Butter Cake, any variety -
23. Men's Cake Challenge (your best recipe) – sponsored by Titibar Pastoral
24. Men's Damper Challenge – sponsored by Titibar Pastoral
25. Chocolate Cake – sponsored by Dulverton Angus
26. Carrot Cake – sponsored by The Coffee Incident
27. Gluten Free Cake – sponsored by The Great Central Hotel
28. Cake containing a supergrain (eg quinoa, buckwheat, sorghum, chia etc.) – sponsored by The Sage & Clover
29. Cake, not otherwise specified

MISCELLANEOUS

30. Classic Pavlova, unfilled – sponsored by Cluck It Eggs
31. Afternoon tea for six (Especially for Service Clubs, eg CWA, Quota, Lions, Red Cross, Sporting
32. Groups, Playgroups, Churches, P&Cs etc) –
33. Chocolate Brownies - sponsored by The Great Central Hotel
34. 6 x Muffins, any variety – sponsored by Say & Co Rural
35. 6 x Lamingtons – sponsored by the Great Central Hotel



SCONES, SLICES & BISCUITS

36. 6 x Plain Scones – *sponsored by The Super Strawberry*
37. 6 x Savoury Scones – *sponsored by The Great Central Hotel*
38. 6 x Slices, any variety -
39. 6 x Biscuits, any variety - *sponsored by The Great Central Hotel*
40. Scottish Shortbread – *sponsored by The Australian Standing Stones*



BREADS

41. Homemade Loaf (white, grain, w/meal, spelt, rye etc.) – *sponsored by Glen Innes Pie Shop*
42. Homemade Sourdough Loaf
43. Own Choice Loaf – Focaccia, Turkish, Irish Soda etc. - *sponsored by The Great Central Hotel*

The Rhubarb & Rosie

DECORATED CAKES

Artificial bases may be used instead of cakes. Cakes not to be cut.

44. Contemporary Occasion Cake - *sponsored by The Great Central Hotel*
45. Traditional Occasion Cake -
46. Child's Birthday Cake – *sponsored by Dulverton Angus*

High School

47. Decorated Cake
48. 6 x Decorated Cupcakes – *sponsored by Sweetie Pies Bake Shop*

Primary School

49. Decorated Cake – *sponsored by Fencing North West*
50. 4 x Decorated Cupcakes – *sponsored by Yasloc Ram Stud*

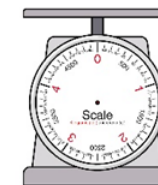
Pre-School (0-5)

51. Decorated Cupcake - *sponsored by Glen Innes Ambulance*

ASC RICH FRUIT CAKE RECIPE

INGREDIENTS:

- 250g (8 oz) sultanas
- 250 g (8 oz) chopped raisins
- 250 g (8 oz) currants
- 250 g (8 oz) chopped mixed peel
- 90 g (3oz) chopped red glace cherries
- 90 g (3 oz) chopped blanched almonds
- 1/3 cup sherry or brandy
- 250 g (8 oz) plain flour
- 60 g (2 oz) self-raising flour
- 1/4 teaspoon grated nutmeg
- 1/2 teaspoon ground ginger
- 1/2 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.



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.