



THE PAVILION

ARTS & CRAFTS SHOWCASE

SCHEDULE

SECTION 5. COOKING

Sponsored by Andersons Treasure Store

STEWARD: LINDA SAMMON

CONTACT: CWAMURWILLUMBAHPRES@GMAIL.COM



PRIZES - 1st Prize Card, 2nd Prize Card, 3rd Prize Card Each Class

Champion Open Exhibit - Rosette & Champion Card

Champion Primary & Secondary School Age Exhibit - Rosette & Champion Card

BAKING

- S5.1** - ASC Rich Fruit Cake Competition - see recipe in schedule
- S5.2** - Half Dozen Plain Scones - 7cm round
- S5.3** - Half Dozen Pumpkin Scones - 7cm round
- S5.4** - Fruit Cake - any recipe
- S5.5** - Jam Drops (6)
- S5.6** - Plain/Iced Patty Cakes (6)
- S5.7** - Plum Pudding
- S5.8** - Iced Chocolate Cake (NO Decorations)
- S5.9** - Iced Butter Cake (NO Decorations)
- S5.10** - Iced Banana Cake
- S5.11** - Vegetable Cake (eg Carrot, Pumpkin, Zucchini, Beetroot)
- S5.12** - Best Cake - not otherwise stated
- S5.13** - Sponge, Jam Filled (NOT judged on icing)
- S5.14** - Chocolate Slice (6 pieces)
- S5.15** - Any Other Slice (NOT Chocolate)
- S5.16** - 3 Ingredients Cake (please provide Recipe)
- S5.17** - Shortbread (6 pieces)
- S5.18** - Gluten Free Biscuits (6)
- S5.19** - Gluten Free Cake

Pre-Register
Online from
1st September
2026

Exhibits **MUST** be
presented on
cardboard plates or
cardboard & cover.
Cakes to be iced
unless otherwise
stated.

Exhibits **MUST** be
labelled with
Product Name,
Exhibitor Number,
Section Number and
Class Number

Exhibits **MUST** be
in by 9am Friday
30th October
2026

Exhibits received
after that time will
not be judged

Closed Judging
will take place
9:30am Friday
30th October
2026

The Pavillion
Opens to the
Public for Viewing
4:00pm Friday
30th October
2026

Collection of
Exhibits 9:00am to
11:00am Sunday
1st November
2026



THE PAVILION

ARTS & CRAFTS SHOWCASE

SCHEDULE

SECTION 5. COOKING

CONTINUED ..

STEWARD: LINDA SAMMON

CONTACT: CWAMURWILLUMBAHPRES@GMAIL.COM

BREAD SECTION

S7.20 - Loaf of Hand Made Bread

S7.21 - Loaf Of Bread (Bread Maker)

S7.22 - Loaf of Hand Made Sourdough Bread

CAKE DECORATING

S7.23 - Special Occasion - Fondant Icing

S7.24 - Decorated Novelty Cake - HALLOWEEN THEME

VEGAN PLANT BASED

S7.20 - Cookies

S7.21 - Cakes

S7.22 - Slice

SWEET SECTION Entries should be 6 pieces cut to 3.5cm each

S7.23 - Coconut Ice - 6 pieces

S7.24 - Rum Balls - 6 pieces

S7.25 - Apricot Balls - 6 pieces

MENS SECTION

S7.26 - Butter Cake

S7.27 - Fruit Cake

S7.28 - Carrot Cake

S7.29 - Biscuits - any kind - 6 pieces

S7.30 - Slice - any kind - 6 pieces

PRE-SCHOOL SECTION

S7.31 - Children 3-5yrs - Plate of 4 Decorated Bought Biscuits



THE PAVILION

ARTS & CRAFTS SHOWCASE

SCHEDULE

SECTION 5. COOKING

CONTINUED ..

STEWARD: LINDA SAMMON

CONTACT: CWAMURWILLUMBAHPRES@GMAIL.COM

PRIMARY SCHOOL SECTION

S7.32 - Slice - any kind (6 Pieces)

S7.33 - Plain/Iced Patty Cake (6)

S7.34 - Iced Butter Cake (NO Decorations)

S7.35 - Decorated Bought Biscuits (4) - Trick or Treat Theme

S7.36 - Decorated Patty Cake (4) - Soft icing only
with store bought decorations

JUNIOR SECTION - UNDER 18

S7.37 - Decorated Cake - Halloween Themed - any icing
with store bought decorations

S7.38 - Slice - any kind (6 Pieces)

S7.39 - Plain/Iced Patty Cake (6)

S7.40 - Iced Butter Cake (NO Decorations)



THE PAVILION

ARTS & CRAFTS SHOWCASE

SCHEDULE

SECTION 5. COOKING

CONTINUED ..

STEWARD: LINDA SAMMON

CONTACT: CWAMURWILLUMBAHPRES@GMAIL.COM

S5.1 ASC RICH FRUIT CAKE COMPETITION

Entries **MUST** be made using the ASC Rich Fruit Cake recipe. Prize Money is sponsored by the ASC. Winners at country shows will each receive a cash prize of \$20 and will be required to bake a second "Rich Fruit Cake" in order to compete in a GROUP FINAL to be conducted by each of the fourteen Groups of the Agricultural Societies Council of NSW. The fourteen winners at Group level will each receive a cash prize of \$30 and are required to bake a third "Rich Fruit Cake" for the FINAL judging at the Royal Easter Show where the winner will receive a cash prize of \$100. Note: In any year an individual competitor may participate in only ONE Group Final representing a Show Society and consequently may represent only ONE Group in the subsequent State Final.

S5.1 ASC RICH FRUIT CAKE RECIPE - the following recipe is compulsory for entrants in S5.1

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

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 the 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 1/2 - 4 hours.

Allow the cake to cool in the tin

NOTE: To ensure uniformity and depending upon the size it's suggested the raisins be snipped into 2 or 3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.