

SECTION H: HOME PRODUCTS

STEWARDS: Gemma Green - Ph 0427 103 747

ENTRIES TO BE IN THE HANDS OF THE STEWARDS BY 12.00PM FRIDAY BEFORE SHOW DAY. ALL ENTRIES MUST BE BONO FIDE.

NO PACKET CAKES – CLASS NUMBER 28 THE EXCEPTION,

All cakes to be baked in 20cm tins, round or square, unless otherwise stated. Cakes to be iced on top only with firm icing, unless otherwise stated. Icing should not exceed 3mm thick. Do not use butter crême frosting. No rack marks on top of cakes. Line wire rack with 3-4 layers of tea towel, before turning cake out of tin.

ALL ENTRIES NOT COLLECTED BY 4PM ON SHOW DAY WILL BE DISCARDED

ENTRY FEE: FREE

PRIZE MONEY: 1ST - \$10 2ND - \$5 (unless otherwise stated)

Sash & \$30 for MOST SUCCESSFUL EXHIBITOR – donated by Chesney Pastoral

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| 1. Best 6 scones (not buttered) | 1st Prize \$10.00 – donated by Mrs. B Furner |
| 2. Best Novelty Cake | 1st Prize \$10.00 – donated by Mr. & Mrs. J Fuller |
| 3. Best Plate of 6 Pikelets | 1st Prize \$10.00 – donated by Mrs. A Farr |
| 4. Best ½ lb Fruit Cake | 1st Prize \$30.00 – donated in memory of Mrs. Robyn Bell |
| 5. Best Boiled Fruit Cake | 1st Prize \$10.00 – donated in memory of The Late Mrs R Hamilton |
| 6. Best Butter Cake – iced | 1st Prize \$10.00 – donated by Mrs. Sally Green |
| 7. Best Chocolate Cake – iced | 1st Prize \$10.00 – donated by Mr. G Williams |
| 8. Best Carrot Cake | 1st Prize \$10.00 – donated by Mrs. Sally Green |
| 9. Best Date Loaf | 1st Prize \$10.00 – donated by B & D Mobbs |
| 10. Best 6 Lamingtons | 1st Prize \$10.00 – donated by Mr. & Mrs. J Fuller |
| 11. Best 6 iced cup cakes | 1st Prize \$10.00 – donated by Mrs. Sally Green |
| 12. Best 6 decorated cup cakes | 1st Prize \$10.00 – donated by B & L Baker |
| 13. Six heaviest Hen Eggs
– must be uniform and no double yolks, one may be broken. | 1st Prize \$10.00, 2nd Prize \$3.00 |
| 14. Best Collection of Jams – 3 varieties | 1st Prize \$10.00 – donated by Mr. J VanDartel |
| 15. Best Bottle of Tomato Sauce | 1st Prize \$10.00 – donated by Mrs. P Pilson |
| 16. Best Jar of Tomato Pickles | 1st Prize \$10.00 – donated in memory of The Late Mr. N Baker |
| 17. Best plate of Anzac biscuits | 1st Prize \$10.00 – donated by Mr. B Baker |
| 18. Best Plate of Jam Drops | 1st Prize \$10.00 – donated by Mrs. K Carter |
| 19. Smoko Plate
– Best 4 pieces of slice or biscuits | 1st Prize \$10.00 – donated by Mrs. H VanDartel |
| 20. ???????? | |
| 21. Best Loaf or Cob of Bread
– hand kneaded, any type or style. | 1st Prize \$10.00 voucher, 2nd Prize \$5.00 voucher
– Sponsored by Akehurst Bakery, Blayney |
| 22. Feature Recipe Section
"Pear, Walnut & Nutmeg Cake"
(SEE RECIPE ON PAGE 52) | 1st Prize \$100 – donated by
(\$50 gift voucher from Millthorpe Providore
& \$50 cash donated by V. Happ)
2nd Prize \$30 – donated by Mrs. Sally Green.
3rd Prize \$10 – donated by B & D Mobbs |
| 23. 'Blokies' Cake, (BLOKES ONLY!) | Iced, any embellishments Chocolate Cake (any recipe)
Must be made and decorated entirely by the male entrant.
1st Prize \$100, 2nd Prize \$30,
3rd Prize \$10 – donated by Whitney Pastoral Company |

CHILDREN'S SECTION

ENTRY FEE: FREE

PRIZE MONEY: 1ST - \$5 2ND - \$3 (unless otherwise stated)

13 YEARS AND UNDER

Sash & \$20 for MOST SUCCESSFUL EXHIBITOR – donated by Chesney Pastoral

Sash & Trophy for RUNNER UP – donated by Mrs. M Farr

(All cooking in this section is to be independently done by entrant)

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| 24. Best 6 pieces of Rocky Road | 1st Prize \$5 – donated in memory of The Late Mr. N Baker |
| 25. Best Scones not buttered | 1st Prize \$5 – donated by Mrs. M Williams |
| 26. Best plate of 6 Muffins (any variety) | 1st Prize Gift Voucher – donated by Blayney Newsagency |
| 27. Best 6 decorated cup cakes | 1st Prize \$5 – donated by P & V Happ |
| 28. Best Packet Cake
– iced, any variety (not sponge) | 1st Prize \$5 – donated by Mr. G Williams |
| 29. Best decorated novelty cake | 1st Prize \$5 – donated by Mrs. M Williams |

7 YEARS AND UNDER

Sash & \$15 for MOST SUCCESSFUL EXHIBITOR – donated by Chesney Pastoral

Sash & \$10 for RUNNER UP – donated by Mrs. C Howarth

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|---|--|
| 30. Best 4 decorated Arrowroot Biscuits | 1st Prize \$5, 2nd Prize \$3 – donated by J Pettit |
| 31. Best 6 Chocolate Crackles | 1st Prize Gift Voucher – donated by Blayney Newsagency |
| 32. Most creative necklace (Pasta or sweets) | 1st Prize \$5 – donated by P & V Happ |
| 33. Most creative figure using Modelling clay/Play dough to fit a round plate | 1st Prize \$5, 2nd Prize \$3 – donated by Mrs. L Baker |

MILLTHORPE PROVIDORE

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TRADING HOURS

Monday to Friday - 6am to 3pm
Saturday & Sunday - 7am to 3pm

FIND US AT

25 Victoria Street, Millthorpe
(THE OLD BUTCHER SHOP)

CONTACT NUMBER

0428 289 923 - during business hours
0417 412 577 - after hours

2022 CARCOAR SHOW FEATURE RECIPE SECTION IS PEAR, WALNUT & NUTMEG CAKE

'Images and text from *In Good Company* by Sophie Hansen, p158;
photography by Sophie Hansen, except for. Murdoch Books RRP \$39.99.'



Entrants - please use the recipes below

If this cake were a woman, she'd be Kristin Scott Thomas in *The English Patient*. She'd be classy and cultured and effortlessly wear white linen all the time, but also easygoing and not at all precious. Once you've made this cake, I hope you agree that it is indeed a classy, cool number. It's all about the warm spices, the toasted ground nuts and, of course, the understated star of the show, those gorgeous pears.

This cake is fancy enough for dessert (it's lovely served warm with caramel sauce and definitely with ice cream) or a grown-up morning or afternoon tea. This recipe makes quite a bit of batter so if you don't have a large tin, you could use two 20 cm (8 inch) tins – the cakes may not be as high but you'll have one to enjoy now and one to give away or freeze, so it's a win-win!

SERVES: 8

PREP TIME: 25 MINS

COOK TIME: 1 HOUR

INGREDIENTS

2 cups (230 g) walnuts
2/3 cup (110 g) almonds
1 cup (150 g) wholemeal plain (all-purpose) flour
1 tsp baking powder
1 1/2 tsp freshly grated nutmeg
1/2 tsp ground cinnamon
1/4 tsp ground cardamom
A pinch of salt
4 pears (not too ripe)
1 Tbsp (20 g) butter, cut into small cubes
1 1/4 cups (275 g) firmly packed brown sugar
1 cup (250 g) unsalted butter, softened
Grated zest of 1 orange
4 eggs
1/2 cup (125 ml) buttermilk or yoghurt
Sweet dukkah (see below) or chopped nuts, to serve

METHOD

1. Preheat the oven to 160°C (320°F). Grease and line a 24 cm (9 1/2 inch) cake tin.
2. Combine the walnuts and almonds on a baking tray and toast for about 10 minutes or until fragrant. Let the nuts cool for a few minutes, then transfer to a food processor and blitz to a coarse meal (or a fine meal, if you prefer a fine-textured cake). Transfer to a bowl and whisk in the flour, baking powder, spices and salt. Set aside.

3. Peel and halve the pears. Using either a melon baller or a teaspoon, scoop out the seeds and cores. Fill each cavity with a little of the cubed butter. Sprinkle 1/4 cup (55 g) of the brown sugar over the base of the cake tin, then place the pear halves on top, cut side down.
4. Using an electric mixer, beat the softened butter, orange zest and remaining brown sugar until the sugar has just dissolved. Add the eggs, one at a time, scraping down the side and beating well after each addition. Fold in half of the nut mixture and half of the buttermilk or yoghurt. Mix on low speed and then repeat with the remaining ingredients.
5. Gently spoon the batter into the tin, being careful not to move the pears, and smooth the top. Bake for 30 minutes, then rotate the tin 180 degrees and bake for another 20 minutes or until it is beginning to pull away from the side of the tin and the middle feels springy.
6. Let the cake cool in the tin for 20 minutes before gently turning it out onto a serving plate and sprinkling it with sweet dukkah or a few chopped nuts. It's beautiful served warm with some honeyed yoghurt or cream, or just on its own.

SWEET DUKKAH (p. 161)

1. Sweet dukkah is lovely sprinkled over the pear cake on page 158, but is also good over porridge or a quick breakfast of poached or fresh fruit and natural yoghurt.
2. Preheat the oven to 180°C (350°F). Toast 1/2 cup (75 g) hazelnuts on a baking tray for 5 minutes. Add 1/3 cup (50 g) sesame seeds, 2 Tbsp poppy seeds and 1/2 tsp coriander seeds and toast for another 5 minutes.
3. Combine the hazelnuts with 2/3 cup (100 g) raw unsalted pistachios in a food processor and blitz until the mixture resembles coarse breadcrumbs. Add the toasted seeds, 2 Tbsp brown sugar, 1/2 tsp ground cardamom, 1/2 tsp ground cinnamon, 1/4 tsp freshly grated nutmeg and a pinch of sea salt. Give it a quick blitz, then store in a jar or airtight container. Makes about 1 1/2 cups



"Suppliers of bread to the Carcoar Show BBQ"



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BLAYNEY NSW 2799

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