

CHIEF STEWARD: Dianne Pollard 03 5027 3713

STEWARDS: A. Baird 03 5027 3366, J. Baird 03 5027 3769, R. Baird, K. Shannon

ENTRIES CLOSE: Paper Entries close Friday 15th, Online Friday 22nd August 2025 NO LATE ENTRIES ACCEPTED

ENTRY FEE: Open Classes 50c.

Junior Classes No entry fee. Junior range Pre-Primary, Primary & Secondary

EXHIBITS STAGED: exhibits will be received by stewards between 10.00am and 1.00 pm on Friday 29th August. If you would like us to dispose of exhibit at completion of show please place a black sticker on back of exhibit card (stickers supplied)

EXHIBIT COLLECTION: Cannot be collected until after 5.00 pm Sunday 31st August 2025 and any not collected by 11.00 am Monday 1st September 2025 will be disposed of by Steward in charge of Pavilion.

PRIZE MONEY: may not be collected until after 5.00pm Sunday 31st August 2025.

SECTION RULES: No professional may compete and entries must be the bona fide work of the exhibitor. Judge's decision is final. Please use specified tins if mentioned in schedule. All cakes not to be iced or decorated unless specified. Exhibits to be displayed on paper plates only supplied by exhibitor.

NO PACKET CAKES UNLESS SPECIFIED

MAJOR AWARDS:

MOST SUCCESSFUL OPEN EXHIBITOR

based on a points system. First 3 pts, Second 2 pts. First \$50
Sponsored by The Lower Anabranch Sporting and Landcare Group.

MOST SUCCESSFUL PRIMARY EXHIBITOR based on a points system. First 3 pts, Second 2 pts.

First \$10 Second \$6 Sponsored by Jenny Wheeldon in memory of Miss M. Crang

MOST SUCCESSFUL SECONDARY EXHIBITOR based on a points system.

First 3 pts, Second 2 pts. First \$10 Second \$6 Sponsored by Jenny Wheeldon in memory of Miss M. Crang

WENTWORTH ROTARY COMMUNITY OP SHOP ENCOURAGEMENT Prize money Open \$40 Junior \$20
Sponsored by Wentworth Rotary Community Opportunity Shop

To be read in conjunction with Wentworth Show Rules & Regulations
Visit our website; <https://www.wentworthshow>

- Please use specified tins if mentioned in schedule.
- All cakes not to be iced or decorated unless specified.
- Entries to be displayed on paper plates only (supplied by the exhibitor).

NO PACKET CAKES UNLESS SPECIFIED

OPEN

OPEN PRIZE MONEY: FIRST \$10; SECOND \$5

PRIZE MONEY FOR CLASSES 12001-12030 HAS BEEN

KINDLY SPONSORED BY: MARJ WORRELL AND

WARRANANGA MERINO STUD

CLASS

- 12001. DECORATED CAKE, SINGLE TIER "OUTBACK THEME"
FIRST \$25, SECOND \$15;
- 12002. DECORATED CHILD'S BIRTHDAY CAKE
FIRST \$25, SECOND \$15
- 12003. RICH FRUIT CAKE (NOT ICED) - AS PER RICH FRUIT CAKE RECIPE PAGE 40. Please contact Chief Steward Dianne Pollard on 5027 3713 for further information.
FIRST \$25, SECOND \$15
- 12004. SANDWICH SPONGE
- 12005. BANANA CAKE, TO BE COOKED IN BAR TIN
- 12006. SLICE, UNBAKED, SIX PIECES
- 12007. SLICE, BAKED, SIX PIECES
- 12008. VANILLA SLICE, SIX PIECES
- 12009. DISH OF SIX PLAIN SCONES
- 12010. DISH OF SIX FRUIT SCONES
- 12011. BOILED FRUIT CAKE
- 12012. ORANGE CAKE
- 12013. SIX LAMINGTONS, NOT SPONGE (MAXIMUM SIZE 5CM CUBE)
- 12014. RAISIN AND NUT ROLL
- 12015. HEALTH CAKE (RECIPE TO BE ATTACHED TO ENTRY)
- 12016. CHOCOLATE CAKE, ICED
- 12017. SULTANA CAKE
- 12018. APPLE SLICE
- 12019. MUD CAKE ANY VARIETY, ICED
FIRST \$25, SECOND \$15
- 12020. PLATE OF BISCUITS, NOT DECORATED, THREE DIFFERENT RECIPES, THREE OF EACH RECIPE
- 12021. FRUIT SLICE, SIX PIECES ONLY - OVEN BAKED

- 12022. SIX QUEEN CAKES, WITH CURRANTS, TO BE COOKED IN TINS
- 12023. PLATE OF HOME-MADE CHOCOLATES AND/OR EASTER EGGS
- 12024. PLATE OF COCONUT ICE
- 12025. COLLECTION OF DRIED FRUIT COOKERY, AT LEAST SIX VARIETIES TO BE DISPLAYED ON A TRAY.
- 12026. COLD PLUM PUDDING (BASIN)
- 12027. COLD PLUM PUDDING (CLOTH)
- 12028. COLLECTION OF THREE VARIETIES AFTER DINNER ACCOMPANIMENTS, TWO OF EACH





EnergyConnect is a proud sponsor of the 2025 Wentworth Show

For the past three years, Wentworth Shire and the Sunraysia has been our home. Together with our client Transgrid and our delivery partners, we've invested in local communities and fostered growth. We are grateful for your support throughout this journey.

As Elecnor Australia completes the western section of EnergyConnect, these assets will now transition to Transgrid for ongoing management and stewardship.

We are continuing to construct the eastern section of Australia's largest electricity transmission project from Buronga through to Wagga Wagga.

Thank you for being part of this incredible project. The team looks forward to catching up with the local community during the show. We consider it a privilege to have been involved in such a wonderful community event.

For further information call
1800 49 06 66 or
email pec.community@elecnor.es



12029.	LOAF OF HAND-MADE BREAD - WHITE
12030.	LOAF OF HAND-MADE BREAD - WHOLEGRAIN
12031.	BANANA BREAD MADE WITH A THERMOMIX
12032.	SWEET PIE USING HOME MADE PASTRY

JUNIOR SECTION

Exhibit Must be entrant's own work.

**FIRST PRIZE \$5 SECOND \$3 UNLESS STATED OTHERWISE.
SECTION SPONSORED BY MURRAY DARLING TREFOIL
GUILD, MRS. A BAIRD AND WARRANANGA MERINO
STUD.**

- Please use specified tins if mentioned in schedule.
- All cakes not to be iced or decorated unless specified.
- Entries to be displayed on paper plates only (supplied by the exhibitor).

NO PACKET CAKES UNLESS SPECIFIED

PRE-PRIMARY SECTION

12101. PLATE OF THREE ARROWROOT BISCUITS
DECORATED

PRIMARY SCHOOL SECTION

12102. VANILLA CAKE (PACKET), RING TIN

12103. CHOCOLATE CAKE, SQUARE TIN, ICED
FIRST \$15, SECOND \$10

12104. BUTTERCAKE, ROUND TIN

12105. PLATE OF THREE GINGERBREAD MEN DECORATED

12106. SIX SAVOURY MUFFINS

12107. SIX PLAIN SMALL CAKES, DECORATED

12108. ONE DISH OF SIX PLAIN SCONES

12109. PLATE OF COOKIES OR BISCUITS, OWN CHOICE

12110. THREE MINI PIZZAS USING MUFFINS

12111. PLATE OF UNBAKED SMALL CAKES OR SLICE, OWN
CHOICE

SECONDARY SCHOOL SECTION

12112. PLATE OF SIX CUP CAKES, DECORATED

12113. CHOCOLATE CAKE, ICED AND DECORATED
FIRST \$15, SECOND \$10

12114. PLATE OF SIX PLAIN SCONES

12115. PLATE OF BISCUITS, THREE VARIETIES, THREE OF
EACH

12116. PLATE OF SAVOURY MUFFINS

12117. THREE GINGERBREAD MEN, MADE AND
DECORATED BY EXHIBITOR.

12118. DECORATED CAKE, NOVELTY, (VIENNA CREAM ICING).

12119. DECORATED CAKE, FORMAL ICING.



RECIPE FOR COOKERY SECTION

RICH FRUIT CAKE

CLASS 12003

INGREDIENTS

2 cups sultanas

1½ cups chopped seeded raisins

1 cup currants

½ cup chopped mixed peel

½ cup chopped red glazed cherries

½ cup chopped blanched almonds

½ cup sherry or brandy or rum

2 cups plain flour

¼ teaspoon grated nutmeg

½ teaspoon ground ginger

½ teaspoon ground cloves

¼ teaspoon salt

250g butter

1½ cups soft brown sugar

4 eggs

2 tablespoons marmalade

½ teaspoon almond essence

½ teaspoon vanilla essence

½ teaspoon lemon essence

METHOD

Mix together all the fruits and nuts and sprinkle with the sherry or brandy or rum, cover and leave for at least one hour but preferably overnight.

Sift together the flour, salt and spices. Cream together the butter and sugar with the essences and marmalade.

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 20cm and bake in a slow oven for approximately 2½ - 3 hours. Watch oven temperatures as some ovens vary.

Allow the cake to cool in the tin.

NOTE

To ensure uniformity and depending on the size, it is suggested the raisins be snipped into 2 or 3 pieces, cherries 4 to 6 pieces and almonds crosswise into 3 or 4 pieces.