

SECTION H: HOME PRODUCTS

STEWARD: GEMMA GREEN PH 6366 7250

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 26 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 CRÈME 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: \$1

PRIZE MONEY: 1ST AS STATED, 2ND = \$3 UNLESS OTHERWISE STATED

SASH AND \$30 FOR MOST SUCCESSFUL EXHIBITOR DONATED BY MRS. GEMMA GREEN

1. Best 6 scones (not buttered) 1st \$10.00 donated by Mrs. B Furner
2. Best Novelty Cake 1st \$10.00 donated by Mr. & Mrs. J Fuller
3. Best Plate of 6 Pikelets 1st \$10.00 donated by Mrs. A Farr
4. Best ½ lb Fruit Cake 1st \$10.00 donated by Mrs. R Bell
5. Best Boiled Fruit Cake 1st \$10.00 donated in memory of The Late Mrs R Hamilton
6. Best Butter Cake – iced 1st \$5.00 donated by Mrs. Sally Green
7. Best Chocolate Cake – iced 1st \$5.00 donated by Mr. G Williams
8. Best Carrot Cake 1st \$ \$10.00 donated by Mrs. Sally Green
9. Best Date Loaf 1st \$10.00 donated by B & D Mobbs
10. Best 6 Lamingtons 1st \$5.00 donated by Mr. & Mrs. J Fuller
11. Best 6 iced cup cakes 1st \$5.00 donated by Mrs. Sally Green
12. Best 6 decorated cup cakes 1st \$5.00 donated by B & L Baker
13. Six heaviest Hen Eggs 1st \$5.00, 2nd \$3.00
– must be uniform and no double yolks, one may be broken
14. Best Collection of Jams – 3 varieties 1st \$5.00 donated by Mr. J VanDartel
15. Best Bottle of Tomato Sauce 1st \$5.00 donated by Mrs. P Pilson
16. Best Jar of Tomato Pickles 1st \$5.00 donated in memory of The Late Mr. N Baker
17. Best plate of Anzac biscuits 1st \$5.00 donated by Mr. B Baker
18. Best Plate of Jam Drops 1st \$5.00 donated by Mrs. K Carter
19. Best miscellaneous plate of slice 1st \$5.00 donated by Mrs. H VanDartel
20. Best Feature Cake 1st \$100 (\$50 gift voucher to Le Billot de Boucher
Lamington Cream Layer Cake & \$50 donated by V. Happ)
(SEE RECIPE ON PAGE 50) 2nd \$30 donated by Mrs. Sally Green.
3rd \$10 donated by B & D Mobbs
21. 'Blokies' Cake, (BLOKES ONLY!) Iced, any embellishments Chocolate Cake (any recipe)
Must be made and decorated entirely by the male entrant.
1st \$100, 2nd \$30, 3rd \$10 donated by Whitney Pastoral Company

13 YEARS AND UNDER

Sash & \$20 for MOST SUCCESSFUL EXHIBITOR donated by Mrs. Gemma Green.

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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| 22. | Best 6 pieces of Rocky Road | 1st \$5 donated in memory of The Late Mr. N Baker |
| 23. | Best Scones not buttered | 1st \$5 donated by Mrs. M Williams |
| 24. | Best plate of 6 Muffins (any variety) | 1st Gift Voucher by Blayney Newsagency |
| 25. | Best 6 decorated cup cakes | 1st \$5 donated by P & V Happ |
| 26. | Best Packet Cake – iced, any variety (not sponge) | 1st \$5 donated by Mr. G Williams |
| 27. | Best decorated novelty cake | 1st \$5 donated by Mrs. M Williams |

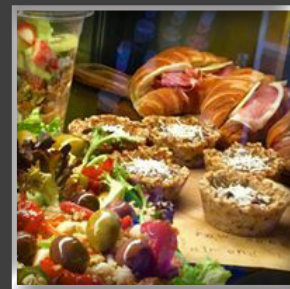
7 YEARS AND UNDER

Sash and \$15 for MOST SUCCESSFUL EXHIBITOR donated by Mrs. Gemma Green.

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

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| 28. | Best 4 decorated Arrowroot Biscuits | 1st \$3, 2nd \$2 donated by J Pettit |
| 29. | Best 6 Chocolate Crackles | 1st Gift Voucher donated by Blayney Newsagency |
| 30. | Most creative necklace (Pasta or sweets) | 1st \$5 donated by P & V Happ |
| 31. | Most creative figure using Modelling clay/Play dough to fit a round plate. | 1st \$3, 2nd \$2 donated by Mrs. L Baker |

MILLTHORPE PROVIDORE



Trading hours 7am till 4pm Tuesday to Sunday. We are closed Mondays.

You can find us at 25 Victoria Street Millthorpe (THE OLD BUTCHER SHOP)

Showcasing local Produce from around the region. You can ring through and order your Bills Beans Coffee or just come on in and take a seat and have a bite. We do Picnic Hampers and cater for small functions.

Contact number is 0417 412 577 after hours or 0428 289 923 during business hours

THE FEATURE CAKE FOR 2017 IS A LAMINGTON CREAM LAYER CAKE

ENTRANTS - PLEASE USE THE RECIPE BELOW

INGREDIENTS

LAMINGTON

6 eggs, separated at room temperature
1 cup(220g) caster (superfine) sugar
1/4 cup(185g) wheaten cornflour (cornstarch)
1/4 cup(35g) custard powder
2 tspbaking powder
2 1/2 cups(190g) desiccated coconut

CHOCOLATE ICING

4 cups(640g) icing (confectioners) sugar
1/2 cup(50g) cocoa powder
30 gsoftened butter
1 cup(250ml) milk

SILKY BUTTER CREAM

250 g unsalted butter
1 cup(220g) caster (superfine) sugar
1/2 cup(125ml) water
2 tbspmilk
1/2 tspgelatine
2 tspvanilla extract

METHOD

STEPS

1. Preheat oven to 180°C/350°F. Grease two deep 20cm (8-inch) square cake pans. Line bases with baking paper.
2. Beat egg whites and sugar in medium bowl with electric mixer about 8 minutes or until sugar is dissolved. Beat in egg yolks, one at a time. Fold triple-sifted cornflour, custard powder and baking powder into egg mixture.
3. Divide mixture evenly between prepared pans. Bake sponges about 25 minutes. Turn sponges, top-side up, onto baking-paper covered wire racks to cool.
4. Make chocolate icing. Sift icing sugar and cocoa into large heatproof bowl, stir in butter and milk. Stir over large saucepan of simmering water until icing is of a coating consistency.



5. Pour icing into shallow tray, sprinkle half the coconut over separate shallow tray. Quickly dip base and sides of one cake in icing (leave top uniced), press coconut onto cake. Place cake, uniced-side down, on baking paper-lined tray. Repeat with remaining cake, icing and coconut. Refrigerate cakes about 1 hour or until firm.
6. Make silky butter cream. Have butter at room temperature. Stir sugar, the water and milk in small saucepan over high heat, without boiling, until sugar dissolves.
7. Sprinkle gelatine over milk mixture, stir until gelatine dissolves. Cool. Beat butter in small bowl with electric mixer until as white as possible. Gradually beat in extract and milk mixture until light and fluffy.
8. Split one cake in half. Place one layer, icing-side down, on serving plate. Top with one-third of the butter cream then second cake layer. Spread with another one-third of the butter cream.
9. Split remaining cake in half, top butter cream with un-iced cake layer. Spread with remaining butter cream, top with remaining iced cake layer, icing-side up.