

VAS Ltd COMPETITIONS - single entrants only

The winners in Classes 1 & 2 will be eligible to represent the Whittlesea Agricultural Society at the Group Final of the CENTRAL AND UPPER GOULBURN GROUP in 2019. (Date to be notified)

CLASS 1 ONLY - Single Entrants Only

VAS Ltd SENIOR RICH FRUIT CAKE COMPETITION - Sponsored by McKenzies



At State Level (Melbourne Show September) prizes are: 1st Prize - \$200 & Trophy, 2nd Prize - \$100 & 3rd Prize - \$50

Rules and Regulations 1. The fruit cake competitions follow the show-group-state level of competition

2. An exhibitor having won at a Show, will bake another cake for entry in the Group Final; the winner will then be required to bake a further cake for the State Final.

3. Exhibitors are to follow the recipe and specifications below.

4. An exhibitor having won at show/field day level is not eligible to enter any other show/field day until after the Group judging, when, if not the winning entry, can compete further.

5. An exhibitor is only eligible to represent one Group in the State Final.

6. Each cake entered must be the bona fide work of the exhibitor.

7. If for any reason a winner is unable to compete at Group or State Final level, then the second placegetter is eligible to compete.

Here's what you need: SQUARE TIN 20CM

250g sultanas	1/3 cup sherry or brandy	250g butter
250g chopped raisins	250g plain flour	250g soft brown sugar
250g currants	60g self-raising flour	4 large eggs
125g chopped mixed peel	¼ teaspoon grated nutmeg	½ teaspoon almond essence
90g chopped glace cherries	½ teaspoon ground ginger	½ teaspoon vanilla essence OR
90g chopped blanched almonds	½ teaspoon ground cloves	½ teaspoon lemon essence OR finely grated lemon rind

Here's what you do:

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. 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.

3. Place the mixture in a square tin no larger than 20cm square, straight sided, square cornered tin and bake in a slow oven for approximately 3½-4 hours. Allow the cake to cool in the tin.

CLASS 2 ONLY - Single Entrants Only

VAS Ltd CARROT CAKE COMPETITION - Sponsored by Rocky Lamattina & Sons



At State Level (VAS Ltd Convention July) prizes are: 1st Prize - \$250 & Trophy, 2nd prize - \$100 & 3rd Prize - \$50.

Rules and Regulations 1. The carrot cake competitions follow the show-group-state level of competition.

2. An exhibitor having won at a Show, will bake another cake for entry in the Group Final; the winner will then be required to bake a further cake for the State Final.

3. Exhibitors are to follow the recipe and specifications (listed below).

4. An exhibitor having won at show/field day level is not eligible to enter any other show/field day until after the Group judging, when, if not the winning entry, can compete further.

5. An exhibitor is only eligible to represent one Group in the State Final.

6. Each cake entered must be the bona fide work of the exhibitor.

7. If for any reason a winner is unable to compete at Group or State Final level, then the second placegetter is eligible to compete

Open to carrot cake enthusiasts everywhere. Competitors to only use the recipe below. PLEASE NOTE: The glaze has been removed from this recipe.

Ingredients

375 g Plain Flour	2 tsp Baking Powder	1 ½ tsp bicarb soda
2 tsp ground cinnamon	½ tsp ground nutmeg	½ tsp allspice
2 tsp salt	345 g castor sugar	375 ml vegetable oil
4 eggs	3 medium carrots grated (350 grams)	180 g pecans chopped
220g tin crushed pineapple, drained		

Steps

1. Preheat the oven to 180C (160C fan), Grease a 20cm (8") round cake tin and line with baking paper.

2. Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, then add to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans. Mix to form a smooth batter and pour into the cake tin.

3. Bake for approximately 90-100 minutes.

4. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

GROUP Q: COOKERY**Steward:** Judy Munro, ph 9408 1341**Assistants:** Alyssa Richardson, Jill Glover, Laurell Cockerell**ENTRIES CLOSE SATURDAY 13TH OCTOBER 2018 AT 4PM****PLEASE NOTE: NO LATE ENTRIES WILL BE ACCEPTED**

All exhibits must be home-made by exhibitor and cooked in a domestic oven.

Cook in round or square tin or as per instructions in schedule, not in a ring tin. No packet cakes. Exhibits must be presented on white paper plates & doilies available at show.**MOST SUCCESSFUL EXHIBITOR AWARD** - \$25 and a Society Rosette will be awarded to the exhibitor obtaining the highest number of points in this section.

Points will be awarded: 1st - 3 points; 2nd - 2 points, 3rd - 1 point

SPONSORED BY:

KEITH L. & JOAN HALL	\$160
CHAMPIONS IGA WHITTLESEA	\$100
THE COCHAUD FAMILY	\$100
PAINT SPOT, BUNDOORA	\$55
MARIAN & GRANT COLWELL	\$50
CRAFTY LADIES	\$50
SOUTH MORANG NIGHT OWLS CWA	\$35
JUMBUNNA CWA NIGHT BRANCH - OVERALL BEST SCONES	\$20

**CHAMPIONS IGA BEST CAKE AWARD - SPONSORED BY CHAMPIONS IGA - WHITTLESEA
\$100 AWARDED TO THE WINNER OF THE BEST OVERALL EXHIBIT IN GROUP Q.****GENERAL CLASSES****ENTRY FEES: \$2.00 per entry (inc GST)**

Class No

		PRIZES		
		1st	2nd	3rd
1.	VAS Ltd - Senior Rich Fruit Cake Competition			
	Group Qualifier at Final in 2018 (pg97) single entrant only	\$15	\$6	\$4
2.	VAS Ltd Carrot Cake Competition - Group Qualifier at Final in 2019 (pg97)	\$15	\$6	\$4
3.	Plum Pudding cooked in basin presented on paper plate	\$7	\$5	\$3
4.	Plain Sponge made in 2 tins (both to be submitted) 4 eggs. No filling, no icing##	\$7	\$5	\$3
5.	Plain Cake	\$5	\$3	\$2
6.	Sponge Gingerfluff made in 2 tins (both to be submitted) 4 eggs. No filling, no icing	\$5	\$3	\$2
7.	Swiss Roll (no cut ends) filled with raspberry jam	\$5	\$3	\$2
8.	Boiled Fruit Cake	\$5	\$3	\$2
9.	Orange Cake (iced) approx. 24cmx10cm oblong tin	\$5	\$3	\$2
10.	Fruit and/or nut loaf made in cylinder	\$5	\$3	\$2
11.	Tea cake topped with cinnamon and sugar - no fruit	\$5	\$3	\$2
12.	Banana cake, uniced	\$5	\$3	\$2
13.	Chocolate cake, iced	\$5	\$3	\$2
14.	Marble cake, uniced	\$5	\$3	\$2
15.	Plate of 4 Scones, plain##	\$5	\$3	\$2
16.	Plate of 4 Fruit Scones	\$5	\$3	\$2
17.	Plate of 4 Savoury Scones	\$5	\$3	\$2
18.	Plate of 4 Cup Cakes, uniced	\$5	\$3	\$2
19.	Plate of 4 Anzac Biscuits	\$5	\$3	\$2
20.	Lamingtons, 4 pieces, 5cm cubed		\$5	\$3
	\$2			
21.	Home-made biscuits, 2 varieties, 2 of each	\$5	\$3	\$2
22.	Fancy joined or filled biscuits, 2 varieties, 2 of each	\$5	\$3	\$2
23.	Uncooked slice, 2 varieties, 2 pieces of each, no larger than 6cm x 3½ cm	\$5	\$3	\$2

##Eligible for Group Final at Seymour in April 2019

24. Muffins, 4 savoury, please state flavour	\$5	\$3	\$2
25. Muffins, 4 sweet, please state flavour	\$5	\$3	\$2
26. Cooked Slice, 2 varieties, 2 pieces of each, no larger than 6cm x 3½ cm	\$5	\$3	\$2
27. Gluten Free cake or slice	\$5	\$3	\$2
28. Sausage Rolls (4)	\$5	\$3	\$2
29. Sponge made by a Gentleman	\$5	\$3	\$2
30. Plate of 4 Meringues	\$5	\$3	\$2
31. 4 pieces of Shortbread	\$5	\$3	\$2
32. Plate of 4 Jam tarts	\$5	\$3	\$2
33. Jam Drops, 4 pieces	\$5	\$3	\$2
34. Cake made by a Gentleman, any variety excluding sponge	\$5	\$3	\$2

COOKERY - Secondary School Students - (Not eligible for Primary School Section)

MOST SUCCESSFUL EXHIBITOR AWARD - A Society Rosette and \$15 will be awarded to the exhibitor obtaining the **highest number of points** in this section, donated by **SOUTH MORANG NIGHT OWLS CWA in memory of Mrs Bev Gurney.**

Class No - \$1.00 each entry

	PRIZES		
	1st	2nd	3rd
35. VAS Ltd. Junior Boiled Fruit Cake Competition - single entrant only			
Fruit Cake conditions as Class 1, winner to compete at Central & Upper Goulburn			
Group Final Fruit Cake Recipe listed at end of cookery section to be used (see pg 100)	\$11	\$6	\$4
36. VAS Ltd Carrot & Date Muffins (see pg 100) - single entrant only	\$11	\$6	\$4
37. Five Plain Scones	\$4	\$3	\$2
38. Five Cup Cakes (not iced)	\$4	\$3	\$2
39. Cooked Slice (5 pieces) one variety	\$4	\$3	\$2
40. Chocolate Cake (not iced)	\$4	\$3	\$2
41. Uncooked Slice (5 pieces 1 variety)	\$4	\$3	\$2
42. ANZAC Biscuits (5 pieces)	\$4	\$3	\$2
43. Muffins (5 of any recipe)	\$4	\$3	\$2
44. 4 plain scones - 14 years and under##	\$4	\$3	\$2

##Eligible for Group Final at Seymour in April 2019

COOKERY - Primary School Students - (Not eligible for Secondary School Section)

MOST SUCCESSFUL EXHIBITOR AWARD

MOST SUCCESSFUL EXHIBITOR AWARD - A Society Rosette and \$15 will be awarded to the exhibitor obtaining the **highest number of points** in this section, donated by **BLAIR SANDERSON.**

45. Five Cup Cakes. Not iced	\$4	\$3	\$2
46. Five Drop Scones or Pikelets	\$4	\$3	\$2
47. Two Gingerbread persons	\$4	\$3	\$2
48. Uncooked Slice (5 pieces) one variety	\$4	\$3	\$2
49. Five Scones	\$4	\$3	\$2
50. Chocolate Cake (iced)	\$4	\$3	\$2
51. Muffins (5 of any recipe)	\$4	\$3	\$2
52. Edible Necklace	\$4	\$3	\$2
Under 7 Years			
53. Uncooked slice (5 pieces) one variety	\$4	\$3	\$2
54. Chocolate Crackles (5 not decorated)	\$4	\$3	\$2
55. Edible Necklace	\$4	\$3	\$2

(NOTE: JUNIOR DECORATED CAKE CLASSES LOCATED ON PAGE 103)

CLASS 35 - VAS LTD. JUNIOR BOILED FRUIT CAKE - COMPETITION - single entrants only
- Proudly sponsored by McKenzie's

A competition for junior cake bakers under 18 years of age on the day of their local show/field day.
 Round Cake Tin 20cm or 8 inches

Prizes at State Level (Melbourne Show September) are: 1st Prize - \$200 plus trophy, 2nd Prize - \$100 & 3rd Prize - \$50

Rules and Regulations 1. The fruit cake competitions follow the show-group-state level of competition

2. An exhibitor having won at a Show, will bake another cake for entry in the Group Final; the winner will then be required to bake a further cake for the State Final.

3. Exhibitors are to follow the recipe and specifications below.

4. An exhibitor having won at show/field day level is not eligible to enter any other show/field day until after the Group judging, when, if not the winning entry, can compete further.

5. An exhibitor is only eligible to represent one Group in the State Final.

6. Each cake entered must be the bona fide work of the exhibitor.

7. If for any reason a winner is unable to compete at Group or State Final level, then the second placegetter is eligible to compete.



INGREDIENTS

375g (12oz) mixed fruit	2 eggs, lightly beaten
3/4 cup brown sugar	2 tablespoons marmalade
1 teaspoon mixed spice	1 cup self-raising flour
1/2 cup water	1 cup plain flour
125g butter	1/4 teaspoon salt
1/2 teaspoon bicarbonate soda	1/2 cup sherry

METHOD

1. Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.
2. Simmer gently for 3 minutes, then remove from stove, add bicarbonate soda and allow to cool
3. Add the sherry, eggs and marmalade, mixing well.
4. Fold in the sifted dry ingredients then place in a greased and lined 20cm round cake tin.
5. Bake in a moderately slow oven for 1.5 hours or until cooked when tested

CLASS 36 - VAS LTD. JUNIOR CARROT & DATE MUFFINS - COMPETITION - single entrants only
- Proudly sponsored by Rocky Lamattina & Sons

Prizes at State Level (VAS Ltd Convention July) are: 1st Prize - \$250 plus trophy, 2nd Prize - \$100 & 3rd Prize - \$50

A competition for junior cake bakers under 18 years of age on the day of their local Show/Field day.

INGREDIENTS - Entries to include 4 muffins per plate

2 1/2 cups self-raising flour	1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg	1 cup brown sugar (firmly packed)
1/3 cup chopped pitted dates	1 cup coarsely grated carrot
1 tablespoon orange marmalade	1 cup canola oil
2 eggs, lightly beaten	3/4 cup orange juice
1 cup reduced fat milk	Icing sugar for dusting



METHOD

1. Heat oven to 190°C (moderately hot)
2. Line a 12 hole muffin pan with Round Paper Muffin Cases.
 Classic White Muffin Cases Size (35mm height x 90mm wide x 50mm base).
3. Sift dry ingredients into a large bowl; stir in dates & carrots. Then add the combined marmalade, oil, eggs, juice and milk. Mix until just combined.
4. Spoon mixture evenly into Muffin paper cases in muffin pan.
5. Cook for 20 minutes. To test if muffins are cooked insert cake skewer. If it comes out clean the muffins are ready.
6. Stand muffins in pan for 5 minutes before removing to cool.