

# NATIMUK 132<sup>nd</sup> SHOW SATURDAY 23rd MARCH 2024

## VAS LTD RULES and REGULATIONS

The entrant must follow the recipe and specifications provided below.

Each cake entered must be the bona fide work of the exhibitor.

**Professionals are not eligible**, which is defined as someone who works professionally or derives the greater percentage of their income in that craft, art form or technique.

Each Competition follows the three levels of Competition: **Show Level, Group Level and State Level.**

An exhibitor having won at a Show Level is not eligible to enter any other Show until after the Group Final judging.

An exhibitor is only eligible to represent one Group or State Final

If for any reason a winner is unable to compete at Group or State Final, then the second placegetter is eligible to compete.

### **RICH FRUIT CAKE & JUNIOR BOILED FRUIT CAKE Specific Rules:**

An exhibitor having won at their Local Show will bake another cake for the **2024 Group Final** and the winner of the Group Final will bake another cake for the State Final at the **2025 Royal Melbourne Show**

### **CARROT CAKE & JUNIOR CARROT & DATE MUFFINS specific Rules**

An exhibitor having won at their Local Show will bake another cake or set of muffins for the **State Final at Annual VAS LTD Convention**

### **RICH FRUIT CAKE**

#### **INGREDIENTS:**

250gm sultanas, 250gm chopped raisins, 250gm currants, 125gm chopped mixed peel, 90gm chopped red glace cherries, 90gm chopped blanched almonds, 1/3 cup sherry or brandy, 250gm plain flour, 60gm self-rising flour, 1/4 teaspoon grated nutmeg, 1/2 teaspoon ground ginger, 1/2 teaspoon ground cloves, 250gm butter, 250gm soft brown sugar, 1/2 teaspoon lemon essence or finely grated lemon rind, 1/2 teaspoon vanilla essence, 1/2 teaspoon Almond essence, 4 eggs.

#### **METHOD:**

To ensure uniformity and depending upon the size of the fruit, it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 to 6 pieces and almonds crosswise into 3 or 4 pieces. Tossing fruit in flour can support fruit to be evenly distributed.

**Mix together** all the fruit 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 alternatively 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 20 cm (8") square, straight sided, square cornered tin and bake in a slow oven for approximately 3 1/2 to 4 hours.

Allow to cool in the tin.

### **JUNIOR BOILED FRUIT CAKE**

#### **INGREDIENTS:**

375g Mixed Fruit, 3/4 cup brown sugar, 1 teaspoon mixed spice, 1/2 cup water, 125gm butter, 1/2 teaspoon bicarbonate of soda, 1/2 cup sherry, 2 eggs, lightly beaten, 2 tablespoons marmalade, 1 cup self-raising flour, 1 cup plain flour, 1/4 teaspoon salt.

#### **METHOD:**

1. Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.
2. Simmer gently for 3 minutes, then remove from stove, add bicarbonate of soda and allow to cool.
3. Add sherry, eggs, and marmalade, mixing well.
4. Fold in the sifted dry ingredients then place in a greased and lined 20 cm round cake tin.
5. Bake in a moderately slow oven for 1 1/2 hours or until cooked when tested.

visit <http://www.vicagshows.com.au/natimuk-show> for full schedule

ONLINE TICKETING OPTION visit:- <https://www.ticketebo.com.au/natimukshow>

Environmental option also available with online ticketing



# NATIMUK 132<sup>nd</sup> SHOW SATURDAY 23rd MARCH 2024

## CARROT & DATE MUFFINS

A Competition for junior cake bakers under 18yrs on the day of their local show

### INGREDIENTS:

2 1/2 cups self-raising flour, 1 teaspoon ground cinnamon, 1/4 teaspoon ground nutmeg, 1 cup brown sugar (packed firmly), 1/3 cup pitted dates, 1 cup coarsely grated carrots, 1 tablespoon orange marmalade, 1 cup canola oil, 2 eggs, lightly beaten, 3/4 cup orange juice, 1 cup reduced fat milk.

### METHOD:

Preheat oven to 190c (moderately hot) Line a 12-hole muffin pan with Round Paper Muffin Cases (Classic White Muffin cases size 35mm height x 90mm x 50mm base).

Sift dry ingredients into a large bowl, stir in dates, carrots. Then add the combined marmalade, oil, eggs, juice, and milk. Mix until just combined. Spoon mixture evenly into muffin paper cases in muffin pan.

Cook for 20 minutes. To test if muffins are cooked insert cake skewer; if it comes out clean the muffins are ready. Stand muffins in pan for 5 minutes before removing to cool.

**Show entries:** Four (4) muffins per paper plate.

## CARROT CAKE - OPEN TO CARROT CAKE ENTHUSIASTS

### RULES and REGULATIONS

The Entrant must follow the recipe and specifications provided below.

Each cake entered must be the bona fide work of the exhibitor.

**Professionals are not eligible**, which is defined as someone who works professionally or derives the greater percentage of their income in that craft, art form or technique. The carrot cake competition follows the three levels of competition: Show Level, Group Level and State Level. An exhibitor having won at a show will bake another cake for the entry in the Group Final; the winner will then be required to bake a further cake for the State Final. An exhibitor having who won at show level will bake another cake for the 2023 Group Final and then the winner of the Group Final will bake another cake for the 202e State Final at the Annual VAS Ltd Convention. An exhibitor won at Show Level is not eligible to enter any other Show until after the Group Final judging. An exhibitor is only eligible to represent one Group in the State Final. If for any reason a winner is unable to compete at group or State Final level, then the second placegetter is eligible to compete.

### INGREDIENTS:

375g Plain Flour, 2 tsp baking powder, 1&1/2 tsp bicarb soda, 2 tsp ground cinnamon, 1/2 tsp ground nutmeg 1/2 tsp all spice, 2tsp salt, 345g caster sugar, 375 ml vegetable oil, 4 eggs, 3 medium carrots, grated (350 grams), 220g tin crushed pineapple, drained, 180g pecan nuts crushed.

### METHOD:

1. Preheat oven to 180c (160c fan), Grease a **23cm** round tin cake and line with baking paper.
2. Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, add to the dry ingredients. Mix well then add carrots, crushed pineapple, and pecans. Mix to form a smooth batter and pour into the cake tin.
3. Bake approximately 90 - 100 minutes
4. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Suggest placing a tea towel on wire rack before unpeping cake and allow to cool on wire rack.

## STATE COMPETITIONS

### SEWING, KNITTING, CROCHET, EMROIDERY, CROSS STITCH, PATCHWORK

FIRST: \$300.00 Spotlight voucher & VAS State Final Trophy

SECOND: \$150.00 Spotlight voucher

THIRD: \$50.00 Spotlight voucher

### OPEN PHOTOGRAPHY COMPETITION

FIRST \$70.00 & VAS State final Trophy

SECOND PRIZE: \$20.00

THIRD PRIZE:\$10.00

### JUNIOR PHOTOGRAPHY COMPETITION

FIRST: \$30.00 & VAS State Final Trophy

SECOND PRIZE: \$15.00

THIRD PRIZE: \$10.00

### VAS CARROT CAKE & MUFFIN COMPETITION

FIRST \$250 & VAS State Final Trophy

SECOND PRIZE: \$100

THIRD PRIZE: \$50

### RICH FRUIT CAKE & JUNIOR BOILED FRUIT CAKE

FIRST PRIZE: \$50 Prize money, \$50 Sultana Sisters Gift Voucher, \$100 Gift Hamper & VAS State Final Trophy

SECOND: \$50 Sultana Sisters Gift Voucher & \$50 Product Hamper

THIRD: \$50 Sultana Sisters Gift Voucher

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