

# SECTION T

## COOKERY

**CHIEF STEWARD:** B. Edmondson

**STEWARDS:** T Shanks, J Alderton, A McKay,

***Dubbo Show Society would like to thank the following sponsors:***

Ben Furney Flour Mills    Talbragar CWA Branch    Grapevine Cafe  
Terramungamine CWA Branch    Village Bakehouse    CWA of NSW Dubbo Branch  
Hot Poppyz Florist    Diane & Faye Wheeler    Dubbo Culinary & Homewares  
CWA Dubbo Evening Branch    Midwest Foods & Liquor

**HOW TO ENTER:** Please use the entry form at the back of this book or online at [www.dubboshow.org](http://www.dubboshow.org)

**ENTRIES CLOSE:** 5pm Friday 26<sup>th</sup> April 2024

**ENTRY FEE:** See class details.

**LATE ENTRIES:** Not accepted.

**PRIZE MONEY:** See class details.

**PLEASE NOTE:** ALL EXHIBITS IN THIS SECTION are to be at the Centenary Pavilion between 8am & 10am Thursday prior to the show.

1. No glad wrap on cakes please
2. COMPETITORS enter at their own risk
3. WORKING WITH CHILDREN Exhibitors must comply with all Working with Children legislation (see exhibitors Regulations for details)
4. Steward, who are exhibitors, must not be in the vicinity of the judges when they are judging. Any breaches will result in entries being disqualified from judging. The Judge's decision in awarding prizes is unrestricted & final.

### **GENERAL INSTRUCTIONS FOR ALL COOKERY EXHIBITORS**

1. Exhibits to be presented on strong cardboard or plastic-coated plates.
2. Judging will commence at 10.30 am sharp.
3. Any exhibit not strictly true to the wording of the Class in which it is entered will not be allowed to compete.
4. Packet cakes not allowed unless specified. All exhibits must be home cooked.
5. Uniformity on size will count.
6. Ring tins not allowed unless specified.
7. OVEN BAGS will NOT be used to cover entries, aiding the stewards in the judging process & to allow entries to be better viewed by the public. If you wish to have your entry displayed in an oven bag over the course of the show, then they need to be supplied by the exhibitor when the entry is dropped off.
8. Exhibitors will be given a card for each entry. Please attach to exhibits securely & retain small section & present to the Steward for return of entry.
9. No items of cookery can be for sale.
10. Collection of Exhibits is between 5 & 6 pm Sunday of the Show. Enter through the Northern side west facing front roller door: The Centenary Pavilion will close to the public at 4pm on Sunday with Stewards only permitted to remain inside. The pavilion will reopen at 5pm for exhibitors with exhibit tickets only. No one other than exhibitors will be admitted. Security staff will be in attendance to assist. The Pavilion & pickup will close at 6pm.
11. If you DO NOT wish to pick up your entry on the Sunday afternoon, please notify the stewards at drop off on Thursday morning. All prize tickets & awards will be available for pick up at the show office the following week if you opt to not pick up your entry.

12. Any exhibits not collected by 6pm – Sunday 12<sup>th</sup> May 2024 will be disposed of, & prize tickets will be available at the Secretary's Office the following week.

## CAKE DECORATING

ENTRY FEE: \$3

PRIZE MONEY: 1<sup>st</sup> \$7, 2<sup>nd</sup> \$3 (*unless otherwise specified*)

### INSTRUCTIONS FOR CAKE DECORATING EXHIBITORS

1. All work must be that of the exhibitor.
2. No exhibit in the Cake Decorating section will be cut.
3. Exhibits can be cake or Styrofoam/Cake block based.
4. Cakes must have hard/dry icing, no buttercream unless otherwise stated. Boards must be no larger than 16"/40cm square.
5. Cleats (something attached to the bottom of the cake board to act as feet & lift the cake board up) must be used on all boards to assist in the movement of exhibits.

### OPEN SECTION

- Class 4000 WEDDING CAKE, no less than 2 tiers  
Class 4001 NOVELTY CAKE  
Class 4002 SUGAR ART, any subject. Exhibit is to be made of icing & displayed on a base board.  
Class 4003 DECORATED SINGLE TIER CAKE ANY OCCASION 1<sup>st</sup> \$25, 2<sup>nd</sup> \$5  
*sponsored by DIANE & FAYE WHEELER*  
**CHAMPION** Class 4000 to 4003 \$25 + Ribbon

### NOVICE SECTION

*Exhibitors who have not won a 1<sup>st</sup> prize in a similar class at a previous Dubbo Show Class*

- 4004 TWO-TIER WEDDING CAKE  
Class 4005 MOST CREATIVE CAKE  
Class 4006 SIX DECORATED CUPCAKES  
**CHAMPION** Class 4004 to 4006 \$25 + Ribbon  
**MOST SUCCESSFUL EXHIBITOR** – OPEN & NOVICE CAKE DECORATING  
*\$25 gift voucher donated by DUBBO CULINARY & HOMEWARES*

## JUNIOR SECTION

ENTRY FEE: \$2

PRIZE MONEY: 1<sup>st</sup> \$8, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$2 (*unless otherwise stated*)

### SECONDARY: YEAR 7 – YEAR 12

- Class 4007 FOUR DECORATED CUPCAKES  
Class 4008 MOST CREATIVE MINIATURE CAKE, cake board to be no larger than 20cm  
Class 4009 WOMAN'S WEEKLY BIRTHDAY CAKE, *a novelty cake from one of the Woman's Weekly birthday cake books.*

### PRIMARY: YEAR 3 – YEAR 6

- Class 4010 FOUR DECORATED CUPCAKES 1<sup>st</sup> \$10, 2<sup>nd</sup> \$5 *donated by TERRAMUNGAMINE C.W.A.*  
Class 4011 DOLLY VARDEN CAKE

**CHAMPION Class 4007 – 4011** \$50 voucher + ribbon donated by  
*MID WEST FOODS & LIQUOR*

**MOST SUCCESSFUL EXHIBITOR – JUNIOR CAKE DECORATING** 1st \$10  
voucher, 2nd \$5 voucher *donated by SARAH JANE FINE FOODS BY BEN  
FURNEY FLOUR MILLS*

## CHARITY FUNDRAISER

**ENTRY FEE: \$3**

*Each year the Dubbo Show Society raises funds for a charity. This year we are raising money for 'Australian Skin Cancer Foundation'. To incorporate this fantastic cause into the cookery section we have two classes that ask entrants to use their creativity to create a cake or sugar art, which is in some way inspired by 'Australian Skin Cancer Foundation'.*

Class 4012 MOST CREATIVE CAKE or PIECE OF SUGAR ART- OVER 18 YEARS,  
*Inspired by "Australian Skin Cancer Foundation" using orange as the  
main colour*

Class 4013 MOST CREATIVE CAKE or PIECE OF SUGAR ART - 18 YEARS & UNDER,  
*Inspired by "Australian Skin Cancer Foundation" using orange as the  
main colour*

**CHAMPION OF CLASS 4012 & 4013** \$50 voucher + ribbon *donated by  
MIDWEST FOODS & LIQUOR*

**CHAMPION EXHIBIT - CAKE DECORATING** Winners' classes 4000 – 4013  
\$50 prize.

## SPECIAL COOKERY

Entry Fee \$3

Class 4014 HILTON PASCOE MEMORIAL Chocolate & Hazelnut Torte, 4 Cheese  
Scones, 4 Friands (*any flavour*), to be exhibited on tray.  
1<sup>st</sup> \$50, 2<sup>nd</sup> \$25 *donated by FAY PASCOE*

Class 4015 TALBRAGAR CWA PRIZE FOR BOILED FRUIT CAKE 1<sup>st</sup> \$12, 2<sup>nd</sup> \$8

Class 4016 CARROT & WALNUT CAKE, Iced on top only. Cream cheese icing not  
accepted, nuts to be cut finely, to be cooked in a loaf tin. To be made  
with Furney's Flour 1<sup>st</sup> \$25, 2<sup>nd</sup> \$5 *donated by BEN FURNEY FLOUR  
MILL*

Class 4017 PLATE OF SIX SCONES 1<sup>st</sup> \$10 gift voucher, 2<sup>nd</sup> \$5 gift voucher *donated by  
BEN FURNEY FLOUR MILL*

Class 4018 MARBLE CAKE, pink iced on top only. Baked in 20 cm round tin. 1<sup>st</sup>  
\$10 gift voucher, 2<sup>nd</sup> \$5 gift voucher *donated by BEN FURNEY FLOUR  
MILL*

Class 4019 CHOCOLATE MUD CAKE

Class 4020 KEITH DOWTON MEMORIAL PRIZE – Traditional Plum  
Pudding Boiled in Cloth 1<sup>st</sup> \$30 *donated by HOT POPPYZ FLORIST*

**MOST SUCCESSFUL EXHIBITOR SPECIAL COOKERY**

Winners Classes 4014 – 4021 Ribbon \$30 voucher + ribbon *donated by  
SARAH JANE FINE FOODS*

Class 4021 **RICH FRUIT CAKE COMPETITION-** new recipe

**INGREDIENTS:**

250g (8 oz) sultanas  
250 g (8 oz) chopped raisins  
250 g (8 oz) currants  
125 g (4 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 & nuts & sprinkle with the sherry or brandy. Cover & leave for at least 1 hour, but preferably overnight. Sift together the flour & spices Cream together the butter & sugar with the essences. Add the eggs one at a time, beating well after each addition, then alternately add the fruit & 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** & bake in a slow oven for approximately 3 ½ - 4 hours. Allow the cake to cool in the tin. **Note:** To ensure uniformity & depending upon the size it is suggested the raisins be snipped into 2-3 pieces, cherries into 4-6 pieces & almonds crosswise into 3-4 pieces.

**GENERAL COOKERY SECTION**

**ENTRY FEE: \$3**

**PRIZE MONEY:** 1<sup>st</sup> \$7, 2<sup>nd</sup> \$3 (*unless otherwise specified*)

- Class 4022 PLUM PUDDING STEAMED sponsored by **HOT POPPYZ FLORIST**  
Class 4023 SULTANA CAKE 250g MIXTURE, 1<sup>st</sup> \$12, 2<sup>nd</sup> \$7 sponsored by **SARAH JANE FINE FOODS**  
Class 4024 BANANA CAKE, *lemon icing on top only, baked in 20cm sq. or round tin.*  
Class 4025 COFFEE CAKE *iced on top only, not decorated, baked in 20cm ring tin*  
Class 4026 CHOCOLATE BUTTER CAKE, *chocolate icing on top only, baked in 20cm round or sq. tin.*  
Class 4027 ORANGE BUTTER CAKE, *iced on top only not decorated, baked in loaf tin.*  
Class 4028 CHOCOLATE CAKE – GLUTEN FREE *20cm round tin*  
Class 4029 6 HOT CROSS BUNS  
Class 4030 FOUR PATTY CAKES, *iced.*  
Class 4031 GINGER SPONGE, *uniced, jam filled.*  
Class 4032 SPONGE SANDWICH, *corn flour not allowed, jam filled, uniced.*  
Class 4033 CORN FLOUR SANDWICH, *jam filled, uniced.*  
Class 4034 CHOCOLATE SPONGE, *mock cream filled, uniced.*  
Class 4035 FOUR LAMINGTONS *must be Buttercake mixture approx. 4cm square.*  
Class 4036 FOUR PIECES SLICE, *two varieties. 1<sup>st</sup> \$50 voucher donated by MID WEST FOOD & LIQUOR: 2<sup>nd</sup> \$3.*

- Class 4037 FOUR PUMPKIN SCONES  
 Class 4038 DAMPER, *plain*  
 Class 4039 DATE & WALNUT ROLL, *made in nut roll tin.*  
 Class 4040 HEALTH LOAF, *baked in loaf tin.*  
 Class 4041 6 MACARONS  
 Class 4042 ONE PLATE OF 4 MUFFINS, any variety  
 Class 4043 VARIETY OF BISCUITS, *2 varieties, 4 of each*  
 Class 4044 ONE PLATE OF 6 MELTING MOMENTS  
 Class 4045 BANANA BREAD  
 Class 4046 6 THERMOMIX BREAD ROLLS, using ingredients sourced from Sarah Jane Fine Foods \$10 gift voucher donated by *SARAH JANE FINE FOODS BY BEN FURNEY FLOUR MILLS*
- Class 4047 CHEESE & BACON PULL-APART using ingredients sourced from Sarah Jane Fine Foods. \$10 Gift Voucher donated by *SARAH JANE FINE FOODS*
- MOST SUCCESSFUL EXHIBITOR - GENERAL COOKERY**  
 Winners Classes 4022 – 4044. Ribbon + \$50 voucher donated by *MIDWEST FOODS & LIQUOR*  
**CHAMPION EXHIBIT GENERAL COOKERY** \$30 gift voucher donated by *SARAH JANE FINE FOODS*

## MEN'S CAKE CHALLENGE

ENTRY FEE: \$3

PRIZE MONEY: 1<sup>st</sup> \$7, 2<sup>nd</sup> \$3 (*unless otherwise specified*)

- Class 4048 **Donna Latter's Chocolate Butter Cake**  
*The following recipe is compulsory for all entrants in this class. All entries must be the work of a male exhibitor.*

### Ingredients

125g butter  
 1 3/4 cups self-raising flour  
 1 1/4 cups caster sugar  
 1/2 teaspoon bicarbonate soda  
 2 eggs  
 1 cup milk  
 2 tablespoons cocoa

### Method

- Place all ingredients into a bowl & beat well until the chocolate mixture changes colour & all the ingredients are combined. A food processor can be used if you like.
- Grease & line a 20cm round tin
- Pour the mixture into the tin. Bang the tin lightly on the bench to even out the mixture.
- Cook in a moderate oven for about 1 hour (this will depend on your oven) until cake is cooked.
- *Hint: The cake will be ready when it springs back when touched in the centre, & the edge of the cake comes away from the tin.*
- When cool, ice on top with chocolate icing.

**CHAMPION MEN'S CAKE CHALLENGE**

# CORPORATE CAKE CHALLENGE

Entry Fee: \$5

PRIZE: 1<sup>ST</sup> \$40 gift voucher donated by PK'S BAKERY

Class 4049 Peach Blossom Cake - All entries must come under the banner of the company exhibitor & not an individual.

*The following recipe is compulsory for all entrants. Recipe sourced from "The Great Australian Cookbook - Merle Parrish "a lovely light & airy sponge cake.*

## INGREDIENTS:

190g butter at room temperature, chopped  
1 & ¼ cups white sugar  
¾ cup of milk  
1 tsp vanilla essence  
1 & ½ cups plain flour  
¾ cup of cornflour  
1 & ½ teaspoon baking powder  
pinch of salt  
6 egg whites  
1-2 drops rose-pink food colouring

## ICING

1 & ½ cups icing sugar  
10 grams of butter  
2 Tbsp boiling water  
few drops of rose-pink food colouring

## METHOD:

1. Preheat the oven to low (150) degrees Celsius. Lightly grease a 20cm round, deep cake tin. Line the base of the tin with baking paper.
2. Cream the butter & sugar in the small bowl of an electric mixer until white & fluffy. Gradually add half the milk to help dissolve the sugar & beat well. Beat in the vanilla. Transfer to a larger bowl.
3. Sift the flour, cornflour, baking powder & salt together three times. Fold into the butter mixture, then add the remaining milk (don't worry if it appears curdled at this stage).
4. In another bowl, use clean beaters to beat the egg whites until stiff peaks. Fold half the egg whites into the cake batter, then fold in the remaining egg whites.
5. Transfer 1 cup of the mixture to a smaller bowl & stir in the drops of food colouring. Take about ¾ cup of the white mixture & spread over the base of the tin. Take half the pink batter & spoon it in a ring about 1cm in from the edge of the tin - should be about 1-1 & ½ cm wide.
6. Very carefully spread half the remaining white batter over, taking care not to disturb the pink ring. Spoon the remaining pink batter into the center of the tin, making a round of about 8cm. Spoon the rest of the white batter over the whole top, again taking care not to disturb the pink round.
7. Bake for about 1 hour 10 minutes, until the cake is springy to a gentle touch in the centre & comes away from the sides of the tin. It may appear slightly cracked in the centre but should settle on cooling (If not, gently press the top with your fingertips) Turn out onto a clean tea towel-lined with a sheet of baking paper. Leave to cool.
8. To make the icing, combine the ingredients until smooth. Spread over the top of the cooled cake & leave to set.

# SECTION T (1)

## JUNIOR COOKERY

- HOW TO ENTER:** Please use the entry form at the back of this book or online at [www.dubboshow.org](http://www.dubboshow.org)
- ENTRIES CLOSE:** 5pm Friday 26<sup>th</sup> April 2024
- ENTRY FEE:** \$2 per entry, children with special needs entry fee Nil
- LATE ENTRIES:** Not accepted.
- PRIZE MONEY:** 1<sup>st</sup> \$8, 2<sup>nd</sup> \$5 & 3<sup>rd</sup> \$2 *unless otherwise stated.* (prize money can be collected from the Show Office during office hours until June 30).
- PLEASE NOTE:** All exhibits in this section are to be at the Centenary Pavilion between 8am & 10am Thursday morning prior to the show.

### 18 Years & Under

- Class 4065 BOILED FRUIT CAKE 1<sup>st</sup> \$8 *donated by TERRAMUNGHERMINE C.W.A.*
- Class 4066 BANANA BREAD
- Class 4067 PLATE OF FOUR LAMINGTONS Butter cake mixture, 4 cm sq.
- Class 4068 FOUR PIECES OF CARAMEL SLICE
- Class 4069 SPONGE SANDWICH, uniced, any filling
- Class 4070 SIX PIECES OF SALTED CARAMEL FUDGE

#### **MOST SUCCESSFUL EXHIBITOR 18 YEARS & UNDER JUNIOR COOKERY**

1<sup>st</sup> \$10, 2<sup>nd</sup> \$5 *donated by DUBBO BRANCH C.W.A.*

### 15 Years & Under

- Class 4071 CHOCOLATE CAKE, iced on top only.
- Class 4072 6 SHORTBREAD BISCUITS 1<sup>st</sup> \$8 *donated by TERRAMUNGHERMINE C.W.A.*
- Class 4073 FOUR HOT CROSS BUNS
- Class 4074 FOUR PATTY CAKES, in cases, iced.
- Class 4075 SIX MERINGUES
- Class 4076 FOUR PIECES OF MARS BAR SLICE

#### **MOST SUCCESSFUL EXHIBITOR 15 YEARS & UNDER COOKERY**

1<sup>st</sup> \$8, 2<sup>nd</sup> \$4 *donated by DUBBO EVENING BRANCH OF C.W.A.*

### 12 Years & Under

- Class 4077 ORANGE BUTTER CAKE, iced on top only not decorated. Baked in a loaf tin.
- Class 4078 FOUR PATTY CAKES in cases, iced, not decorated.
- Class 4079 FOUR PLAIN SCONES 1<sup>st</sup> \$8 *donated by TERRAMUNGHERMINE C.W.A.*
- Class 4080 FOUR PIKELETS
- Class 4081 FOUR CHOCOLATE BROWNIES
- Class 4082 FOUR ANZAC BISCUITS
- Class 4083 LOLLY NECKLACE, edible necklace made from food products such as lifesavers, Froot Loops, marshmallows, popcorn etc. Necklace is to be created on fishing line & mounted on A4 sheet 'Portrait' vertically folded in half.
- Class 4084 FOUR DECORATED ARROWROOT BISCUITS.

#### **MOST SUCCESSFUL EXHIBITOR 12 YEARS & UNDER JUNIOR COOKERY**

1<sup>st</sup> \$8, 2<sup>nd</sup> \$4 *donated by TERRAMUNGHERMINE BRANCH OF C.W.A.*

### 9 Years & Under

Class 4085 FOUR PIKELETS

Class 4086 PLAIN VANILLA PACKET CAKE, uniced

Class 4087 FOUR CHOCOLATE CRACKLES

Class 4088 FOUR PIECES COCONUT ICE

Class 4089 FOUR PLAIN SCONES 1<sup>st</sup> \$8 *donated by TERRAMUNGGERMINE C.W.A.*

Class 4090 FOUR BUTTERFLY CAKES

Class 4091 LOLLY NECKLACE, edible necklace made from food products such as lifesavers, Froot Loops, marshmallows, popcorn etc. Necklace is to be created on fishing line & mounted on A4 sheet 'Portrait' vertically folded in half.

Class 4092 FOUR DECORATED ARROWROOT BISCUITS

**MOST SUCCESSFUL EXHIBITOR 9 YEARS & UNDER JUNIOR COOKERY**

1<sup>st</sup> \$8, 2<sup>nd</sup> \$4 *donated by DUBBO BRANCH C.W.A.*

### 6 Years & Under

Class 4093 LOLLY NECKLACE, edible necklace made from food products such as lifesavers, Froot Loops, marshmallows, popcorn etc. Necklace is to be created on fishing line & mounted on A4 sheet 'Portrait' vertically folded in half.

Class 4094 FOUR DECORATED ARROWROOT

### STUDENTS WITH SPECIAL NEEDS 18 YEARS & UNDER

Class 4095 FOUR BISCUITS

Class 4096 FOUR LAMINGTONS butter cake mixture 4cm square

Class 4097 FOUR PATTY CAKES, in cases & iced.

Class 4098 LOLLY NECKLACE, edible necklace made from food products such as lifesavers, Froot Loops, marshmallows, popcorn etc. Necklace is to be created on fishing line & mounted on A4 sheet 'Portrait' vertically folded in half.

### **MOST SUCCESSFUL EXHIBITOR SPECIAL NEEDS 18 YEARS & UNDER**

\$15 gift voucher *donated by SARAH JANE FINE FOODS*

**MOST SUCCESSFUL EXHIBITOR JUNIOR COOKERY** Winners Classes 4066 – 4098. Ribbon + \$10 prize *donated by DUBBO BRANCH C.W.A.*

**CHAMPION EXHIBIT JUNIOR COOKERY** Ribbon + \$10 gift voucher *donated by SARAH JANE FINE FOODS*

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# 2024

## Western Group Show Dates

Gilgandra	19 <sup>th</sup> - 20 <sup>th</sup> April
Bourke	20 <sup>th</sup> April
Yeoval	30 <sup>th</sup> April
Cobar	3 <sup>rd</sup> - 4 <sup>th</sup> May
Wellington	3 <sup>rd</sup> - 4 <sup>th</sup> May
Orange	27 <sup>th</sup> - 28 <sup>th</sup> April
Nyngan	5 <sup>th</sup> - 6 <sup>th</sup> May
Coonamble	14 <sup>th</sup> - 15 <sup>th</sup> May