



2025 GENERAL AND JUNIOR COOKERY SCHEDULE

1 & 2 March 2025



ENTRIES CLOSE
5pm Sunday 16 FEBRUARY

Enter online: showday.online/show/newcastleshow

HOW TO ENTER OR	<p>Entries and payment for the cookery competition are to be made via the online portal. Go to https://showday.online/show/newcastleshow. Be sure you read the schedule of requirements (see below).</p> <p style="text-align: center;">ENTRIES OPEN 1 NOVEMBER 2024</p> <p>Newcastle Regional Show Administration Office Curley Road Broadmeadow. Mon-Friday 9am-5pm. PH. 49 61 2085</p>
CONTACT US	Any queries and questions about cookery should be directed to the organiser, Kathy Cornack email info@newcastleshow.com.au
ENTRY OPEN DATE	Friday 1 November 2024
ENTRY CLOSING DATE	Sunday 16 February 2025 5pm
ENTRY FEES	\$1.50 per entry
EXHIBIT LIMIT	1 ENTRY PER person per CLASS MAXIMUM
EXHIBIT DELIVERY	<p>OPEN SECTION: Saturday 1st March 8-9.30am JUNIOR SECTION: Sunday 2nd March 8-9am</p> <p style="text-align: center;">If you intend to stay for the judging you will be required to pay the normal gate entry fee.</p>
LOCATION	<p>LOCATION: OLD CWA BUILDING</p> <p>Please Note: The OLD CWA building is located opposite the Grandstands, near the wood turners</p>
JUDGING	<p>General Cookery: Saturday 1st March 2025, commencing 10.30 am- 3.30pm approx.) with a break for lunch. Interested members of the public are encouraged to watch the judging,</p> <p>Junior Cookery: Sunday 2nd March 2025, commencing 10 am – midday approx).</p> <p>Come along and watch the judges taste and discuss each exhibit.</p> <p>JUDGING IS OPEN TO THE PUBLIC</p>
EXHIBIT COLLECTION	<p>Sunday 2nd March – between 4 and 5 pm. Exhibits can be collected from the Old CWA Building. Exhibitors must produce their entry receipt when collecting goods. Please no early collections so they can stay on display.</p> <p>Prizes not collected on this date can be collected from the Show office by prior arrangement. Please note no cars allowed on the grounds.</p>
ALL CLASSES:	Prize card and ribbons for FIRST PRIZE & SECOND PRIZE
SPECIAL RIBBONS and TROPHIES	
SPECIAL RIBBONS	Special Ribbons – where indicated, see table below.
TROPHIES	Where indicated, see table below. Trophies can no longer be taken home, however you will be offered the opportunity to be photographed with your trophy.
Newcastle Agricultural, Horticultural & Industrial Association	
MEMBERSHIP TO Newcastle A H & I Association	<p>Membership of the Association - Optional:</p> <p>Membership runs from 1 July to 30 June. Standard member fees are Adult \$30. Members are entitled to unlimited entry to the Show. Members can purchase guests' tickets at a discounted rate of \$20 guests & \$10 concession from the Newcastle Regional Show Administration Office.</p>

REGULATIONS

The Newcastle Regional Show will not be responsible for the damage or loss of any item

- One entry form per exhibitor. Entry form must be accompanied by the entry fee (or proof of payment). Please print clearly.
- Each exhibit must be the work of the exhibitor, amateur cooks only.
- Exhibitors will be allowed a maximum of one (1) entry per class.
- An exhibit cannot be entered into more than one class. Exhibitors should ensure that entries are entered into correct class.
- Each item on the entry form should have an identifiable description of the exhibit.
- Entries are to remain on exhibition until 3.30 pm 2nd of March.
- Late entries may be considered at the discretion of the steward by prior arrangement. No refund of entry fees will be given if entry does not arrive.
- At the discretion of the cookery judge, exhibits considered not up to an appropriate standard will not be displayed.
- **To avoid disqualification, it is very important to read the schedule and enter exactly what is specified.** Please check the wording for the relevant class as some conditions differ.
- The cookery will be judged by one or more CWA (Country Women's Association) judges following strict criteria as laid out in CWA cookery guidelines. Guidelines are available from the organizer (see contact information above).
- We envisage to display all exhibits, but if insufficient space, the decision will be left to the cookery committee and judges
- Decorations: This is a cookery competition, decorate simply. The main focus is on the cake itself, not the decorations. If you have particular decorating skill, please enter your items in the icing and decorating competition.
- The awarding of prizes is at the discretion of the judge. A judge may not award a 1st or 2nd place if entries do not meet standard.
- The judge's decision is final, no correspondence will be entered into.
- Exhibitor's name must not be visible prior to judging. Any identifying name will be covered before the item is entered.
- Prize ribbons /cards /prizes are available for collection Sunday 2nd March from 3.30 pm, or from the Show Office after this date.
- Seniors (70 plus) may also enter any open category
- Juniors may enter an older age classification if desired. Age is age at 14th February 2025.

Bake Sale

Some half cakes will be available for purchase on judging day - during lunch break and at finalizing of judging that day – **Proceeds will go towards next year's Cookery Competition**
\$5 half cakes & \$10 half fruit cakes.

Any cookery entries remaining at the end of the competition after exhibit collection on Sunday afternoon will be disposed of. If you would like your exhibit back and are not able to collect on Sunday afternoon please make prior arrangements with the cookery organiser, Kathy Cornack.

Please consider becoming a member of the NEWCASTLE A.H.& I ASSOCIATION – Please contact the Show office to organize your membership. Memberships are optional and not required to enter, however they do entitle you to unlimited entries to the show, and to be able to purchase tickets at discounted rates.

GENERAL COOKERY - Saturday 1/3/25

No Packet mixes except as indicated

Extraordinary small and tasty: Classes 1- 9 Small items: Biscuits and slices

1. Pikelets: plate of six (7 cm).
2. ANZAC biscuits: plate of six (6 cm).
3. Shortbread: One 18-20cm round marked with 6-8 segments of uniform size, not cut. Pinched edge and pricked with fork. No other decorations.
4. Coconut Macaroons: Approx. 4-5cm or no larger than 5cm across base.
5. Slice: cooked, plate of four pieces, 5 x 5 cm, one variety, your choice.
6. Biscuits: plate of four, 6 cm, one variety, label with type, your choice.
7. Tart: shortcrust pastry, jam filling, plate of six, 6-8 cm.
8. Cupcakes, lemon flavoured, butter cake, 6-8 cm diameter, no paper cases, lemon icing, no decoration.
9. Seniors 70 plus / nursing home: plate of four pieces, same variety of any item in categories 1-8. Label with type.
 - Special ribbon for best in section
 - Janet Henderson has donated prizemoney \$25 to winner of Class 9 Seniors
 - Janet Henderson has donated prizemoney \$25 to the winner of class 6, biscuits.

Extraordinary Classic baking: Classes 10-17 Scones, muffins, breads

10. Four plain scones.
11. Four date scones.
12. Four pumpkin scones.
13. Hot Cross buns: with fruit, glazed, four.
14. Sultana muffins, four, 6-8 cm diameter, no paper cases.
15. Seniors 70 Plus / nursing home: plate of four scones or muffins, any variety. Label with type.
16. Loaf sourdough bread, oven baked (not bread maker), white or wholemeal.
17. Loaf of damper, white, round.
 - Special ribbon for best in section

Extraordinarily delicious cakes: Classes 18-27 Cakes

18. Date and nut loaf, loaf tin, no icing or decorations.
19. Carrot cake, citrus icing (no cream cheese frosting), 20 cm round.
20. Rich butter cake, not iced, 20 cm square tin.
21. Coconut cake, 20 cm round tin, pink icing, decorated with coconut.
22. Marble cake, pink icing on top, no decoration, 20 cm round tin.
23. Banana cake, lemon icing on top (not frosting), no decoration, loaf tin.
24. Chocolate cake, (not mud) plain chocolate icing, no decoration, 20 cm round or square tin.
25. Orange cake, orange icing, decorated with grated orange rind, 20 cm round or square tin.
26. Tea cake, 20 cm round tin, cinnamon and sugar on top.
27. Seniors 70 Plus/ nursing home: cake of choice, label cake with type.
 - Special ribbon for best in section.

Extraordinarily special cakes: Classes 28-33 sponges and special cakes

28. Sponge sandwich, 4 eggs, jam filling, uniced, 18 cm round tins.
29. Ginger sponge sandwich: 4 eggs, jam filling, 18 cm round tins.
30. Gluten free cake, 20 cm round, uniced. Ingredients listed.
31. Diabetic safe cheese cake: no sugar. 20 cm round. Ingredients listed.
32. Vegan chocolate cake, loaf tin. To contain no butter, honey, dairy or eggs. Plain chocolate icing Ingredients listed.
 - Special ribbon for best in section.

33. **FEATURE CAKE:** Any cake featuring coffee, Iced and decorated, round, single layer cakes only.
- Special ribbon and prize (sponsored by Sprocket Coffee Roasters)



Extraordinarily Fruity: Classes 34-38 Fruit Cakes.

All fruit cakes may be cooked in 20 cm round or square tins unless otherwise specified.

Fruit Cake Tips: Texture should be fine and even with no holes. Fruit should be evenly distributed and not overly spiced.

34. Boiled fruit cake, no nuts, no alcohol, no icing or decoration.
35. Light fruit cake, no nuts, no decoration, uniced
36. Rich fruit cake, plain white royal icing, no decorations.
37. Any other fruit cake (Bretton Gambrell trophy).
38. Australian Show Society (ASC) Rich Fruit Cake - **To be made to ASC recipe & instructions following:** (after the table of prizes) - 20cm x 20cm square. tin. Special ribbon and Prize.
- Special ribbon for best in section.

Many thanks to our supporters, organisers, stewards & judges
These competitions are only possible with your assistance!

SUPPORTERS

Jenny Bourke
Annette Brooker
Greg & Harley Buckman
Jill Cameron
Pam and Ken Chambers
Bretton Gambrell
Hawkins Family

Janet Henderson
Holistic Vets Newcastle
Hulbert Family
Lyn Perrington
Pet Shop Boyz
Ellice Schrader
Sprocket Coffee Roasters

Please read on for:

- **Sunday's Junior Cookery**
- **Table of Ribbons, Special Ribbons, Prizes and Trophies**
- **ASC Rich Fruit Cake Introduction and Regulations**
- **ASC Rich Fruit Cake Recipe**



JUNIOR COOKERY - Sunday 2/3/25

Not to be a packet cake except as stated

Child's age must be included on entry form

SPECIAL RIBBONS AWARDED FOR 1ST & 2ND FOR OVERALL WINNERS OF EACH AGE GROUP

Junior cooking: Extraordinarily clever and talented young ones

Junior cooking: 6 years and under

- 39: Four milk arrowroot biscuits decorated with lollies or sprinkles.
- 40: Four chocolate chip cookies 6 cm.
- 41: Four gingerbread persons, decorated.
- 42: Cornflake biscuits, four, 6 cm.
 - *Jenny Bourke has donated \$10 prizemoney for the winner of each of classes 39, 40, 41 and 42.*

Junior cooking:

7 years to 12 years

- 43: Four pieces gingerbread, any shape: iced, and decorated.
- 44: Plate of six chocolate chip cookies 6 cm.
- 45: Four cupcakes, no papers. Plain coloured icing, decorated with sprinkles or lollies.
- 46: Plate of six jam drop biscuits, approx. 6cm.
- 47: Slice, four pieces, 5 cm x 5 cm, iced and decorated, any flavour, your choice.
- 48: Packet cake, any flavour, iced, decorated with sprinkles, 20 cm round tin (label with type).
- 49: Chocolate cake, chocolate icing, decorated with hundreds and thousands, 20 cm round tin.
- 50: Scones, plain white, plate of four.
 - *Jenny Bourke has donated \$10 prizemoney for winner of each Class 43, 44, 45, 46, 47.*
 - *Holistic Vets Newcastle has donated \$10 prizemoney for winner of Class 48, 49 and 50.*

Junior Cooking:

13 years to 18 years

- 51: Six chocolate chip cookies 6 cm.
- 52: Four muffins, any variety, uniced, no papers, 6-8 cm.
- 53: Slice, four pieces, 5 cm x 5 cm, iced and decorated, any flavour, your choice.
- 54: Packet cake, any flavour, iced and decorated, 20 cm round tin (label with type).
- 55: Chocolate cake, plain chocolate icing, not decorated 20 cm round tin
- 56: Red velvet cake, plain white icing, no decoration, 20 cm round tin
- 57. Dog biscuits: Four biscuits suitable for dogs, shaped like a bone. List ingredients.
 - *Holistic Vets Newcastle has donated \$20 prize money for winner of each class 54 and 56*
 - *Pet Shop Boyz has donated \$25 prize voucher for winner of class 57 - Dog Biscuits*
 - *Jenny Bourke donates \$20 to the winners of each class 52 and 53.*
 - *Jill Cameron donates \$20 prize money for most successful Junior exhibitor overall.*

SPECIAL RIBBON AWARDED FOR THE MOST SUCCESSFUL EXHIBITOR IN JNR COOKERY in each age group.

Trophy and prize for most successful junior exhibitor overall across all age groups.

Table of Ribbons, Special Ribbons, Prizes and Trophies

JUNIOR COOKERY			
	RIBBONS	PRIZE/TROPHIES	DONATED BY:
Junior Classes	RIBBONS WILL BE AWARDED FOR 1 ST & 2 ND PLACES IN SECTIONS		
Junior Cookery Most successful exhibitor	SPECIAL RIBBON	Trophy	Holistic Vets Newcastle
		\$20 Prize money	Jill Cameron
GENERAL COOKERY			
	RIBBONS	PRIZE/TROPHIES	DONATED BY:
MOST SUCCESSFUL EXHIBITOR IN GENERAL COOKERY	SPECIAL RIBBON	\$50 Prize money	Newcastle AH & I Association
BEST OVERALL EXHIBIT IN GENERAL COOKERY	SPECIAL RIBBON	\$50 Prize money	Newcastle AH & I Association
BEST ASC RICH FRUIT CAKE – Class 39	SPECIAL RIBBON	\$25 Prize money	ASC Society of NSW
FEATURE CAKE - Class 33	SPECIAL RIBBON	\$75 Gift Basket	Sprocket Coffee Roasters
BEST BANANA CAKE Class 23	SPECIAL RIBBON	Jillian Buckman Prize	Greg & Harley Buckman
BEST SPONGE CAKE judged classes 28-29	SPECIAL RIBBON	Ellice Schrader Perpetual Trophy	Ellice Schrader
BEST FRUIT CAKE judged classes 35-38	SPECIAL RIBBON	Heather Hawkins Perpetual Trophy	Hawkins Family
BEST MARBLE CAKE – Class 22	SPECIAL RIBBON	Pam & Ken Chambers Perpetual Trophy	Pam & Ken Chambers
BEST ORANGE CAKE Class 25	SPECIAL RIBBON	Annette Brooker Perpetual Trophy	Annette Brooker
BEST CHOCOLATE CAKE Class 24	SPECIAL RIBBON	Warren Hulbert Perpetual Trophy	Hulbert Family
BEST FRUIT CAKE – OTHER – class 36	SPECIAL RIBBON	Bretton Gambrill Perpetual Trophy	Bretton Gambrill
BEST DATE LOAF Class 18	SPECIAL RIBBON	Warren Hulbert Perpetual Trophy	Hulbert Family
BEST ANZAC BISCUITS Class 02	SPECIAL RIBBON	Anzac Centenary Perpetual Trophy	Newcastle AH & I Assoc.

ASC RICH FRUIT CAKE COMPETITION INTRODUCTION

An ASC handbook has been put together to assist Show Societies and Groups on the process and procedures in running an ASC Rich Fruit Cake Competition.

Outlined within the handbook are thorough regulations across all levels of the competition and specific actions required at each level to ensure the exhibitor is able to progress onto the next stage of the competition.

ASC RICH FRUIT CAKE REGULATIONS

1. **Competition Objective:** a. The NSW Rich Fruit Cake Competition is conducted to seek excellence in the preparation, cooking and presentation of a rich fruit cake and to promote Australian produce.

2. **Competition Process:** a. The NSW Rich Fruit Cake Competition is conducted in three stages:
 - i. **Local competitions** conducted under these regulations, held at Agricultural Shows affiliated with the Agricultural Societies Council of NSW. Recommend Entry be free 1. Winners receive the specified prize and are eligible to enter the second stage of the competition.
 - ii. **Group Finals** are conducted in each of the 14 regional groups of the ASC of NSW where at least two eligible entrants have won a local competition in the current year. Entry is only open to eligible winners of local competitions. Entry is free.
 1. Eligible entrants are required to bake a second Rich Fruit Cake to compete in the Group Final.
 2. Winners receive the specified prize and are eligible to enter the third or final stage of the competition.
 3. If there is only one eligible entrant in a group, they will be automatically appointed Group finalist without having to present a second cake and will proceed to the State Final.
 - iii. **NSW State Final** is to be held at the Sydney Royal Easter Show annually. Entry is open only to the Group finalists from regional competitions. Entry is free.
 1. Group Finalists are required to bake a third *Rich Fruit Cake* to compete in the NSW State Final.
 2. Winners receive the specified prize and are presented the ASC Plaque.

3. **Rules**
 - a. Entry to the competition is free.
 - b. At all stages of the competition Entrants must use the recipe provided.
 - c. In any year an individual competitor may participate in only one Group Final representing one Agricultural Show and, consequently, may represent only one Group in the subsequent State Final.
 - d. Agricultural Shows & ASC Groups of Shows conducting local competitions &/or Group Finals agree to follow these rules and guidelines.
 - e. **Presentation** of exhibits is a major aspect of all show cooking from exhibitors through local competitions, group and state finals. It is imperative to achieve the objectives of the competition that exhibits are displayed at their best during judging and on display.
 - i. Exhibitors should follow the instructions of these rules and the show schedules.
 - ii. Local Competitions & Group Finals
 1. All exhibits should be displayed in a closed glass or similar cabinet clearly identified as being part of the "ASC of NSW Rich Fruit Cake Competition".
 2. Unless absolutely necessary, exhibits should not be enclosed in plastic bags or any other material.

f. Judging

- i. Judging of local competitions and Group Finals must follow the ASC Judges Conduct guidelines.
- ii. A judge cannot judge and exhibit at the local competition and/or Group Final
- iii. A judge cannot judge an exhibit, which the judge or his/her immediate family has baked
- iv. It is desirable for Judges at all stages to be current relevantly accredited cookery judges e.g. CWA Land Cookery Accredited.
- v. It is desirable for the names of judges at local and group level to be provided to the ASC of NSW along with results when sending the prizemoney invoice to ASC.
- vi. Exhibits are to be cut in half straight across when being judged.

vii. Judging should be based on:

1. Appearance - Smooth appearance on the top bottom and sides. No sign of shiny, dark, overheated fruit protruding from the surface. The cake should be firm, smooth, fresh and moist to the touch, preferably with a well ripened patina on the top surface. Straight sides, and a smooth flat top showing even distribution of fruit.
2. Finish in baking - No bumps, hollows, or sunken centres, nor large cracks (a small crack is not considered a major fault). The cake should cut cleanly, without any crumbs, and without catching or dragging of fruit. There should be no burning or crusty top or sides (caused by too hot an oven or insufficient papering). After the cake is cut, the fruit closest to the outside should not appear to be dark and shiny (caused by overcooking in too hot an oven). This fault causes a bitter flavour.
3. Colour - Attractive, even, golden=brown on the top, bottom and sides.
4. Texture - Firm and fine; it should be moist, not soggy, nor dry. The texture should be smooth and even, and the same right through the cake. A well ripened cake cuts cleanly and evenly.
5. Flavour & Aroma - Delicious and should be a perfect blend of fresh eggs and dairy ingredients, sugar, essences, flour, and spices, spirits or orange juice, and quality dried fruit. Beware of an overpowering flavour or aroma of essences or spices, or the acrid smell of overheated fruit.
6. Decoration – no decoration allowed.
7. Presentation – all paper to be removed prior to exhibiting.

g. Prize money & Awards are sponsored by the ASC. Shows and Groups should pay the prize money in cash or similar method directly to their winners and apply to the ASC for reimbursement.

ii. **Winners at local competitions are to each receive a prize of \$25.**

iii. The fourteen winners at Group level are to receive a cash prize of \$50.

iv. NSW State Finalists are to receive a prize of \$100 and be awarded the ASC Plaque.

ASC RICH FRUIT CAKE 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 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.

Note: the height of the cake should not exceed 5.7cm (57mm)

An Entrant who has won first place in an ASC category at any show to date in 2024 may not enter.