

BAKING

Thursday 24 September 2026

Proudly Presented by



JAMES T PRATT PAVILION

Section 4 Baking

CHIEF PAVILION STEWARD: Chrystine Graham

ASSISTANT STEWARD: Margaret Murray

RULES OF ENTRY:

1. Entries close: **Wednesday 23 September at 9.00 am**
2. Judging Commences: Thursday 24 September at 10:00 am.
3. All exhibits to be dropped off at the A J Carill Pavillion BEFORE 9.30 am on Thursday 24 September.
4. Entries can be picked up from the Pavilions from Sunday 27 September between 9.00 am –10.00 am
5. **COOKING MUST BE** in plastic bags not glad wrap to cover exhibits.
6. Exhibits should be placed on disposable plates.
7. No rack marks should be visible.
8. No iced cakes to have icing on cake sides.
9. All exhibits to be in jars with screw top lids for Preserves.
10. Entries in the Preserves must not have been previously exhibited ie last year's Show.
11. Please ensure that Judges are able to open bottles and there are no fabric covers.
12. Commercial stamens, Tulle wire and ribbons, pearls, and lace in moderation allowed in the Cake Decorating Section. All other decorations to be made by Exhibitor.

Cards for 1st and 2nd Placings

YOUTH SECTION

YOUTH SECTION (8-12years)

Class 401	Patty Cakes, iced and decorated	4
Class 402	Muffins, Any Variety	4
Class 403	Chocolate Cake, Iced with no icing down the sides	
Class 404	Novelty Cake, Birthday Cake from Women's Weekly Book (Please attach a COLOUR photo from the book with your entry)	

YOUTH SECTION (13 years to 17 years)

Class 405	Patty Cakes, iced and decorated	4
Class 406	Muffins, Any Variety	4
Class 407	Scones, Any Variety	4
Class 408	Chocolate Cake, Iced with no icing down the sides	
Class 409	Novelty Cake, Birthday Cake from Women's Weekly Book (Please attach a COLOUR photo from the book with your entry)	

YOUTH SECTION (7years and under)

Class 410	Milk Arrowroot Biscuits, decorated	4
Class 411	Patty cakes, iced and decorated	4
Class 412	Cake, made with packet mix, Iced	

Prize for the CHAMPION for the under 18 years Youth Section

OPEN

Class 413	Scones, Plain	plate of 4
Class 414	Scones, Any Other Variety	plate of 4
Class 415	Lamingtons	plate of 4
Class 416	Date Loaf, Loaf tin	
Class 417	Banana Cake, Iced	
Class 418	Carrot Cake, Iced	
Class 419	Sponge Sandwich, jam filling	
Class 420	Muffins, Any Variety	plate of 4
Class 421	Biscuit Collection of 3 varieties	2 of each kind
Class 422	Slice, plate of 4 pieces Any Variety	
Class 423	Vegan cake or slice, Any Variety	
Class 424	Gluten Free cake or slice, Any Variety	
Class 444	Chocolate Cake, Iced with no icing down the sides	
Class 445	ANZAC Biscuits	plate of 4
Class 446	Jam Drops	plate of 4

DECORATED CAKE

Class 425	Decorated cake, fondant icing (Handmade work only, no cake will be cut)
Class 426	Decorated cake, soft icing (Handmade work only, no cake will be cut)
Class 427	Plate of 4 decorated cup cakes (Handmade work only, no cake will be cut)

Prize for the CHAMPION Best Decorated Cake

BREAD

Class 428	Bread - White Whole meal Grain
Class 429	Damper
Class 430	Any Other Variety, ie Sourdough

PRESERVES

Class 431	Jellies, Any Variety
Class 432	Marmalade, Any Variety
Class 433	Chutney, Any Variety
Class 434	Pickles, Any Variety
Class 435	Relish, Any Variety
Class 436	Jam, Any Variety
Class 437	Butters, Any Variety, ie Lemon, passionfruit.
Class 438	Preserved Fruit, Any Variety
Class 439	Sauce, Any Variety

The Joyce Lister Memorial Prize Prize for the Most Successful Exhibitor in Cooking CHAMPION FOR OVERALL COOKING CHAMPION SPONGE CAKE

KYOGLE SHOW FEATURE CAKE – CINNAMON TEACAKE

60g butter
1 teaspoon vanilla essence
2/3 cup castor sugar
1 egg
1 cup self-raising flour
1/3 cup milk
10g butter, melted, extra
1 teaspoon ground cinnamon
1 tablespoon castor sugar, extra

METHOD

1. Grease a deep 20cm round tin and line with baking paper
2. Beat butter, essence, sugar and egg in small bowl with electric mixer until light and fluffy
3. Stir in sifted flour and milk, stir gently until smooth
4. Spread mixture into prepared tin
5. Bake in moderate oven about 30 minutes
6. Turn onto a wire rack, brush with extra butter and sprinkle with combined cinnamon and extra sugar while hot

KYOGLE SHOW BLOKES CHOCOLATE CAKE

Packet mix only, iced on top, must be male to enter ONLY

Proudly Sponsored by Ben, Nick, Tori and Tom Reardon in Memorial of Michael Reardon

CHAMPION \$125 RESERVE CHAMPION \$75
ENCOURAGEMENT Chocolate Cake packet mix

FRUITCAKE

Class 441 Pudding, Any Variety, for example: Steamed, boiled etc

Class 442 Fruit cake, Any Variety, for example: boiled, dark or light

Class 443 The Australian Dried Fruits Ass. State Rich Fruit Cake

The Australian Dried Fruits Association State Rich Fruit Cake Competition

The following recipe is compulsory for all entrants.

RICH FRUIT CAKE

250g (8oz) sultanas	½ teaspoon ground ginger
250g (8oz) chopped raisins	½ teaspoon ground cloves
250g (8oz) currants	250g (8oz) butter
125g (4oz) chopped mixed peel	250 g (8oz) soft brown sugar
90g (3oz) chopped red cherries	½ teaspoon lemon essence or finely grated lemon rind
90g (3oz) chopped blanched almonds	½ teaspoon almond essence
½ cup sherry or brandy	½ teaspoon vanilla essence
250 (8oz) plain flour	¼ teaspoon grated nutmeg
60g (2oz) self raising flour	4 large eggs

METHOD

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. Cream together the butter and sugar with the essences.
3. 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. Place the mixture into a prepared tin no larger than 20cm (8'') and bake in a slow oven for approximately 3½ to 4 hours.
4. Allow cake to cool in tin.

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

JUDGE NOTES: The height of the cake should not exceed 5.7 cm/ 57 mm.

Prize money is sponsored by the AgShows NSW. Show Societies and Groups should pay the prize money to their winners, then apply to the AgShows NSW for reimbursement. Winners at country shows will each receive a cash prize of \$25 and will be required to bake a second "Rich Fruit Cake" to compete in a Group Final to be conducted by each of the fourteen Groups of the Agricultural Societies Council of NSW. The fourteen winners at Group level will each receive a cash prize of \$50 and are required to bake a third "Rich Fruit Cake" for the Final judging at the Royal Easter Show where the winner will receive a cash prize of \$100.00. **Note:** In any year, an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one Group in the subsequent State Final.

Proudly Sponsored by Jack Wright and Family in Memorial of Helen Wright

Helen Wright Memorial Trophy