

# PAVILION COMPETITIONS

Art \* Cookery \* Crafts \* Farm & Home Produce \*  
Horticulture \* Photography \* Textiles \* Wool

Pavilion Competitions have a range of times and dates for Entry Registration, Delivery, Judging and Pick-up.  
**\*\*\* ALL PAVILION SECTIONS ARE JUDGED IN THE WEEK PRIOR TO SHOW DAY\*\*\***

**IMPORTANT: \*\*PLEASE NOTE CHANGES TO DELIVERY DATES\*\***

Entry form on page 43 (Feel free to copy, one form per exhibitor please)

	ENTRY REGISTRATION DUE BY:	EXHIBIT DELIVERY:	PICK-UP:
<b>TEXTILES</b> (page 33) <b>ART</b> (page 36) <b>CRAFTS</b> (page 38) <b>PHOTOGRAPHY</b> (page 40)	5pm Friday 13 <sup>th</sup> October	Tuesday 17 <sup>th</sup> October, by 5pm	5pm Saturday 21 <sup>st</sup> October
<b>WOOL</b> (page 22)	5pm Friday 13 <sup>th</sup> October	Wednesday 18 <sup>th</sup> October, by 5pm	4.45pm Saturday 21 <sup>st</sup> October
<b>COOKERY</b> (page 28) <b>CAKE DECORATING</b> (page 32)	5pm Friday 13 <sup>th</sup> October	8.00-9.30am Thurs 19 <sup>th</sup> October, Croxford Pavilion	5pm Saturday 21 <sup>st</sup> October
<b>FARM &amp; HOME PRODUCE</b> (page 24) <b>HORTICULTURE</b> (page 26)	4pm Wed 18 <sup>th</sup> October	2-5.30pm THURSDAY 19 <sup>th</sup> October, Grandstand	4.45pm Saturday 21 <sup>st</sup> October

## WAYS TO ENTER:

1. **BY EMAIL** to [entries@benallashow.com](mailto:entries@benallashow.com) Fill out the appropriate entry form/s (1 per exhibitor), scan and send through with payment details. (More info is on the entry forms)
2. **IN PERSON** to the Secretary's Office, just inside the main gates of the Showgrounds, opposite the Rose Gardens. Office times are listed on the inside front cover of the Schedule.
3. **BY POST** to PO Box 168, Benalla 3671. Entry forms need to arrive by October 7<sup>th</sup> to allow for return of paperwork.  
**\*\*Correct entry fees and a DL size Stamped, Self Addressed Express Post Envelope must be enclosed\*\***

- Entry fees must accompany the Registration Form or the entry will NOT be processed.
- No phone entries.
- Exhibits can be delivered to the Secretary's Office prior to deadlines. Please note Office hours on the Inside Front Cover.
- **NO REGISTRATIONS ACCEPTED ON THE DAY OF JUDGING**
- Please note: very effort will be made to display all exhibits in space available. When space is limited all eligible exhibits will be judged but not necessarily displayed.
- Registered exhibits delivered late: judging and display cannot be guaranteed but all reasonable efforts will be made to do so.
- No responsibility will be incurred by the Society for any loss or damage by fire, act of God or any cause whatsoever.
- **Entry fee credit from the cancelled 2022 Benalla Show can be used (if not used for the 2023 Autumn Mini-Show)**
- **Entry fees will not be refunded.**
- **Prize-money and Prizes will be issued from the Prize Desk after 5pm on Saturday 21<sup>st</sup> October.**

**LATE ENTRIES:** may be accepted at the discretion of the Society and as space allows, depending on judging times.  
Acceptance of Late Entries is NOT guaranteed – please get your entries in early!  
**FEES for Late Entries: Juniors 50c ; Open – double normal fee.**

- Registered Exhibits in Cookery, Horticulture and Farm & Home Produce can be delivered directly to the Pavilion on the day of judging. **ONLY REGISTERED EXHIBITS WILL BE ACCEPTED. PLEASE NOTE DELIVERY TIMES FOR EACH SECTION.**
- All Exhibits presented for judging must have the correct Exhibit Ticket firmly attached.
- **Keep your Entry Confirmation printout.** You will need it to claim your items back after the Show.
- Exhibit Pick-up times are 5.00-6.00pm Saturday 21<sup>st</sup> October OR 2pm-4.30pm Monday 23<sup>rd</sup> October OR by appointment.
- Exhibits unclaimed by 30<sup>th</sup> November 2023 will be disposed of.

# COOKERY

**ENTRY FEES:** Members \$1.00, Non-Members \$2.00 per entry.

**All entries in Junior Section FREE**

**REGISTER BY:** Friday 17<sup>th</sup> October

**DELIVERY:** All registered Cookery & Cake Decorating exhibits to be staged by 9.30am Thursday 19th 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 21<sup>st</sup>. Entry confirmation print out required.

**PRIZE MONEY:** First: \$4.00, 2nd: \$2.00. (unless otherwise noted); Junior – Certificate & Ribbon to Third Place.

Prize money paid at prize desk **after 5.00pm Saturday.**

**STEWARDS:** H. Bromley (Chief Steward), F. Donnelly, H. Murphy, M. Waters, J. May, M. Hanlon, J. Gourley, P. Mitchell

**CHAMPION COOKERY EXHIBIT** (Taken from Classes 1-91).

*Tree House Conveyancing Rosette & \$50*

**RESERVE CHAMPION COOKERY EXHIBIT**

*Bertalli's Alpine Breads Rosette & \$20*

**MOST SUCCESSFUL EXHIBITOR - Miss Esther Cook**

**Perpetual Trophy** has been donated for the most successful exhibitor in the Open Section (Classes 7-44). Points to be allotted as follows: 1st - 2 points, 2nd - 1 point.

**JUNIOR CHAMPION COOKERY EXHIBIT** (Taken from Junior Classes 92-140)

*Rosette & \$25 donated by Helen Haines MP*

**RESERVE CHAMPION JUNIOR COOKERY EXHIBIT**

*Rosette*

**MOST SUCCESSFUL JUNIOR EXHIBITOR**

*Rosette*

**SPONSORS:**

Tree House Conveyancing	Bertalli's Alpine Breads	Cake Decorators Association of Victoria – Benalla
Hides Bakery	Benalla Travel	My Slice of Life
Bouwmeesters Bakery	Mrs H. Murphy	Robinson's Security
Helen Haines MP		Ruby Blue Café

## General Conditions of Entry for Cookery Classes:

**(PLEASE READ to avoid having your exhibit disqualified. Additional Cake Decorating rules on pg 32.)**

- All exhibits to be produce of the Exhibitor.
- All exhibits must be home-made.
- All exhibits, except Decorated Section exhibits & Preserves, to be presented on appropriate-sized disposable plates **with exhibit tickets stapled on.**
- All cakes to be turned out on to a cloth, not a wire rack.
- All paper must be removed from cakes before exhibiting.
- No ring tins to be used.
- All cakes to be un-iced & unfilled unless specified
- Preferably, no cakes larger than 20cm (8")
- No packet mixes in Open Classes, except class Y28
- Packet mixes in **Junior** classes Y110, Y111 & Y124 only.
- Stewards are eligible to enter this section.
- Where a recipe is stated it must be followed.
- Where a recipe is requested please write the exhibit number on the recipe.

## Hints for Show Cookery

- Read your schedule carefully, as judges use this as their guide for judging.
- Cake tins should be greased and papered carefully with no creases as this will lose points from the judge.
- Cake mixtures should be evenly distributed in the tin.
- Lightly tap cake tin on table or bench to remove air bubbles from mixture.
- When cutting slice to a specified size (as per schedule) use a ruler as a guide.
- Cakes should be cooked evenly all over – top, bottom and sides should be of even colour.
- Cake should be a good even shape.
- All cakes will be cut by the judge.



## BENALLA BRANCH

Cake Decorators Association of Victoria. Workshops and Demonstrations throughout the year

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

*It's good to compare but better to share*

# COOKERY – OPEN & NOVICE

## NOVICE

These classes for exhibitors who have not won more than 2 first prizes at the Benalla Show in the Cookery section. Amateurs only.

- Y1 Fruit Cake
- Y2 Muffins - any variety - plate of 3
- Y3 Biscuits, any variety - plate of 3
- Y4 Unbaked Slice - 2 varieties, 2 of each 5cm x 2.5cm
- Y5 Scones - any variety - plate of 3, 5cm plain cutter
- Y6 Favourite cake - include recipe

## OPEN

These classes eligible for the Miss Esther Cook Perpetual Trophy.

**Class Y7. Feature Class –** Poppy Seed Cake in a bundt tin - Syrup/glaze permitted. Recipe to be supplied with exhibit.

Sponsored by **Mrs H. Murphy**

First Prize \$20. Second Prize \$10

- Y8 Banana Cake  
*1st prize: voucher donated by Cake Maker's Daughter*
- Y9 Rich Fruit Cake
- Y10 Boiled Fruit Cake
- Y11 VAS Rich Fruit Cake - as per supplied recipe
- Y12 Plum Pudding - cooked in basin. Pudding to be removed from basin
- Y13 Sultana Cake
- Y14 Chocolate Cake, iced on top only and not filled
- Y15 Chocolate Mud Cake
- Y16 Ginger Cake - set recipe below

Ginger Cake - 4 oz. Butter, 4 oz sugar, 1 egg, ½ cup Golden Syrup, 1 ½ cups plain flour, 2 teaspoons ginger, 2 teaspoons cinnamon, ½ cup milk, 1 rounded teaspoon soda, ½ cup boiling water. Cream butter and sugar, beat in egg, add golden syrup, then flour sifted with spices, alternatively with milk. Finally add soda stirred into boiling water. Grease and flour a 7 or 7 ½" square tin and bake in moderate oven for 1 hour, approximately.

~from the 1976 Benalla Show schedule~

- 1st prize: voucher donated by Ruby Blue*
- Y17 Butter Cake
- Y18 Marble Cake  
*1st prize: voucher donated by Cake Maker's Daughter*
- Y19 Orange cake
- Y20 VAS Carrot Cake - as per supplied recipe
- Y21 Lemon Syrup Cake  
*1st prize: voucher donated by Cake Maker's Daughter*
- Y22 Vegetable Cake - please include recipe
- Y23 Tea Cake
- Y24 Plain Sponge Sandwich - un-iced and unfilled
- Y25 Ginger Fluff Sponge - un-iced and unfilled
- Y26 Gluten-free Cake - please state variety
- Y27 My Favourite Cake - variety not already included in schedule, 20cm tin, may be iced  
*1st prize: voucher donated by Cake Maker's Daughter*
- Y28 Packet Cake - un-iced, end of packet with exhibit
- Y29 Unbaked Slice - 2 varieties, 2 of each, size 5cm x 2.5cm
- Y30 Baked Slice - 2 varieties, 2 of each, size 5cm x 2.5cm  
*1st prize: voucher donated by Cake Maker's Daughter*
- Y31 Tartlets, plate of 3 - any variety, using a shortcrust pastry base
- Y32 Yo-Yos, plate of 3  
*1st prize: voucher donated by Cake Maker's Daughter*
- Y33 Anzac Biscuits, plate of 3

- Y34 Macarons, plate of 3 - one variety
  - Y35 Chocolate Macadamia Biscuits, plate of 3
  - Y36 Gluten-free Shortbread, plate of 3
  - Y37 Giant Biscuit, 1 only - Max size 20cm/8"  
*1st prize: voucher donated by Cake Maker's Daughter*
  - Y38 Scones - any variety - plate of 3, 5cm plain cutter  
*1st prize: voucher donated by Cake Maker's Daughter*
  - Y39 Muffins - any variety - plate of 3
  - Y40 Date & Nut Loaf
  - Y41 Pavlova, 4 egg whites
  - Y42 Supper Tray for 1  
*1st prize: voucher donated by Cake Maker's Daughter*
  - Y43 Cup Cakes for a Party - Plate of 3, edible decorations only.
  - Y44 Healthy Lunch Box
- Best in Open Cookery**  
*Rosette and voucher donated by Ruby Blue*

**Most Successful Exhibitor - Open, Miss Esther Cook Perpetual Trophy (Classes 7-44)**  
*Rosette & voucher donated by Cake Maker's Daughter*

## SWEETS

- \*\* All sweets to be handmade by the exhibitor
- \*\* Maximum of 3 entries per class per exhibitor

### Class

- Y45 Fudge - 3 pieces
- Y46 Truffle - 3 pieces
- Y47 Marshmallow - 3 pieces
- Y48 Toffee - 3 pieces
- Y49 Turkish Delight - 3 pieces
- Y50 Chocolate, solid - 3 pieces
- Y51 Chocolate, filled - 3 pieces
- Y52 Sweets in a presentation box - 2 each of at least 3 varieties

**Best in Sweets**  
*Rosette and \$10*

## PRESERVES

Sponsored by *My Slice of Life*

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

- Y53 Marmalade, Orange
- Y54 Marmalade, any other variety
- Y55 Lemon Butter
- Y56 Fruit Butter, any other variety
- Y57 Berry Jam
- Y58 Jam, any other variety
- Y59 Jelly, any variety
- Y60 Fruit Paste, any variety
- Y61 Tomato Sauce
- Y62 Plum Sauce
- Y63 Sauce, any other variety
- Y64 Tomato Relish
- Y65 Relish, any other variety
- Y66 Chutney, any variety
- Y67 Pickles, any variety
- Y68 Cordial, non-alcoholic
- Y69 Salami - 1 stick of salami, any variety - to be left vacuum sealed
- Y70 Savoury Condiments - Work of One Exhibitor - One of each - Relish, Sauce, Pickle & Chutney
- Y71 Sweet Spreads - Work of One Exhibitor - Group of 4 (max of 1 per type) - Fruit Butter, Paste, Jelly, Jam and Marmalade
- Y72 Group of 3 jams of distinct variety - eg. stone fruit, berry, and fig

# COOKERY (cont)

- Y73 Jar of Preserves, fruit  
Y74 Jar of Preserves, vegetables

## Best in Preserves

Rosette and \$10

## Most Successful Exhibitor – Preserves

Voucher, sponsored by *My Slice of Life*

## HOMEMADE BREAD

Sponsored by *Bertalli's Alpine Breads*

First prize: \$25 *Bertalli's Alpine Breads* voucher

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.

- Y75 Loaf of Handmade White or Wholemeal Bread  
Y76 Loaf of Machine Made White or Wholemeal Bread  
Y77 Loaf of Handmade Sweet or Fruit Bread  
Y78 Loaf of Handmade Sourdough Bread  
Y79 Loaf of Handmade Gluten-Free Bread  
Y80 Loaf of Machine Made Gluten-Free Bread  
Y81 Handmade Rolls, plate of 3 - plain or sweet  
Y82 Handmade Fruit / Hot Cross Buns, plate of 3

## Best in Homemade Bread

Rosette and \$10

## RESTRICTED COOKERY

Sponsored by *Bouwmeesters Bakery*

For exhibitors in aged care facilities, assisted living, day-activity programs. (Eg. Cooinda, Estia, Yooralla etc)

- Y83 Fruit Cake  
Y84 Muffins - any variety - plate of 3  
Y85 Anzac Biscuits, plate of 3  
Y86 Unbaked slice - 2 varieties, 2 of each, 5cm x 2.5cm  
Y87 Baked slice - 2 varieties, 2 of each, 5cm x 2.5cm  
Y88 Scones - any variety - plate of 3, 5cm plain cutter  
Y89 Lemon Butter  
Y90 Jam, any variety  
Y91 Team Effort: Decorated biscuits, plate of 3

## Best in Restricted Cookery

Rosette and \$10

# COOKERY - JUNIOR

## 18 YEARS AND UNDER

Sponsored by *Benalla Travel*

- Y92 VAS Junior Boiled Fruit Cake, recipe supplied  
Y93 VAS Carrot & Date Muffins, plate of 4, recipe supplied  
Y94 Chocolate Cake - un-iced  
Y95 Banana Cake - recipe supplied  
Y96 Fruit Cake  
Y97 Scones, any variety - plate of 3, 5cm plain cutter  
Y98 Biscuits, plate of 3 - 1 variety  
Y99 Yo-Yos, plate of 3  
Y100 Cupcakes, plate of 3 - un-iced  
Y101 Cupcakes for a party, plate of 3.  
Y102 Unbaked Slice - plate of 3, pieces 5cm x 2.5cm  
Y103 Baked Slice - plate of 3, pieces 5cm x 2.5cm  
Y104 Meringues, plate of 3  
Y105 Decorated Gingerbread Person - 1 only, no larger than 15cm.

## Best in Junior Cookery - 18 yrs & under

Rosette

## 13 YEARS AND UNDER

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

## Best in Junior Cookery - 13 yrs & under

Rosette

## 10 YEARS AND UNDER

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

## Best in Junior Cookery - 10 yrs & under

Rosette

## 6 YEARS AND UNDER

- Y135 Biscuits, plate of 3 - 1 variety  
Y136 Edible Necklace  
Y137 Cupcakes for a party, plate of 3.  
Y138 Decorated Marie biscuits, plate of 3 - Decorations must be edible  
Y139 Decorated Gingerbread Person - 1 only, no larger than 15cm.  
Y140 Working Together at School or Home - Decorated Teddy Bear biscuits, plate of 3

## Best in Junior Cookery - 6 yrs & under

Rosette

## Banana Cake recipe

(must be used for classes Y95, Y107, 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.

## 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).

## 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 Y11 VAS Rich Fruit Cake

First Prize \$15. Prize at Group Level \$25. State Level: 1st \$200 & trophy, 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 Y20 Carrot Cake

Sponsored by **Rocky Lamattina & Sons**

First Prize \$15. Prize at Group Level \$25. State Level: 1st \$250 & trophy, 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, coarsely 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 Y92 Junior Boiled Fruit Cake Competition

(Up to 18 years of age at the time of the Benalla Show) First Prize Local \$25 (sponsored by **Helen Haines MP**). Prize at Group Level \$15. State Level: 1st \$200, 2nd \$100, 3rd \$50.00.

**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	3/4 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 Y93 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 & trophy, 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.
7. Show Entries: Four (4) muffins per paper plate



# CAKE DECORATING

**ENTRY FEES:** Members \$1.00, Non-Members \$2.00 per entry.

**All entries in Junior Section FREE**

**REGISTER BY:** Friday 13<sup>th</sup> October

**DELIVERY:** All registered exhibits to be staged by 9.30am

**Thursday 19<sup>th</sup> October. This rule will be strictly adhered to.**

**Please note delivery time due to changed Judging day.**

**EXHIBIT COLLECTION: 5.00-5.30pm on Saturday. Entry**

**Confirmation print out required.**

## SPONSORS

*Cake Decorators Association of Victoria – Benalla Branch*  
*Hides Bakery Mrs F. Norman*

**PRIZE MONEY:** First: Voucher from CDAV – Benalla Branch valued at \$20-25, Second \$3.00 (Open – Novice, unless otherwise noted); Junior: Certificate & ribbon

## CHAMPION CAKE DECORATING EXHIBIT

**CDAV – Benalla Branch** Rosette & \$50

## RESERVE CHAMPION CAKE DECORATING EXHIBIT

**Hides Bakery** Rosette & \$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:** 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 Y160-Y162)**

(Cleats raise the board by a few centimetres to assist safe handling of exhibit.)

**NO disposable plates. (classes Y160-Y162 excepted)**

- **All fondant/sugar paste elements (eg. Flowers, figures, embellishments) to be handcrafted 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 provided it can be replicated in cake.
- 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.
- **NEW! Decorated Biscuits:** Biscuits and all decorations (floodwork, lace, flowers etc) to be hand crafted by the exhibitor

## OPEN

- Y141** Feature Class: "Christmas" - Cake/Plaque/Flowers or other Sugar craft. Regulations as per schedule
- Y142** Decorated Cake
- Y143** Novelty Cake
- Y144** Piece of Sugar craft or Arrangement of Sugar Flowers – Can be plaques, models, cake toppers and flower arrangements. Flowers to be presented on a sugar base. (Leaves & buds optional)
- Y145** 3 Decorated Biscuits - All hand crafted
- Y146** Gingerbread Christmas Decoration, all hand crafted. No lollies / confectionery.
- Y147** Gingerbread House, all hand crafted. No lollies / confectionery.
- Y148** 3-D decorated biscuit construction, all handmade. No lollies / confectionery.
- Y149** 3 Decorated Cup Cakes - All hand crafted. No lollies / confectionery

## NOVICE

*Open to exhibitors who have not won more than 2 first prizes at the Benalla Show in the Cake Decorating section. Amateurs only.*

*Regulations as per Open Classes*

- Y150** Novice - Decorated Celebration Cake
- Y151** Novice - Piece of Sugarcraft or Sugar Flowers
- Y152** Novice - 3 Decorated Biscuits - all hand crafted. No lollies / confectionery.
- Y153** Novice - Gingerbread Christmas Decoration, all hand crafted. No lollies / confectionery.
- Y154** Novice - 3-D decorated biscuit construction, all hand crafted. No lollies / confectionery.
- Y155** Novice - 3 Decorated Cup Cakes, all hand crafted. No lollies / confectionery.

## JUNIOR

*Regulations as per Open Classes*

- Y156** Junior - Decorated Cake
- Y157** Junior - Novelty Cake
- Y158** Junior - Gingerbread House, hand crafted. Lollies permitted.
- Y159** Junior - Sugarcraft: Flowers or Plaque
- Y160** Junior - 3 Decorated Biscuits - All hand crafted
- Y161** Junior - 3 Decorated Cupcakes - 18 yrs and under
- Y162** Junior - 3 Decorated Cupcakes - 13 yrs and under