

# **HOMEMADES – SECTION P**

## **OPEN**

**Chief Steward:** Holly Davies Ph: 0438 149 764

**Stewards:** Janet Jones, Heather McIntyre, Libby Williams, Narromine High School Students

### **RULES OF ENTRY**

- 1 \$1.00 per entry. (Maximum entry fee of \$20 per family) for entries submitted to the Showground Office prior to 5pm Thursday and entered at the same time.
- 2 \$2.00 per entry submitted on Show Friday.  
*No entries will be accepted after 9.30am on Show Friday. Judging commences 10am Friday.*
- 3 Exhibits that do not comply with the Schedule will not be judged nor will be eligible for a prize.
- 4 Exhibits on china plates will be disqualified  
Exhibits to be on SMALL disposable plates or boards.
- 5 USE OVEN BAGS TO COVER. No Glad Wrap or freezer bags please. Take care to avoid iced entries sticking to bag.
- 6 No ring tins.
- 7 Exhibits must be the work of the Exhibitor unless otherwise stated

Prizes: First: \$5.00, second \$3.00 unless otherwise stated

### **Biscuits & Slices**

- 1 Jam Drops, four
  - 2 Anzac Biscuits, four
  - 3 Cut Slice, four, uncooked
  - 4 Cut Slice, four, cooked
  - 5 Chocolate Brownies (squares), four
  - 6 Chocolate Chip Cookies, four
- Most Successful Exhibitor classes 1-6**

*Prize Donated by A.Stiff*

### **Country Cooking**

- 7 Pumpkin Scones, four
  - 8 Plain Scones, four *Prize donated by L. McCutcheon \$10*
  - 9 Rock Cakes, four
  - 10 Pikelets, four
  - 11 Patty Cakes, four, iced/decorated (in paper cases)
  - 12 Muffins, four, 7-9cms in diameter, No Topping/Icing
- Most Successful Exhibitor classes 7-12** *Prize Donated by CWA \$10*

### **Confectionery & Sweet Treats**

- 13 Rocky Road, four *Prize Donated by H. Davies \$10.00*
- 14 Meringues, four

- 15 Truffle Balls, four, any coating/any flavour  
Most Successful Exhibitor classes 13-15 *Prize \$10.00*

**Cakes for all Occasions**

**Please Note: Greatest dimension of cake not to exceed 23cms.**

- 16 Plain Butter Cake, iced on top only  
17 Banana Cake, iced on top only  
18 Chocolate Cake, iced on top only *Prize donated by B. Woods - \$10*  
19 Tea Cake, sugar and cinnamon on top  
20 Orange Cake, iced on top only  
21 Carrot Cake, iced on top only  
22 Honey Loaf *Prizes Donated by Narromine Fruit & Vegetables*

**Suggested Recipe - Honey Loaf**

125g butter

½ cup firmly packed brown sugar

1 cup honey

½ cup chopped dried apricots

1 1/3 cups coarsely grated carrots

2 cups plain flour

1 teaspoon carb soda

1 teaspoon allspice

1/3 cup milk

1 egg, lightly beaten

Grease a loaf tin and line base. Combine butter, sugar and honey in saucepan and melt over low heat until sugar is dissolved. Stir in apricots and carrots, stir well and cool for five minutes. Sift flour, soda and spice into a bowl and stir in remaining ingredients until just mixed. Pour into loaf tin. Cook in moderate oven, 160C for about 1 1/4 hours or until cooked when tested. Cover with foil if over-browning. Stand 5 minutes then turn out.

**Most Successful Exhibitor classes 16-22 *Prize Donated by J. Jones***

### Decorated Cakes and Sugar Art

- 23 Decorated edible Cake (Will not be cut during judging)  
24 Creative Sugar Art Item

**Most Successful Exhibitor classes 23-24 Prize Donated by H Davies**

### Bread/ Sourdough

- 25 White/ wholemeal loaf  
26 Sourdough loaf

**Most Successful Exhibitor classes 25-26 Prize Donated by H Davies**

### Master's Corner

- 27 **'Tart' of the Show** – sweet tart, any flavour, pastry bottom case.  
*May be entered in the name of another person.*  
*Embroidered 'Tart of the Show' cap awarded to the winner.*

**Prize \$20 Donated by B Kunstetter**

- 28 **Special Sponge of the Show** – 4 eggs mix, cornflour, not iced, jam filled, round.

**1<sup>st</sup> Prize \$20 Donated by Alkane Resources Ltd**

**2<sup>nd</sup> Prize \$10 Donated by Chris' Cleaning**

- 29 **Champion Cook of the Show**  
*Boards available to display items*

- Butter Cake, 7"-8" round, iced only
- Sponge, 4 eggs mix, Jam Filled
- Plain scones, four

**Prize: Donated by Chris's Cleaning \$10**

### Fruit Cakes

- 30 Dark Fruit Cake, 250g mixture **June Fitch Perpetual Trophy**  
31 Boiled Fruit Cake **Perpetual Trophy donated by S. Riley**  
32 Sultana Cake, not iced  
33 Date Loaf, no nuts (Rectangular Loaf Tin)

*The Agricultural Societies Council of NSW**Rich Fruit Cake Competition***Rich Fruit Cake - Compulsory Recipe for All Entrants**

250g	Sultanas
250g	Chopped raisins
250g	Currants
125g	Chopped mixed peel
90g	Chopped red glace cherries
90g	Chopped blanched almonds
250g	Plain flour
60g	Self-raising flour
1/4 tsp	Grated nutmeg
1/2 tsp	Ground ginger
1/2 tsp	Ground cloves
250g	Butter
250g	Soft brown sugar
1/2 tsp	Lemon essence <b>OR</b> finely grated lemon rind
1/2 tsp	Vanilla essence
1/2 tsp	Almond essence
4	Large eggs
1/3 cup	Sherry or brandy

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, 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 20cm x 20cm (8" x 8") tin and bake in a slow oven for approximately 3 ½ - 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 into 4-6 pieces and almonds crosswise into 3-4 pieces.

***Rich Fruit Cake Competition******Prize donated by Linda Stanton - \$10***

Winner will then be required to bake a second Rich Fruit Cake to compete in the Group Semi-Final (usually mid-late February – date TBC). Each group winner will receive \$15 and is required to bake a third cake for judging at the Royal Easter Show. The winner will receive \$50.

Most Successful Exhibitor classes 30 - 34

*Prize Donated by Feddersen Consulting Group \$20*

Champion Exhibit of Homemades

*Jeanette Nash Perpetual Award*

*\$20*

Overall Champion Open Exhibitor (on Points Tally) NAS Perpetual Trophy

*\$20 Prize Donated by Alkane Resources*



**Nick Powell**  
**Western Ard Points**

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**PROUD TO SUPPORT THE  
2023 NARROMINE SHOW**

# **JUNIOR HOMEMADES**

**Chief Steward:** Justine Reid Ph: 0404 460 423

**Assistant Steward:** Holly Davies Ph: 0438 149 764

**Stewards:** Pam Short, Lyn McCutcheon, Barbara Kunstetter, Bev Woods, Narromine High School Students

**Prizes:** First Prize: \$5.00 Second Prize: \$3.00 Third Prize: \$1.00 unless otherwise stated

**Please** Entries may be made in categories above your level, **but not below**

**note:**

All Group Entries (eg Preschool) must be submitted prior to Friday Show Day  
Narromine High School Student Panel will Judge the Preschool Decorated Arrowroot Biscuit Section

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Exhibits on china plates will be disqualified*
- 5 *USE OVEN BAGS TO COVER. No Glad Wrap or freezer bags please. Take care to ensure icing does not stick to bag.*
- 6 *Packet Cakes Not Allowed unless otherwise specified*
- 7 *No ring tins unless otherwise specified*
- 8 *Exhibits must be the work of the Exhibitor unless otherwise stated*

**Infants: Pre-school and under**

- 36 Honey Joys, four
- 37 Chocolate Crackles, four
- 38 Decorated Arrowroot Biscuits, four

**Most Successful Exhibitor classes 36 – 38** *Prize Donated by R & M Heywood \$5*

**Primary: Kindergarten - Year 2**

- 39 Honey Joys, four
- 40 Chocolate Crackles, four
- 41 Patty Cakes, four, iced & decorated
- 42 Decorated Arrowroot Biscuits, four

**Most Successful Exhibitor Classes 46 - 42** *Prize Donated by S. Richardson \$5*

**Primary: Years 3 and 4**

- 43 Packet Patty Cakes, four, iced & decorated (in paper cases)
- 44 Packet Chocolate Cake, iced on top

*Prize Donated by Narromine Newsagency Cook Book*

- 45 Chocolate Chip Cookies, four (not packet)  
46 Novelty made from Edibles (Not fresh fruit or vegetables)  
*Prize Donated by T. Radburn \$10*

**Most Successful Exhibitor classes 43 - 46** *Prize \$5*

**Primary: Years 5 and 6**

- 47 Packet Patty Cakes, four, iced & decorated  
48 Pikelets, four.  
49 Chocolate Cake, iced top (not packet, not decorated)  
*Prize Donated by P. Hamilton \$5*  
50 Slice, unbaked, four  
51 Chocolate Chip Cookies, four (not packet)  
52 Novelty made from Edibles (Not fresh fruit or vegetables)

**Most Successful Exhibitor classes 47 – 52** *Prize Donated by S. Richardson \$5*

**Junior High Years 7 to 8**

- 53 Plain Scones, four  
54 Anzac Biscuits, four *Prize Donated by J. Nieuwenhuis \$10*  
55 Chocolate Brownie, four (not packet) *Prize Donated by L. Radburn*  
56 Novelty Cake *Prize Donated by T. Radburn \$10*  
57 Chocolate Cake, iced on top (not packet, not decorated)  
58 Slice, unbaked, four

**Most Successful Exhibitor classes 53 - 58**  
*Prize Donated by Macquarie Clothing Voucher \$10*

**Senior High Years 9 to 12**

- 59 Slice, unbaked, four  
60 Whoopie Pies, four (any flavour, not packet) *Prize Donated by L. Radburn*  
61 Any variety of Cake, iced on top (not decorated)  
62 Anzac Biscuits, four *Prize Donated by Feddersen Consulting Group \$10*  
63 Novelty Cake *Prize Donated by T. Radburn \$10*  
64 Chocolate Brownies, four (not packet)

**Most Successful Exhibitor classes 59 - 64** *Gift Voucher Donated by Ollie & I \$10*

**Students Who Attend a Support Class**

- 65 Decorated Arrowroots, four  
66 Packet Muffins, Sweet, four  
67 Pikelets, four  
68 Novelty made from Edibles (Not fresh fruit or vegetables)

**Most Successful Exhibitor classes 65 - 68** *Prize Donated by C. Hamilton \$10*

**Champion Cake – Junior Section** *Prize Donated by Alkane Resources \$20*

**Overall Champion Junior Exhibitor** (on Points Tally)