



Wodonga Show Cake & Preserves Section 2020

Show Day 14 March

Steward – Wodonga CWA

Ph – 0408 374 239

Entry Fee: Free

ENTRIES CLOSE 3pm 13 MARCH 2020.

- All Exhibits to be brought to the Pavilion between 2pm and 3pm Friday 13 MARCH, 2020.

-ALL EXHIBITS NEED TO BE LABELLED WITH ENTRANTS NAME, PHONE NUMBER, CLASS ENTERED AND TYPE OF CAKE/JAM/PRESERVE

-Please organise to pick up exhibits between 4pm and 5pm on the day of the Show or make other arrangements with the steward before the day of the show.

- Limited to one (1) entry per class and must be the work of the exhibitor

- Exhibits judged by visual appeal, taste and texture (except class 5 and 6)

-Judge's decision is final.

**PRIZES Classes 1- 15: First Ribbon, Second Ribbon, Third Ribbon
Champion & Reserve Champion**

CLASSES:

Class 1: VAS Ltd Rich Fruit Cake

(See Recipe, Rules and Regulations over page)

Class 2: VAS Ltd Junior Boiled Fruit Cake

(Under 18 yrs old on Show day, See Recipe, Rules and Regulations over page)

Class 3: VAS Ltd Carrot Cake

(See Recipe, Rules and Regulations over page)

Class 4: VAS Ltd Junior Carrot and Date Muffins

(Under 18 yrs old on Show day, See Recipe, Rules and Regulations over page)

Class 5: Best Adult Decorated Cupcakes

(Over 18 yrs old on show day, Decorations judged only, cake and decorations can be purchased but must be arranged by exhibitor, limited to up to 4 cupcakes)

Class 6: Best Adult Chocolate Cake

(Over 18 yrs old on show day, See Recipe over page)

Class 7: Best Junior Decorated Cupcakes

(Under 18 yrs old on show day, Decorations judged only, cake and decorations can be purchased but must be arranged by exhibitor, limited to up to 4 cupcakes)

Class 8: Best Junior Decorated Biscuits

(Under 18 yrs old on show day, Decorations judged only, Biscuits and decorations can be purchased but must be arranged by exhibitor, limited to up to 4 biscuits)

Class 9: Best Marmalade Jam

(250g jar, lid removable)

Class 10: Best Berry Jam

(250g jar, lid removable)

Class 11: Best Stone fruit Jam

(250g jar, lid removable)

Class 12: Best Mixed Jam

(any fruit, 250g jar, lid removable)

Class 13: Best Lemon Butter

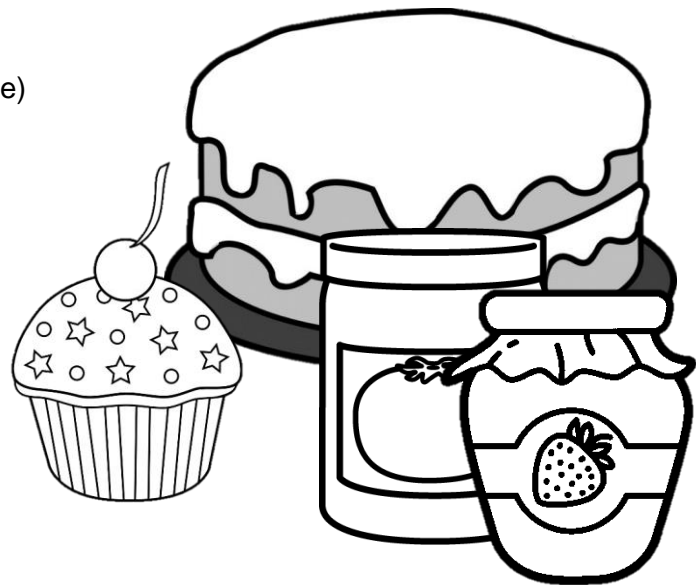
(250g jar, lid removable)

Class 14: Best Relish or Chutney

(250g jar, lid removable)

Class 15: Best Sauce

(250g jar, lid removable)



CLASS 6- CHOCOLATE CAKE RECIPE

- 1 cup Self Raising Flour
- 3 tablespoons Cocoa
- 90g Butter – melted
- 1 cup Castor Sugar
- ½ cup Milk
- Dash of Vanilla Essence
- 2 Eggs

Put in blender all but the flour and cocoa (or use electric beaters) and mix well. Gradually add sifted flour and cocoa.

Pour into a greased 18cm tin and bake 30 minutes in a moderate oven (180C).

Ice with chocolate butter icing (any chocolate butter icing recipe can be used).

VAS Ltd Rich Fruit Cake

Open to all fruit cake enthusiasts

Rules and Regulations

1. The entrant must follow the recipe and specifications provided.
2. Each cake entered must be the bona fide work of the exhibitor.
3. The Rich Fruit Cake competition follows the three levels of competition: Show Level, Group Level and state final.
4. An exhibitor having won at their local show will bake another cake for the group final level and then the winner of the group final will bake another cake for the state final at the Royal Melbourne Show.
5. An exhibitor having won at Show Level is not eligible to enter any other show until after the group final judging.
6. An exhibitor is only eligible to represent one group in the state final.
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.
8. The state final prizes are:

First: \$200 plus VAS State Final Trophy
Second: \$100
Third: \$50

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

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.



Open to junior cake bakers under 18 years on the day of their local show

Rules and Regulations

1. The entrant must follow the recipe and specifications provided.
2. The entrant must be under 18 years on the day of their local show.
3. Each cake entered must be the bona fide work of the exhibitor.
4. The Junior Boiled Fruit Cake competition follows the three levels of competition: Show Level, Group Level and state final.
5. An exhibitor having won at their local show will bake another cake for the group final level and then the winner of the group final will bake another cake for the state final at the Royal Melbourne Show.
6. An exhibitor having won at Show Level is not eligible to enter any other show until after the group final judging.
7. An exhibitor is only eligible to represent one group in the state final.
8. If for any reason a winner is unable to compete at group or state final level, then the second placegetter is eligible to compete.
9. The state final prizes are:

First: \$200 plus VAS State Final Trophy
Second: \$100
Third: \$50

Recipe

Ingredients

- 375g mixed fruit
- $\frac{3}{4}$ cup brown sugar
- 1 teaspoon mixed spice
- $\frac{1}{2}$ cup water
- 125g butter
- $\frac{1}{2}$ teaspoon bicarbonate soda
- $\frac{1}{2}$ cup sherry
- 2 eggs, lightly beaten
- 2 tablespoons marmalade
- 1 cup self-raising flour
- 1 cup plain flour
- $\frac{1}{2}$ teaspoon salt



Method

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

Simmer gently for 3 minutes, then remove from stove, add bicarbonate soda and 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.

Proudly Sponsored by Rocky Lamattina & Sons

Open to all carrot cake enthusiasts



Rules and Regulations

1. The entrant must follow the recipe and specifications provided.
2. Each cake entered must be the bona fide work of the exhibitor.
3. The carrot cake competition follows the three levels of competition: Show Level, Group Level and state final.
4. An exhibitor having won at their local show will bake another cake for the group final level and then the winner of the group final will bake another cake for the state final at the Annual VAS Ltd Convention
5. An exhibitor having won at Show Level is not eligible to enter any other show until after the group final judging.
6. An exhibitor is only eligible to represent one group in the state final.
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.
8. The state final prizes are:

First: \$250 plus VAS State Final Trophy
Second: \$100
Third: \$50

Recipe

Ingredients

- 375g plain flour
- 2tsp baking powder
- 1 ½ tsp bicarb soda
- 2tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp allspice
- 2tsp salt
- 345g castor sugar
- 375ml vegetable oil
- 4 eggs
- 3 medium carrots, grated (350 grams)
- 220g tin crushed pineapple, drained
- 180g pecan nuts crushed



Method

1. Preheat the oven to 180C (160C fan), Grease a 23cm (9 inch) round cake tin and line with baking paper.
2. Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, then add to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans. Mix to form a smooth batter and pour into the cake in.
3. Bake for approximately 90 - 100 minutes.
4. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

VAS Ltd Junior Carrot & Date Muffins

Proudly Sponsored by Rocky Lamattina & Sons

Open to junior cake bakers under 18 years on the day of their local show



Rules and Regulations

1. The entrant must follow the recipe and specifications provided.
2. The entrant must be under 18 years on the day of their local show.
3. Each cake entered must be the bona fide work of the exhibitor.
4. The Junior Carrot & Date Muffins competition follows the three levels of competition: Show Level, Group Level and state final.
5. An exhibitor having won at their local show will bake another cake for the group final level and then the winner of the group final will bake another cake for the state final at Annual VAS Ltd Convention
6. An exhibitor having won at Show Level is not eligible to enter any other show until after the group final judging.
7. An exhibitor is only eligible to represent one group in the state final.
8. If for any reason a winner is unable to compete at group or state final level, then the second placegetter is eligible to compete.
9. The state final prizes are:
 - First: \$250 plus VAS State Final Trophy
 - Second: \$100
 - Third: \$50

Recipe

Ingredients

- 2 ¼ cups self-raising flour
- 1 tsp ground cinnamon
- ¼ tsp ground nutmeg
- 1 cup brown sugar (firmly packed)
- 1/3 cup chopped pitted dates
- 1 cup coarsely grated carrot
- 1 tbsp orange marmalade
- 1 cup canola oil
- 2 eggs, lightly beaten
- ¼ cup orange juice
- 1 cup reduced fat milk



Method

1. Pre-heat oven to 190C (moderately hot)
2. Line a 12 hole muffin pan with round paper muffin cases - Classic white muffin cases size (35mm Height x 90mm Wide x 50mm Base)
3. Sift dry ingredients into a large bowl, stir in dates and carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.
4. Spoon mixture evenly into muffin paper cases in muffin pan.
5. Cook for 20 minutes. To test if muffins are cooked insert cake skewer, if it comes out clean the muffins are ready.
6. Stand muffins in pan for 5 minutes before removing to cool.
7. Show Entries: Four (4) muffins per plate