

Name:

Section 4: PRESERVES

Schedule and Entry Form

Stewards Krista Hurrell and Julie Warwick

- Rules
1. Competitors may enter up to three exhibits per class.
 2. Competitors may enter three exhibits from the one boiling, but only one will be eligible for a prize.
 3. The size of a jar or bottle is to be from 300g -500g or 300ml -500ml.
 4. All items to be correctly labelled, with description as per schedule, date produced, and without any name.
 5. All items must be produced between March of 2017 and February of 2018 and the label dated.

Prizes

1st and 2nd prize cards for each class.
Champion exhibitor from each category (based on a point score) awarded a \$20 voucher or cash.
Most successful exhibitor of Section 4 (based on a point score) awarded a \$50 voucher or cash and rosette.
In the event of tied point scores, the Steward will refer to feedback notes from the judge to determine the champion exhibitor of the category or the section.
To claim prizes, please take your winning card to the office.

Entry

To the Art Pavilion from 9am and no later than 12 Noon Friday 23rd February 2018
Entries are to be collected from the stewards and signed out below after 2:00 pm on Sunday 25th February..

Category One: Marmalades and Jams

Class	Description	Qty
1	Jar Orange Marmalade	
2	Jar Lime Marmalade	
3	Jar 3 Fruits Marmalade	
4	Collection of x3 different Marmalades	
5	Jar Jam from Australian Native Fruit (state variety)	
6	Jar Plum Jam	
7	Jar Apricot Jam	
8	Jar Peach Jam	
9	Jar Pear Jam	
10	Jar Nectarine Jam	
11	Jar Blackberry Jam	
12	Jar Strawberry Jam	
13	Jar Fig Jam	
14	Jar Quince Jam	
15	Jar Blueberry Jam	
16	Jar Kiwifruit Jam	
17	Jar Jam – any other variety	
18	Collection 3x Berry Jams	

Category Two: Jellies

Class	Description	Qty
19	Jar Blackberry Jelly	
20	Jar Guava Jelly	
21	Jar Apple Jelly	
22	Jar Quince Jelly	
23	Jar Mulberry Jelly	
24	Jar Jelly from Australian Native Fruit (state variety)	
25	Jar Jelly - any other variety	
26	Collection of 3 Assorted Jellies	

Category Three: Pickles

Class	Description	Qty
27	Jar of Mustard Pickles	
28	Jar of Cucumber Pickles	
29	Jar Bread and Butter Cucumbers	
30	Jar Lime Pickles	
31	Jar Pickled Beetroot	
32	Collection of 3x Assorted Pickles	

Category Four: Condiments

Class	Description	Qty
33	Jar Chilli Jam	
34	Jar Tomato Jam	
35	Jar Relish	
36	Jar Chutney	
37	Jar Fruit Mince	
38	Jar Preserved Lemons	
39	Jar Dried Tomatoes in Oil	
40	Jar Fruit Paste	
41	Jar Herb Pesto	
42	Jar Olive Tapenade	

Category Five: Sauces

Class	Description	Qty
43	Bottle of Tomato Sauce	
44	Bottle of Chilli Sauce	
45	Bottle of Plum Sauce	
46	Bottle Sweet Chilli Sauce	
47	Bottle of Mint Sauce	
48	Bottle of Sauce – any other variety	

Exhibitor Entry Agreement

Section 4: Preserves

I have read and understood the Comboyne Agriculture and Horticulture Association Show Rules and the rules pertaining to this section. I certify my entries are made by the person named on the entry form.

I understand that non-compliance with these rules may result in my entry being excluded from judging.

Signature:

I have collected my entries from the steward and checked they match those listed on the entry form

Signature:

Name:			
Section 5: BAKING		Schedule and Entry Form	
Stewards	Joy Hurrell and Yvette		
Rules	1. Competitors may enter up to three exhibits per class. 2. Entries must be presented on a plate or on cardboard covered in aluminium foil to suit the size of the exhibit. 3. Where cake is to be iced, top only should be iced, not the sides. 4. No paper patty pan cases to be used (unless stated).		
Prizes	1 st and 2 nd prize cards for each class. Champion exhibit from each numbered category (based on a point score) awarded a \$20 voucher. Most successful exhibitor of this section (based on a point score) awarded a \$50 voucher or cash and rosette. In the event of tied point scores, stewards will refer to judges' feedback notes to determine the champion exhibitor of the category or the section. To claim prizes, please take your winning card to the office.		
Entries	To the Art Pavilion from 9am and no later than 12 Noon Friday 23rd February 2018 Entries are to be collected directly from the stewards and signed out below after 2:00 pm on Sunday 25th February.		
Category One: Scones and Muffins			
Class	Description	Qty	
1	Plate of x4 Plain Scones		
2	Plate of x4 Pumpkin Scones		
3	Plate of x4 Muffins - Sweet		
4	Plate of x4 Muffins - Savoury		
Category Two: Cakes			
Class	Description	Qty	
5	Chocolate Cake - iced		
6	Plain Sponge – filled – not iced		
7	Orange Cake - iced		
8	Carrot Cake - iced		
9	Rhubarb Cake - not iced		
10	Banana Cake - iced		
11	Plain Cake - not iced		
12	Fruit Cake – not iced		
13	Agricultural Societies Council of NSW Rich Fruit Cake Competition (see over leaf) Special prize ***\$50****		
Category Three: Cake Decoration			
Class	Description	Qty	
14	Birthday Cake		
15	Wedding Cake		
16	Themed Cake (2018 – Nursery Rhyme)		
Category Four: Biscuits, Slices and Small Cakes			
Class	Description	Qty	
17	4x Cooked Fruit Slice		
18	4x Anzac Biscuits		
19	4x Jam Drops		
20	4x Butterfly Cakes		
21	4x Small Sweet Pastry Tarts		
22	4 x Lamingtons 4cm x 4cm		
Category Five: Junior			
1st Prize for each class \$5 2nd Prize for each class \$3			
Class	Description	12 Years and Under	Qty
23	4x Plain Biscuits – any shape		
24	4x Jam Drop Biscuits		
25	4x Fruit Slice – not iced		
26	1x Plain Cake – not iced		
Class	Description	13 – 16 Years	Qty
27	4x Savoury Muffins – cooked in muffin tins without patty papers		
28	4x Cup Cakes - in patty pan papers - decorated		
29	Plate of x4 Plain Scones		
30	1x Chocolate cake – not iced		

Exhibitor Entry Agreement	
Section 5:	Baking
<i>I have read and understood the Comboyne Agriculture and Horticulture Association Show Rules and the rules pertaining to this section. I certify my entries are made by the person named on the entry form.</i> <i>I understand that non-compliance with these rules may result in my entry being excluded from judging.</i>	
Signature:	
<i>I have collected my entries from the steward and checked they match those listed on the entry form.</i>	
Signature:	

The Agricultural Societies Council of NSW

Rich Fruit Cake Competition – compulsory recipe

Ingredients	Method
250g (8oz) sultanas 250g (8oz) chopped raisins 250g (8oz) currants 125g (4oz) chopped mixed peel 90g (3oz) chopped red glace cherries 90g (3oz) chopped blanched almonds 1/3 cup sherry or brandy 250g (8oz) plain flour 60g (2oz) self-raising flour ¼ teaspoon grated nutmeg ½ teaspoon ground ginger ½ teaspoon ground cloves 250g (8oz) butter 250g (8oz) soft brown sugar ½ teaspoon lemon essence OR finely grated lemon rind ½ teaspoon almond essence ½ teaspoon vanilla essence 4 large eggs	<p>Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least an hour, but preferably overnight.</p> <p>Sift together all the flours and spices. Cream together the butter and sugar with the essences.</p> <p>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.</p> <p>Place the mixture into a prepared tin no larger than 20cm square (8”) and bake in a slow oven for approximately 3 ½ to 4 hours. Allow the cake to cool in the tin.</p> <p>Note: To ensure uniformity and depending on the size, it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 to 6 pieces and almonds crosswise into 3 or 4 pieces.</p>

Winner at the Comboyne Show will receive a cash prize of \$50 and will be required to bake a second “Rich Fruit Cake” in order to compete in the Group Final at the Taree Show held on 6th and 7th October 2018.

The winner at Group Level will receive a cash prize of \$30 (or more depending on sponsorship) and will be required to bake a third cake for the final judging at the Royal Easter Show in 2018 where the winner will receive a cash prize of \$100 (or more depending on sponsorship)

Competitors may only represent one Show Society in a Group Final and only one Group in a State Final.



Please note the cakes pictured may be a different size from the size stipulated in the rules above.