



Dark Rich Fruit Cake Competition

Show Society Entry Form

Full Name: _____

Street Address: _____

Town/City: _____ Postcode: _____

Home Phone: _____ Mobile Phone: _____

Email: _____

Entrants Declaration: I have read and understood the Dark Rich Fruit Cake “Conditions of Entry” and agree to be bound in all respects by these “Conditions of Entry” and the Rules & By-Laws of QCAS.

Show Society entry form and Sub-chamber entry form to be received by the Steward on the day prior to the Show, either via email or in person. The competition will be judged on the day of the Show, at a time to be declared.

Signed: _____ Date: _____

Show Office Use Only:

Show Society Judging: Winner (Fwd forms to Sub-Chamber Coord)

Runner Up (Fwd forms to Sub-Chamber Coord)

Other (Retain forms for your records)



Queensland Ag Shows

DARK RICH FRUIT CAKE

ENTRY FORM

Show/Sub Chamber USE ONLY

Local Show: WINNER Runner Up
Sub Chamber: WINNER Runner Up

Local Show _____

Sub Chamber _____

Steward Signature _____

Please complete all sections below in legible handwriting.

Full Name _____ Email _____

Address _____ Town/City _____

Postcode _____ Phone _____ Mobile _____

Show _____ Sub Chamber _____

Entrant Declaration:

I _____ agree to have read and understand the Queensland Ag Shows Competition Rules & Regulations and agree to be bound in all respects by these Rules & By-Laws of Queensland Ag Shows. I also consent and agree that Queensland Ag Shows and Show Societies have the right to take or use photographs of me (and/or my property) and use the photos in any and all marketing and media worldwide including online, now or in the future.

You acknowledge that it is a condition of competing in this competition that you do so at your own risk. You accept all risks and release the Society from all claims, demands and proceedings arising out of or connected with your competing in the Event and indemnify the Society together with any other organisation or person involved in the conduct of the Event against all liability for any injury, loss or damage arising out of or connected with my competing in the Event. This release continues forever and binds all of my heirs, successors, executors, personal representatives and assigns.

Signature _____ Date _____

PROCESSING INFO:

Local Show Entry Forms – Show Society Secretary is to forward Local Show Winner and Runner Up Entry Forms to the Sub Chamber Secretary for processing. Sub Chamber will send the Winner an invitation to Sub Chamber Finals.

Sub Chamber Finals Entry Forms – Sub Chamber Secretary or Delegate is to forward Sub Chamber Finals Winner and Runner up Entry Forms to QCAS Office *within 7 days of competition conclusion* to qualify for State Finals
competitions@queenslandshows.com.au

State Final invitations will be sent from the Queensland Ag Shows office via email once Entry Forms have been received by the Sub Chamber.



Queensland Ag Shows

DARK RICH FRUIT CAKE COMPETITION

CONDITIONS OF ENTRY

Local Show Judging

1. Show Societies hosting a Dark Rich Fruit Cake class should include the appropriate class in the Cooking Section of Show Schedule.
2. Class to clearly indicate conditions and size of cake being either:-
 - (a) *A 250 gram (½lb) cake mixture with approximately 1.5kg of dried fruit using - currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Prunes and figs are not permitted.*

Cake to be baked in a square 20cm (8 inch) tin approximate internal measurement
3. Competitors are permitted to enter any number of Local Shows.
4. Competitors winning at a local Show are to represent the Society where they first win when competing at a Sub Chamber Final.
5. The Local Show winner is permitted to represent the Show Society at the Sub-Chamber Final Judging.
6. If the winner is unable to continue competing, then the next place getter is selected
7. A competitor must exhibit at a Local Show to qualify for the Sub-Chamber Final Judging.
8. Local Show winner can represent only one (1) Local Show at the Sub-Chamber Final Judging.
9. If a Local Show winner wins at another Show, the runner-up (or 2nd place getter) then qualifies to represent that Show at the Sub-Chamber Final Judging.
10. Local Show to consider contributing to or seek sponsorship to offset cost to encourage competitor to progress to Sub-Chamber level.

Sub-Chamber Judging

11. Only one (1) entry permitted from each Local Show in the Sub-Chamber Final Judging. No cut cakes will be accepted.
 - (a) Entries in the Sub-Chamber Finals to be judged by an approved Show Cooking Judge.
12. The Sub-Chamber winner qualifies for the State Final Judging in the same year of the Competition.
13. For Sub-Chamber Judging, it is recommended to bake, using own recipe, a 500 gram (1lb) cake mixture with approximately 2.25kg of dried fruit using – currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Prunes and figs are not permitted. This is a 10"cake.
14. Cake to be baked in a square 25.5cm (10 inch) tin approximate internal measurement.

15. The Winner can only represent one (1) Sub-Chamber in the State Final in the same year and must be a resident within that sub chamber.
16. If the winner is unable to represent the Sub-Chamber at the State Final, then the Runner-up is eligible to compete.
17. Sub-Chamber Coordinator is to notify the QCAS, after the event, the name of the exhibitor competing in the State Final. A copy of the Winners Entry Form should also be notated appropriately and forwarded to the QCAS Office: competitions@queenslandshows.com.au.
18. Sub-Chamber to consider contributing or seek sponsorship to offset the cost to encourage the competitor to continue on to the State Final Judging.

State Final Judging

19. Only one (1) entry permitted from each Sub-Chamber. No cut cakes will be accepted.
20. After Sub-Chamber selection, competitor is to bake another cake for the State Final Judging.
21. Own recipe is to be used.
22. Cake to be a 500 gram (1lb) mixture with approximately 2.25kg of dried fruit using - currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Prunes and figs are not permitted.
23. To be baked in a square 2.25cm (10 inch) tin approximate internal measurement.
24. No cut cake will be accepted.
25. Entry Form is to be completed and forwarded with the cake.
26. The cake is to be well wrapped and packed in a strong cardboard box. If posted it is recommended to line the box with 3 ply or similar material to prevent any damage during postal carriage.
27. The cake is to be delivered to the QCAS Office, by the Wednesday prior to the commencement of the Royal Queensland Show.
28. Judging of cakes takes place on the Thursday prior to the commencement of the Royal Queensland Show.
29. Cakes will remain on display at the QCAS Display Stand for the duration of the Royal Queensland Show.
30. Cakes may be collected from the QCAS Display Stand on the Monday morning following the last Sunday of the Royal Queensland Show or from the QCAS Office during the week following the completion of the Royal Queensland Show.
31. If requesting cake to be posted, please provide sufficient postage stamps for return mail.
32. Please notify of any alternative arrangements for collection of the cake.
33. All care taken with exhibits but no responsibility taken.
34. Entry forms are available at www.queenslandshows.com.au, or from the QCAS Office.

Recipe Two (Boiled)

INGREDIENTS:

- 250g margarine
- 1 cup sugar
- 1 cup water
- 3 cups mixed fruit
- 1 teaspoon bi-carb soda
- ½ teaspoon cinnamon
- ½ teaspoon ginger
- ½ teaspoon mixed spice
- 2 beaten eggs
- 1 cup plain flour
- 1 cup self raising flour

METHOD:

Place all ingredients except eggs and flours in a large saucepan and bring to a boil. Simmer for 2 to 3 minutes until margarine melts.

Allow mixture to cool slightly, slowly beat in beaten eggs. Sift flours and stir in to the mixture.

Pour into lined tin and bake at 170°C for about 1 hours or until skewer comes out clean.

Remove from tin and put into airtight container when cool.

For more information contact:

Competition Coordinator
Ian Merrit 0459 567 250
ian-merrit@bigpond.com

Your local show society

www.queenslandshows.com.au/contact-shows



Queensland Ag Shows

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(07) 3277 7747

competitions@queenslandshows.com.au
www.queenslandshows.com.au

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*Buderim
Ginger™*

Buderim Ginger Dark Rich Fruit Cake Competition



Queensland Ag Shows

Buderim Ginger Dark Rich Fruit Cake

This competition aims to maintain the tradition and heritage of Dark Rich Fruit Cake, renowned for generations. It is a test of skills in the fine art of baking a fruit cake. Exhibitors are permitted to use their own tried and proven recipe in accordance with the Queensland Ag Shows rules. Winners of the Dark Rich Fruit cake must win their local show and Sub Chamber judging to be eligible for judging at Ekka and the state title.



Competition Sponsor

**Buderim
Ginger™**
www.buderimginger.com

Entry Requirements

It is a requirement to enter and win at a local show to become eligible for Sub Chamber finals. Competitors must then win a Sub Chamber final in to enter their Dark Rich Fruit Cake in the State Finals held at Ekka.

COMPETITION RULES:

- Only one entry from each Sub Chamber
- Exhibitor's own recipe to be used
- Cake to be 500 gram (1lb) mixture
- Recipe must include approx. 2.25kg of fruit consisting of:
 - Currants (whole)
 - Sultanas and raisins (cut)
 - Mixed peel, cherries and nuts (optional)
 - Prunes and Figs not permitted
- To be baked in a 25.5cm (10 inch) square tin
ONLY

Recipe One (Baked)

INGREDIENTS:

- 500g Sunbeam Sultanas
- 500g Sunbeam currants
- 500g Sunbeam raisins
- 250g mixed peel, chopped
- 180g red cherries, copped
- 180g blanched almonds, chopped
- 2/3 cup cherry or brandy
- 500g plain flour
- 120g self raising flour
- 1/2 tsp ground nutmeg
- 1 tsp ground ginger
- 1 tsp ground cloves
- 500g butter
- 500g soft brown sugar
- 2 tsp vanilla essence
- 8 eggs

METHOD:

Mix fruits and nuts, soak in sherry for at least two hours, preferably overnight. Sift together the flours and spices. Cream butter and sugar with essence. Add eggs one at a time, beating well after adding. Add fruit and flour mixtures. Mix thoroughly. Place mixture in prepared cake tin with two layers of brown paper/ foil and two layers of baking paper 25.5cm square. Bake in slow oven (130°C - 140°C) for approx. 5-6 hours or until cooked when tested. Allow cake to cool in tin.