

## SECTIONS: I, K, L, M, N & P PAVILION EXHIBITS

PAVILION SUPERINTENDENT: Mrs. Grace Harding

### Additional Rules applicable to Pavilion.

The Pavilion will be open from 9.00 am - 12.00 noon on the Friday before the Show for exhibitors in all Sections, except Plants & Flowers (see Plants & Flowers Section), to place their exhibits.

### Exhibitors to be out of the Pavilion by 12.00 noon Friday for Judging at 1.00 pm.

All exhibits to be the work of the exhibitor. (See other rules and regulations at back of the schedule).

A winning entry cannot be entered more than twice. Exhibitors may collect their exhibits after

**3.30 pm** on day of the Show. Prize winners are requested to hand the money vouchers in at the Secretary's Office for payment, after collecting their exhibits.

**\* ALL PRIZE MONEY TO BE COLLECTED ON DAY OF SHOW.**

**\* No cake mixes permitted.**

## SECTION I - COOKERY

**MAJOR SPONSOR: Nathalia Nightwatch CWA**

**SPONSORS: Brereton's Bakery, Nathalia; Cake Matters, Shepparton;**

**HEAD STEWARDESS: Kerry-Anne Rappell**

**STEWARDESSES: Collette Lees, Adrea Main**

**ENTRY: 50¢ PRIZES: 1st \$2.00 and 2nd \$1.00 (unless otherwise stated)**

## OPEN CLASSES

**Ribbon and Trophy to most successful exhibitor classes 1– 18 (donated by Suzanne Hayes)**

1. Orange cake (iced, loaf tin)
2. Banana bread (uniced, loaf tin)
3. Marble cake – three colours (uniced, 20cm round tin)
4. Plain cake (uniced, 20cm round tin)
5. Chocolate cake (uniced, 20cm round tin)
6. Plain Scones (6)
7. Fruit Scones (6) - flavour on back of card
8. Savoury Scones (6) - flavour on back of card
9. Brownies (4)
10. Yo-Yo's (4)
11. Lamingtons – (4) 5 cm squares
12. Cooked slices – (2) 3 varieties - 3cm x 5cm
13. Uncooked slices – (2) 3 varieties - 3cm x 5cm
14. Rich fruit cake - to recipe page 13
15. Boiled fruit cake

## GLUTEN FREE

16. GF Shortbread – in a round, 8 scores
17. GF Chocolate Cake (uniced, 20cm round tin)
18. GF Anzac biscuits (4)

## SPECIAL SECTION

19. **Judges challenge** (to recipe page 13):- "Betty Lucas' Sponge" 1<sup>st</sup> \$10, 2<sup>nd</sup> \$5
  20. Breakfast tray for two: 1st \$5, 2nd Voucher
  21. Apple pie (not in pie dish): 1<sup>st</sup> \$5, 2<sup>nd</sup> Voucher
  22. Loaf of bread (bread maker): 1<sup>st</sup> \$5, 2<sup>nd</sup> Voucher
  23. Decorated Cake (fruit or mud): 1st \$20, 2nd \$10 - sponsored by Nathalia Nightwatch CWA
  24. Ladies and Men's Guilds and Clubs:  
1 x sponge (unfilled), 6 x Yo-Yo's, 1x boiled fruit cake: 1st \$10, 2nd \$5
  25. Men's only scones—*show us your man sized scones!* (6) plain only: 1<sup>st</sup> \$5, 2<sup>nd</sup> Voucher
- \* 7 ITEMS FROM ORANGES IS IN THE FARM AND GARDEN SECTION PAGE 19**

## SECTION I

### COOKERY

#### JUNIOR CLASSES

#### 13 YEARS AND UNDER 17 YEARS

**Trophy and ribbon to the most successful exhibitor in classes 26 – 33 (donated by the Family of the late Mrs V Lucas)**

26. Chocolate Cake (uniced, 20 cm round tin)
27. Anzac Biscuits (4)
28. Brownies (4)
29. Patty cakes (6)
30. Plain scones (6)

## GLUTEN FREE

31. GF Shortbread - in a round, 8 scores
32. GF Anzac Biscuits (4)
33. GF Chocolate Cake (uniced, 20 cm round tin)

#### **SPECIAL**

34. Decorated cake - open to all Nathalia and District school age children. 1st \$10, 2nd \$5

#### **UNDER 13 YEARS:**

**Trophy and Ribbon for most successful exhibitor classes 35 - 43 (donated by Mrs Jenny Hayes)**

35. Honey Joys (4)
36. Patty Cakes (6)
37. Rum balls (6, no rum)
38. Plain Scones (6)
39. Chocolate Cake (uniced, 20 cm round tin)
40. Brownies (4)

#### **GLUTEN FREE**

41. GF Shortbread - in a round, 8 scores
42. GF Chocolate Cake (uniced, 20 cm round tin)
43. GF Anzac Biscuits (4)

#### **SPECIAL**

44. Decorated cupcakes – (4) Ribbon to 1<sup>st</sup> & 2<sup>nd</sup>

#### **UNDER 5 YEARS:**

**Every entrant will receive a Ribbon**

45. Decorated biscuits (4)
46. Rum balls – (6, no rum)

#### **Rich Fruit Cake :**

Ingredients: 250g sultanas, 250g chopped raisins, 250g currants, 125g chopped mixed peel, 90g chopped red glaze cherries  
90g chopped blanched almonds, 250g butter, 60g self-raising flour, 250g plain flour, 250g soft brown sugar, 4 eggs ½ teaspoon  
lemon essence or finely grated lemon rind, ½ teaspoon almond essence, ½ teaspoon vanilla essence, ¼ teaspoon  
ground nutmeg, ½ teaspoon ground ginger, ½ teaspoon ground cloves, ½ cup of sherry or Brandy.

**Here's what to do....***Mix together all the fruits and nuts and sprinkle with sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight. Sift together the flour and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour mixes. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a pre-prepared tin 20cm (8") square tin without rounded edges and bake in a slow oven for approximately 3½ – 4 hours. Allow the cake to cool in the tin.*

**NOTE:** *to ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 to 6 pieces and almonds into quarters.*

#### **Auntie Bett's Sponge :**

Ingredients: 4 eggs, separated, ¾ cup caster sugar, ¾ cup cornflour, 1 heaped Tablespoon custard power, 1 teaspoon cream of tartar, ½ teaspoon bicarbonate soda, *Copha for greasing.*

Method : Preheat oven to 200°F/180°F fan forced. Grease two sponge tins.

**NB** *The Judges at the Nathalia Show told Betty to never use butter to grease your tins because of the salt, so she makes sure to always grease her sponge tins thoroughly with melted copha.*

Using mix master or electric mixer beat egg white until stiff peaks form. Add sugar in two stages and beat for further 3-4 minutes. Add egg yolks and beat until combined. In a separate bowl sift dry ingredients several times. Gently fold dry ingredients into mixture until combined. Divide mixture into two sponge tins and bake for 20mins. Remove sponges immediately from their tins to prevent sticking. Place on tea towels to cool (wire rack can be used if it is being iced otherwise it will leave marks). After a few minutes turn over.



