

**AGRICULTURAL SOCIETIES COUNCIL OF SA**

**RICH FRUIT CAKE & GENOA CAKE CHAMPIONSHIP**

**SOUTHERN COUNTRY SHOWS ASSOCIATION SEMI-FINALS**

to be held at the

**MURRAY BRIDGE SHOW**

on

**SATURDAY 22<sup>ND</sup> SEPTEMBER 2018**

COOKERY Steward: Tamara Attrill, phone 8532 3936

**FREE ENTRY: 1 ENTRY PER EXHIBITOR**

Entries close: 5:00pm, Wednesday, 19<sup>th</sup> SEPTEMBER, 2018

**Entries TO Enter to Assistant Secretary :**

Megan Morse, PO Box 315, Murray Bridge SA 5253

Phone: 8531 0248; Email : assistantsecretary@murraybridgeshow.com.au

**Entry forms available in the Murray Bridge Show Book or from the Show's website - murraybridgeshow.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 Sunday  
**OPEN JUDGING TO BE HELD ON SATURDAY AT 11:00 AM**

***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**

<b>INGREDIENTS</b>	<b>METHOD</b>
250 grams sultanas	<ul style="list-style-type: none"><li>• Mix together all fruits, and soak in the sherry or brandy overnight.</li><li>• Sift together flour, baking powder and spice.</li><li>• Cream together butter and sugar.</li><li>• Add the eggs one at a time, beating well after each addition, then alternatively add the fruit and flour and lastly the chopped nuts.</li><li>• Mix thoroughly.</li><li>• Place mixture into a prepared square tin (APPROX. 19-22 cm IN SIZE).</li><li>• Bake in a slow oven for approx. 3 – 3 1/2 hours.</li></ul>
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  
2019 ROYAL ADELAIDE SHOW.**

**PRIZES: FIRST - \$250, SECOND - \$100, THIRD - \$50**

**GENOA CAKE COMPETITION**

Exhibitors own recipe to be used

Cake not to be iced.

Size and shape optional (no recipe needed to accompany exhibit)

**SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE**

**SEMI-FINAL TO BE HELD AT MURRAY BRIDGE 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  
2019 ROYAL ADELAIDE SHOW.**

**PRIZES: FIRST - \$200, SECOND - \$75, THIRD - \$40**