

## **MAIN PAVILLION**

### **BLACK AND COLOURED WOOL**

**STEWARD: Mrs Bev Layton**

- 17101 Lambs Wool Fleece
- 17102 Fine Wool Fleece
- 17103 Medium Wool Fleece
- 17104 Strong Wool Fleece
- 17105 Ram's Wool Fleece - Fine, Medium or Strong



**Champion Coloured Fleece**

**Best Fleece for Craft Use**

**Sponsored by Black & Coloured Sheep Breeders Association**

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### **COOKING – RICH FRUIT CAKE**

**Sponsored by Country Energy**

**The following recipe is compulsory for all entrants:**

#### **INGREDIENTS**

- 250g (8 oz) Sultanas
- 250g (8 oz) Chopped Raisins
- 250g (8 oz) Currants
- 125g (4 oz) Chopped Mixed Peel
- 90g (3 oz) Chopped Red Glace Cherries
- 90g (3 oz) Chopped Blanched Almonds
- 1/3 Cup Sherry or Brandy
- 250g (8 oz) Plain Flour
- 60g (2 oz) Self Raising Flour
- 1/4 Teaspoon Grated Nutmeg
- 1/2 Teaspoon Ground Ginger
- 1/2 Teaspoon Ground Cloves
- 250g (8 oz) Butter
- 250g (8 oz) Soft Brown Sugar
- 1/2 Teaspoon Lemon Essence or finely grated lemon rind
- 1/2 Teaspoon Almond Essence
- 1/2 Teaspoon Vanilla Essence
- 4 Large eggs



#### **METHOD**

Mix together all the fruits 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, and then alternately 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 (8") and bake in a slow oven approximately 3.5 to 4 hours. Allow cake to cool in the tin.

**Note:** To ensure uniformity and depending upon the size, 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.

The winner is eligible to make a cake for judging at the Castlereagh Final to be held in The winner at Group then represents at the Royal Easter Show in 2010.

