



BAKING COMPETITION

SUNDAY, 16 September 2018
SCHEDULE & ENTRY FORM



Entries Open: 8.30 am and close at 9:30 am
Exhibit Delivery: Wyong Creek Hall, Yarramalong Road, Yarramalong
Judging From: 10.00 am
Enquiries: 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 Yarramalong Valley Spring 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: 1st and 2nd 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

Thank you to our major sponsor:



Mars Product Basket:

Highest point scorer in each division will take home a Mars Product Basket

All prizes and awards must be collected by close of the show, 3 pm Sunday, 16 Sep 2018.

How to Enter:

- Complete the appropriate entry form and deliver your exhibit between 8:30 am and 9:30 am on Sunday, 16 September 2018
- All exhibits must be delivered to:
Wyong Creek Hall
Yarramalong Road, YARRAMALONG
- Entries must be set out on the appropriate forms(see pages 6-9)
- 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 bake exhibits to be presented on a white paper plate.
- Exhibit Ticket will be attached on delivery.

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, 16 September 2018 with everyone welcomed to watch the judging process.

- Judge/s shall have the right to sample all foods
- Exhibits will be cut by the Judge/s
- Ribbons: 1st and 2nd place ribbons and highly commended ribbons will be awarded for all Classes
- 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.
- Yarramalong Valley Spring Festival reserves the right to destroy/dispose of any cooking exhibit that ferments or show signs of spoiling.

Exhibit Collection:

- Exhibits are to be collected on Sunday 16 September by 3 pm. All exhibits not collected by this time will be disposed
- Please note: because of possible hot and/or humid conditions during the show and unsealed display cabinets, all items and containers will be destroyed.

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
- **NO** ring tins allowed
- **NO** packet cake mixes permitted
- **NO** icing on cakes except where stated in schedule.
- **NO** decoration permitted ie coconut, cherries, peel unless otherwise stated
- **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 2018.**

SALE OF EXHIBITS

Yarramalong Valley Spring 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 Yarramalong Valley Spring 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 Yarramalong Valley Spring Festival Sponsors, the media, the public, promotional purposes, archival purposes, published by Yarramalong Valley Spring Festival publications and could be made available to their third parties for the purpose of promoting the Yarramalong Valley Spring 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. Yarramalong Valley Spring Festival may publish the results of any disciplinary proceeding against Exhibitors in accordance with the Yarramalong Valley Spring 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 Yarramalong Valley Spring 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 Yarramalong Valley Spring Festival is run on behalf of The Wyong Chamber.



OPEN DIVISION

NB: (*) denotes Royal Easter Show Category

- | Class | Description |
|-------|---|
| # 1 | Pumpkin Scones *
Four Only. |
| # 2 | Honey Jumbles
Recipe provided MUST be used
6 – 2 x pink icing, 2 x white icing |
| # 3 | Small Cupcakes - Decorated
Butter Cake. Four only. May be
cooked in paper cases. All decorations
must be edible. |
| # 4 | Chocolate Sponge (4 egg) *
Un-iced. No filling. Baking Paper
between layers. 18 or 20 cm round
cake tin. |
| # 5 | Honey Roll
Edges must not be trimmed
Approx size 33 x 23 cm swiss roll tin |
| # 6 | Plain Butter Cake *
Not iced. 20 cm round cake tin. |
| # 7 | Chocolate Cake *
20 cm round cake tin. Iced on top only. |
| # 8 | Banana Cake *
Loaf tin. Lemon icing on top only. |
| #9 | Date Loaf *
Loaf tin. No nuts |
| #10 | Allergy Free Cake *
Any flavour, no eggs, no nuts.
Ingredients to be listed.
20 cm round tin |
| #11 | Neapolitan Cake
Three layers – Chocolate, Pink (vanilla
flavour coloured) & Vanilla
White buttercream between layers, with
pink icing on top only. |
| #12 | Bread with Yeast *
Hand made only. |

FRUIT CAKE DIVISION

- | | |
|-----|---|
| #13 | Rich Fruit Cake *
Un-iced. No decorations.
20cm round or square tin |
| #14 | Light Fruit Cake *
Un-iced. No decorations.
20cm round or square tin |
| #15 | Sultana Cake *
Un-iced. No decorations.
20cm round or square tin |
| #16 | Steamed Plum Pudding * |
| #17 | ASC Fruit Cake *
Recipe provided MUST be used. <ul style="list-style-type: none"> • Winner will be required to bake a second cake for zone judging to take place in Maitland 2019 – date TBA. • Winner of Zone competition will be required to bake a third cake for 2020 Royal Easter Show <p>250g raisins, currants and sultanas
125g mixed peel
90g blanched almonds & red glace cherries
250g butter and soft brown sugar
4 large eggs
250g plain flour
60g self raising flour
½ teaspoon almond, vanilla and lemon essences (or finely grated lemon rind)
½ teaspoon ground cloves & ground ginger
¼ teaspoon nutmeg
1/3 cup of sherry or brandy</p> <p>METHOD:</p> <ul style="list-style-type: none"> • Chop dried fruit and nuts. Mix together and sprinkle with the sherry or brandy. Cover and leave at least one 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 tin no larger than 20cm in length, breadth or diameter and bake in a slow oven for approximately three and a half to four 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 two or three pieces, cherries into four to six pieces and almonds crosswise into three to four pieces. |

JUNIOR CLASSES

DIVISION: Under 13 Years

Class	Description:
# J1	Chocolate Cake * Iced on top only. 20 cm round cake tin.
# J2	Decorated Gingerbread People 2 x people (male and/or female) Decorated with Royal icing, writing gels or fondant. No lollies or purchased decorations.
# J3	4 x Small Cupcakes - Decorated Butter Cake. May be cooked in paper cases. All decorations must be edible
#J4	Chocolate Caramel Slice 4 pieces. No bigger than 6 x 6 cm.

DIVISION: Under 18 Years

Class	Description:
# T1	Chocolate Cake Iced on top only. 20 cm round cake tin.
#T2	Decorated Gingerbread People 2 x people (male and/or female) Decorated with Royal icing, writing gels, or fondant. No lollies or purchased decorations.
#T3	4 x Small Cupcakes - Decorated Butter Cake. May be cooked in paper cases. All decorations must be edible.
#T4	Chocolate Caramel Slice 4 pieces. No bigger than 6 x 6 cm.

RECIPE: HONEY JUMBLES

Recipe Courtesy of CWA

75g butter, chopped
 ½ cup honey
 1½ cups plain flour
 1 tsp ground ginger
 1 tsp mixed spice
 ½ tsp bicarb soda
 1½ tbs milk

Icing
 1 egg white
 1½ cups icing sugar
 Pink food colouring

Method

Preheat the oven to moderate (180°C), and line 2 baking trays with baking paper.

Combine the butter and honey in a small saucepan and stir over medium-low heat until melted and smooth. Set aside to cool slightly.

Sift the dry ingredients into a large bowl and make a well in the centre. Add the honey mixture and milk, and stir with a wooden spoon until smooth. Cover with plastic wrap and put in fridge for 30 minutes, until firm.

Divide the dough into two equal portions. Divide one portion into 10 even-sized pieces, and roll into little log shapes 7cm long. Place onto prepared trays and pat slightly to flatten. Repeat with the remaining dough.

Bake for 12 minutes, until lightly browned around the edges and slightly cracked on top. Cool on trays for 5 minutes, then move to a wire rack to cool completely before icing.

To make the icing, whisk the egg white in a medium bowl until frothy. Sift the icing sugar over the egg white and stir until smooth. Divide the icing in half and tint one portion with pink food colouring. Spread icing over the cooled biscuits. Leave to set.

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
	TOTAL	

I agree that the above shall be subject to the Rules & Regulations of the Yarramalong Valley Spring Festival and I shall abide by any decision of the Committee thereto and shall not hold the Yarramalong Valley Spring 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



BAKING COMPETITION

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 Yarramalong Valley Spring 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 Yarramalong Valley Spring 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 Yarramalong Valley Spring Festival incurs or suffers, as a direct or indirect result of the above named minor's participation in any event held by the Yarramalong Valley Spring 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 Yarramalong Valley Spring Festival.

Name: Signature:

Date:





BAKING COMPETITION

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 Yarramalong Valley Spring 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 Yarramalong Valley Spring 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 Yarramalong Valley Spring Festival incurs or suffers, as a direct or indirect result of the undersigned's participation in any event held by the Yarramalong Valley Spring 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 Yarramalong Valley Spring Festival.

Name:Signature:

Date:

