

HOME PRODUCE L

(Located in The Watts Pavilion)

Steward: Mrs Nicola Turner

EXHIBITORS PLEASE NOTE:

All Entries in Watts Pavilion are \$1.00 unless more than (3) three entries are made in any section within the Watts Pavilion (excluding Fleeces) – Fee is then 50 cents for each entry. Children's entries are FREE (16 years & under), prizes are award instead of money.

Entries must be in Pavilion **no later** than **8am Saturday 19th November 2011**. Entries may be collected from 4pm on Saturday 19th Nov 2011 – Show Day

All exhibitors must provide all plates. The Committee recommends the use of cardboard plates.

Scones must be made the day before the Show

Prizes – 1st \$2, 2nd \$1

Plus a chance to win C.W.A. Recipe Books donated by **Kyneton Country Women's Association**

- Class 1 Rich Fruit Cake Competition
(Refer below for recipe)
- Class 2 Junior Boiled Fruit Cake Competition (Under 18)
(Refer below for recipe)

Senior & Junior Local Show winners to be prepared to again compete at Group Level and if successful to again compete at State Level at Melbourne Show in 2012. A Competitor's entry can only win at one show in any one year. There will be no restriction on State winners entering the competition in subsequent years. This is a 1/2lb recipe and must be made in a square tin no more than 20cm, with a fresh cake to be made for each judging i.e. Local Show, Group, and State all from same recipe.

War Recipes

- Class 3 War Recipes – Savoury
- Class 4 War Recipes – Sweet
- Pull out those old war recipes and make the things our Veterans enjoyed. Please include your recipe for display with your entry

Australian Cooking

- Class 5 4 Egg Pavlova, undecorated
- Class 6 Lamingtons, 3
- Class 7 ANZAC Biscuits, 6
- Class 8 Apple Pie, made in a foil dish

Cakes

- Class 9 Decorated Special Occasion Cake
- Class 10 Decorated Gingerbread House
- Class 11 Marble Cake, iced
- Class 12 Chocolate Cake, iced
- Class 13 A Packet Cake (please include Label of Box)
- Class 14 Carrot Cake
- Class 15 Banana Cake
- Class 16 Boiled Fruit Cake Personal Recipe
- Class 17 Plain Sponge 4 eggs (Unfilled & iced) **(Winner eligible to compete at Group Finals 2012 – See Secretary for details.)**

Muffins

- Class 18 3 Sweet Muffins
- Class 19 3 Savoury Muffins

Biscuits & Slices

- Class 20 Shortbread
- Class 21 Gingerbread People, decorated
- Class 22 Plate of uncooked slice, 3 varieties, 3 of each
- Class 23 Yo-Yo's, 4
- Class 24 Jam Tarts, 4
- Class 25 Vanilla Slice, 4

Scones

- Class 26 Plate of 4 Plain Scones **(Winner eligible to compete at Group Finals 2012 – See Secretary for details.)**
- Class 27 Plate of 4 Fruit Scones
- Class 28 Plate of 4 Savoury Scones

Other Treats

- Class 29 Rocky Road, 4
- Class 30 Selection of 6 Assorted pieces of Confectionary.
- Class 31 Family Favourites – show-off your favourite homemade cooking
Do you make the best Choc Chip Biscuits, or the perfect Apple
Dumpling, then here's the spot to show it off.

[A prize to the value of \\$10 donated by Mrs. Leonie Brown, will be won by the Exhibitor who obtains the more first prizes in classes 3-31](#)

CHILDREN'S SECTION (16 Years & Under)

Children 16 years and under are eligible to enter Classes 3 – 31, marking each class with the letter 'C' before the class number. Eg Gingerbread People would be Class C23. Please mark entry with the age of the exhibitor.

- Class 32 14 years & Under – 4 Decorated Patty Cakes*
- Class 33 14 years & Under – 4 Plain Scones*
- Class 34 Under 10 yrs – Decorated Teddy Bear Biscuit*

***Winners of Classes 44, 45 & 46 eligible to compete at Group Final 2012 – See Secretary for details.**

SUNBEAM FOODS
Fruit Cake Recipes

JUNIOR BOILED FRUIT CAKE RECIPE (Under 18 years)

375gm (12oz) Sunbeam Mixed Fruit	3/4 cup brown sugar
1 teaspoon mixed spice	1/2 cup water
125gm (4oz) butter	1/2 teaspoon bicarbonate of soda
1/2 cup sherry	2 eggs lightly beaten
2 tablespoons marmalade	1 cup self raising flour
1 cup plain flour	1/4 teaspoon salt

Here's what you do:

Place the Mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil, simmer gently for 3 minutes, then remove and add bicarb soda and allow to cool. Add the sherry, eggs and marmalade, mixing well. Fold in the sifted dry ingredients then place in a greased and lined square tin no more than 20cm. Bake in a moderately slow oven for 1 1/2 hours or until cooked when tested.

RICH FRUIT CAKE RECIPE

Here's what you need:

250g (8oz) Sultanas	250g (8oz) Butter
250g (8oz) Chopped Raisins	250g (8oz) Soft Brown Sugar
250g (8oz) Currants	1/2 Teaspoon Almond Essence
250g (8oz) Plain Flour	1/3 Cup of Sherry or Brandy
90g (3oz) Chopped blanched Almonds	60g (2oz) Self Raising Flour
1/2 Teaspoon Lemon Essence or finely grated Lemon Rind	1/4 Teaspoon Grated Nutmeg
90g (3oz) Chopped Red Glace Cherries	1/2 Teaspoon ground Ginger
1/2 Teaspoon Ground Cloves	4 Large Eggs
	1/2 Teaspoon Vanilla Essence
	125g Mixed Peel, chopped

Here's what you do:

Mix together all the fruits and nuts and sprinkle with the Sherry or Brandy.

Cover and leave for at least 1 hour, but preferable overnight.

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.

Place the mixture into a prepared square tin no more than 20cm and bake in a slow oven for approximately 3 1/2 - 4 hours. Allow the cake to cool in tin.

NOTE: To ensure uniformity and depending upon the size it is suggested the Raisins be snipped into 2 or more pieces: cherries into 4-6 pieces and almonds Crosswise into 3-4 pieces.