

COOKERY – OPEN & NOVICE

Class Y1. Feature Class – Fruit Pie with Decorative Pastry,
all handmade, 16-17cm base foil pie case recommended
Sponsored by Mrs H. Murphy
First Prize \$20. Second Prize \$10

Class

- Y2 Banana Cake, in a loaf tin
 - Y3 Rich Fruit Cake
 - Y4 Boiled Fruit Cake
 - Y5 VAS Rich Fruit Cake, as per supplied recipe
 - Y6 Sultana Cake
 - Y7 Chocolate Cake, iced on top only and not filled
 - Y8 Chocolate Cake, cooked in a ring tin, un-iced
 - Y9 Marble Cake
 - Y10 Plum Pudding- cooked in basin. Pudding to be removed from basin
 - Y11 Orange cake, un-iced
 - Y12 VAS Carrot Cake, as per supplied recipe
 - Y13 Plain Sponge Sandwich, un-iced and unfilled
 - Y14 Ginger Fluff Sponge, un-iced and unfilled
 - Y15 Syrup Cake
 - Y16 Healthy Lifestyle Cake, please state variety
 - Y17 Gluten-free Cake- Own choice please state variety
 - Y18 Packet Cake, un-iced, end of packet with exhibit
 - Y19 Lamingtons, plate of 3, 40mm cubes
 - Y20 Unbaked Slice, 2 varieties, 2 of each, size 5cm x 2.5cm
 - Y21 Baked Slice, 2 varieties, 2 of each, size 5cm x 2.5cm
 - Y22 Lemon Tarts, plate of 3
 - Y23 Yo-Yos, plate of 3
 - Y24 Anzac Biscuits, plate of 3
 - Y25 Macarons, plate of 3, one variety
 - Y26 Chocolate Macadamia Biscuits, plate of 3
 - Y27 Plain Scones, plate of 3, 5cm plain cutter
 - Y28 Fruit Scones, plate of 3, 5cm plain cutter
 - Y29 Savoury Scones, plate of 3, 5cm plain cutter
 - Y30 Savoury Muffins, plate of 3
 - Y31 Date & Nut Loaf, Cooked in a bar tin
 - Y32 Pavlova, 4 egg whites
 - Y33 Supper Tray for 1
 - Y34 Cup Cakes for a Party, Plate of 3, edible decorations only.
 - Y35 Healthy Lunch Box
 - Y36 Gluten-free Shortbread, plate of 3
 - Y37 Confectionery in a presentation box, 3 each of 2 varieties
- Most Successful Exhibitor - Open, Miss Cook Perpetual Trophy (Classes 1-37)**
- Y38 Men Only! Cake of Choice, no packet mixes
 - Y39 Men's Great Biscuit Challenge, plate of 3, 1 variety, no packet mixes
- Best in Open Cookery**

PRESERVES

Please refer to conditions of entry

** No lids. Preserves to have cellophane covers only.

** Exhibits to be labelled with Variety and date made .

** Jars to be filled to the top.

** Make sure jars are clean.

** Maximum of 3 entries per class per exhibitor

Class

- Y40 Marmalade, Orange
- Y41 Marmalade, Asian Style
- Y42 Marmalade, any other variety
- Y43 Lemon Butter
- Y44 Fruit Butter, any other variety
- Y45 Berry Jam
- Y46 Jam, any other variety
- Y47 Jelly, any variety

- Y48 Fruit Paste, any variety
 - Y49 Tomato Sauce
 - Y50 Plum Sauce
 - Y51 Sauce, any other variety
 - Y52 Tomato Relish
 - Y53 Relish, any other variety
 - Y54 Chutney, any variety
 - Y55 Pickles, any variety
 - Y56 Cordial, non-alcoholic
 - Y57 Salami - 1 stick of salami, any variety, to be left vacuum sealed
 - Y58 Savoury Condiments - Work of One Exhibitor, One of each - Relish, Sauce, Pickle & Chutney
 - Y59 Sweet Spreads - Work of One Exhibitor, Group of 4 (max of 1 per type) - Fruit Butter, Paste, Jelly, Jam and Marmalade
 - Y60 Group of 3 jams of distinct variety, eg. stone fruit, berry, and fig
 - Y61 Jar of Preserves, fruit
 - Y62 Jar of Preserves, vegetables
- Best in Preserves**
Most Successful Exhibitor - Preserves

HOMEMADE BREAD

No commercial pre-mixes permitted.

Handmade is made by hand and cooked in an oven.

Machine made is using a bread maker machine or Thermomix.

- Y63 Loaf of Handmade White or Wholemeal Bread
 - Y64 Loaf of Machine Made White or Wholemeal Bread
 - Y65 Loaf of Handmade Sweet or Fruit Bread
 - Y66 Loaf of Handmade Sourdough Bread
 - Y67 Loaf of Handmade Gluten-Free Bread
 - Y68 Loaf of Machine Made Gluten-Free Bread
- Best in Homemade Bread**

NOVICE COOKERY

Open to exhibitors who have not won a first prize at the Benalla Show in the following classes.

- Y69 Rich Fruit Cake
- Y70 Savoury Muffins, plate of 3
- Y71 Anzac Biscuits, plate of 3
- Y72 Unbaked Slice, 2 varieties, 2 of each 5cm x 2.5cm
- Y73 Plain Scones, plate of 3, 5cm plain cutter
- Y74 Cup Cakes for a Party, plate of 3, edible decorations only

RESTRICTED COOKERY

Open to exhibitors in nursing homes, assisted living, day-activity programs. (Eg. Cooinda, Estia, Yooralla etc)
Sponsored by Bouwmeesters Bakery

- Y75 Fruit Cake
- Y76 Savoury Muffins, plate of 3
- Y77 Anzac Biscuits, plate of 3
- Y78 Unbaked slice, 2 varieties, 2 of each, 5cm x 2.5cm
- Y79 Baked slice, 2 varieties, 2 of each, 5cm x 2.5cm
- Y80 Plain Scones, plate of 3, 5cm plain cutter
- Y81 Savoury Scones, plate of 3, 5cm plain cutter
- Y82 Pikelets, plate of 3
- Y83 Chocolate Cake
- Y84 Men Only - Cake of choice, Packet cake permitted, must have end of packet with exhibit
- Y85 Men Only - Anzac biscuits, plate of 3
- Y86 Men Only - Healthy Lifestyle Cake
- Y87 Cup Cakes for a Party, plate of 3, edible decorations only

VAS Ltd 2019-20 Competitions (Open & Junior)

REGULATIONS:

1. An exhibitor, having won at a show, will bake another cake for entry in the Group Final; the winner will then be required to bake a further cake for the State Final at the next Royal Melbourne Show.
2. An exhibitor, having won at Show Level, is not eligible to enter any other Show until after the Group judging, when, if not the winning entry, can compete further.
3. A competitor is only eligible to represent one Group in the State Final.
4. An exhibitor having won at Group Level cannot compete further until after the Royal Melbourne Show.
5. Each cake must be the bona fide work of the exhibitor.
6. If for any reason a winner is unable to compete at Group or State Final level then the second placegetter is eligible to compete.

Class Y5 McKenzies Rich Fruit Cake

Sponsored by **Ward McKenzie Pty Ltd**

First Prize \$15. Prize at Group Level \$25. State Level: 1st \$200, 2nd \$100, 3rd \$50.

The following recipe is compulsory for all entrants.

Recipe:

250g Sultanas	250g Chopped Raisins;
250g Currants	125g Chopped Mixed Peel;
90g Chopped Red Glace Cherries	1/3 cup Sherry or Brandy
90g Chopped Blanched Almonds	250g Soft Brown Sugar
60g Self Raising Flour	250g Plain Flour
250g Butter	4 Large Eggs
1/4 tsp Grated Nutmeg	1/2 tsp Ground Ginger;
1/2 tsp Ground Cloves	
1/2 tsp Lemon Essence or Finely Grated Lemon Rind	
1/2 tsp Almond Essence	1/2 tsp Vanilla Essence;

Here's what you do:

1. 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.
2. Sift together the flours and spices.
3. Cream together the butter and sugar with the essences.
4. 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.
5. Place the mixture into a prepared **20cm square, straight-sided, square-cornered tin** and bake in a slow oven for approximately 3 1/2 to 4 hours. Allow the cake to cool in the tin.

NOTE: To ensure uniformity, and depending on the size, it is suggested that the raisins be snipped into 2 or 3 pieces, cherries into 4 to 6 pieces and almonds crosswise into 3 or 4 pieces.

Class Y12 Carrot Cake

Sponsored by **Rocky Lamattina & Sons**

First Prize \$15. Prize at Group Level \$25. State Level: 1st \$250, 2nd \$100, 3rd \$50.

The following recipe is compulsory for all entrants.

Recipe:

375g Plain Flour	345g Castor Sugar
2 tsp Baking Powder	375ml Vegetable oil
1 1/2 tsp Bicarb Soda	4 Eggs
2 tsp Ground Cinnamon	3 medium carrots, grated (350g)
1/2 tsp Ground Nutmeg	220g tin crushed pineapple, drained
1/2 tsp Allspice	180g Pecans, crushed
2 tsp Salt	

Here's what you do:

1. Preheat the oven to 180C (160C fan). Grease a 23cm 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 tin.
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.

Class Y88 McKenzies Junior Boiled Fruit Cake Competition

Sponsored by **Ward McKenzie Pty Ltd**

(Up to 18 years of age at the time of the Benalla Show) First Prize Local \$5. Prize at Group Level \$15. State Level: 1st \$150, 2nd \$70, 3rd \$30.00.

The following recipe is compulsory for all entrants.

Recipe:

375g Mixed Fruit	2 Eggs (lightly beaten)
1 cup Self Raising Flour	1 cup Plain Flour
125g Butter	1/4 cup Brown Sugar
1/2 cup Water	2 tbs Marmalade,
1/4 tsp Salt	1/2 cup Sherry,
1 tsp Mixed Spice	1/2 tsp Bicarbonate of Soda

Here's what you do:

1. Place the Mixed Fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.
2. Simmer gently for 3 minutes, then remove from stove, add the bicarb soda and allow to cool.
3. Add the sherry, eggs and marmalade, mixing well.
4. Fold in the sifted ingredients then place in a greased and lined 20cm round cake tin.
5. Bake in a moderately slow oven for 1 1/2 hours, or until cooked when tested.

Class Y89 Junior Carrot and Date Muffins, plate of 4

Sponsored by **Rocky Lamattina & Sons**

(Up to 18 years of age at the time of the Benalla Show) First Prize \$5. Prize at Group Level \$15. State Level: 1st \$250, 2nd \$100, 3rd \$50.

The following recipe is compulsory for all entrants.

Ingredients:

2 1/2 cups Self-Raising Flour	1 tsp ground Cinnamon
1 cup Brown Sugar (firmly packed)	1/4 tsp ground Nutmeg
1/3 cup pitted dates, chopped	2 Eggs, lightly beaten
1 cup coarsely grated carrot	3/4 cup orange juice
1 tbs orange marmalade	1 cup reduced-fat milk
1 cup Canola oil	

Here's what you do:

1. Heat oven to 190C (moderately hot).
2. Line a 12-hole muffin tin with round paper muffin cases. (Classic White Muffin Cases: 35mm height x 90mm wide x 50mm base [Multix brand])
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 prepared paper cases.
5. Cook for 20 minutes (to test muffins are cooked, insert cake skewer. If it comes out clean then muffins are ready.)
6. Stand muffins in tin for 5 minutes then turn out onto a tea-towel covered wire rack to cool.



COOKERY - JUNIOR

18 YEARS AND UNDER

- Y88** VAS Junior Boiled Fruit Cake, recipe supplied
Y89 VAS Carrot & Date Muffins, plate of 4, recipe supplied

16 YEARS AND UNDER

Sponsored by Benalla Travel

- Y90** Plain Sponge Sandwich, uniced & unfilled
Y91 Chocolate Cake, un-iced
Y92 Banana Cake, recipe supplied
Y93 Rich Fruit Cake
Y94 Plain Scones, plate of 3, 5cm plain cutter
Y95 Savoury Scones, plate of 3, 5cm plain cutter
Y96 Biscuits, plate of 3, 1 variety
Y97 Yo-Yos, plate of 3
Y98 Cupcakes, plate of 3, un-iced
Y99 Cupcakes for a party, plate of 3.
Y100 Hedgehog Slice, plate of 3, pieces 5cm x 2.5cm
Y101 Baked Slice, plate of 3, pieces 5cm x 2.5cm
Y102 Meringues, plate of 3
Y103 Decorated Gingerbread Person, 1 only, no larger than 15cm.
Y104 Working Together at School or Home, Cooked or Uncooked Slice, plate of 3 - pieces 5cm x 2.5cm

13 YEARS AND UNDER

- Y105** Chocolate Cake, un-iced
Y106 Banana Cake, recipe supplied
Y107 Packet Cupcakes, own choice, un-iced, end of packet with exhibit
Y108 Plain Scones, plate of 3, 5cm plain cutter
Y109 Savoury Scones, plate of 3, 5cm plain cutter
Y110 Packet Muffins, plate of 3, end of packet with exhibit
Y111 Biscuits, plate of 3, 1 variety
Y112 Chocolate Macadamia Biscuits, plate of 3
Y113 Yo-Yos, plate of 3
Y114 Pikelets, plate of 3
Y115 Uncooked Slice, plate of 3, pieces 5cm x 2.5cm
Y116 Lamingtons, packet mix, plate of 3. Approx 4cm cube.
Y117 Pavlova, 4 egg whites
Y118 Healthy Lunch Box
Y119 Cupcakes for a party, plate of 3.
Y120 Mixed plate for a tea party. Minimum of 3 varieties on an 8"/20cm plate
Y121 Working Together at School or Home, Cooked or Uncooked Slice, plate of 3 - pieces 5cm x 2.5cm

TIP: "Working Together at School or Home" –
 These classes are designed to cater for families and schools where 2-4 Juniors may be working together. (Normal show classes are for the individual).

10 YEARS AND UNDER

- Y122** Banana Cake, recipe supplied
Y123 Packet Cupcakes, plate of 3, un-iced, end of packet with exhibit
Y124 Cupcakes for a party, plate of 3.
Y125 Chocolate cake, un-iced
Y126 Shortbread, plate of 3
Y127 Chocolate Chip Biscuits, plate of 3
Y128 Yo-Yos, plate of 3
Y129 Pikelets, plate of 3
Y130 Macarons, plate of 3
Y131 Decorated Gingerbread Person, 1 only, no larger than 15cm.
Y132 Honey Joys, plate of 3
Y133 Chocolate Crackles, plate of 3
Y134 Decorated Marie biscuits, plate of 3, Decorations must be edible
Y135 Working Together at School or Home, Cooked or Uncooked Slice, plate of 3 - pieces 5cm x 2.5cm

6 YEARS AND UNDER

- Y136** Biscuits, plate of 3, 1 variety
Y137 Decorated Gingerbread Person, 1 only, no larger than 15cm.
Y138 Edible Necklace
Y139 Decorated Marie biscuits, plate of 3, Decorations must be edible
Y140 Cupcakes for a party, plate of 3.
Y141 Working Together at School or Home, Decorated Teddy Bear biscuits, plate of 3

Banana Cake recipe

(must be used for classes Y92, Y106, Y122)

Ingredients: 3 ripe bananas, 2 beaten eggs, 1 cup self raising flour, 3/4 cup caster sugar, 1/2 cup sultanas.
 Method: Grease and flour loaf tin. Mash bananas, add eggs and stir. Add flour, sugar and sultanas. Mix well. Pour into loaf tin and bake in a moderate oven (180°c) for 50 minutes or until cooked.



Cake Decorators Association of Victoria – Benalla Branch

Workshops & Demonstrations throughout the year

Contact: Wendy Beer 0401 815 050 cdavbenalla@gmail.com

~ It's good to compare, but better to share ~

CAKE DECORATING

ENTRY FEES: Members 50¢, Non-Members \$1.00 per entry.
All entries in Junior Section FREE
REGISTER BY: Friday 11th October
DELIVERY: All registered exhibits to be staged by 9.30am Thursday 17th October. This rule will be strictly adhered to.
Un-registered exhibits will NOT be accepted on Judging day.
EXHIBIT COLLECTION: 5.00-5.30pm on Saturday. Entry Confirmation print out required.

Sponsored by:
Cake Decorators Association of Victoria – Benalla Branch
Hides Bakery
Mrs F. Norman

PRIZE MONEY: First: Voucher from CDAV – Benalla Branch valued at \$15-20, Second \$3.00 (Open – Novice, unless otherwise noted); Junior: Certificate & ribbon

CHAMPION CAKE DECORATING EXHIBIT.
CDAV – Benalla Branch Sash & \$50
RESERVE CHAMPION CAKE DECORATING EXHIBIT.
Hides Bakery Sash & \$20
BEST JUNIOR CAKE DECORATING EXHIBIT.
Sponsored by CDAV – Benalla Branch (1 year Junior membership of Cake Decorator's Association of Victoria. (Value: \$35))

Encouragement Awards: Intermediate, Novice & Junior
Sponsored by Mrs F. Norman

Special Regulations for all Decorated Cake Classes:

- **IMPORTANT:** Exhibits must be presented on cake boards with cleats (exceptions being classes Y159-Y160) (Cleats raise the board by a few centimetres to assist safe handling of exhibit.)
- NO disposable plates.** (classes Y159-Y160 excepted)
- Each exhibitor is allowed **TWO** exhibits per class
- All fondant/sugarpaste elements (eg. Flowers, figures, embellishments) to be handmade by the exhibitor.
- Ribbon, tulle, wire, non-synthetic stamen, edible colouring, piping gel, coconut, posy picks & manufactured pillars may be used. Braid, raffia, cord are permitted in presentation. No manufactured/purchased ornaments, dry gyp, lace or inedible glitter allowed unless otherwise stated.
- Blocks, tins or other materials ARE permitted in place of cakes.
- Presentation taken into consideration.
- Board to be at least 2cm wider than cake.
- Maximum board size is 30cm (12") square.
- **Height limit is 30cm (incl. cleats & decorations)**
- "Decorated" means all the cake to be covered by icing. (Cupcakes – no visible cake, paper cases permitted)
- "Novelty cake" means that the cake is carved or sculpted to suit theme. Artificial supports may be used in presentation provided they are concealed.
- **No wires may penetrate icing or cake (eg. Flower wires)**
- Boards to be covered – with foil, icing, etc.
- Juniors are welcome to enter the non-Junior classes.

OPEN

- Y142** Feature Class: "Springtime", Cake/Plaque/Flowers or other Sugarcraft. Regulations as per schedule
- Y143** Open - Decorated Cake
- Y144** Open - Novelty Cake
- Y145** Open - Arrangement of Sugar Flowers - To be presented on a sugar base, not necessarily a plaque. Fabric permitted in presentation. Leaves and buds optional.
- Y146** Open - Piece of Sugarcraft - Painted, flooded, sculptured, moulded. May incl. moulded or piped flowers, presented on a sugar base.
- Y147** Open - 3 Decorated Cup Cakes, edible handmade decorations only

INTERMEDIATE

- Open to exhibitors who have not won a first prize at the Benalla Show in the following classes (excl. Beginners). Amateurs only.*
- Y148** Intermediate - Decorated Cake
- Y149** Intermediate - Novelty Cake
- Y150** Intermediate - Arrangement of Sugar Flowers, as per regulations for Open class
- Y151** Intermediate - Sugarcraft, as per regulations for Open
- Y152** Intermediate - 3 Decorated Cup Cakes, edible handmade decorations only

NOVICE

- Open to exhibitors who have not won a first prize at the Benalla Show in the following classes. Amateurs only.*
- Y153** Novice - Decorated Cake, regulations as per Open
- Y154** Novice - Piece of Sugarcraft or Sugar Flowers, regulations as per Open
- Y155** Novice - 3 Decorated Cup Cakes, edible handmade decorations only

JUNIOR

- Y156** Junior - Decorated Cake, regulations as per Open
- Y157** Junior - Novelty Cake, regulations as per open
- Y158** Junior - Sugarcraft: Flowers or Plaque
- Y159** Junior - 3 Decorated Cupcakes, 18 yrs and under
- Y160** Junior - 3 Decorated Cupcakes, 13 yrs and under

