

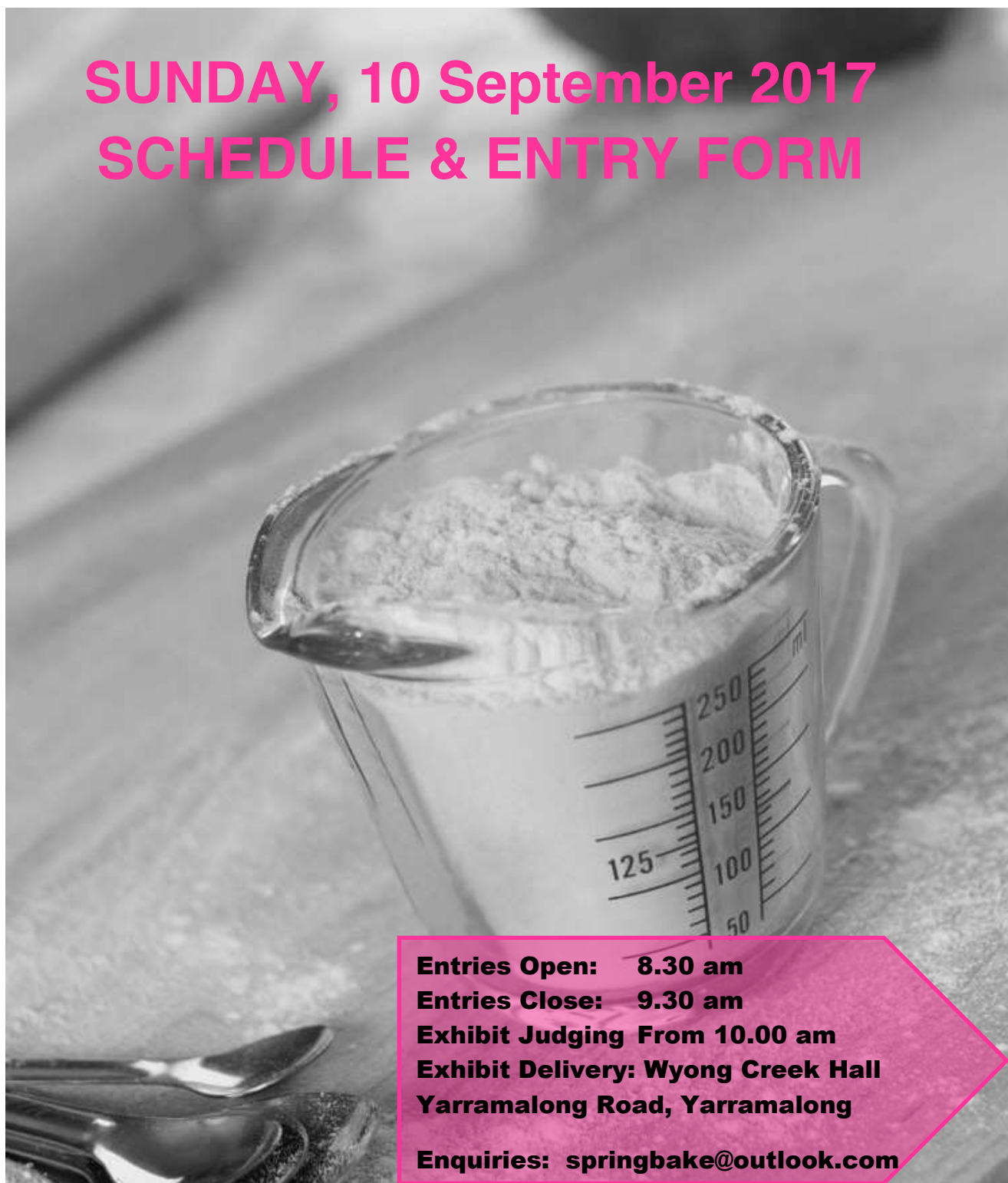


# BAKING COMPETITION

Proudly supported by:



**SUNDAY, 10 September 2017**  
**SCHEDULE & ENTRY FORM**



**Entries Open: 8.30 am**  
**Entries Close: 9.30 am**  
**Exhibit Judging From 10.00 am**  
**Exhibit Delivery: Wyong Creek Hall**  
**Yarramalong Road, Yarramalong**  
**Enquiries: [springbake@outlook.com](mailto:springbake@outlook.com)**

## IMPORTANT:

It is the responsibility of the exhibitor to read the schedule correctly and abide by the rules as detailed.

**Welcome** to Australian Springtime Festival Baking Competition. We look forward to your participation and wish you well with your exhibits/entries.

Entry Fee: All Classes - \$1.00 per exhibit

Prize Cards: Will be issued only in accordance with Judges Awards

Ribbons: 1<sup>st</sup> and 2<sup>nd</sup> place ribbons will be awarded for all Classes along with Highly Commended ribbon. Judge/s reserve the right not to award prize where exhibit/s is not deemed worthy

All prizes and awards must be collected by close of the show on Sunday, 10 September by 3 pm

### How to Enter:

- Complete the appropriate entry form and deliver your exhibit between 8.30 am and 9.30 am on Sunday, 10 September 2017:
- All exhibits must be delivered to:

Wyong Creek Hall  
Yarramalong Road, YARRAMALONG

- Entries must be set out on the appropriate forms (see pages 5-8)
- Entry fee must be paid on delivery of exhibit
- No late entries will be accepted
- No refund of entry fees will be made
- All exhibits must be delivered ready for judging
- All bakery exhibits to be presented on a white paper plate.
- Exhibit Ticket will be attached on delivery.

- Ribbons: 1<sup>st</sup> and 2<sup>nd</sup> place ribbons and highly commended ribbons will be awarded for all Classes
- All exhibits receiving an award will go on display until sold.
- By entering the competition you are allowing the organisers to sell your exhibit. The proceeds of the sales of exhibits will be donated to the renovation of the hall.
- Australian Springtime Festival reserves the right to destroy/dispose of any cooking exhibit that ferments or show signs of spoiling.

### Prize Collection:

- Ribbons, cards and prizes are to be collected on Sunday 10 September by 3 pm.

### Judging:

- All decisions of the judge/s will be final and no correspondence will be entered into.
- Judging will take place from 10 am on Sunday, 10 September 2017
- Judge/s shall have the right to sample all foods
- Exhibits will be cut by the Judge/s

## ENTRY CONDITIONS AND RULES BAKING COMPETITION

- Entry is only open to **AMATEUR** cooks of any age, unless otherwise stated.
- Each exhibitor may enter only one entry in each class
- It is important **NOT** to have flour on cakes from tins
- Rack marks on cakes will lose you points
- Patty/Cakes/Muffins should not be cooked or presented in paper cases
- **NO** ring tins allowed
- **NO** packet cake mixes permitted, except where stated in schedule
- **NO** icing on cakes except where stated in schedule.
- **NO** decoration permitted ie coconut, cherries, peel etc
- **NO** artificial cherries in cakes, only glazed
- **All care will be taken with entries, but no responsibility will be assumed for loss or damage to exhibits prior to or after judging.**

### CALCULATION OF AGE

The age of an Exhibitor is to be calculated as at:  
**1 September 2017.**

### SALE OF EXHIBITS

Australian Springtime Festival will offer all exhibits for sale to the public. The proceeds of the sales will be donated to Wyong Creek Hall Restoration Fund.

### PRIVACY ACT STATEMENT

The information provided by Exhibitors is used by the Australian Springtime Festival to organise, process and conduct Competitions. By entering such Competitions, Exhibitors consent to their personal information being used for this purpose including this information being made available to Australian Springtime Festival Sponsors, the media, the public, promotional purposes, archival purposes, published by Australian Springtime Festival publications and could be made available to their third parties for the purpose of promoting the Australian Springtime Festival. Or as otherwise required by law. Exhibitors have the right of access to and alteration of personal information concerning themselves in terms of the Privacy Act. This may be done in writing by contacting the Cookery Steward of the competition at [springbake@outlook.com](mailto:springbake@outlook.com). Australian Springtime Festival may publish the results of any disciplinary proceeding against Exhibitors in accordance with the Australian Springtime Festival General Regulations.

### DISCLAIMER

The information contained in this schedule is gathered for the purpose of providing information to our Exhibitors and show patrons. The information is a compilation of information provided by third parties and the Australian Springtime Festival does not warrant its accuracy and advises that any such information may be subject to change or amendment occurring at any time and thereby making the information incorrect.

The Australian Springtime Festival is run on behalf of The Wyong Chamber.



**NB:** (\*) indicates category similar to Sydney Royal Easter Show (RES) competition. Recipes included in this competition are **NOT** endorsed for RES.

**NB:** RES Marble Cake category is traditional white, pink and chocolate.

## OPEN DIVISION GENERAL BAKING

Class	Description:
#1	<b>Plain White Scones*</b> Four Only.
# 2	<b>Masterfoods Spiced Biscuits</b> Six only. Any shape. Max 6 cm in diameter . Must use recipe provided
# 3	<b>4 x Decorated Cupcakes</b> Butter Cake. Standard size muffin tin. Four only. Not to be cooked in paper cases. All decorations must be edible.
# 4	<b>Masterfoods Honey Roll</b> Mock Cream filling. Edges not to be cut. Must use recipe provided.
# 5	<b>Plain Butter Cake*</b> Not iced. 20 cm round cake tin.
# 6	<b>Chocolate Cake*</b> 20 cm round cake tin. Iced on top only.
# 7	<b>Marble Cake* - (Non Traditional)</b> 20 cm round cake tin. 3 colours: brown/chocolate and any two colours of your choice (vanilla flavour) ie blue, green, red, pink etc. Choose one colour for matching icing. Iced on top only.
# 8	<b>Banana Cake*</b> Loaf tin. Lemon icing on top only.
# 9	<b>Master Foods Orange &amp; Fennel Loaf</b> Must use recipe provided.
# 10	<b>Allergy Fee Cake*</b> 20 cm round cake tin. Must not contain eggs or nuts

## FRUIT CAKE DIVISION

Class:	Description
#1	<b>Light Fruit Cake*</b> Not Iced, no decorations. 20cm round or square.
#2	<b>Rich Fruit Cake*</b> Not Iced, no decorations. 20cm round or square.
#3	<b>Boiled Fruit Cake</b> Not Iced, no decorations. 20cm round or square tin.
#4	<b>Plum Pudding*</b> Cooked in basin/steamer. No Decorations
#5	<b>Sultana Cake*</b> No spices. Not Iced, no decorations. 20 cm round or square tin.

## JUNIOR CLASSES

### DIVISION: Under 13 Years

Class	Description:
# J1	<b>Donna Latter Chocolate Cake*</b> Iced on top only 20 cm round cake tin. Must use recipe provided
# J2	<b>4 x Decorated Cupcakes</b> Butter Cake. Not to be cooked in paper cases. Decorations must be edible and the work on the exhibitor. Standard muffin tin size
# J3	<b>Chocolate Caramel Slice</b> 4 pieces no larger than 5 cm x 5 cm
# J4	<b>2 x MasterFoods Decorated Gingerbread People*</b> 2 gingerbread people (can be a boy and a girl, 2 x girls or 2 x boys). Must use recipe provided. Only to be decorated with Royal Icing (white or coloured) or coloured Writing Gels. Piped or flooded.
#J5	<b>Coconut Ice*</b> 4 pieces no larger than 3 cm x 5 cm

## DIVISION: Under 18 Years

- # T1 **Donna Latter Chocolate Cake\***  
 Iced on top only.  
 20 cm round cake tin.  
 Must use recipe provided
- # T2 **4 x Cupcakes - Decorated**  
 Butter Cake. Not to be cooked in paper cases. All decorations must be edible and work of exhibitor. Standard Size Muffin tin.
- # T3 **Chocolate Caramel Slice**  
 4 pieces no larger than  
 5 cm x 5 cm
- #T4 **2 x Masterfoods Gingerbread People – Decorated\***  
 (can be a boy and a girl, 2 x girls or 2 x boys). Must use recipe provided. Only to be decorated with Royal Icing (white or coloured) or coloured Writing Gels. Piped or flooded.
- #T5 **Coconut Ice\***  
 4 pieces no larger than 3 cm x 5 cm

## RECIPES

### Categories: J1 & T1

Recipe courtesy of CWA

#### Donna Latter Chocolate Cake

- 125g butter
- 1 ¾ cups self raising flour
- 1 ¼ cups caster sugar
- ½ teaspoon bicarbonate soda
- 2 eggs
- 1 cup milk
- 2 tablespoons cocoa

#### Method

- Place all ingredients into a bowl & beat well until the chocolate mixture changes colour & all the ingredients are combined (approx 3 mins). A processor can be used if desired.
- Grease & line a 20cm tin (round or square).
- Pour the mixture into the tin. Bang the tin slightly to even out the mixture.
- Cook in a moderate oven for approx 1 hour (this will depend on your oven) until cake is cooked.
- When cool, ice on top with chocolate icing.

### Categories: J4 & T4

#### Masterfoods Gingerbread People

- 125 g butter
- 100 g firmly packed brown sugar
- 1 egg yolk
- 375 g plain flour
- 1 tsp bicarbonate of soda
- 3 tsp Masterfoods Ground Ginger
- 125 ml golden syrup

- Beat butter, sugar and yolk in small bowl with electric mixer until smooth.
- Stir in sifted dry ingredients and golden syrup; mix to a soft dough and knead gently on a lightly floured surface until smooth.
- Roll dough between sheets of baking paper until approx 3 mm thick; place gingerbread cutters about 3 cm apart on prepared oven trays.
- Bake in a moderate oven for about 10 minutes or until lightly browned.
- Cool on trays.

### Category: Open: #4

#### Masterfoods Honey Roll

- 75g self-raising flour
- 1/2 tsp Masterfoods Ground Ginger
- 1/4 tsp Masterfoods Ground Cinnamon
- 4 eggs
- 110g brown sugar
- 2 tbsps hot water
- 40g desiccated coconut

- Preheat oven to moderate oven.
- Grease 26cm x 32cm swiss roll pan; line base with baking paper
- Sift the dry ingredients.
- Beat eggs and sugar until thick and creamy.
- Fold in the hot water and sifted dry ingredient
- Spread mixture into the prepared pan; bake for approx 10-12 minutes.
- Place a piece of baking paper cut the same size as pan on the bench; sprinkle evenly with the coconut. Turn hot sponge onto paper; peel away lining paper. Using paper as a guide, loosely roll sponge from long side. Stand for 2 minutes, then unroll. Cool.
- Fill with mock cream

**Category: Open: #2**

**Masterfoods Spiced Biscuits**

225g plain flour  
 165g firmly packed dark brown sugar  
 2 tsp Masterfoods Ground Ginger  
 1 tsp Masterfoods Mixed Spice  
 1/4 tsp Masterfoods Ground Cloves  
 150 g butter  
 1 egg yolk

**Jam filling**

1 tsp gelatine  
 1 tbsp water  
 110g strawberry or raspberry jam, sieved

**Method:**

- Process flour, sugar, spices and butter until combined. Add egg yolk: process until combined.
- Knead dough on floured surface until smooth. Cover; refrigerate for 30 minutes.
- Roll out dough to approx 3mm thick.
- Cut shapes from dough. Cut shapes from the centre of half of the shapes.
- Place shapes and cut-out dough on trays: bake for about 10 minutes or until browned lightly. Cool on trays.
- To make jam filling, sprinkle gelatine over water in a small cup or jug. Stand in a small saucepan of simmering water; stir until dissolved. Add jam to gelatine mixture; stir well.
- Spread approx 1 teaspoon of jam filling in the centre of each biscuit; top with the cut-out biscuits.
- Decorate/drizzle top with royal icing or Writing Gel.

**Category: Open #9**

**Masterfoods Orange & Fennel Seed Cake**

225g unsalted butter  
 220g caster sugar  
 2 tsp vanilla  
 1 tbsp finely grated orange rind  
 4 eggs  
 80ml orange juice  
 225g plain flour  
 2 1/2 tsp baking powder  
 1 1/2 tsp Masterfoods Fennel seeds, toasted

- Preheat oven to 170°C. Prepare loaf pan
- Beat butter, sugar, vanilla and rind until pale and fluffy.
- Beat in eggs, one at a time
- Add juice and combined sifted flour and baking powder, and fennel seeds
- Bake cake for approx 1 hour or until cooked
- Ice with Orange icing – no decorations.

## ENTRY FORM

- All exhibitors must complete two (2) Entry Forms plus the Waiver Form.
- Please use a new line for each exhibit.
- ENTRY FEE MUST ACCOMPANY THIS FORM.
- Exhibitors are asked to read and agree to the Schedule for Rules & Conditions.

SHOW COPY		
Class #	Description of Exhibit as per Schedule	Entry Fee
<b>TOTAL</b>		

I agree that the above shall be subject to the Rules & Regulations of the Australian Springtime Festival and I shall abide by any decision of the Committee thereto and shall not hold the Australian Springtime Festival or any people working for the competition responsible for any loss, damage or wrongful delivery of the same.

Signature of EXHIBITOR OR AUTHORISED PERSON: .....

Name of Exhibitor Mr / Miss / Ms / Mrs: .....

Postal Address: .....

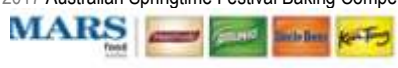
..... Post Code:.....

Telephone No:..... D.O.B. (Junior Classes Only): .....

School:..... Date:.....

Email address: .....

Please add me to the e-newsletter database



## ENTRY FORM

- All exhibitors must complete two (2) Entry Forms plus the Waiver Form.
- Please use a new line for each exhibit
- ENTRY FEE MUST ACCOMPANY THIS FORM
- Exhibitors are asked to read and agree to the Schedule for Rules & Conditions.

EXHIBITORS COPY		
Class #	Description of Exhibit as per Schedule	Entry Fee
	<b>TOTAL</b>	

I agree that the above shall be subject to the Rules & Regulations of the Australian Springtime Festival and I shall abide by any decision of the Committee thereto and shall not hold the Australian Springtime Festival or any people working for the competition responsible for any loss, damage or wrongful delivery of the same.

Signature of EXHIBITOR OR AUTHORISED PERSON: .....

Name of Exhibitor Mr / Miss / Ms / Mrs: .....

Postal Address: .....

..... Post Code:.....

Telephone No:..... D.O.B. (Junior Classes Only): .....

School:..... Date:.....

Email address: .....

Please add me to the e-newsletter database





## AGRICULTURAL SOCIETIES COUNCIL OF NSW INC PARENTAL INDEMNITY AND WAIVER RISK WARNING

The Agricultural Societies Council of New South Wales advises that the participation, including passive participation, in events or activities at an agricultural show contains elements of risk, both obvious and inherent. The risks involved may result in property damage and/or personal injury including death.

1. I, the undersigned acknowledge, agree, and understand that participation, including passive participation, in events and activities at this, or at any show contains an element of risk of injury.
2. I, the undersigned acknowledge, agree, and understand that the risk warning at the top of this form constitutes a 'risk warning' for the purpose of Division 5 of the Civil Liability Act 2002 (NSW).
3. I understand that by participating in this show,.....(name of minor) may become exposed to the risk of injury, and I consent to the participation.
4. I, the undersigned assert that the above named minor voluntarily consents to participation in this show.
5. I, the undersigned acknowledge the risk referred to above and agree to waive any and all rights that I, the above named minor, or any other person, may have against the Australian Springtime Festival in relation to any loss or injury (including death) that is suffered by the above named minor as a result of participation in this show.
6. The undersigned must continually indemnify the Australian Springtime Festival on a full indemnity basis against any claim or proceeding that is made, threatened or commenced, and any liability, loss, including consequential loss, and loss of profits, damage or expense (including legal costs on a full indemnity basis) that the Australian Springtime Festival incurs or suffers, as a direct or indirect result of the above named minor's participation in any event held by the Australian Springtime Festival.

I have read this form and acknowledge and agree with its contents, I have made any further enquiries which I feel are necessary or desirable and fully understand the risks involved in this activity

I, ..... of .....

..... am the parent/guardian of .....

Name: .....

Address: .....

Suburb: ..... Postcode: .....

Signature: ..... Date: .....

Signed for and on behalf of the Australian Springtime Festival.

Name: ..... Signature: .....

Date: .....

**AGRICULTURAL SOCIETIES COUNCIL OF NSW INC.  
ADULT INDEMNITY AND WAIVER RISK WARNING**

The Agricultural Societies Council of New South Wales advises that the participation, including passive participation, in events or activities at an agricultural show contains elements of risk, both obvious and inherent. The risks involved may result in property damage and/or personal injury including death.

1. I, the undersigned acknowledge, agree, and understand that participation, including passive participation, in events and activities at this, or at any show contains an element of risk of injury and I agree that I undertake any such risk voluntarily of my own free will and at my own risk.
2. I, the undersigned acknowledge, agree, and understand that the risk warning at the top of this form constitutes a 'risk warning' for the purpose of Division 5 of the Civil Liability Act 2002 (NSW).
3. I the undersigned acknowledge the risk referred to above and agree to waive any and all rights that I, or any other person claiming through me, may have against the Australian Springtime Festival in relation to any loss or injury (including death) that is suffered by me as a result of my participation in this show.
4. The undersigned must continually indemnify the Australian Springtime Festival on a full indemnity basis against any claim or proceeding that is made, threatened or commenced, and any liability, loss, (including consequential loss, and loss of profits), damage or expense (including legal costs on a full indemnity basis) that the Australian Springtime Festival incurs or suffers, as a direct or indirect result of the undersigned's participation in any event held by the Australian Springtime Festival.

I have read this form and acknowledge and agree with its contents, I have made any further enquiries which I feel are necessary or desirable and fully understand the risks involved in this activity

Name:

.....

Address: ..... Postcode: .....

Signature: .....

Date: .....

Signed for and on behalf of the Australian Springtime Festival.

Name: ..... Signature: .....

Date: .....

