

SECTION P4 - AGRICULTURAL SOCIETIES COUNCIL OF SA RICH FRUIT CAKE CHAMPIONSHIP

Sponsored by **SUNBEAM FOODS** and **ANGOVE FAMILY WINEMAKERS**

ALL ENTRIES TO:

The Secretary

Mount Barker District Show

PO Box 844, Mt. Barker, 5251

OR info@mountbarkerdistrictshow.org.au

CLOSING DATE: : 5 pm Friday 19th March 2021

JUDGING DATE: Sunday 21st March 2021 at Mt Barker Show Office

Judging will be filmed and available on Youtube or the Show website: www.mountbarkerdistrictshow.org.au

PHONE ENTRIES ACCEPTED

LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED

Central District Shows Association Semi-Final Conducted at Mt Barker Show 21st March

Winner eligible to compete in the State Final held at the Royal Adelaide Show 2021

Prizes: 1st \$ 250.00 2nd \$100.00 3rd \$50.00

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

Class P401 Rich Fruit Cake - FREE ENTRY: ONE ENTRY PER EXHIBITOR

(Only the recipe below to be used – Cake not to be iced)

INGREDIENTS:	METHOD:
250 g butter	<p>Chop fruits, mix together and soak in the sherry or brandy overnight. Sift together flour, baking powder and spice. Cream together butter and sugar. Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour and lastly the chopped nuts. Mix thoroughly. Place mixture in prepared square tin (approx. 19-22 cm in size). Bake in a slow oven for approximately 3-3½ hours.</p> <p>Note: <i>fruit should be cut to the size of currants.</i></p> <p>See: SA State Cookery Competitions - South Australian Country Shows (sacountryshows.com) for tips and information about points allocation</p>
250 g dark brown sugar	
6 eggs	
250 g sultanas	
250 g raisins	
200 g currants	
100 g dates	
60 g chopped red glace cherries	
60 g mixed peel	
60 g chopped almonds	
375 g plain flour	
1 tsp baking powder	
1 tsp mixed spice	

SECTION P5 - AGRICULTURAL SOCIETIES COUNCIL OF SA GENOA CAKE COMPETITION

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Entries to:

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Class P501 GENOA CAKE - FREE ENTRY: ONE ENTRY PER EXHIBITOR
PHONE ENTRIES ACCEPTED
LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED

Central District Shows Association Semi-Final Conducted at Mt Barker Show 21st March

Prizes: 1st \$50.00 2nd \$20.00 3rd \$10.00

Winner eligible to compete in the State Final held at the Royal Adelaide Show 2021

Prizes 1st \$ 200.00 2nd \$75.00 3rd \$ 40.00

Exhibitor's own recipe to be used

There is no restriction on the ingredients but as a general guideline the Genoa Cake should contain sultanas, currants, cherries and almonds.

Tips are available on [SA State Cookery Competitions - South Australian Country Shows \(sacountryshows.com\)](http://sacountryshows.com)

HINTS FOR ABOVE COMPETITIONS:

1. Cakes should be cooked evenly all over – top, bottom and sides should be of even colour. Points to be deducted for uneven cooking.
2. Cakes must be well cooked right through – no damp or soggy patches.
3. Fruit should be evenly distributed throughout cake.
4. Fruit should be moist and clean.
5. Cake should be of a good even shape.
6. Points to be deducted for – cake rack marks, burnt edges, pieces of paper or foil which were not removed properly from cake, marks on cake from careless removal of paper.
7. All cakes will be cut by the judge.
8. Points to be allocated as follows:

Appearance	20 points
Cooking	10 points
Texture	10 points
Flavour	10 points



SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

