

**2016
CENTRAL COAST
BAKE OFF
COOKING COMPETITION**



and

Australia's Biggest Morning Tea



Schedule & Entry Form

Entries Close: 10.00 am Saturday, 30 April 2016
Exhibit Delivery: 8.30 -10.00 am, Saturday, 30 April 2016
Exhibit Judging: 10.30 am, Saturday, 30 April 2016
Exhibit Collection: Fruit Cakes & Puddings Only
3.00 pm Sunday, 1 May 2016

Queries: Leeanne Dyer, Volunteer Cookery Steward
ccbakeoff@hotmail.com

Baking competition proudly support by:



#MakeDinnerTimeMatter

Go to www.masterfoods.com.au for more information

Competition Values: *Inspire Quality Excellence*



Welcome to Central Coast Bake Off, Cooking Competition of the Gosford Regional Show.

For the first time this year, the competition will be joining forces with the Cancer Council and will be selling half of each exhibit after judging as part of the Cancer Council's *Biggest Morning Tea* initiative. If your family and friends ever wanted to taste a first place or second place exhibit, maybe it is your exhibit, encourage them to come along and support this fund raiser.

We invite everyone including family and friends to stay for the judging to hear the judges' comments and critiques for each exhibit, a great way to understand why one exhibit is better than other. The judges also share their baking knowledge and wisdom.

We look forward to your participation and wish you well with your exhibits/entries.

IMPORTANT:

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

Entry Fee: All Classes \$1.00

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

Ribbons: 1st, 2nd and 3rd 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

Major Prize: Most Successful Exhibitor in each division will take home a **Masterfoods** Hamper valued at approx \$100.00 per hamper.

NB: In the event of a tie judges will choose best overall exhibit and award the prize accordingly.

All prizes and awards must be collected by close of the show on Sunday, 1 May between 3.00 and 4.00 pm.

How to Enter:

- Complete your entry form (see pages 9-11) and bring along with your entries on Saturday, 30 April 2016.
- Entries must be set out on the appropriate forms (see pages 9-11).
- No late entries will be accepted

- No refund of entry fees will be made
- All exhibits must be delivered ready for judging on a white paper plate, and strong white plates for the fruit cakes and puddings
- Exhibit Ticket will be attached on delivery.

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Judging:

- All decisions of the judge/s will be final and no correspondence will be entered into.
- Judging will take place from 10.30 am on Saturday, 30 April and you are welcome to come and watch the judging.
- Judge/s shall have the right to sample all foods
- Exhibits will be cut by the Judge/s
- Ribbons: 1st, 2nd and 3rd place ribbons and Highly Commended ribbons will be awarded for all Classes where appropriate
- All exhibits receiving an award. ½ will go on display for the remainder of the show and disposed of at the end of show.
- ½ of all exhibits will be available for sale following judging. Money raised for the sale will be donated to the Cancer Council as part of the **Biggest Morning Tea** initiative.
- All exhibits not receiving an award and have not been sold will be donated to a charitable organisation except for fruit cakes which can be collected on Sunday between 3.00 and 4.00 pm.
- Gosford Regional Show reserves the right to destroy/dispose of any cooking exhibit that ferments or show signs of spoiling.

Entry to the Showground:

- Exhibitors wishing to enter the show ground during the running of the show and/or to watch the judging will pay normal gate prices.

Vehicle Access:

- Parking is available in the general car park area of the Gosford Regional Show.

Exhibit Collection:

- Prizes, Awards and Exhibits are to be collected on Sunday, 1 May 2016 between 3.00 pm and 4.00 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 except for Fruit Cakes.

Conditions and Rules Cookery Section

- 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: **29 April 2016.**

PRIVACY ACT STATEMENT

The information provided by Exhibitors is used by the Gosford Regional show 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 Gosford Show Sponsors, the media, the public, promotional purposes, archival purposes, published by Gosford Regional Show publications and could be made available to their third parties for the purpose of promoting the Gosford Regional Show. 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 ccbakeoff@hotmail.com. Gosford Regional Show may publish the results of any disciplinary proceeding against Exhibitors in accordance with the Gosford Regional Show 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 Gosford Regional Show 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.

OPEN DIVISION GENERAL BAKING

- | Class | Description: |
|--------------|--|
| # 1 | Plain White Scones
6 Only |
| # 2 | Shortbread
8 pieces, any shape no larger than 6 cm each |
| # 3 | Masterfoods ANZAC Biscuits
8 only. Approx 6 cm round
Must use recipe provided |
| # 4 | Ginger Sponge Sandwich
Un-iced. Jam filling only.
18 cm or 20 cm round. |
| # 5 | Plain Butter Cake
Not Iced. 20 cm round. |
| # 6 | Marble Cake
Iced on top only, 20 cm round. |
| # 7 | Chocolate Cake (not mud cake)
Iced on top only. 20 cm round. |
| # 8 | Banana Cake
Iced on top only. Loaf tin. |
| # 9 | Masterfoods Featured Recipe Cardamom Almond Cake
Must use recipe provided.
20 cm round. Not iced. |
| # 10 | Zebra Cake
Must use recipe provided.
20 cm round. Iced on top only. |
| #11 | 6 x Small Cupcakes decorated Butter Cake. Edible decorations only. Not to be cooked in paper cases. |

- # 12 Gluten Free Carrot Cake**
20cm round. Products in this Class must not contain Gluten. Ingredients must be listed so that the degree of difficulty can be determined.

OPEN DIVISION FRUIT CAKES

- Class Description:**
- # 13 Light Fruit Cake**
Not Iced, no decoration.
20cm round or square.
- #14 Rich Fruit Cake**
Not Iced, no decoration.
20cm round or square.
- #15 Boiled Fruit Cake**
Not Iced, no decoration.
20cm round or square tin.
- #16 ASC Rich Fruit Cake Statewide Competition**
Must use recipe provided.
Winner will be required to cook a second cake for the Zone Final, 2017 Morrisset Show, with the winner of the Zone Final required to bake a third cake for entry in to the 2017 Royal Easter Show.
- #17 Plum Pudding**
Cooked in basin/steamer.
No decorations.
- #18 Sultana Cake**
No spices. 20 cm round or square

DIVISION: 12 YEARS AND UNDER

- | Class | Description: |
|--------------|---|
| # J1 | Chocolate Butter Cake
Iced on top only.
20 cm round cake tin. |
| # J2 | Packet Cake
Any type in 20 cm round tin.
Iced on top only. |
| # J3 | 6 x Small Cupcakes Decorated
Butter Cake. Decorations must be edible. Not to be cooked in paper cases |
| # J4 | Chocolate Caramel Slice
6 pieces approx 5 cm x 5 cm. |
| # J5 | MasterFoods ANZAC Biscuits
Plate of 8 – approx 5 cm round.
Use Recipe Provided |

DIVISION: 13 – 17 YEARS

- | Class | Description: |
|--------------|---|
| # T1 | Chocolate Butter Cake
Iced on top only.
20 cm round cake tin. |
| # T2 | Packet Cake
Any type in 20 cm round tin.
Iced on top only. |
| # T3 | 6 x Small Cupcakes decorated
Butter Cake. Decorations must be edible. Not to be cooked in paper cases |
| # T4 | Plain Scones
6 Only. No bigger than 6 cm in diameter |
| # T5 | MasterFoods ANZAC Biscuits
Plate of 8 – approx 5 cm round.
Use Recipe Provided |
| #T6 | Chocolate Caramel Slice
6 pieces approx 5 cm x 5 cm. |

SPECIAL RECIPES



#makedinnertimematter by checking out a range of Masterfoods recipes at www.masterfoods.com.au/recipes

Masterfoods ANZAC Biscuits Classes # 3, J5 & T5

Ingredients

- 1 cup Rolled Oats
- 1 cup Plain Flour
- 3/4 cup Coconut
- 1 cup Sugar
- 2 tsp MasterFoods Cinnamon Ground
- 1 tsp MasterFoods Nutmeg Ground
- 115 gms Butter
- 2 tbsp Water
- 1 tbsp Golden Syrup
- 1 1/2 tsp Bicarbonate of Soda

Method

- Preheat the oven to moderately slow 150°. Line baking trays with baking paper.
- Combine the oats, flour, coconut, sugar, cinnamon and nutmeg in a mixing bowl.
- Place the butter, water and golden syrup in a saucepan. Stir over low heat until the butter mixture melts. Remove from the heat and stir in the bicarbonate of soda. Pour the mixture into the flour and stir until well combined.
- Roll the mixture into small balls and place on the baking tray. Flatten the balls, making sure there is room for the biscuits to spread. Bake in the oven for 15 minutes or until golden. Cool on a wire rack.

ASC RICH FRUIT CAKE STATEWIDE COMPETITION Class# 16

Ingredients:

- 250g (8 oz) sultanas
- 250 g (8 oz) chopped raisins
- 250 g (8 oz) currants
- 125 g (4 oz) chopped mixed peel
- 90 g (3oz) chopped red glace cherries
- 90 g (3 oz) chopped blanched almonds
- 1/3 cup sherry or brandy
- 250 g (8 oz) plain flour
- 60 g (2 oz) self raising flour
- 1/4 teaspoon grated nutmeg
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 250g (8 oz) butter
- 250g (8 oz) soft brown sugar
- ½ tsp lemon essence OR finely grated lemon rind
- ½ teaspoon almond essence
- ½ teaspoon vanilla essence
- 4 large eggs

Method:

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 tin no larger than 20cm (8") and bake in a slow oven for approx 3 ½ - 4 hours. Allow the cake to cool in the tin.

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

Class# 9 MASTERFOOD FEATURED RECIPE – CARDAMOM ALMOND CAKE

Recipe supplied here must be used

185 g butter
¾ cup brown sugar, firmly packed
2 eggs
2 cups self raising flour
2 tsp Masterfoods Ground Cardamom
¼ cup ground almonds
½ cup golden syrup
½ cup milk

Method:

- Pre heat oven to moderate
- Grease a 20 cm round tin, line base and/or sides with baking paper
- Cream butter and sugar until light and fluffy.
- Beat in eggs one at a time.
- Add half sifted flour, cardamom, almonds and combined syrup and milk in two lots.
- Pour mixture into prepared pan and bake for approx. 50 minutes or until cooked.
- Turn out onto a clean tea towel covered rack to cool.

Class # 10 ZEBRA CAKE

Recipe supplied here must be used

4 eggs
2 cups self raising flour
1 cup caster sugar
2 tpb cocoa powder
2 tsp vanilla extract
¾ cup vegetable oil
½ cup milk

Method:

- Pre heat oven 180°C
- Grease a 20 cm round tin, line base and sides with baking paper
- Beat eggs, sugar and vanilla in bowl for about 5 minutes or until thick and creamy
- Whisk oil and milk in a jug to combine
- Add the oil mixture and sifted flour mixture in 2 batches to the egg mixture then fold in until just combined
- Divide mixture into 2 equal portions, fold sifted cocoa into 1 portion
- Working quickly pour ¼ cup plain batter into centre of the prepared tin
- Then pour ¼ cup chocolate batter into centre of plain batter
- Repeat the process with remaining batters
- Cook for about 45 minutes or until cooked
- Leave to stand in tin for about 10 minutes then turn out onto a clean tea towel covered rack to cool
- Ice on top only.

CENTRAL COAST BAKE OFF ENTRY FORM

- All exhibitors must complete two (2) Entry Forms and appropriate indemnity form.
- Please use a new line for each exhibit.
- Entry fee to be paid in cash on the day of delivery
- Exhibit tickets will be attached to exhibitors on delivery
- Exhibitors are asked to read and agree to the Schedule for Rules & Conditions.
- If any more than 10 Entries required photocopies are accepted.

SHOW 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 Gosford Regional Show and I shall abide by any decision of the Committee thereto and shall not hold the Gosford Regional Show 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



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**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 Gosford Regional Show 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 Gosford Regional Show 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 Gosford Regional Show incurs or suffers, as a direct or indirect result of the above named minor's participation in any event held by the Gosford Regional Show.

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 Gosford Regional Show.

Name: Signature:

Date:



Proudly supported by:



**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 Gosford Regional Show 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 Gosford Regional Show 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 Gosford Regional Show incurs or suffers, as a direct or indirect result of the undersigned's participation in any event held by the Gosford Regional Show.

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 Gosford Regional Show.

Name: Signature:

Date: