

*Cookery Section of the 131st  
Annual Donald Show proudly  
sponsored by  
Kooka's Country Cookies.*

Sunraysia Highway

DONALD

54971763





# CLASS O. COOKERY



**Stewards: Marg McLeod, Brenda Brennan, Ev Adams, Di Gallagher, Kaye Wyllie, Elaine McEwen**

*No Packet Cakes, no Ring Tins - use round or square tins approx. 20 cm.*

**EXHIBITS TO BE COVERED BY LARGE OVEN BAGS OR CLEAR PLASTIC BAG. NO GLAD WRAP. NO PAPER PLATES - PLEASE USE PLASTIC OR CHINA. PLEASE KEEP PLATE SIZE TO 25cm MAX.**

**1-VAS Ltd Rich Fruit Cake Competition.**

### **Rich Fruit Cake Recipe**

#### **Here's what you need:**

250g. (8oz.) Sultanas, 250 g. (8 oz.) chopped seeded raisins, 250 g. (8 oz.) currants, 125 g. (4 oz.) chopped mixed peel, 90 g. (3 oz.) chopped red glace cherries, 90 g. (3 oz.) chopped blanched almonds, 1/3 cup sherry or brandy, 250 g. (8 oz.) plain flour, 60 g. (2 oz.) self raising flour, 1/4 teaspoon ground nutmeg, 1/2 teaspoon ground ginger, 1/2 teaspoon ground cloves, 250 g. (8 oz.) butter, 250 g. (8 oz.) soft brown sugar, 1/2 teaspoon lemon essence OR finely grated lemon rind, 1/2 teaspoon almond essence, 1/2 teaspoon vanilla essence, 4 large eggs.

#### **Here's what you do:**

Method: Mix together all the fruit and nuts and sprinkle with the sherry or brandy.

Cover and leave for at least 1 hour, preferably over night. Sift together the flour 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. Place the mixture into a prepared tin 20 cm (8 inches) and bake in a slow oven for approximately 3 1/2 to 4 hours. Allow the cake to cool in the tin.

*Note: To ensure uniformity and depending upon the size, it is suggested the raisins be snipped into 2 or 3 pieces; cherries 4-6 pieces and almonds crosswise into 3-4 pieces. **New regulation this year: cake to be baked in a SQUARE tin no more than***

**20cm.**

First Prize Local Show \$18. WASA

Competition. First \$2. VAS Ltd. 1st \$55 plus Plaque, 2nd \$30 donated by Sunbeam Foods.

Regulations: An exhibitor having won at a Show, is not required to bake another cake for entry in the Group Final; the winner will however, be required to bake a further cake for the State Final at the next Royal Melbourne Show. For other Regulations see VAS Ltd regulations.

**2-Homemade Fruit Cake** (own recipe, 26cm square tin). First \$4, second \$2.


**3-Boiled Plum Pudding** (in cloth). Own recipe: Cloth removed. No smaller than one litre. (WASA Competition). First \$4, second \$2.

**4-Steamed Plum Pudding.** No smaller than one litre. First \$4, second \$2. (WASA competition).


**5-A Decorated Plaque** to suit a 26cm cake (WASA Competition.) First \$5, second \$2.50.

**6-Decorated Cake**, one tier, novice (not previously won 1st. prize). First \$5, second \$2.50

**Clark Wool**



39 HAMMILL ST., DONALD  
PHONE 5497 1003



**CommonwealthBank**

**49 Woods St. Donald**



# CLASS O. COOKERY



7-Chelsea Bun

## Chelsea Bun Recipe

### Ingredients

1½ cups SR Flour, 1 cup full cream milk powder, 1 cup water, 1/3 cup brown sugar, 1 teaspoon cinnamon, ¼ teaspoon salt, 45 gms butter, 60 gms extra butter, 1½ cups mixed fruit, ½ cup mixed nuts

### Method

Sift flour, salt and powder milk

Rub in butter

Mix to a firm dough with the water

Roll out to a 23cm by 30cm rectangle

Cream butter and sugar till light.

Spread over dough

Sprinkle with fruit, nuts and cinnamon.

Roll up, cut into 10 thick slices.

Pack into a greased 21cm tin.

Bake in oven for 30 mins at 190°C till golden brown.

### Glaze

### Ingredients

1 tablespoon water, 1 tablespoon gelatine, 1 tablespoon sugar

### Method

Heat all ingredients over low heat until sugar and gelatine have dissolved. Brush onto bun while both are still hot.

**8-Loaf of Wholemeal Bread, 50% Wholemeal Flour.** No manufactured dough allowed. To be baked prior to Show day.

**9-Loaf of White Bread** made in Bread Making Machine. (WASA Competition).

**10-Damper** (using Sunshine Instant Full Cream Milk Powder).

**11-Boiled Fruit Cake** - To be made using same recipe as Section 62. First \$4, second \$2.

**12-Sultana Cake.**

**13-Fruit and Nut Loaf.** (Made in Nut Loaf Tin).

**14-Plate of Six Plain Scones.**

**15-Six Savoury Scones.**

**16-Six Date Scones.**

**17-Ginger Cake** (iced).

**18-Banana Cake** (iced).

**19-Orange Cake**, iced (in orange cake tin)

**20-Carrot Cake** (iced).

**21-Chocolate Cake** (iced).

**22-Plain Butter Cake.**

**23-Tea Cake.**

**24-Sponge Sandwich** (not iced).

**25-Chocolate Sponge** (not iced).

**26-Ginger Fluff** (not iced).

**27- Six Patty Cakes** (decorated)

**28-Six Pikelets**, plain.

**29-Six Meringues.**

**30- Pavlova** (unfilled)

**31-Plate of Cream Puffs** (not less than 4), without cream.

**32-Plate of Shortbread.**

**33-Four Lamingtons** (aprx 4 cm square).

**34-Plate of 6 Kisses**(jam centre,iced top)

**35-Four Sweet Muffins** - not iced or decorated. (no packet mixes).(WASA Competition).

**36- Six Pieces of Amy Johnson Cake.**

**37-Six Assorted Afternoon Tea Dainties.**

**38-Collection of Biscuits**, 3 varieties (two of each, not decorated).

**39-Four Forcer Biscuits**, 2 varieties, 2 of each.

**40-Four varieties of food** suitable for a children's party.

**41-Two varieties of Cooked Slice.** Two 5 cm x 2½ cm. pieces of each.

**42-Two varieties of Uncooked Slice.** Two 5 cm. x 2½ cm. pieces of each. (Jelly Slice not to be used)

**43-Afternoon Tea Tray** for one.

**44-Five Nutritious Foods** for a Lunch Box. (a) Bought Packet Food. (b) Home-made.

**Cool cakes on a tea towel placed over a wire rack to prevent marking.**



## JSA Independent

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# DONALD BINGO

## COMMITTEE



*Proud Sponsors 2011 Donald Show.*

*The Donald Bingo Committee were awarded Citizens of the Year in 2008 for the valuable contribution to the Community.*

*During the past 10 years the Donald Bingo committee has donated over \$100,000 back to organisations and community groups in the town! Help them by attending bingo, every Thursday at the Golf Club, eyes down at 8pm.*

*This year, thanks to the support from the Donald Bingo Committee, showgoers will be treated to:*



## The Urban Fairy Living Statue



*This enchanting living statue will puzzle the public at the Donald Show. The Urban Fairy captivates audiences with a cheeky wave or a slowly blown kiss!*

**AND**

## Eric The Red

**Whip Cracking Juggler -  
High Skill - High Danger -  
High Unicycle!**





# CLASS O. COOKERY



## JUNIOR SECTION

(16 years and under)

- 45-Six plain scones.
- 46-Six flavoured scones.
- 47-Six pikelets, plain.
- 48-Six small cakes, 1 variety (not iced).
- 49-Sponge Sandwich (not iced).
- 50-Plate of 6 biscuits, 2 varieties.
- 51-Meringues
- 52-Four Honey Joys-under 8 years.
- 53-Four Honey Joys-over 8 years.
- 54-Three Decorated Marie Biscuits (all decorations to be edible) -Boys Under 6 years .
- 55-Three Decorated Marie Biscuits (all decorations to be edible) - Girls Under 6 years.
- 56-Three Decorated Marie Biscuits (all decorations to be edible) -Boys 6 -16 years .
- 57-Three Decorated Marie Biscuits (all decorations to be edible) - Girls 6 -16 years.
- 58-Two varieties of Uncooked slice, 5 cm. x 2.5 cm., 3 pieces of each. (Jelly slice not recommended)
- 59-Decorated Sponge, top decorated, single tier. For children who have not previously won first prize. First \$1.50, second 80¢.
- 60-Packet Cake (flap attached, not iced). - Under 8 years.
- 61-Packet Cake (flap attached, not iced). - Over 8 years.
- 62- VAS Ltd BOILED FRUIT CAKE under 18 years.

## Ingredients

375 g (12 oz.) Mixed Fruit, ¾ cup brown sugar, 1 teaspoon mixed spice, ½ cup water, 125g (4 oz.) butter, ½ teaspoon bicarbonate of soda, ½ cup sherry, 2 eggs lightly beaten, 2 tablespoons marmalade, 1 cup self-raising flour, 1 cup plain four, ¼ teaspoon salt.

## 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, add bicarb soda, then remove 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 (8") round cake tin. 5. Bake in a moderately slow oven for 2¼ hours, or until cooked when tested. (Please refer to same regulations as Class O Section 1)

1st Prize Local Show \$15. 1st Prize WASA \$20. State Final: 1st Prize \$50 plus plaque, 2nd \$30, 3rd \$20.

## TROPHIES:

- HIGHEST AGGREGATE IN CLASS O (Kookas Country Cookies).
- BEST EXHIBIT IN CLASS O JUNIOR (Kookas Country Cookies).
- HIGHEST AGGREGATE IN CLASSES N AND O (excluding juniors), (donated by Kookas Country Cookies)

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