

# HOME PRODUCE

Proudly Sponsored by Piper Street Food Co

Steward: Nicola Turner 0458 109 337

- All exhibits must be on WHITE paper plates.
- Professionals are not eligible to enter any class.
- Entry Fees: \$1 per items for all classes except Junior classes (360 – 395) which are free.
- All entry tickets must be attached to the item.
- Entry forms must be submitted online or in person by 6.30pm Tuesday 14<sup>th</sup> November 2023. For opening hours of the Show Office please refer to the website.
- Entries must be delivered to the Watts Pavilion, Kyneton Showgrounds before 9.30am Thursday 16<sup>th</sup> November 2023. **NO LATE ENTRIES WILL BE ACCEPTED.**
- All exhibits must remain on display until 4pm Saturday 18<sup>th</sup> November 2023
- Exhibits must be collected between 4.15pm – 6.30pm Saturday 18<sup>th</sup> November 2023 or between 10am – 2pm Sunday 19<sup>th</sup> November 2023. Please bring your entry receipt for collection.
- Any exhibits not collected by 2pm Sunday 19<sup>th</sup> November 2023 will be thoughtfully disposed of.
- For General Regulations for all entries in the 2023 Kyneton Agricultural Show please refer to the website.

Aggregate Prize donated by Piper Street Food Co.

This prize will be awarded to the exhibitor with the greatest number of total points in Home Produce classes 301 – 358. 1<sup>st</sup> prize = 2 points, 2<sup>nd</sup> prize = 1 point

Some lucky exhibitors will also win a **CWA Recipe Book** donated by **The Kyneton CWA**

## VAS (Victorian Agricultural Shows) CLASSES - ADULT

*Winners of classes 301 – 302 are eligible to compete at Group Final 2024. Please refer to each class for rules and regulations.*

Class 301      **VAS Rich Fruit Cake Competition**

### **Rules and Regulations**

1. The entrant must follow the recipe and specifications provided. Please refer below for VAS recipe.
2. Each cake entered must be the bona fide work of the exhibitor.
3. **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
4. The Rich Fruit Cake competition follows the three levels of competition: Show Level, Group Level and State Level.
5. An exhibitor having won at their local Show will bake another cake for the 2024 Group Final and then the winner of the Group Final will bake another cake for the State Final at the 2024 Melbourne Royal Show.

6. An exhibitor having won at Show Level is not eligible to enter the VAS Rich Fruit Cake Competition at any other show until after the Group Final judging.
7. An exhibitor is only eligible to represent one Group in the State Final.
8. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

### **RECIPE - VAS Rich Fruit Cake Competition**

#### ***Ingredients – Preferred 100% Australian Grown Produce***

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

#### ***Method***

Cut the fruit & almonds into 3-4 pieces and 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. 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, and 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 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 302 VAS Carrot Cake Competition**

#### **Rules and Regulations**

1. The entrant must follow the recipe and specifications provided. Please refer below for VAS recipe.
2. Each cake entered must be the bona fide work of the exhibitor.
3. **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
4. The Carrot Cake competition follows the three levels of competition: Show Level, Group Level and State Level.
5. An exhibitor having won at their local Show will bake another cake for the 2024 Group Final and then the winner of the Group Final will bake another cake for the State Final at the 2024 Melbourne Royal Show.
6. An exhibitor having won at Show Level is not eligible to enter the VAS Carrot Cake Competition at any other show until after the Group Final judging.
7. An exhibitor is only eligible to represent one Group in the State Final.
8. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

## **RECIPE - VAS Carrot Cake Competition**

### ***Ingredients***

- 375g plain flour
- 1 ½ tsp bicarb soda
- ½ tsp ground nutmeg
- 2tsp salt
- 375ml vegetable oil
- 3 medium carrots, grated (350 grams)
- 180g pecan nuts coarsely crushed
- 2tsp baking powder
- 2tsp ground cinnamon
- ½ tsp allspice
- 345g castor sugar
- 4 eggs
- 220g tin crushed pineapple, drained

### ***Method***

1. Preheat the oven to 180C (160C fan), Grease a 23cm (9 inch) 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.
- 

## **COOKING – ADULTS**

**2 x Best Exhibit Sashes awarded to classes 303 – 352**

## **FEATURE INGREDIENT - GINGER**

Class 303      Anything made with Ginger – 1<sup>st</sup> prize donated by **Piper Street Food Co.**

## **MUFFINS**

Class 305      Savory Muffins, plate of 3

Class 306      Sweet Muffins, plate of 3

## **BREAD MAKING**

Class 310      Machine Bread, any variety – 1<sup>st</sup> prize donated by **Grist Artisan Bakers**

Class 311      Homemade Bread, any variety – 1<sup>st</sup> prize donated by **Grist Artisan Bakers**

## AUSTRALIAN COOKING

- Class 315 4 Egg Pavlova, undecorated
- Class 316 Lamingtons, plate of 3 approximately 5cms square
- Class 317 ANZAC Biscuits, plate of 6
- Class 318 Decorated Gingerbread House
- Class 319 A Packet Cake, please include label of box
- Class 320 Banana Cake, un-iced
- Class 321 Fruit Cake – your own recipe
- Class 322 Marble Cake, iced
- Class 323 Plain sponge, 4 eggs, unfilled & un-iced – **winner eligible to compete at the Group Final in 2024**

## CHOCOLATE

- Class 330 Chocolate Cake, iced top only
- Class 331 Chocolate Brownie, plate of 4 pieces
- Class 332 Rocky Road, plate of 4 pieces
- Class 333 Chocolate Chip Cookies
- Class 334 Any other chocolate recipe

## BISCUITS & SLICES

- Class 335 Shortbreads, plate of 4 – winner awarded the **Arnold Jenkins Memorial Ribbon**
- Class 336 Plate of Uncooked Slice, 3 varieties, 3 pieces of each
- Class 337 Yo-Yos, plate of 4 approximately 4cms round

## SCONES

**All scones must be made on Wednesday 15<sup>th</sup> November 2023**

- Class 340 Plain Scones, plate of 4 – **winner eligible to compete at the Group Final in 2024**
- Class 341 Sultana Fruit Scones, plate of 4
- Class 342 Cheese & Chive Scones, plate of 4

## OTHER TREATS

Class 345      Family Favourites, show off your favourite homemade cooking

## SPECIALISED SECTION

Class 346      Gluten Free Sweet

Class 347      Vegan Sweet

## SALAMI

Class 348      Homemade, any variety

## DECORATED CAKES

**Maximum size 40cm diameter & 40cm high. Cakes may be polystyrene.**

Class 350      Decorated Cup Cake, plate of 3

Class 351      Decorated Special Occasion Cake

Class 352      Open Class, carved novelty theme/figurine, open to imagination

## YOUNG ADULTS COOKING: 18 – 25 YEARS

**Best Exhibit Sash awarded to classes 355 – 358**

Class 355      Cooked Slice, 1 variety, 3 pieces

Class 356      Sultana Cake

Class 357      Tea Cake, any variety

Class 358      Family Favourite, show off your favourite homemade cooking

## VAS (Victorian Agricultural Shows) CLASSES - JUNIOR

*Winners of classes 360 – 361 are eligible to compete at Group Final 2024. Please refer to each class for rules and regulations.*

### Class 360 VAS Junior Boiled Fruit Cake Competition (17 years & under)

#### Rules and Regulations

1. The entrant must follow the recipe and specifications provided. Please refer below for VAS recipe.
2. The entrant must be under 18 years on the day of their Local Show.
3. Each cake entered must be the bona fide work of the exhibitor.
4. **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
5. The Junior Boiled Fruit Cake competition follows the three levels of competition: Show Level, Group Level and State Level.
6. An exhibitor having won at their local Show will bake another cake for the 2024 Group Final and then the winner of the Group Final will bake another cake for the State Final at the 2024 Melbourne Royal Show.
7. An exhibitor having won at Show Level is not eligible to enter the VAS Junior Boiled Fruit Cake Competition at any other show until after the Group Final judging.
8. An exhibitor is only eligible to represent one Group in the State Final.
9. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

#### RECIPE - VAS Junior Boiled Fruit Cake Competition

##### *Ingredients – Preferred 100% Australian Grown Produce*

- 375g mixed fruit
- 1 teaspoon mixed spice
- 125g butter
- ½ cup sherry
- 2 tablespoons marmalade
- 1 cup plain flour
- ¾ cup brown sugar
- ½ cup water
- ½ teaspoon bicarbonate soda
- 2 eggs, lightly beaten
- 1 cup self-raising flour
- ¼ teaspoon salt

#### **Method**

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 from stove, add bicarbonate 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 **20cm round cake tin**.

Bake in a moderately slow oven for 1.5 hours or until cooked when tested.

---

### Class 361 VAS Junior Carrot & Date Muffins Competition (17 years & under)

#### Rules and Regulations

1. The entrant must follow the recipe and specifications provided. Please refer below for VAS recipe.
2. Each cake entered must be the bona fide work of the exhibitor.

3. **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
4. The Junior Carrot & Date Muffins competition follows the three levels of competition: Show Level, Group Level and State Level.
5. An exhibitor having won at their local Show will bake another set of muffins for the 2024 Group Final and then the winner of the Group Final will bake another set of muffins for the State Final at the 2024 Melbourne Royal Show.
6. An exhibitor having won at Show Level is not eligible to enter the VAS Junior Carrot & Date Muffins Competition at any other show until after the Group Final judging.
7. An exhibitor is only eligible to represent one Group in the State Final.
8. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

### **RECIPE - VAS Junior Carrot & Date Muffins Competition**

#### ***Ingredients***

- 2 ½ cups self-raising flour
- ¼ tsp ground nutmeg
- 1/3 cup chopped pitted dates
- 1 tbsp orange marmalade
- 2 eggs, lightly beaten
- 1 cup reduced fat milk
- 1 tsp ground cinnamon
- 1 cup brown sugar (firmly packed)
- 1 cup coarsely grated carrot
- 1 cup canola oil
- ¾ cup orange juice

#### ***Method***

1. Pre-heat oven to 190C (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 and 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.
7. Show Entries: Four (4) muffins per paper plate.

## **JUNIOR COOKING**

**Best Junior Exhibit Sash awarded to classes 362 – 395**

### **TEDDY BEAR BISCUITS & PLAIN SCONES**

- Class 362      Decorated Teddy Bear Biscuits, 10 years & under – **winner eligible to compete at the Group Final in 2024**
- Class 363      4 Plain Scones, 14 years & under – **winner eligible to compete at the Group Final in 2024**

## DECORATED CAKES - JUNIOR

- Class 364 Decorated Cup Cakes/Muffins, plate of 3, 14 years & under – **winner eligible to compete at the Group Final in 2024**
- Class 365 Decorated Special Occasion Cake, maximum size 40cm diameter & 40cm high
- Class 366 Open Class, carved novelty theme/figurine, open to imagination

## 8 YEARS & UNDER

- Class 370 Decorated Gingerbread Person
- Class 371 A Packet Cake, please include label of box
- Class 372 Edible necklace
- Class 373 Family Favourites, open

## 9 – 12 YEARS

- Class 380 Chocolate Cake, iced top only
- Class 381 ANZAC Biscuits, plate of 4
- Class 382 Banana Cake, un-iced
- Class 383 A Packet Cake, please include label of box
- Class 384 Family Favourite, open

## 13 – 17 YEARS

- Class 390 Anything made with Lemon
- Class 391 Chocolate Brownies, plate of 4
- Class 392 Shortbread, plate of 4
- Class 394 A Packet Cake, please include label of box
- Class 395 Family Favourite, open



The Home of Traditional Cookery

- English Pork Pies • Cornish Pasties
- Picnics & Platters

**Open**  
Open Monday - Friday 10am-5pm  
Open Saturday 9am -2pm  
Closed Sundays

Shop 2/89A Piper St Kyneton  
5422 3553  
[www.piperstfoodco.com](http://www.piperstfoodco.com)

