

NOORAT Show

Saturday
18 November 2023

COOKING



Online entries
via Showday Online



www.nooratshow.org.au



HOMECRAFT

President: Anne Lawlor Ph. 0458 922 181 AH

Secretary: Kate McIntosh Ph. 0408 925 234 AH

ENTRY CLOSING DATES

Homecraft entries – Friday 3 November 2023

Flowers Only – Friday 10 November 2023

Creative Writing – Friday 20 October 2023

Exhibits and entry forms to be sent to:

Frances Bryant, 11 Kennas Lane, Glenormiston South 3265

Schools' Competition – Friday 20 October 2023

Exhibits and entry forms to be sent to:

Frances Bryant, 11 Kennas Lane, Glenormiston South 3265

Creative Writing and Schools' Competition manual entry forms can be downloaded from www.nooratshow.org.au

HOW TO ENTER

Please ensure that you have read this schedule thoroughly including the rules and regulations, conditions of entry and closing dates. Carefully select the classes in which you would like to enter. Please contact the Homecraft President if you are unsure of anything.

1. ENTRIES VIA SHOWDAY ONLINE

Enter via Showday Online (<https://showday.online/show/noorat>) and follow the links. It is secure, quick and easy. If you are entering online you are agreeing to the terms and conditions and the entry is accepted as signed.

If you are having trouble with the online entries, please contact the Chief Steward or the Secretary (0455 669 984).

2. ENTRY FEES

You must include payment for your entries in full at the time of entry. Please pay close attention to the entry fees listed at the beginning of each section as they can vary.

All entries (online and manual) will incur a \$3 processing fee.

Members \$1.50; Non-Members \$2.50 (unless otherwise stated)

Children's entries are FREE. No prizemoney (unless otherwise stated). Cards for 1st and 2nd.

Junior Sections: 16 years and under unless otherwise specified.

All children's work to be entered under their own names, unless entered as a school.

Gentlemen's entries are most welcome in all classes.

Maximum three (3) entries per person, per class.

LATE ENTRIES

Entries may be accepted until 11am on judging day but will incur late entry fees as follows: Adults \$3.00, Children \$2.00.

No entries will be accepted after 11am on judging day.

EXHIBIT DROP OFF

Where Friday is denoted without a date, it is the Friday of Judging Day (day before the Show).
The Homecrafts Pavilion will be open from 8.30am for delivery of exhibits.
All exhibits must reach the Homecrafts Pavilion by 11am Friday, and NO entries will be accepted after that time.

COLLECTION

ON SHOW DAY THE PAVILLION WILL BE CLOSED TO THE PUBLIC AT 4.00pm AND THE EXHIBITS MUST BE COLLECTED AFTER 4.30pm approximately.

All cooking not collected by 5pm will be disposed of.

Exhibits must not be handled while on exhibition.

Exhibits must not be removed without written permission of the Show Secretary.

Schools please note: A teacher, parent or nominated representative is to be responsible for collecting all school entries from the Homecraft Pavilion and Schools Pavilion on Show Day. Please ensure you have collected your exhibits prior to leaving the shed. All reasonable care will be taken but no responsibility.

JUDGING

Judging in all sections commences at 12 noon on Friday 17 November 2023.

Exhibits which do not comply with the conditions of entry may be withdrawn from judging.

Judges decision is final.

PRIZES

No prizemoney for 2nd place unless 3 or more entries in the class (unless otherwise stated.)

MSE SCHOOL GROUP AWARDS are for those entering as a school or group.

MSE AWARDS are for individual exhibitors and Open/Junior aggregates only.

(In the event of equal points for the Most Successful Exhibitor, cards not Rosettes will be awarded).

PRIZEMONEY

PLEASE NOTE: ALL PRIZEMONIES WILL BE PAID BY EFT AFTER THE EVENT.

PLEASE ENSURE YOU COMPLETE THE APPROPRIATE SECTIONS OF YOUR SHOWDAY ACCOUNT PRIOR TO ANY APPLICATIONS. DETAILS MUST BE PROVIDED OR ALTERNATE ARRANGEMENTS MADE OTHERWISE PRIZEMONEY WILL BE WITHHELD.

SPECIAL PRIZES - SHED AGGREGATES

Open Shed Aggregate Award: \$50.00 Kindly donated by Eve Black

Junior Shed Aggregate Award: \$25.00 Kindly donated by Anne Lawlor

Gentleman's Shed Aggregate Award: Les Morgan Memorial Award, \$20. Will be awarded to the Most Successful Gentleman Exhibitor over both Open and Junior Sections.

The Shed Aggregates are determined by the greatest number of points gained and are eligible to individual exhibitors only – 6 points for first, 4 points for second.

HOMECRAFT REGULATIONS

1. All entries must be the bona-fide work of the Exhibitor.
2. All classes in the Homecraft Pavilion are open to **AMATEURS ONLY**.
3. Exhibits are not to be advertised 'FOR SALE'.
4. All exhibits for judging must have been completed since the 2022 Show.
5. Entry fees will not be refunded.
6. Laundered and/or worn articles are not eligible for entry.
7. Section tickets must be firmly attached by safety pins or sewn where possible. No dressmaker's pins.
8. All Homecraft and Horticulture classes have an entry limit of three (3) entries per exhibitor.

HOMECRAFT JUDGING

9. No Exhibitor or spectator will be permitted in the Homecraft Pavilion during judging.
10. Stewards reserve the right to put wrongly entered articles in correct classes.
11. Stewards will divide classes into categories before judging if required.
12. No steward will be allowed to steward in a section if they have exhibit(s) in that section.

DEFINITIONS

13. An 'amateur' exhibitor is one who does/has not made their living from their craft. All work in the Homecraft Section must be the bona fide work of amateur exhibitors and, where applicable, must be new and not washed and must not have taken a prize at any previous show of this Society.
14. 'Beginner' is an entrant who has never exhibited at an Agricultural Show before.
15. A Garment is an article that can be fitted onto the body.
16. An Article – A Garment may be exhibited in a class calling for an article, but only garments can be exhibited in garment classes.

VAS LTD COMPETITION REGULATIONS

THESE REGULATIONS COVER THE VAS LTD EMBROIDERY, CROCHET, PATCHWORK, KNITTING, CROSS STITCH, SEWING AND PHOTOGRAPHY CLASSES.

17. Each exhibit entered must be the bona fide work of the Exhibitor.
18. 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.
19. All work is to have been completed in the last twelve (12) months prior to its entry at a local Show.
20. An exhibitor may represent only one Society at Group Level and one Group at State Level.
21. An exhibit may only win one Group Final in a show season, should the same article be entered again and found to have already won a Group Final in the same show season the Exhibitor must return the prizemoney and will be disqualified from exhibiting for 12 months.
22. The South Western Group winner of the current show season will compete as a finalist in the State Final at the 2024 Royal Melbourne Show.
23. An item having won a State Final is no longer eligible to compete in the competition.
24. If for any reason a winner is unable to compete at Group or State Final level then the second placegetter may be eligible to compete.

VAS LTD COOKERY & JUNIOR COOKERY CLASSES

25. The entrant must follow the recipe specifications provided.
26. Each cake entered must be the bona fide work of the Exhibitor.
27. VAS cookery competitions follow the three levels of competition: Show Level, Group Level and State Level.
28. An Exhibitor having won at their Local 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.
29. An Exhibitor having won at Show Level is not eligible to enter any other Show until after the Group Final judging.
30. An Exhibitor is only eligible to represent one Group in the State Final.
31. If for any reason a winner is unable to compete at Group or State Final Level then the second placegetter is eligible to compete.



***The Noorat Show gratefully acknowledges the following sponsors
in our Homecrafts Section:***

Eve Black

Kristy Morgan

Bruce Twaddle

Carolyn Lucas

Noorat Post Office

Heard Family

Anne Lawlor

Lucas Family

The Shed, Noorat

Reicha's Drapery

Crow's Foot Pottery

Leddy Family

Terang Co-op

Mt Noorat Hotel

Terang Newsagency

COOKERY

ENTRY FEE: Members \$1.50; Non-Members \$2.50

Limit of three (3) entries per Exhibitor, per class

ENTRIES CLOSE: Classes 5201 - 5271, Friday 3 November 2023

No entries accepted after 11am Friday, 17 November 2023.

PRIZES: 1st \$2.00; 2nd \$1.00 (unless otherwise stated)

All classes in the schedule are open to **AMATEUR** exhibitors only.

All exhibits must be guaranteed as homemade.

All cooking must be made prior to the date of judging.

All cooking must be on white paper or a white plastic plate.

Exhibitor's tickets must be securely fastened to the PLATE with staples or safety pins.

NO PACKET CAKES ALLOWED.

All weights and tin sizes are approximate.

All cooking not collected by 5pm will be disposed of.

Please read all regulations carefully.

VAS LTD OPEN COOKERY COMPETITIONS

REGULATIONS for VAS LTD COOKING COMPETITIONS (see page 7)

Class 5201 VAS Ltd Rich Fruit Cake Competition

Prize money: 1st \$15.00, 2nd \$5.00

The following recipe is compulsory for all entrants.

To be baked in a 20cm square, straight sided, square cornered tin



Here's what you need: (*Preferred 100% Australian Grown Produce*)

- 250g sultanas
- 250g chopped raisins
- 250g currants
- 125g chopped mixed peel
- 90g chopped red glace cherries
- 90g chopped blanched almonds
- 1/3 cup sherry or brandy
- 250g plain flour
- 60g self-raising flour
- 1/4 teaspoon grated nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 250g butter
- 250g 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:

Cut the fruit and almonds into 3-4 pieces and mix together all the fruits and nuts and sprinkle with 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 in to a prepared **20cm square, straight sided, square cornered tin** and bake in a slow oven for approximately 3 1/2 - 4 hours.

Allow the cake to cool in the tin.

Hot Tips for Exhibitors:

To ensure uniformity, and depending on the size, it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 or 6 pieces and almonds crosswise into 3 or 4 pieces.

A well-kept competition cake making secret: lay a tea towel over the cake rack before turning the cake out to prevent the imprint of the cake rack appearing on your competition cake.

Class 5202 VAS Ltd Carrot Cake Competition

VAS Carrot Cake Competitions proudly sponsored by *Rocky Lamattina & Sons*

Prize money: 1st \$15.00, 2nd \$5.00

Ingredients

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



Steps

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.

OPEN COOKERY

PRIZES: 1st \$2.00; 2nd \$1.00 (unless otherwise specified).

No second prize money, Classes 5203 - 5242 unless 3 or more in class.

Limit three (3) entries per Exhibitor, per class.

Class 5203 Boiled Fruit Cake

Class 5204 Gluten Free item of cooking, to be named

Class 5205 Three Varieties of Biscuits, 2 of each, rolled or forced

Class 5206 Three varieties of Biscuits, 2 of each, not rolled or forced

Class 5207 Four Plain Scones

Class 5208 Four Fruit Scones

Class 5209 Six Pikelets

Class 5210 Four Pieces of Homemade Chocolate

Class 5211 Small Jar of Toffee

Class 5212 Four Queen Cakes. Must have 5 currants on top

Class 5213 Four Decorated Cup Cakes

Class 5214 Swiss Roll, approx 500g

Class 5215 Sponge Sandwich, (plain, 4 eggs)

Class 5216 Sponge Sandwich, any other variety, eg Ginger, Chocolate

Class 5217 Four Yo Yo's,

Class 5218 Four Pieces of Uncooked Slice, one variety, to be cut in uniform 5cm pieces

Class 5219 Four Pieces of Cooked Slice, one variety, to be cut in uniform 5cm pieces
Class 5220 Four Pieces of Shortbread
Class 5221 Four Cream Puffs, no filling, to be baked on oven slide
Class 5222 Cake baked by Gentleman, any variety, not iced
Class 5223 Cake made with a vegetable, not iced
Class 5224 Cake made with Fruit (not orange), not iced
Class 5225 Orange cake, iced
Class 5226 Marble Cake, iced
Class 5227 Chocolate Cake, iced, not Mud
Class 5228 Teacake

Ingredients

- 60g butter
- 1/2 cup sugar
- 1 egg
- Pinch of salt
- 1 cup self-raising flour
- 1/2 cup of milk
- Cinnamon and sugar topping.

Class 5229 Nut Loaf

To be baked in regular nut loaf tin. Nuts to be chopped, no fruit.

Class 5230 Four Small Apple Cakes

Class 5231 Four Lamingtons (butter cake mixture)

Class 5232 Plum Pudding, boiled in cloth or steamed in basin

Class 5233 Decorated or Novel Decorated Cake

CDAV guidelines recommended www.cdav.com.au

June Porter Perpetual Shield sponsored by Eve Black

Prize of 1st \$30, 2nd \$20

Class 5234 Three Sweet Muffins

Class 5235 Three Savoury Muffins

Class 5236 Loaf of Homemade White Bread, not machine made

Class 5237 Loaf of Homemade Bread, any variety, not machine made

Class 5238 Loaf of Homemade White Bread, machine made

Class 5239 Loaf of Homemade Bread, any other variety, machine made

Class 5240 Any other Bread (named), eg fruit rolls, scrolls, etc

Class 5241 Four Sausage Rolls

Class 5242 Pasties (2)

MOST SUCCESSFUL EXHIBITOR (Classes 5233 - 5242)

\$25 has been kindly donated by Noorat Post Office

MOST SUCCESSFUL EXHIBITOR - OPEN COOKERY (Classes 5203 – 5242)

Late Jessie Twaddle Memorial Prize: \$25 and Rosette to be awarded for the greatest number of aggregate points

MOST SUCCESSFUL SCHOOL/GROUP - OPEN COOKERY (Classes 5203 - 5242)

Rosette and card

RESTRICTED CLASSES

ENTRY FREE

Special Development Schools, Cooina Day Centre, Mount View

Class 5243 Plate of 4 pieces of slice, 1 variety

Class 5244 Cake, iced, any variety

Class 5245 Plate of 4 pieces of an unbaked item

Class 5246 Plate of 4 decorated biscuits

JUNIOR COOKERY

ENTRY FREE

No prize money (unless otherwise stated)

Limit of three (3) entries per Exhibitor, per class

All children's work to be entered in their own name

ENTRIES CLOSE: Classes 5247 - 5271, Friday 3 November 2023

All cooking not collected by 5pm will be disposed of.

VAS LTD JUNIOR COOKERY COMPETITIONS

REGULATIONS for VAS LTD COOKING COMPETITIONS (see page 7)

Class 5247 VAS Ltd Junior Boiled Fruit Cake

Prizemoney: 1st \$5.00, 2nd \$3.00

NB As with Class 5201 & 5202 regulations, this Class is included in a State Competition with the winning exhibitor being eligible to compete at Group level to qualify for the State Final at the next Royal Melbourne Show.

Exhibitors must be under 18 years on the date of the local show.



Here's what you need: *Preferred 100% Australian Grown Produce*

- 375g mixed fruit
- 3/4 cup brown sugar
- 1 tspn mixed spice
- 1/2 cup water
- 125 g butter
- 1/2 teaspoons bicarbonate of soda
- 1/2 cup sherry
- 2 eggs, lightly beaten
- 2 tbsp marmalade
- 1 cup self-raising flour
- 1 cup plain flour
- 1/4 teaspoon of salt

Here's what you do:

1. Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to 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 greased and lined **20cm round cake tin**
5. Bake in moderately slow oven for 1.5 hours, or until cooked when tested.



Class 5248 VAS Ltd Carrot and Date Muffins

VAS Carrot Cake Competitions proudly sponsored by **Rocky Lamattina & Sons**

Prizemoney: 1st \$5.00, 2nd \$3.00

NB As with Class 5201 & 5202 regulations, this Class is included in a State Competition with the winning exhibitor being eligible to compete at Group level to qualify for the State Final at the next Royal Melbourne Show.

Exhibitors must be under 18 years on the date of the local show.

Ingredients:

- 2 ½ cups self-raising flour
- 1 tspn ground cinnamon
- 1/4 tspn ground nutmeg
- 1 cup brown sugar (firmly packed)
- 1/3 cup chopped pitted dates
- 1 cup coarsely grated carrot
- 1 tbsp orange marmalade
- 1 cup canola oil
- 2 eggs, lightly beaten
- 3/4 cup orange juice
- 1 cup reduced fat milk



Method:

1. 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 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 then turn out onto a wire rack to cool.
7. Show entries: Four (4) muffins per plate

JUNIOR COOKERY - 12 - 16 YEARS

ENTRY FREE

Limit of three (3) entries per Exhibitor, per class

ENTRIES CLOSE: Classes 5249 - 5271, Friday 3 November 2023

PRIZES: No prize money (unless otherwise stated)

All children's work to be entered in their own name

All cooking not collected by 5pm will be disposed of.

Class 5249 Plate of Slices, 2 varieties, 2 of each

Class 5250 Plate of Four Biscuits, 2 varieties, 2 of each

Class 5251 Four Plain Scones, unglazed

Class 5252 Four Sweet Muffins

Class 5253 Sponge Sandwich, unfilled

Class 5254 Carrot Cake, iced

Class 5255 Chocolate Cake, iced, not Mud

Class 5256 Decorated Cake, any variety

Class 5257 Novel Decorated Cake

Class 5258 Four Decorated Cup Cakes

Class 5259 Four Pikelets

Class 5260 Small Plate of 3 Honey Joys

Class 5261 Three pieces of Homemade Chocolate

Class 5262 Small Plate of Three Toffees - must use recipe below

Ingredients:

1 cup (220g) caster sugar

10g butter

2 tablespoons boiling water

2 tablespoons of vinegar

Method:

1. Stir sugar, butter, water and vinegar in a small saucepan over low heat until sugar dissolves. Bring to boil. Boil without stirring, about 10-15 mins or until a spoonful of the mixture crackles when dropped in cold water.
2. Pour very carefully into patty pan cases. Leave to set.

MOST SUCCESSFUL EXHIBITOR - JUNIOR COOKERY 12-16 years (Classes 5249 - 5262)

Rosette, \$5.00 kindly donated by the Lucas family

JUNIOR COOKERY - 11 YEARS & UNDER

ENTRY FREE

Limit of three (3) entries per Exhibitor, per class

ENTRIES CLOSE: Classes 5263 - 5271, Friday 3 November 2023

No prize money (unless otherwise stated)

All children's work to be entered in their own name

All cooking not collected by 5pm will be disposed of.

Class 5263 Plate of Four Biscuits, 2 varieties

Class 5264 Four Plain Scones, unglazed

Class 5265 Sponge Sandwich, unfilled

Class 5266 Chocolate Cake, iced, not Mud

Class 5267 Four Pikelets

Class 5268 Four Decorated Cup Cakes

Class 5269 Small Plate of 3 pieces of uncooked Slice

Class 5270 Small Plate of Fairy Bread. Can be in shapes

Class 5271 Decorated Gingerbread Man

MOST SUCCESSFUL EXHIBITOR - JUNIOR COOKERY 11 & under (Classes 5263 – 5271)

Rosette, \$5.00 donated by the Lucas family

MOST SUCCESSFUL SCHOOL/GROUP - JUNIOR COOKERY (Classes 5249 - 5271)

Rosette and card

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