



BENALLA

AGRICULTURAL & PASTORAL SOCIETY INC

ESTABLISHED 1878

~ 2024 SPRING SHOW ~ ~ COMPETITION SCHEDULE ~

Friday 18th & Saturday 19th October 2024



ENTRIES CLOSE

General Entries: Friday 11th October, 2024

Horticulture, Farm & Home Produce:

Wed. 16th October

Horses are Entry on Show Day

SHOW OFFICE HOURS

Thurs 1.30pm – 4pm until 13/9/24

Monday – Friday from 16th Sept:

16/9/24 to 7/10/24 1.30pm to 4pm

8/10/24 to 17/10/24 11am to 4pm

The Secretary's Office is the small brick building with verandah just inside the Bridge St gates (opposite Rose Gardens).

SECRETARY

Ms W. Beer

PO Box 168

Benalla VIC 3671

Office: (03) 5762 2323

Email: secretary@benallashow.com

www.benallashow.com

ADMITTANCE 2024

ADULTS \$20

CHILDREN Under 18 Years **FREE entry**

CONCESSION (full pension) \$10

EARLY BIRD TICKETS to be purchased prior to first day of Show: Adult 1-Day \$18; Adult 2-day \$36; Family 2-day \$50 (*application form at back of schedule*)

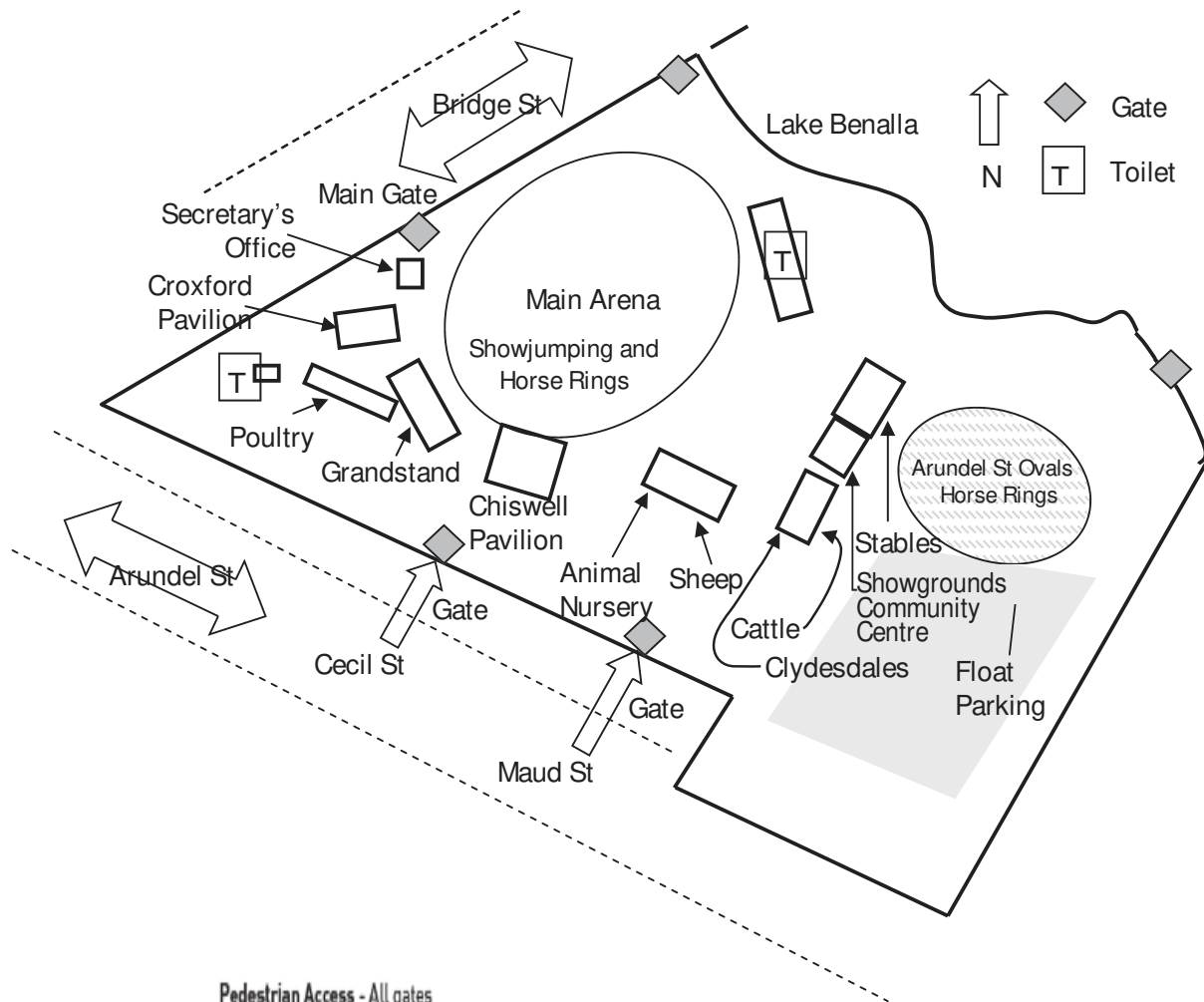
Members Tickets – Family \$55, Single \$40, Junior \$15 (*application form at back of schedule*)

SHOW OPENING HOURS

FRIDAY 18TH OCTOBER 9AM – 5PM

SATURDAY 19TH OCTOBER 9AM – 4.30PM

MAP



Pedestrian Access - All gates
Sheep, Cattle & Horses - Maud Street Gate
Dogs (Fri.) - Cecil Street Gate

NOTE: Walking Track through Showgrounds will be closed during the hours of the Show.

This map was prepared using an aerial map copyrighted by Arundel Rural City Council and used with permission. This publication may be of assistance to you but the various source providers and the Arundel Rural City Council and its employees do not guarantee that it is without flaw of any kind or is wholly appropriate for your particular purposes and therefore disclaims all liability for error, loss or other consequence which may arise from you relying on any information in this publication.

FERRET RACING is back!



Saturday 19th October

Heats 1 & 2 1.15pm

Heats 3 & 4 1.45pm

Heat 5 & the Rose City Vet Ferret Racing Cup from 2.30pm

Location dependent on the weather – more info later!

Sponsorship: If your Club or Business wishes to sponsor one of the FIVE heats to get naming rights then please contact the Show Secretary.

Ferrets: If your family, Club or Business wishes to “purchase” a racing ferret for your chance to win some prizemoney then please contact the Show Secretary.

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*****

Entry form on page 45 (Feel free to copy, one form per exhibitor please)

	ENTRY REGISTRATION DUE BY:	EXHIBIT DELIVERY:	COLLECTION: Nominate your intended time on the entry form
TEXTILES (page 35) ART (page 39) CRAFTS (page 40) PHOTOGRAPHY (page 41)	5pm Friday 11 th October	Tuesday 15 th October, by 5pm	5pm Saturday 19 th October or 2pm-4.30pm Monday 21 st
WOOL (page 22)	5pm Friday 11 th October	Wednesday 16 th October, by 4pm	4.45pm Saturday 19 th October or 2pm-4.30pm Monday 21 st
COOKERY (page 28) CAKE DECORATING (page 32)	5pm Friday 11 th October	8.00-9.30am Thurs 17 th October, Croxford Pavilion	5pm Saturday 19 th October or 2pm-4.30pm Monday 21 st
FARM & HOME PRODUCE (page 24) HORTICULTURE (page 26)	4pm Wed 16 th October	2.00-5.30pm THURSDAY 17 th October, Grandstand	4.45pm Saturday 19 th October or 2pm-4.30pm Monday 21 st

WAYS TO ENTER:

- BY EMAIL** to 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)
- 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 front cover of the Schedule.
- BY POST** to PO Box 168, Benalla 3671. Entry forms need to arrive by October 4th 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 Front Cover.**
- **NO REGISTRATIONS ACCEPTED ON THE DAY OF JUDGING**
- Please note: every 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 fees will not be refunded.**
- **Prize-money and Prizes will be issued from the Prize Desk after 5pm on Saturday 19th 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 19th October OR 2pm-4.30pm Monday 21st October OR by appointment. There is space on Entry Form to nominate your preferred time to expedite collection.
- Exhibits unclaimed by 30th November 2024 will be disposed of.

COOKERY

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

All entries in Restricted & Junior Section FREE

REGISTER BY: Friday 11th October

DELIVERY: All registered Cookery & Cake Decorating 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.

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.

SPONSORS: The Merchant Benalla
Cake Decorators Association of Victoria – Benalla
Robinson's Security
Helen Haines MP

Tree House Conveyancing
Hides Bakery
Mrs H. Murphy
Benalla Vet Clinic

Bertalli's Alpine Breads

Benalla Travel
My Slice of Life
Ruby Blue Café

EXHIBIT COLLECTION: 5.00-5.30pm on Saturday 19th or by arrangement. Entry confirmation print out required.

PRIZE MONEY: First: \$4.00, 2nd: \$2.00. (unless otherwise noted); Restricted and Junior – Certificate & Ribbon to Third Place. Prize money paid at prize desk **after 5.00pm Saturday.**

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

JUNIOR CHAMPION COOKERY EXHIBIT (Taken from Junior Classes 92-139)

Rosette, & \$25 donated by Helen Haines MP

RESERVE CHAMPION/JUNIOR COOKERY EXHIBIT

Rosette, & voucher donated by Ruby Blue Café

MOST SUCCESSFUL JUNIOR EXHIBITOR

Rosette, & \$20 donated by CWA Benalla

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 Y29
- Packet mixes in **Junior** classes Y110, Y111 & Y123 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.



Tree House Conveyancing

Formerly Sargeants Benalla Wangaratta

Sales | Purchases | Family Law Transfers

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PO Box 279 BENALLA VIC 3671

03 5762 5300

kelly@treehouseconveyancing.com.au

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.

First prize: **Cake Maker's Daughter** coffee voucher

- 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

Sponsored by **The Merchant Benalla**

First prize: **The Merchant Benalla** coffee voucher (unless otherwise noted)

These classes eligible for the Miss Esther Cook Perpetual Trophy.

- Y7 Feature Cake: Rhubarb cake - 20cm tin (max). Recipe to be supplied with exhibit.
Sponsored by **Helen Murphy**
1st prize \$20, 2nd prize \$10
- Y8 Feature Biscuits: Dog-friendly Delights - Plate of 6, 2 varieties, any shape/s. No bigger than 10cm each. Recipe/s to be supplied.
Sponsored by **Benalla Vet Clinic**
1st prize \$10, 2nd Prize \$5
- Y9 Banana Cake
- Y10 Rich Fruit Cake
- Y11 Boiled Fruit Cake
- Y12 VAS Rich Fruit Cake - as per supplied recipe (next page)
1st prize \$25, 2nd prize \$10
- Y13 Plum Pudding - cooked in basin. Pudding to be removed from basin
- Y14 Sultana Cake
- Y15 Chocolate Cake, iced on top only and not filled
- Y16 Chocolate Mud Cake
- Y17 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~

- Y18 Butter Cake
- Y19 Marble Cake
- Y20 Orange cake
- Y21 VAS Carrot Cake - as per supplied recipe (next page)
1st prize \$25, 2nd prize \$10
- Y22 Lemon Syrup Cake
- Y23 Vegetable Cake, named - eg. includes zucchini, sweet potato, pumpkin etc
- Y24 Tea Cake
- Y25 Plain Sponge Sandwich - un-iced and unfilled
- Y26 Ginger Fluff Sponge - un-iced and unfilled
- Y27 Gluten-free Cake - please state variety
- Y28 My Favourite Cake - variety not already included in schedule, 20cm tin, may be iced
- Y29 Packet Cake - un-iced, end of packet with exhibit
- Y30 Unbaked Slice - 2 varieties, 2 of each, size 5cm x 2.5cm
- Y31 Baked Slice - 2 varieties, 2 of each, size 5cm x 2.5cm
- Y32 Portuguese Tarts, plate of 3
- Y33 Yo-Yos, plate of 3

- Y34 ANZAC Biscuits, plate of 3
- Y35 Flour-free biscuits, plate of 3 - any variety
- Y36 Chocolate Chip Biscuits, plate of 3 - nuts permitted
- Y37 Gluten-free Shortbread, plate of 3
- Y38 Giant Biscuit, 1 only - Max size 20cm/8"
- Y39 Scones - any variety - plate of 3, 5cm plain cutter
- Y40 Muffins - any variety - plate of 3
- Y41 Date & Nut Loaf
- Y42 Pavlova, 4 egg whites
- Y43 Supper Tray for 1
- Y44 Cup Cakes for a Party - Plate of 3, edible decorations only.

Best in Open Cookery

Rosette and voucher donated by **Ruby Blue Cafe**

Most Successful Exhibitor - Open, Miss Esther Cook Perpetual Trophy (Classes 7-44)

Rosette and voucher donated by **Ruby Blue Cafe**

SWEETS

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

Class

First prize: **Cake Maker's Daughter** coffee voucher

- Y45 Fudge - 3 pieces, 3cm x 3cm
- Y46 Truffle - 3 pieces
- Y47 Marshmallow - 3 pieces, 4cm x 4cm
- Y48 Toffee - 3 pieces
- Y49 Turkish Delight - 3 pieces, 3cm x 3cm
- Y50 Chocolate, solid - 3 pieces
- Y51 Chocolate, filled - 3 pieces
- Y52 Rocky Road - 3 pieces, 4cm x 4cm

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 \$25 Bertalli's Alpine Breads voucher

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 & Sultana 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 ANZAC biscuits, 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 Cupcakes for a party, plate of 3.
Y119 Mixed plate for a tea party. Minimum of 3 varieties on an 8"/20cm plate
Y120 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

- Y121** Banana Cake - recipe supplied
Y122 Chocolate cake, un-iced
Y123 Packet Cupcakes, plate of 3 - un-iced, end of packet with exhibit
Y124 Cupcakes for a party, plate of 3.
Y125 "Animal Crackers", using animal-shaped biscuit cutters - plate of 4, 2ea of 2 shapes, any recipe, NOT decorated
Y126 Chocolate Chip Biscuits, plate of 3
Y127 Yo-Yos, plate of 3
Y128 Pikelets, plate of 3
Y129 Honey Joys, plate of 3
Y130 Chocolate Crackles, plate of 3
Y131 Decorated Gingerbread Person - 1 only, no larger than 15cm.
Y132 Decorated Marie biscuits, plate of 3 - Decorations must be edible
Y133 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

- Y134** Biscuits, plate of 3 - 1 variety
Y135 Edible Necklace
Y136 Cupcakes for a party, plate of 3.
Y137 Decorated Marie biscuits, plate of 3 - Decorations must be edible
Y138 Decorated Gingerbread Person - 1 only, no larger than 15cm.
Y139 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, Y121)

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).

VAS Ltd 2024-25 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 Melbourne Royal.
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 Melbourne Royal.
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 Y12 VAS Rich Fruit Cake

First Prize \$25. Prize at Group Level \$25. State Level: 1st \$300 Spotlight voucher & trophy, 2nd \$150 Spotlight voucher, 3rd \$50 Spotlight voucher.

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 Y21 Carrot Cake

Sponsored by Rocky Lamattina & Sons

First Prize \$25. 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	350ml 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
Pinch of 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 \$300 Spotlight voucher & trophy, 2nd \$150 Spotlight voucher, 3rd \$50 Spotlight voucher.

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 Sultana Muffins, plate of 4

Sponsored by Rocky Lamattina & Sons

(Up to 18 years of age at the time of the Benalla Show) First Prize \$10. 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 chopped in 1/2 sultanas	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 11th October

DELIVERY: All registered exhibits to be staged by 9.30am Thursday 17th 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: Workshop 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 Y163-Y165)**

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

NO disposable plates. (classes Y163-Y165 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.
- **Decorated Biscuits:** Biscuits and all decorations (floodwork, lace, flowers etc) to be hand crafted by the exhibitor

OPEN

- Y140** Feature Class: "Heritage" - Celebrating heritage techniques, style or topic. Cake/Plaque/Flowers or other Sugarcraft. Regulations as per schedule
- Y141** Open - Decorated Cake
- Y142** Open - Novelty Cake
- Y143** Open - Sugarcraft, model or cake topper
- Y144** Open - Sugarcraft, plaque
- Y145** Open - Arrangement of Sugar Flowers - Presentation to compliment the arrangement, not necessarily sugar or handmade. Leaves and buds optional.
- Y146** Open - 3 Decorated Biscuits - All handmade
- Y147** Open - 3-D Decorated Biscuit construction - all handmade. No lollies / confectionery.
- Y148** Open - Gingerbread House - all handcrafted. No lollies / confectionery
- Y149** Open - 3 Decorated Cup Cakes - all handcrafted. 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 - regulations as per Open
- Y151** Novice - Novelty Cake - regulations as per Open
- Y152** Novice - Sugarcraft, model or cake topper - regulations as per Open
- Y153** Novice - Sugarcraft, plaque - regulations as per Open
- Y154** Novice - Arrangement of Sugar Flowers - regulations as per Open
- Y155** Novice - 3 Decorated Biscuits - All handmade
- Y156** Novice - 3-D Decorated Biscuit construction - all handcrafted. No Lollies / confectionery
- Y157** Novice - Gingerbread House - all handcrafted. No lollies / confectionery
- Y158** Novice - 3 Decorated Cup Cakes - all handcrafted. No Lollies / confectionery

JUNIOR

Regulations as per Open Classes

- Y159** Junior - Decorated Cake - regulations as per Open
- Y160** Junior - Novelty Cake - regulations as per open
- Y161** Junior - Gingerbread House - handcrafted. Lollies permitted
- Y162** Junior - Sugarcraft: Flowers or Plaque
- Y163** Junior - 3 Decorated Biscuits - All handcrafted
- Y164** Junior - 3 Decorated Cupcakes -18 yrs and under
- Y165** Junior - 3 Decorated Cupcakes -13 yrs and Under



Benalla Branch
Cake Decorators Association of Victoria

Workshops and Demonstrations
throughout the year

Contact: Wendy Beer 0401815050
cdavbenalla@gmail.com

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

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