

'The Land' Cookery Schedule 2020-2021

Over the years 'The Land' cookery contest has been of great assistance to our Association. The 2020-2021 cookery contest is in 12 sections – with prizes and awards worth more than \$3,500.

Section 1 - Fruit Cakes

Prizes in Class: (a) First \$120, Second \$80, Third \$40
Prizes in Class: (b) First \$80, Second \$60, Third \$40,
Total \$420

Class (a) Light Fruit Cake

Hints to competitor: In the fruit cake, nuts, if used should be cut to a size that will not interfere with the cutting of the cake. Slow baking is necessary to bring out the colour and texture. 20cm tin to be used, round or square. A suggestion is 250 g butter, 750 g fruit and 250 g sugar.

Points to be looked for in judging: A smooth, even top, well risen and slightly rounded towards the centre, but not peaked. Smooth, even sides with no white patches or blotches on the surface. Browned evenly on sides, top and bottom. Texture should be fine and even, with no holes or tunnels: moist but not heavy or doughy. Fruit should be evenly distributed and a good balance of fruit and mixture apparent. Should not be over-flavoured with spices and essence so that the natural flavour of the fruits is lost. No almonds are allowed on top. Your own favourite recipe may be used.

Class (b) Sultana Cake

Hints to competitor: 250 g butter basis is standard mixture for size and weight to be observed. A suggested guide for proportion of fruit and mixture is 250 g butter, 250 g sugar and not more than 500 g

sultanas. Do not over flavour with added essences. 20 cm tin to be used round or square.

Points to be looked for in judging: evenly cooked on top, sides and bottom, and light in colour. Texture fine and even with no holes or tunnels, moist, but not heavy or doughy. Fruit should be evenly distributed and a good balance of fruit and mixture apparent. No almonds allowed on top. Sultanas must not be cut.

Section 2 - Butter Cakes

Prizes in Class: (a) First \$50, Second \$30, Third \$20
Prizes in Class: (b) First \$50, Second \$30, Third \$20,
Total \$200

Important: In judging, the method of cutting right through the centre of the cake must be observed. CAKE TO BE PRESENTED AS BAKED, NOT TRIMMED.

Class (a) Plain Butter Cake

To be cooked in a 20 cm round tin, not to be iced. Suggested recipe in June 2020 "The Country Woman", your own recipe may be used.

Class (b) Peach Blossom Cake

To be cooked in a 20 cm round tin, pink icing on top only, no decorations. Recipe in June 2019 "The Country Woman" MUST be used.

Section 3 - Carrot & Ginger Loaf

Prizes: First \$40, Second \$30, Third \$20, Total \$90
To be cooked in a loaf tin, approx. 24 cm x 13 cm. Lemon icing on top only. Recipe in June 2020 "The Country Woman" MUST be used.

Section 4 - Banana Bread

Prizes: First \$40, Second \$30, Third \$20, Total \$90
To be cooked in approx. 24 cm x 13 cm loaf tin. Recipe in June 2020 "The Country Woman" MUST be used.

Section 5 - Wagon Wheel Slice

Prizes: First \$40, Second \$30, Third \$20, Total \$90

Six pieces to be presented, approx. 5 cm x 3 cm. Recipe in June 2020 "The Country Woman" MUST be used.

Section 6 - Cake Decorations and Sugar Art

Prizes in Class: (a) First \$120, Second \$80, Third \$60
Prizes in Class: (b) First \$80, Second \$40, Third \$20
Prizes in Class: (c) First \$40, Second \$30, Third \$20
Prizes in Class: (d) First \$50, Second \$30, Third \$20
Prizes in Class: (e) First \$80, Second \$40, Third \$20
Prizes in Class: (f) First \$40, Second \$30, Third \$20
Total \$820

Class (a) Open Fondant Section – Roses and Foliage

Exhibit to be no more than two tiers, Maximum board size 45 cm x 45 cm.

Class (b) Novice Fondant Section – Celebration Cake

Single Tier Cake. Maximum board size 35 cm x 35 cm.

Class (c) Decorated Cup Cakes – High Tea Themed

Four Cupcakes with fondant decorations. Cupcakes to be between 4 -5 cm on base of cupcake. Maximum board size for presentation to be 20 cm x 20 cm.

Class (d) Miniature Decorated Fondant Cake – 21st Birthday Cake

Two (2) or more cakes to fit inside a 15 cm square. Decorations scaled to size.

Class (e) Decorated Novelty Buttercream Cake - Children's Birthday Cake

Creative and imaginative piece of work. Wooden Sticks/skewers used as supports permitted. Maximum Board Size 35 cm x 35 cm

Class (f) Decorated Biscuits – On The Land Theme

Four Decorated Biscuits, using any medium for decoration, judged on decorations and theme related. Maximum board size 30 cm x 30 cm.

NOTE: A novice is classified as a decorator who has not won a 1st prize in this particular class or similar class in any competition.

Conditions of Entry for Cake Decorations and Sugar Art (Rules to be enforced)

- i. These sections are judged on appearance only.
Dummy cakes may only be used for class 6A & 6B. All other classes to have a cake/biscuit base.
- ii. Wire, tape, tulle, fabric ribbon, braid, cord, stamens and manufactured pillars are permitted.
- iii. Manufactured ornaments, fresh flowers, computer imaging, leaves or dried stems **MAY NOT BE USED** in any class.
- iv. Cleats **MUST** be attached to the base of the presentation board.
- v. **NO WIRES** may be inserted directly into the cake – a posy pick or substitute is acceptable if the top edge is visible.

IMPORTANT: \$1 entry fee must be paid at State. Entries must be clearly identified in their right class. Exhibits in this section are entered directly into the finals and need not pass preliminary judging in Branch or Group contests. One entry in each class only.

Sale of entries: Competitors may retain entries in Classes 6A & 6B. All other entries in classes 6C, 6D, 6E and 6F will be available for sale to the public or purchased by the competitor, to be paid for upon entering.

Section 7 - Steamed Fruit Pudding

Prizes: First \$120, Second \$80, Third \$60, Total \$260

A suggested guide: 250 g butter, 250 g brown sugar and approx. 1250 g fruit basis as standard mixture for size and weight. To be presented, with a **minimum** weight of 1.5 kg.

Points to be looked for in judging: Fruit evenly cut. Flavour rich and mellow. Should have sultanas, currants, raisins and peel. Dates are allowed but NOT CHERRIES. Should be dark but not overdone. A good shape with no holes and no soggy, wet or mouldy patches.

Section 8 - Preserves

Prizes in each Class: First \$40, Second \$30, Third \$20, Total \$270

Class (a) Tomato Relish

Suggested recipe in June 2020 “The Country Woman”. Your own recipe may be used.

Class (b) Orange & Tarragon Jelly

Recipe in June 2020 “The Country Woman” MUST be used.

Class (c) Spiced Fruit Chutney

Recipe in June 2020 “The Country Woman” MUST be used.

IMPORTANT: Jars must be unlabelled at State Conference. All Entries in Section 8 MUST be presented in 375 ml jars. Jars must be correctly labelled at branch and group days only. Commercial tops to be covered with coloured contact.

Section 9 - Gluten Free Caramel Walnut Slice

Prizes: First \$40, Second \$30, Third \$20, Total \$90

Six Pieces to be presented cut approx. 5 cm x 3 cm. Recipe in June 2020 “The Country Woman” MUST be used.

Section 10 - Plain Traditional Sponge

Prizes: First \$60, Second \$40, Third \$20, Total \$120

Two x 20 cm round cake tins. Red jam filled for Branch and Group but Group finalist to be sent to State Finals unfilled. Cornflour and/or butter permitted. No icing sugar or dusting allowed on top. Your own recipe may be used.

Hints to the Competitor: Layers to be evenly risen, identical in thickness and baking. Top should be smooth and without sugar spots. Texture should be fine, delicate and spongy when lightly pressed with fingertips. Leave un-iced.

Section 11 - Special Section for Young Competitors

Prizes: First \$20 (plus award), Second \$15, Third \$10, Total \$90. Award Donated by 'The Land' Cookery Committee.

Class (a) Butterfly Cakes - 18 years and under as of 31 March 2021

Four to be presented. 4 cm - 4.5 cm base measurement. Must use jam and mock cream. Recipe in June 2020 “The Country Woman” MUST be used. No patty papers to be used.

Class (b) Jam Drops - 12 years and under as at 31 March 2021

Four to be presented, 5 cm in diameter. Recipe in June 2020 “The Country Woman” MUST be used.

Special ‘The Land’ Awards for Branches judged on ratio of members entries - Branches with 15 members and under with most entries in Cookery Competition: First \$150, Second \$75, Third \$25, Total \$250

Branches 16 to 25 members with most entries in Cookery Competition: First \$150, Second \$75, Third \$25, Total \$250

Branches 26 to 50 members with most entries in Cookery Competition: First \$150, Second \$75, Third \$25, Total \$250

Branches over 51 members with most entries in Cookery Competition: First \$150, Second \$75, Third \$25, Total \$250

Section 12 - Special Section

Celebrating 70 years of “The Land” Collaboration

Prize Money 1st \$70 (\$70 for 70 years!), 2nd \$30, 3rd \$20. Class sponsored by the State Cookery Committee.

Recipe in June 2020 “The Country Woman” MUST be used.

Rules

- 1. This Contest is conducted by the Country Women’s Association of NSW.**
- The Contest is not restricted to members of the CWA; it is open to any person residing in NSW and the ACT.
- Entries at Branch level to be accompanied by 80 cents entry fee. Entries must be lodged with the Cookery Officer of a CWA Branch and contestants may enter in one Branch and in Group only. Entries at State level must be accompanied by the official printed current 2020-2021 coupon which will appear in “The Land” newspaper, otherwise they will be

disqualified. Each entry at State final must be accompanied by the original coupon.

- Each branch conducts its separate contest at any time that is considered suitable. First and second prize winners must be two different competitors who will then be eligible to enter group semi-finals. This is a competition that is conducted from branch to group and then to state level. Individual entrants cannot enter directly into Group semi-finals without progressing through Branch competition firstly. This does not apply to entries in Section 6.
- First prize winners only of group semi-finals are eligible for the state final conducted concurrently with the CWA Annual General Conference. (This does not apply in Section 6).
- Additional classes, other than those on the schedule, may be included in branch contests, and additional prizes awarded locally, but prize winners in such classes will not compete in the semi-finals or state finals of the contest.
- Branches and groups will appoint their own judges, BUT judges and stewards for the state finals will be appointed by the CWA State Cookery Committee Chairperson.
- All exhibits entered in this contest (except in Section One, Classes A and B, and Section Seven) may be sold at branch and group level. All exhibits, except Section Six classes 6a and 6B, become the property of CWA at state level.
- The Judges decisions are **absolutely** final and not to be questioned or discussed with the judges.

- The 80 cents entry fee with each entry, plus proceeds of the sales of entries, and any other monies raised at the same function, **shall be sent through group treasurer to CWA State Office.**
- All entries in the state finals will be displayed and then sold except Section Six, Classes 6A & 6B. Proceeds of the sale to be added to the Cookery Committee funds.
- No ring tin is to be used throughout the contest. **NO RACK MARKS ON ENTRIES.**
- NO PACKAGE MIXTURES ARE TO BE USED IN ANY CLASS OF THE CONTEST.**
- Owners may purchase their exhibit, if they inform the steward when entering their exhibit at State level.
- All entries must be accompanied by a filled in CWA approved label.
- All fruit cakes and sultana cakes must be entered uniced. **ALL FRUIT CAKES MUST OBSERVE the 250 g BUTTER BASIS** as standard mixture for size and weight. Tins may be square or round. The method of cutting right through the centre of the cake must be observed. **NO CUT CAKE WILL BE ACCEPTED AT STATE FINALS** but fruit cake, sultana cake and fruit pudding **CAN** be entered cut at group semi-finals.

All new recipes can be found in the June 2020 “The Country Woman” and on the CWA of NSW website: www.cwaofnsw.org.au/cookery