

SECTION H: HOME PRODUCTS

STEWARDS: Gemma Green - Ph (02) 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 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: \$1

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

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

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 \$10.00 – donated in memory of Mrs. R 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 \$5.00 – donated by Mrs. Sally Green
7. Best Chocolate Cake – iced 1st Prize \$5.00 – 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 \$5.00 – donated by Mr. & Mrs. J Fuller
11. Best 6 iced cup cakes 1st Prize \$5.00 – donated by Mrs. Sally Green
12. Best 6 decorated cup cakes 1st Prize \$5.00 – donated by B & L Baker
13. Six heaviest Hen Eggs 1st Prize \$5.00, 2nd Prize \$3.00
– must be uniform and no double yolks, one may be broken.
14. Best Collection of Jams – 3 varieties 1st Prize \$5.00 – donated by Mr. J VanDartel
15. Best Bottle of Tomato Sauce 1st Prize \$5.00 – donated by Mrs. P Pilon
16. Best Jar of Tomato Pickles 1st Prize \$5.00 – donated in memory of The Late Mr. N Baker
17. Best plate of Anzac biscuits 1st Prize \$5.00 – donated by Mr. B Baker
18. Best Plate of Jam Drops 1st Prize \$5.00 – donated by Mrs. K Carter
19. Smoko Plate 1st Prize \$5.00 – donated by Mrs. H VanDartel
– Best 4 pieces of slice or biscuits
20. Freestyle Sauerkraut 1st Prize \$189 Fermenting Masterclass
Any variety of homemade sauerkraut see <https://www.fermentingaustralia.com.au>
(type of kraut and date made on label please) – donated by Sammi Zaikjo
21. Best Loaf or Cob of Bread 1st Prize \$10.00 voucher, 2nd Prize \$5.00 voucher
– hand kneaded, any type or style. – Sponsored by Akehurst Bakery, Blayney
22. Feature Recipe Section 1st Prize \$100 – donated by
"A Basket by the Door Trio" (\$50 gift voucher from Millthorpe Providore
(SEE RECIPE ON PAGE 52) & \$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

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)

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 1st Prize \$5 – donated by Mr. G Williams
– iced, any variety (not sponge)
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

30. Best 4 decorated Arrowroot Biscuits 1st Prize \$3, 2nd Prize \$2 – 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 \$3, 2nd Prize \$2 – donated by Mrs. L Baker

MILLTHORPE PROVIDORE

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.



TRADING HOURS

Saturday to Thursday - 7am to 3pm
Friday - 7am to 6.30pm

FIND US AT

25 Victoria Street, Millthorpe
(THE OLD BUTCHER SHOP)

CONTACT NUMBER

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

2018 CARCOAR SHOW FEATURE RECIPE SECTION IS A BASKET BY THE DOOR TRIO

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Entrants - please use the recipes below

FILO, SPINACH AND DILL TART

This simple and easy tart can take all kinds of variations. You could swap silverbeet or kale for the spinach, and add a little cooked chicken or smoked salmon to the ricotta mixture.

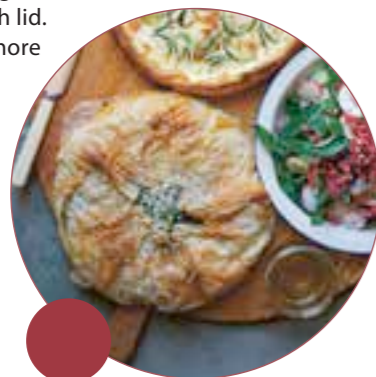
SERVES: 6 – 8

INGREDIENTS

1/4 cup (60ml) olive oil
1 red onion, finely diced
8 handfuls English spinach (about 1 big bunch), roughly chopped, stalks discarded
A few pinches of salt
1 cup (230g) ricotta cheese
1/2 cup (65g) crumbled feta cheese
4 eggs
Grated zest of 1 lemon
1 handful dill, finely chopped
100 g (3 1/2 oz) butter, melted
6 sheets filo pastry
2/3 cup (100g) pine nuts, toasted
1/4 cup (40g) sesame seeds

METHOD

1. Preheat the oven to 220°C (425°F). Heat the olive oil in a frying pan over medium heat and cook the onion for 5 minutes or until soft. Add the spinach, a handful at a time, waiting for it to wilt a little before adding more. Add a few pinches of salt as you go and cook until all of the spinach has just wilted. Remove from the heat and set aside.
2. Put the ricotta in a large bowl and whisk in the feta, eggs, lemon zest and dill. Season to taste.
3. Grease a 24 cm (9 1/2 inch) spring-form cake tin with a little of the melted butter. Lay the pastry out on a work surface. Brush one pastry sheet with the melted butter and gently lay it across the tin, then press into the tin so the excess pastry is hanging over the side. Repeat with the remaining pastry sheets.
4. Spoon the spinach mixture into the pastry, top with the ricotta mixture and sprinkle with the pine nuts. Bring the pastry edges over the top to make a rough lid. Brush with a little more butter and sprinkle with the sesame seeds. Bake for 35 minutes or until the pastry top is golden brown.



QUICK TOMATO CHUTNEY

Chop 1 kg (2 lb 4 oz) tomatoes and 4 red onions. Seed and chop 2 bird's eye chillies (or to taste). Combine the tomato, onion and chilli in a large saucepan over medium heat. Stir in 1 1/4 cups (280 g) firmly packed soft brown sugar, 1 Tbsp sea salt and 2/3 cup (170 ml) apple cider vinegar.

Bring to the boil and cook, stirring often (so you don't burn the base of the pan), for 40 minutes or until the chutney is thick and glossy.

Divide among sterilised jars and seal.

Makes about 4 cups



JAM PASTRIES

Few home-made treats are more appreciated than a batch of warm pastries filled with jam or vanilla custard. They do, I concede, require terrifying amounts of butter, but... needs must! Fill them with jam as I've done here, or with custard, a layer of frangipane and some thin slices of poached pear or apple. Or try apple and custard, sprinkled with some slivered almonds. Fresh berries are also delicious.

The pastries are best on the day they're made, but can be reheated the next day. If you're freezing them, pop them in the oven straight from the freezer to reheat.

MAKES: 12

INGREDIENTS

1 Tbsp (15g) dried yeast
150 ml (5 fl oz) lukewarm water
A pinch of salt
2 Tbsp caster sugar, plus extra for sprinkling
1 egg
350 g (2 1/3 cups) plain flour, plus extra for dusting
320 g (11 1/4 oz) chilled unsalted butter, cut into thin strips
1/2 cup (165g) jam (quince is particularly good)
Egg wash
1 egg
2 Tbsp single (pure) cream

METHOD

1. Mix the yeast with the water. Add the salt, sugar and egg and, using your hand shaped like a claw, bring everything together into a lovely shaggy mess. Add the flour and turn the mixture out onto a lightly floured surface. Knead until smooth and elastic, about 5 minutes. Place the dough in a lightly oiled bowl, cover with plastic wrap and leave it to rest in the fridge for 30 minutes.

2. Roll out the dough on a lightly floured surface into a large rectangle, about 40 x 30 cm (16 x 12 inches). Arrange all of the butter in the centre. (I know it looks like a lot, and it is, but it's worth it.) Fold the dough edges over the butter to meet in the middle, as if you're making a dough envelope.
3. Turn the dough over so the seam is sitting underneath, then gently roll into a 40 x 30 cm (16 x 12 inch) rectangle again. Fold a third of the dough into the centre, then fold the other third over the top so that you have three layers of dough. Wrap in plastic and pop back in the fridge for 20 minutes. Take out, reroll and return to the fridge for another 20 minutes. Repeat the rolling and chilling once more.
4. Line a large baking tray with baking paper. Gently roll out the pastry into a 48 x 36 cm (19 x 14 1/4 inch) rectangle and cut this into 12 cm (4 1/2 inch) squares. Place a dollop of jam in the centre of one pastry square, fold the edges over to make a little parcel and place on the tray. Repeat with the remaining pastry squares. Let the pastries rest in a warm place for 20 minutes. Meanwhile, preheat the oven to 220°C (425°F).
5. Whisk the egg and cream together to make an egg wash. Brush over the pastries, sprinkle with a little extra sugar and bake for 15 minutes or until golden brown.



"Suppliers of bread to the Carcoar Show BBQ"



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