

COOKING & DECORATED CAKES - Section 14

Please use entry form on page 37 for all Open Cooking entries

Please note: Junior decorated cakes have now been included as part of the Decorated Cakes and Sugar Art Section and NOT as part of Junior Cooking - PLEASE NOTE DELIVERY TIMES DIFFER FOR THESE SECTIONS

CONTACT STEWARD: Mrs Hanna Kelly – 0401 068 221

STEWARDS: J Brown, J Hawkins-Wade

Please read Conditions of Entry and conditions specific for each section.

- **ENTRY FEE:** \$3.00 per class Junior \$2.00 per class. Payment can be made by cheque (to Hawkesbury District Agricultural Association), Credit Card, or cash ONLY. CASH not accepted through mail.
- **ENTRIES CLOSE: Monday 28th April 2025 by 4.00pm Online, by post or at the Showground**
- **NO LATE ENTRIES**
- **DELIVERY OF EXHIBITS:**
DECORATED CAKES AND SUGAR ART: Open, Novice & Junior Decorated Classes (from 14001 to 14021) to the PHILIP CHARLEY PAVILION on **SUNDAY 4th MAY** 1.00pm–4.00pm, **MONDAY 5th MAY 2025** between 8.00am-10.00am. Exhibits arriving after this time or day will not be accepted.
OPEN, MENS AND JUNIOR COOKING: to the PHILIP CHARLEY PAVILION on **TUESDAY 6th MAY 2025** between 2.00pm and 6.00pm
- **JUDGING: DECORATED CAKES AND SUGAR ART: MONDAY 5th May 2025**
OPEN, MEN ONLY AND JUNIOR COOKING: WEDNESDAY 7th MAY 2025
- **PRIZES:** Open Classes- 1ST \$10.00 2ND \$5.00. Juniors' 1st \$8.00 2nd \$5.00 unless otherwise stated, plus Ribbons & Cards
- **COLLECTION OF EXHIBITS:**
 - **EXCEPT** for Decorated Cakes, Sugar Art Fruit Cakes & Puddings, **ALL OTHER COOKING EXHIBITS will be disposed of at the end of the show.**
 - **Decorated Cakes, Sugar Art, Fruit Cakes, and Puddings** including prize winner's cards and ribbons, **MUST** be collected on **MONDAY 12th MAY** between **12.30pm & 5.00pm.**
 - **CARDS & RIBBONS** for all other Sections can be collected on **MONDAY 12th MAY** between **12.30pm & 5.00pm.**
 - Prize winners can collect Prizemoney during the 3 days of the show on production of Exhibit Card to the Cashier's Office or after the Show at the Secretary's Office (**Monday to Friday between 10.00am – 4.00pm**) until **FRIDAY 30th May 2025**

General Conditions of Entry

- **EXHIBITORS:** are permitted only 1 Entry per class unless otherwise stated.
- Commercial packet mixtures must **NOT** be used.
- **DO NOT** cook in microwave.
- **RING TINS** are **NOT** to be used.
- Plates will be supplied by HDAA at time of delivery.
- **Novice** – is defined as an exhibitor who has less than 3yrs experience in cake decorating and/or has **NOT** won first prize in a similar class previously.
- **All work must be the work of the Exhibitor only.**
- Exhibit labels noting the Section and Class number will be provided for all entries at the time exhibits are lodged.

Please note: Junior decorated cakes have now been included as part of the Decorated Cakes and Sugar Art Section and NOT as part of Junior Cooking.

DECORATED CAKES AND SUGAR ART – Conditions specific to section

1. Exhibits are judged on **HANDWORK ONLY**. No exhibit will be cut.
2. Dummy cakes are permitted as long as the same shape can be constructed in cake.
3. Base boards must have cleats otherwise entry will not be accepted.
4. Wire must not penetrate the cake cover.
5. All work must be that of the Exhibitor.
6. No manufactured articles are allowed except –Tulle, Braid, Ribbon, Wire & synthetic stamens may be used, cachous are permitted.
7. To form part of a floral spray, natural fine dried stems with flower heads removed and substituted with royal icing or sugar paste are permitted if not used to excess.
8. A TIER is defined as being two or more levels and can be one above the other or be linked by a common board.
9. Any exhibit that does not meet the schedule requirements will be disqualified and the exhibit will be marked NPS.
10. **Unless otherwise specified, presentation boards MUST NOT be larger than 35cm x 35cm and exhibits, when placed on boards with decorations or embellishments, MUST NOT EXCEED the diameter of the Board. Oversized entries will be disqualified.**

SUGAR ART – OPEN EXHIBITORS

Class 14001 Creative Sugar Art – imaginative piece of sugar art with exhibit displayed on board;

maximum board size 35cm x 35cm; should not be a cake.

1st Prize \$25 Donated by Silver Stars Cake Decorating Supplies of Vineyard

Class 14002 Bouquet – a bouquet of flowers and foliage; bouquet is to be wired; presentation must fit within a base of 35cm x 35cm.

1st Prize \$25 Donated by Silver Stars Cake Decorating Supplies of Vineyard



SUGAR ART – NOVICE EXHIBITORS (min. age 18 years as at 1st day of the Show)

Class 14003 Creative Sugar Art – imaginative piece of sugar art with exhibit displayed on board; maximum board size 35cm x 35cm; should not be a cake.

1st prize \$25 Donated by Silver Stars Cake Decorating Supplies of Vineyard

Class 14004 Arrangement of flowers piped or molded with buds and leaves; presentation must fit within a base of 35cm x 35cm.

1st Prize \$25 Donated by Silver Stars Cake Decorating Supplies of Vineyard

DECORATED CAKES – OPEN EXHIBITORS

Class 14005 Most Creative Miniature Cake – board size 15cm square; max 17cm in height

1st Prize \$50 Sponsored in Memory of Mrs B Vercoe

Class 14006 Most Original Cake with fondant icing

1st Prize \$50 Sponsored in Memory of Mrs B Vercoe

Class 14007 Special Occasion Cake (not wedding cake); decorated single tier; must have inscription or greeting.

1st Prize \$50 Sponsored in Memory of Mrs B Vercoe

Class 14008 Wedding Cake – not less than 2 tiers and should include some hand molded flowers; presentation board must not be larger than 55cm x 55cm

1st Prize \$100 Sponsored in Memory of Mrs B Vercoe and donated by Golden West Branch of the Cake Decorators Guild

CHAMPION EXHIBIT IN DECORATED CAKES AND SUGAR ART - CHAMPION RIBBON AND THE BERNICE J VERCOE PERPETUAL TROPHY.

DECORATED CAKES – NOVICE EXHIBITORS (min. age 18 years as at 1st day of the Show)

Class 14009 Most Creative Miniature Cake – board size 15cm square; max 17cm in height

1st prize \$10, 2nd prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard

Class 14010 Most Original Cake with fondant icing

1st prize \$10, 2nd prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard

Class 14011 Special Occasion Cake (not wedding cake); decorated single tier; must have inscription or greeting

1st Prize \$50 Sponsored in Memory of Mrs B Vercoe

Class 14012 Wedding Cake – 2 tier wedding cake; any icing may be used; presentation board must not be larger than 55cm x 55cm

1st Prize \$50 Sponsored in Memory of Mrs B Vercoe

BEST EXHIBIT IN NOVICE DECORATED CAKES AND SUGAR ART - TROPHY DONATED BY THE CAKE DECORATORS' GUILD.

DECORATED CAKES AND SUGAR ART: Junior Decorated Classes (from 14013 to 14021) to the PHILIP CHARLEY PAVILION on **SUNDAY 4th MAY 1.00pm–4.00pm, **MONDAY 5th MAY 2025** between 8.00am-10.00am. Exhibits arriving after this time or day will not be accepted.**

DECORATED CAKES – JUNIORS – UNDER 12 years of age as at 1st day of the Show)

Class 14013 Hawkesbury Show Novelty Cake – must represent the spirit of the Show or a recognised show section.

1st prize \$10, 2nd prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard

Class 14014 Special Occasion Cake (not wedding cake), decorated single tier, must have inscription or greeting

1st prize \$10, 2nd prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard

Class 14015 Novelty Cake; any design - decorated single tier

1st prize \$10, 2nd prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard

ENCOURAGEMENT AWARD IN DECORATED CAKES - RIBBON

DECORATED CAKES – JUNIORS – 13- 16 years of age as at 1st day of the Show)

Class 14016 Hawkesbury Show Novelty Cake – must represent the spirit of the Show or a recognised show section.

1st prize \$10, 2nd prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard

Class 14017 Special Occasion Cake (not wedding cake), decorated single tier, must have inscription or greeting

1st prize \$10, 2nd prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard

Class 14018 Novelty Cake; any design - decorated single tier

1st prize \$10, 2nd prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard

ENCOURAGEMENT AWARD IN DECORATED CAKES - RIBBON

DECORATED CAKES – JUNIORS – 17-18 years of age as at 1st day of the Show)

Class 14019 Hawkesbury Show Novelty Cake – must represent the spirit of the Show or a recognised show section

1st prize \$10, 2nd prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard

Class 14020 Special Occasion cake (not wedding cake), decorated single tier, must have inscription or greeting

1st prize \$10 2nd prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard

Class 14021 Novelty Cake; any design - decorated single tier

1st prize \$10, 2nd prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard

ENCOURAGEMENT AWARD IN DECORATED CAKES - RIBBON



OPEN COOKING

INFORMATION SPECIFIC TO CATEGORY

1. All work must be that of the Exhibitor.
2. All exhibits will be cut during judging
3. Any exhibit that does not meet the schedule requirements will be disqualified and exhibit will be marked NPS
4. All exhibits will be disposed of at the end of the show.

BUTTER CAKES

Class 14101 Plain butter cake – uniced, cooked in round 20cm tin

Class 14102 Chocolate butter cake – uniced, cooked in round 20cm tin

Class 14103 Banana cake – uniced, no decorations; cooked in round 20cm tin

Class 14104 Coffee cake – iced with coffee icing only; no frosting; cooked in round 20cm tin

Class 14105 Marble cake – iced, no frosting, no decoration; cooked in round 20cm tin

1st prize \$25.00 donated by Windsor CWA

Class 14106 Lemon Drizzle cake – iced, no frosting; no decoration; cooked in round 20cm tin

Class 14107 Orange cake – uniced, cooked in loaf tin only

Class 14108 Carrot cake – uniced, – cooked in loaf tin only

Class 14109 Ginger cake – uniced, – cooked in loaf tin only

SPONGES & SPECIAL CAKES

Class 14110 Corn flour Sponge Sandwich – 4 egg sponge; jam filling only, no icing or decoration

Class 14111 Flourless Chocolate cake – uniced

Class 14112 Four Lamingtons; max. 5cm square

Class 14113 Four Iced Cup Cakes – iced; not decorated; not cooked in Patti papers

Class 14114 Jam Roll – edges must not be trimmed; sugar dusting not permitted; approx. 33cm x 23cm Swiss roll tin

CHAMPION EXHIBIT IN CLASSES 14101 TO 14114 – Ribbon

SCONES, BREAD, BUNS & MUFFINS

Class 14120 Four Plain scones – round only; no fluted cutter

Class 14121 Four Sultana scones – round only

Class 14122 Four Pumpkin scones – round only

Class 14123 Homemade Bread -White- baked in oven NOT bread machine

Class 14124 Homemade Bread -Wholemeal -baked in oven NOT bread machine

Class 14125 Homemade Bread (Any other variety – type and flavour to be supplied - baked in oven NOT bread machine

Class 14126 Homemade Damper – traditional - round; max size 20cm

Class 14127 Homemade Damper – any other flavour -round; max size 20cm

Class 14128 Date & Nut Loaf – cooked in loaf tin; ring or roll tin not permitted

Class 14129 Four Fruit muffins – not cooked in paper (medium size only)

Class 14130 Four Savoury muffins – not cooked in papers (medium size only)

Class 14131 Four Pikelets - plain

Class 14132 Four Pikelets – any other flavour

CHAMPION EXHIBIT IN CLASSES 14120 TO 14132 – Ribbon

BISCUITS & SLICES

Class 14133 Four Anzac Biscuits – max size 6cm diameter

Class 14134 Four Shortbread biscuits – round; max 6cm in diameter

Class 14135 Four Choc Chip biscuits – round; max 6cm in diameter

Class 14136 Four different Decorated sugar cookies. All decorations must be made from fondant, must be handmade, edible and max 8cm in diameter.

Class 14137 Four melting moments – any flavour

Class 14138 Four Jam Drops

Class 14139 Four Rock Cakes – max size 8cm

Class 14140 Four Chocolate Brownies – uniced; may contain choc chips and/or nuts; max 6cm square

Class 14141 Four slices – 4 different varieties; max 4cm square

Class 14142 Four caramel slices; max 4cm square

Class 14143 Apple Pie – in glass pie dish

Class 14144 Custard Tart – in glass dish

1st prize \$10.00 donated by D & T Reid of Faulconbridge

CHAMPION EXHIBIT IN CLASSES 14133 TO 14144 – Ribbon

GLUTEN FREE

Please Note: A list of ingredients used in all Gluten Free classes must accompany each exhibit.

Class 14145 Gluten Free Homemade Bread - (White or Wholemeal only) baked in oven NOT bread machine

Class 14146 Gluten Free Carrot Cake – uniced - cooked in loaf tin only

Class 14147 Four Gluten Free Fruit muffins – not cooked in papers

Class 14148 Four Gluten Free Savoury muffins – not cooked in papers

Class 14149 Four Gluten Free slices – 2 each of 2 varieties; max 6cm square

Class 14150 Four Gluten Free Plain Scones- round only

CHAMPION EXHIBIT IN CLASSES 14145 TO 14150 - Ribbon

MOST SUCCESSFUL EXHIBITOR IN CLASSES 14101 TO 14150 - RIBBON & JEAN ALCORN MEMORIAL PERPETUAL TROPHY

JUDGE'S CHOICE AWARD IN CLASSES 14101 TO 14150 – TROPHY

SUPREME CHAMPION IN CLASSES 14101 TO 14150 – RIBBON & HDAA PERPETUAL TROPHY

CHOCOLATE & CONFECTIONARY

Class 14151 Rocky Road – log; max 12cm in length

1st prize \$10.00 donated by Chocoholics Anonymous

Class 14152 Four individual chocolates with filling; max 2 varieties of filling; max 4cm square; no papers

1st prize \$10.00 donated by Chocoholics Anonymous

Class 14153 Four Coconut Ice; max 4cm square (Cofpa recipe can be used)

1st prize \$10.00 donated by Chocoholics Anonymous

Class 14154 Four Fudge Squares; max 4cm square

1st prize \$10.00 donated by Chocoholics Anonymous

CHAMPION EXHIBIT IN CLASSES 14151 TO 14154 - RIBBON

MEN'S BAKING

Cooked items must not contain meat; items are unable to be reheated for judging.

Class 14155 Men's Baking for a Work or Office Party – Sweet.

1st prize \$25, 2nd prize \$15, 3rd prize \$10 in Memory of Maree Brown.

Class 14156 Men's Baking for a Work or Office Party- Savoury.

1st prize \$25, 2nd prize \$15, 3rd prize \$10 in Memory of Maree Brown

Judging Criteria for classes 14155 & 14156 is:

- **Authenticity:** Applicant must submit recipe
- **Presentation:** Looks Appetising
- **Taste:** Congruent with expectations for presented entry. e.g. savoury dish must be savoury.
- **Likely popularity at party:** Discretion of the Judge.

COOKING FOR PEOPLE WITH A DISABILITY

Class 14160 Chocolate butter cake – uniced, cooked in round 20cm tin

Class 14161 Four Lamingtons; max. 5cm square

Class 14162 Four Iced Cup Cakes – iced; not decorated; not cooked in Patti papers

Class 14163 Four Plain scones – round only; no fluted cutter

Class 14164 Four Anzac Biscuits – max size 6cm diameter

Class 14165 Boiled fruit cake (no pineapple)

CHAMPION EXHIBIT IN CLASSES 14160-14165 - RIBBON

FRUIT CAKES & PUDDINGS

Fruit cakes may be cooked in round or square tins.

Class 14170 Sultana cake – 500g sultanas

Class 14171 Boiled fruit cake (no pineapple)

Class 14172 Light fruit cake – 250g butter

Class 14173 Dark fruit cake – 250g butter

Class 14174 Gluten free fruit cake, ingredient list to accompany exhibit

Class 14175 Rich plum pudding – steamed; minimum size 15cm diameter

CHAMPION EXHIBIT IN CLASSES 14170 TO 14175 - RIBBON & TROPHY DONATED BY HDAA SHOW AUXILIARY

ASC SPECIAL FRUIT CAKE

RECIPE & CONDITIONS OF ENTRY

Class 14176 ASC SPECIAL FRUIT CAKE – Conditions of entry

1st prize \$25.00 donated by ASC of NSW

The Agricultural Societies Council of NSW Rich Fruit Cake Competition - This is a special entry category coordinated by the Agricultural Societies Council of NSW. The winner of this category receives the HDAA ribbon and card and is entitled to enter the Group Zone Final; the winner of the final is then entitled to enter the Sydney Royal Show in 2025.



CONDITIONS OF ENTRY / PROCEDURES

- Cakes will be cut in half by the judge.
- Winners will be required to bake a second 'Rich Fruit Cake' to compete in a Group Final to be conducted by each of the 14 Groups of the Agricultural Societies Council of NSW.
- The fourteen winners at Group Level will be required to bake a third 'Rich Fruit Cake' for the Final judging at the Royal Easter Show.
- Competitors may only represent one Show Society in a Group final and only one Group in a State Final.

PREVIOUS WINNER

2024 Winner – Mrs Evol Lloyd-Jones

2023 Winner – Mrs Barbara Goldman

2022 Winner – Mrs Barbara Goldman

2021 Winner – Mr Peter Lloyd-Jones

2020 – no competition

2019 Winner – Mrs Barbara Goldman

2018 Winner – Mrs Barbara Goldman

RECIPE - The following recipe is compulsory for all entrants.

Ingredients

- 250g (8ozs) sultana
- 250g chopped raisins
- 250g currants
- 125g (4ozs) shopped mixed peel
- 90g (3ozs) chopped red glace cherries
- 90g chopped blanched almonds
- 1/3 cup sherry or brandy
- 250g plain flour
- 60g (2ozs) self-raising flour
- ¼ tspn grated nutmeg
- ½ tspn ground ginger
- ½ tspn ground cloves
- 250g (8oz) butter
- 250g (8oz) soft brown sugar
- ½ tspn lemon essence OR
- ½ tspn grated lemon rind

- ½ tspn almond essence
- ½ tspn 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, then alternatively add the fruits and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared tin, **square** 20cm x 20cm (8" x 8") 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 on the size, it is suggested the raisins be snipped into 2-3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces. The height of the cake should not exceed 5.7cm (57mm)