

AGRICULTURAL SOCIETIES COUNCIL OF SA

RICH FRUIT CAKE & GENOA CAKE CHAMPIONSHIP

**SOUTHERN COUNTRY SHOWS ASSOCIATION
SEMI-FINALS
HELD AT
MURRAY BRIDGE SHOW
on SATURDAY 22nd SEPTEMBER 2018**

COOKERY STEWARD: Tamara Attrill, phone 8532 3936

FREE ENTRY: 1 ENTRY PER EXHIBITOR

Entries close: 5.00pm, WEDNESDAY, 19th SEPTEMBER, 2018

Entries to Assistant Secretary: Megan Morse, PO Box 315, Murray Bridge, 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.

Please state whether RFC (Rich Fruit Cake) or GC (Genoa Cake) on entry form.

'OPEN JUDGING' TO BE HELD ON SATURDAY AT 11AM

Sponsored by SUNBEAM



RICH FRUIT CAKE CHAMPIONSHIP

Cake not to be iced. Use the Rich Fruit Cake Recipe (see below)

For hints go to sacountryshow.com

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

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

INGREDIENTS:

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

METHOD:

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. 19-22cm in size). Bake in a slow oven for approx. 3 – 3 1/2 hours.



**Winner eligible to compete in the State Final to be held at the
2019 ROYAL ADELAIDE SHOW**

PRIZES: 1st - \$250, 2nd - \$100, 3rd - \$50

GENOA CAKE CHAMPIONSHIP

Exhibitor's own recipe to be used. There is no restriction on ingredients used. Cake not to be iced. Size and shape optional.

No recipe need accompany exhibit.

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

**SEMI FINAL at MURRAY BRIDGE SHOW on SATURDAY
22nd SEPTEMBER 2018**

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

**Winner eligible to compete in the State Final to be held at
the 2019 ROYAL ADELAIDE SHOW**

PRIZES: 1st - \$200, 2nd - \$75, 3rd - \$40