

**AGRICULTURAL SOCIETIES COUNCIL OF SA
RICH FRUIT CAKE & GENOA CAKE CHAMPIONSHIP**

SOUTHERN COUNTRY SHOWS ASSOCIATION SEMI-FINALS
to be held at the

PORT ELLIOT SHOW
On **SATURDAY 7TH OCTOBER, 2023**

COOKERY CONVENOR: Patsy Greer, phone 85525890
Email: pmgeb@bigpond.com.

FREE ENTRY: 1 ENTRY PER EXHIBITOR
Entries close: 4.00pm, FRIDAY, 22nd SEPTEMBER, 2023

Entries to Indoor Co-ordinator:
Sue Thomas, PO Box 399, Victor Harbor, 5211
Phone: 0418847626

Entry forms available in the Port Elliot Show Book
or from the Show's website - [www.portelliotslow.com.au](http://www.portelliotshow.com.au)

Fruit Cake and Genoa Cake exhibits **will be accepted on**
SATURDAY up to 11.30am
for judging and not to be removed until 4.30pm, Sunday.

Cakes can also be delivered on Saturday 8.30am – 11.30am or on Friday
if preferred.

OPEN JUDGING TO BE HELD IN THE O'BRIEN PAVILION
ON SATURDAY AT 2:00 PM

RICH FRUIT CAKE CHAMPIONSHIP

(Recipe to be used – Cake not to be iced – for hints go to

www.sacountryshows.com)

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

Prize money: First-\$60, Second-\$25, Third-\$10

INGREDIENTS:

250 grams butter	100 grams dates
250 grams dark brown sugar	60 grams chopped red glace' cherries
6 eggs	60 grams mixed peel
250 grams sultanas	60 grams chopped almonds
250 grams raisins	200 grams currants
375 grams plain flour	1 tsp baking powder
1 tsp mixed spice	200 ml sherry or brandy

METHOD:

Chop fruits, mix together and soak in the sherry or brandy overnight. Sift together flour, baking powder and spice. Cream together butter and sugar. Add eggs one at a time, beating well after each addition, then alternately add fruit and flour and lastly the chopped nuts. Mix thoroughly. Place mixture in a well prepared 19-22cm square tin and bake in a slow oven for approximately 3 to 3 ½ hours.

Note: Fruit should be cut to the size of currants.

HINTS FOR ABOVE COMPETITION:

1. Cakes should be cooked evenly all over – top, bottom and sides should be of even colour. Points will be deducted for uneven cooking.
2. Cakes must be well cooked right through – no damp or soggy patches.
3. Fruit should be evenly distributed throughout the cake.
4. Fruit should be moist and clean.
5. Cake should be of a good even shape.
6. Points to be deducted for – cake rack marks, burnt edges, pieces of paper or foil which were not removed properly from the cake, marks on the cake from careless removal of paper.
7. All cakes will be cut by the judge.
8. Points to be allocated as follows:

Appearance 20 points, Cooking 10 points, Texture 10 points, and Flavour 10 points.

Sponsored by SUNBEAM

Winner eligible to compete in the State Final to be held at the

2024 ROYAL ADELAIDE SHOW.

PRIZES: FIRST - \$300, SECOND - \$100, THIRD - \$50

GENOA CAKE COMPETITION

(Exhibitors own recipe to be used – Cake not to be iced. Size and shape optional
(no recipe need accompany exhibit)

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

SEMI-FINAL TO BE HELD AT **PORT ELLIOT SHOW**

FREE ENTRY: 1 ENTRY PER EXHIBITOR

Prize money: First-\$50, Second-\$20, Third-\$10

Sponsored by SUNBEAM

Winner eligible to compete in the State Final to be held at the

2024 ROYAL ADELAIDE SHOW.

PRIZES: FIRST - \$300, SECOND - \$75, THIRD - \$40

