Coates

NEWCASTLE SHOW

CELEBRATING 125 YEARS

26 - 28 FEBRUARY 2027



2027 Cookery

ENTRIES CLOSE 11pm Sunday,21st February 2027

GENERAL INFORMATION	
HOW TO ENTER	**ENTRIES OPEN 2 November 2026** On-line entries are preferred. Entries and payment for the cookery competition can be made online. To enter, please visit: https://showday.online/show/newcastleshow
CONTACT US	Any queries and questions about cookery should be directed to the organiser, Kathy Cornack **email: kathycornack62@gmail.com**
ENTRY OPEN DATE	**2nd November 2026**
ENTRY CLOSING DATE	**Sunday 21st February 2027 11pm**
ENTRY FEES	$1.50 per entry
EXHIBIT LIMIT	1 ENTRY per PERSON per CLASS
EXHIBIT DELIVERY	**OPEN SECTION**: Saturday 27 Feb 8-9.30am, **JUNIOR SECTION**: Sunday 28 Feb 8-9am **Please note no cars are allowed on the grounds.** You will be given an exhibitors pass for entry to drop off and collect your exhibits. If you intend to stay for the judging, you will be required to pay the normal gate entry fee.
LOCATION	**LOCATION: COOKERY BUILDING (OLD CWA building)** Please Note: We are located opposite the Grandstands, **near the Wood turners**
JUDGING	**General Cookery: Saturday 27 Feb 2027,** commencing **10.30am- 3.30pm approx.)** with a break for lunch. **Junior Cookery: Sunday 28 Feb 2027,** commencing **10am – midday approx)**. **JUDGING IS OPEN TO THE PUBLIC**: Come along and watch the judges' taste and discuss each exhibit **Interested members of the public are encouraged to watch the judging.**
EXHIBIT COLLECTION	**Sunday 28 Feb – between 3and 4 pm NO EARLY PICK UPs.** **No cars allowed on the grounds**. Please produce your exhibitors pass at the gate. **Exhibits can be collected from the COOKERY Building.** Exhibitors must produce their entry receipt when collecting goods. Cash Prizes not collected on this date will be deposited to your bank account. Ribbons and other prizes can be collected from the Show office by arrangement.
TROPHIES	Perpetual Trophies cannot be taken home. You will be offered the opportunity to be photographed with your trophy on the day.
MEMBERSHIP TO Newcastle A H & I Association	**Membership of the Association - Optional:** Membership runs from 1 July to 30 June. Standard member fees are Adult $30
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. You will be asked when you drop off your entries if you are willing to sell all or half of it. This is on a voluntary basis.
Uncollected entries	Any cookery entries remaining that are not collected by **4pm on Sunday** afternoon become the property of the show and will be managed at our discretion (sold, donated or destroyed depending on their condition). **NOTE:** 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.

REGULATIONS

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

1.	*One entry form per exhibitor*. Entry form must be accompanied by the entry fee (or proof of payment). Please print clearly.
2.	Each exhibit must be the work of the exhibitor, amateur cooks only.
3.	Exhibitors will be allowed a maximum of one (1) entry per class.
4.	An exhibit cannot be entered into more than one class. Exhibitors should ensure that entries are entered into correct class.
5.	Each item on the entry form should have an identifiable description of the exhibit.
6.	Entries are to remain on exhibition until 3 pm Sunday 28 Feb. No early pick-ups.
7.	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.
8.	At the discretion of the cookery judge, exhibits considered not up to an appropriate standard will not be displayed.
9.	**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.
10.	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 organiser (kathycornack62@gmail.com).
11.	We envisage to display all exhibits, but if insufficient space, the decision will be left to the cookery committee and judges.
12.	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.
13.	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.
14.	The judge's decision is **final** and no correspondence will be entered into.
15.	Exhibitor's name must not be visible prior to judging. Any identifying name will be covered before the item is entered.
16.	**Nursing home or disability or juniors may also enter any open category.**
17.	**Juniors may enter an older age classification if desired. Age listed is age at 28th February 2027.**

2027 marks the 125th Anniversary of the Newcastle Show and as such our schedule this year focusses on dishes popular at the time of the first show (1902). It's a great time to get out those historical recipe books.

GENERAL COOKERY - Saturday 27/2/27

No Packet mixes

Single layer cakes only unless specified otherwise.

SECTION 1: Special ribbon for best in the section.

CLASS	Traditional small items: biscuits, tarts and slice:	PRIZES
1	Pikelets: plate of five, 7 cm.	1st – Prize card and ribbon 2nd – Prize card and ribbon
2	Shortbread Biscuits: plate of five, 4 cm squares.	1st – Prize card and ribbon. 2nd – Prize card and ribbon
3	Lamingtons, plate of five. 4 cm butter cake.	1st – Prize card and ribbon 2nd – Prize card and ribbon
4	Jam drop biscuits, plate of five, 5 cm. Red jam filling.	1st – Prize card and ribbon 2nd – Prize card and ribbon
5	Ginger Biscuits, your choice. Plate of five. 5 cm.	1st – Prize card and ribbon 2nd – Prize card and ribbon
6	Vanilla Slice: cooked, plate of five pieces, 5 x 5 cm. Pink icing on top, custard filling	1st – Prize card and ribbon 2nd – Prize card and ribbon
7	Tart: shortcrust pastry top and bottom, granny smith apple filling, plate of five. 7-8 cm.	1st – Prize card and ribbon 2nd – Prize card and ribbon
8	Chocolate patty cakes. Plate of five, 5 cm base approx. Chocolate glace icing no papers	1st – Prize card and ribbon 2nd – Prize card and ribbon
9	Neenish tart 7-8 cm, plate of five. Crust with ground almonds, custard filling. Icing half white, half coffee.	1st – Prize card and ribbon 2nd – Prize card and ribbon
10	Nursing home or disability: plate of four pieces, same variety of any item in categories 1-9. Label with type.	1st – Prize card and ribbon 2nd – Prize card and ribbon

SECTION 2: Special ribbon for best in the section

CLASS	Traditional baking with yeast or soda: Scones, Muffins and breads	PRIZES
11	Four plain scones.	1st – Prize card and ribbon 2nd – Prize card and ribbon
12	Four sultana scones.	1st – Prize card and ribbon 2nd – Prize card and ribbon
13	Hot Cross buns: traditional with currants, glazed, six.	1st – Prize card and ribbon 2nd – Prize card and ribbon
14	Loaf of damper, plain, white, round.	1st – Prize card and ribbon 2nd – Prize card and ribbon
15	Loaf of damper, sweet, with currants, round.	1st – Prize card and ribbon 2nd – Prize card and ribbon
16	Loaf sourdough bread, oven baked (not bread maker), white flour.	1st – Prize card and ribbon 2nd – Prize card and ribbon
17	Loaf sourdough bread, oven baked (not bread maker): wholemeal, muti grain or rye.	1st – Prize card and ribbon 2nd – Prize card and ribbon
18	Loaf of sourdough bread, oven baked (not bread maker) Containing dried fruit	1st – Prize card and ribbon 2nd – Prize card and ribbon
19	Nursing home or disability: any item and number in categories 11-18. Label with type	1st – Prize card and ribbon 2nd – Prize card and ribbon

SECTION 3: Special ribbon for best marble cake and also for best in section

CLASS	(Mostly) Traditional Cakes	PRIZES
20	Date and walnut loaf, loaf tin, no icing or decorations.	1st – Prize card and Warren Hulbert **Perpetual Trophy** 2nd – Prize card and ribbon
21	Ginger butter cake, not iced, 20 cm square tin.	1st – Prize card and ribbon 2nd – Prize card and ribbon
22	Pound cake with lemon: equal parts egg, butter, sugar, flour. uniced. 20 cm square tin.	1st – Prize card and ribbon 2nd – Prize card and ribbon
23	Coconut cake, 20 cm round tin, pink icing on top, decorated with coconut.	1st – Prize card and ribbon 2nd – Prize card and ribbon
24	Marble cake, pink icing on top, no decoration, 20 cm round tin.	1st – Prize card and special ribbon and Pam & Ken Chambers **Perpetual Trophy**, 2nd – Prize card and ribbon
25	Banana cake, lemon glace icing on top (not frosting), no decoration, loaf tin.	1st – Prize card and **Jillian Buckman Prize** value $100 2nd – Prize card and ribbon
26	Chocolate cake, (not mud) plain chocolate glace icing on top, no decoration, 20 cm round	1st – Prize card and Warren Hulbert **Perpetual Trophy** 2nd – Prize card and ribbon
27	Orange cake, orange icing, decorated with grated orange rind, 20 cm round	1st – Prize card and Annette Brooker **Perpetual Trophy** 2nd – Prize card and ribbon
28	Tea cake, 18 or 20 cm round tin, cinnamon and sugar on top.	1st – Prize card and ribbon 2nd – Prize card and ribbon
29	High Fibre Fruit loaf. Loaf tin. Containing bran and dried fruit, uniced.	1st – Prize card and ribbon 2nd – Prize card and ribbon
30	Nursing home or disability: cake of choice, label cake with type. Any tin.	1st – Prize card and ribbon 2nd – Prize card and ribbon

SECTION 4: Special ribbon for best sponge cake and best feature cake.

CLASS	Special cakes	PRIZES
31	Sponge sandwich: 4 eggs, jam filling, uniced, 18 or 20 cm round tins.	1st – Prize card and ribbon 2nd – Prize card and ribbon
32	Chocolate sponge sandwich: 4 eggs, jam filling, 18 or 20 cm round tins.	1st – Prize card and ribbon 2nd – Prize card and ribbon
33	Gluten free citrus cake, 20 cm round tin, plain citrus icing. Ingredients listed.	1st – Prize card and ribbon 2nd – Prize card and ribbon
34	Vegan Beetroot cake, 20 cm round tin. Label with type. Ingredients listed. Plain icing	1st – Prize card and ribbon 2nd – Prize card and ribbon

CLASS	FEATURE CAKE	PRIZES
35	Any cake featuring seasonal fruit. Iced and decorated, 18 or 20 cm round tin. Two or three layers. Room temperature stable. No cream as we have limited refrigeration	1st – Prize card and special ribbon and $275 value cookery class voucher. Sponsored by The Yellow Door Kitchen 2nd – Prize card and ribbon

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.

SECTION 5: - Special ribbon and Heather Hawkins Perpetual Trophy for best in section.

CLASS	Traditional Fruit Cakes	PRIZES
36	Dark fruit cake, no nuts, no icing or decoration.	1st – Prize card and ribbon 2nd – Prize card and ribbon
37	Light fruit cake, no decorations, uniced.	1st – Prize card and ribbon 2nd – Prize card and ribbon
38	Sultana and currant cake, uniced, no decoration.	1st – Prize card and ribbon 2nd – Prize card and ribbon
39	Fruit pudding: boiled in cloth, round shape, Weight 1-2 kg	1st – Prize card and ribbon 2nd – Prize card and ribbon
40	Australian Show Society (ASC) Rich Fruit Cake - To be made to ASC recipe & instructions following: (after the table of prizes) - 20cm x 20cm sq. tin.	1st – Prize card and Special ribbon and $25 Prize money donated by ASC Society of NSW 2nd – Prize card and ribbon

Other awards

MOST SUCCESSFUL EXHIBITOR IN GENERAL COOKERY receive SPECIAL RIBBON and $50 Prize money donated by Newcastle AH & I Association
BEST OVERALL EXHIBIT IN GENERAL COOKERY receive SPECIAL RIBBON and $50 Prize money donated by Newcastle AH & I Association
$30 encouragement award donated by the Manager Newcastle Show



JUNIOR COOKERY - Sunday 28/2/27

Not to be a packet cake except as stated
Child's age must be included on entry form

CLASS	6 years and under	Ribbons for 1st and 2nd in each class
41	Four milk arrowroot biscuits decorated with lollies or sprinkles.	$5 first prize donated by Jenny Bourke
42	Four chocolate cookies 6 cm.	$5 first prize donated by Jill Cameron
43	Four gingerbread persons, decorated.	$5 first prize donated by Jenny Bourke
44	Biscuits containing oats, four, 6 cm.	$5 first prize donated by Jill Cameron
SPECIAL RIBBON AWARDED FOR MOST SUCCESSFUL EXHIBITOR IN THE AGE GROUP		

CLASS	7 years to 12 years	Ribbons for 1st and 2nd in each class
45	Scones, plain white, plate of four.	$10 first prize donated by Jill Cameron
46	Pikelets: plate of four, 7cm.	$10 first prize donated by Jenny Bourke
48	Anzac Slice with rolled oats. Four pieces 5 x 5 cm	$10 first prize donated by Jill Cameron
49	Ginger cookies 6 cm plate of four	$10 first prize donated by Karla Karinen
50	Chocolate cookies 6 cm. Plate of four	$10 first prize donated by Karla Karinen
51	Patty cakes, chocolate, plate of four 5- 6 cm plain chocolate icing	$10 first prize donated by Holistic vets Newcastle
52	Packet cake, any flavour, plain icing decorated with sprinkles, 20 cm round tin.	$10 first prize donated by Holistic vets Newcastle
53	Chocolate cake, chocolate icing, decorated with hundreds and thousands, 20 cm round tin.	$10 first prize donated by Jill Cameron
54	Dog biscuits: Four biscuits, shaped like a bone. Suitable for human consumption. List ingredients.	*$25 gift voucher for winner donated by The Pet Shop Boyz*
SPECIAL RIBBON AWARDED FOR MOST SUCCESSFUL EXHIBITOR IN THE AGE GROUP		

CLASS	13 years to 18 years	Ribbons for 1st and 2nd in each class
55	Biscuits, any containing oats and currants, plate of four, 6 cm. (label with type)	$20 first prize donated by Jill Cameron
56	Scones, four plain white	$20 first prize donated by Jenny Bourke
57	Slice, featuring fresh seasonal fruit. four pieces, 5 cm x 5 cm, your choice (label with type)	Winner receives $100 cooking class prize voucher donated by The Yellow Door Kitchen

CLASS	13 years to 18 years	Ribbons for 1st and 2nd in each class
58	Patty cakes, chocolate, plate of four 5- 6 cm plain chocolate icing, decorated	$20 first prize donated by Holistic vets Newcastle
59	Packet cake, any variety, plain icing on top and decorated, 20 cm round tin (label with type).	$20 first prize donated by Holistic Vets Newcastle
60	Cake, your choice, iced on top, decorated. 20 cm round tin (label with type)	$20 first prize donated by jenny Bourke
61	Caramel fudge: 6 pieces 25 mm squares	$20 first prize donated by Karla Karinen
SPECIAL RIBBON AWARDED FOR MOST SUCCESSFUL EXHIBITOR IN THE AGE GROUP.		

Special Awards for first and second place across all ages in Juniors

Junior Cookery Most successful exhibitor receives Special Ribbon, a Trophy donated by Holistic Vets Newcastle and $20 prize money donated by Jill Cameron
Special ribbon for overall runner up across all age groups
$20 encouragement award donated by the Manger Newcastle Show

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

SUPPORTERS

ASC Assoc of NSW
Jenny Bourke
Annette Brooker
Greg & Harley Buckman
Jill Cameron
Pam and Ken Chambers
Pet Shop Boyz
Ellice Schrader
Hawkins Family
Holistic Vets Newcastle
Hulbert Family
Karla Karinen
Manager Newcastle show
Newcastle AH & I Association
The Yellow Door Kitchen

THE YELLOW DOOR KITCHEN
COOKING SCHOOL

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:** 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:** 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. 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.

Continued--

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)

NOTE: If you are currently in the zone finals or in the state finals, due to winning at another agricultural show, you are ineligible to enter.