

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

SOUTHERN COUNTRY SHOWS ASSOCIATION SEMI-FINALS
to be held at the
CALLINGTON SHOW
on
SUNDAY 21ST OCTOBER 2017

COOKERY CONVENER: Julianne Wandel , phone 8575 8036

FREE ENTRY: 1 ENTRY PER EXHIBITOR
Entries close: 5:00pm, Wednesday, 18th OCTOBER, 2017
Entries TO Entry Secretary :
Mrs Nadene Jericho, PO Box 29, Coonalpyn SA 5265
Phone: 8571 1002; Email: entries@coonalpynshow.info

Entry forms available in the Callington Show Book or from the Show's website - callingtonshow.com.au

Fruit Cake and Genoa Cake exhibits **will be accepted on Saturday**
up to 9.00am for judging and not to be removed until 4:00pm
OPEN JUDGING TO BE HELD ON SATURDAY AT 2:00 PM

RICH FRUIT CAKE CHAMPIONSHIP

(Recipe to be used – Cake not to be iced)

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

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

INGREDIENTS	METHOD
250 grams sultanas	<ul style="list-style-type: none"> • Mix together all fruits, and soak in the sherry or brandy overnight. • Sift together flour, baking powder and spice. • Cream together butter and sugar. • Add the eggs one at a time, beating well after each addition, then alternatively add the fruit and flour and lastly the chopped nuts. • Mix thoroughly. • Place mixture into a prepared square tin (APPROX. 19-22 cm IN SIZE). • Bake in a slow oven for approx. 3 – 3 1/2 hours.
250 grams raisins	
200 grams currants	
100 grams dates	
60 grams chopped red glace cherries	
60 grams mixed peel	
200 ml sherry or brandy	
375 grams plain flour	
1 teaspoon baking powder	
1 teaspoon mixed spice	
250 grams Butter	
250 Grams Dark Brown Sugar	
6 eggs	
60 grams chopped almonds	

Sponsored by SUNBEAM

Winner eligible to compete in the State Final to be held at the
2017 ROYAL ADELAIDE SHOW.
PRIZES: FIRST - \$250, SECOND - \$100, THIRD - \$50