



75 YEARS
OF THE LAND COOKERY COMPETITION

THE LAND **COOKERY** **SCHEDULE**

2026-2027



REQUIRED RECIPES: Are published online at www.cwaofnsw.org.au 'Committees - The Land Cookery' for members and non-members and in the June edition of The Country Woman.

TIN SIZES: Are approximate and represent common Australian bakeware that can be easily purchased at most supermarkets, specialty stores or online. Straight sides are preferred in all tins and trays except loaf tins.

SECTION ONE – RICH FRUIT CAKE

Prize - 1st \$140; 2nd \$100; 3rd \$60; Total \$300

IMPORTANT: Fruit cakes not to be iced, glazed, or otherwise decorated. Competitors to use no less than 1kg of fruit, 250g butter and 250g brown sugar basis as the standard mixture for size and weight of a rich fruit cake. Tins to be deep 7.5cm x 20cm round or 20cm x 20cm square. A cut cake can be entered at the group semi-final but will NOT be accepted at state finals. Your own favourite recipe may be used.

Points to be looked for in judging: Smooth, even top, well risen and slightly rounded towards the centre, but not peaked. Smooth, even colour on sides, top and bottom. Texture to be fine and even, with no holes or tunnels; moist throughout, but not heavy or under cooked. Fruit to be evenly distributed with a good balance of fruit and mixture apparent and not be over-flavoured with spices and essences or alcohol so that the natural flavour of the fruits is lost.

SECTION TWO - SULTANA CAKE

Prize - 1st \$100; 2nd \$70; 3rd \$50; Total \$220

IMPORTANT: Sultana cakes not to be iced, glazed, or otherwise decorated. Competitors to use no less than 500g of sultanas. Tins to be deep 7.5cm x 20cm round or 20cm x 20cm square. A cut cake can be entered at the group semi-final but will NOT be accepted at state finals. Your own favourite recipe may be used.

Points to be looked for in judging: Even straw-colour on top, sides and bottom. Texture to be fine and even with no holes or tunnels; moist, but not heavy or under cooked. Fruit to be evenly distributed with a good balance of fruit and mixture and sweet sultana flavour.

SECTION THREE – BOILED FRUIT PUDDING

Prize - 1st \$140; 2nd \$100, 3rd \$60; Total \$300

IMPORTANT: Competitors to use no less than 1kg of fruit, 250g butter basis as the standard mix for size and weight. Minimum presentation weight 1.5kg. Pudding to be boiled in a cloth. A cut pudding can be entered at the group semi-final but will NOT be accepted at state finals. Your own favourite recipe may be used.

Points to be looked for in judging: The pudding to be a nice round shape with characteristic smooth even flour skin. The colour to be rich and dark and be even throughout. There are to be no holes in the pudding nor soggy patches and have a well-balanced fruity flavour.

SECTION FOUR – PLAIN BUTTER CAKE

Prize - 1st \$60; 2nd \$40; 3rd \$30; Total \$130

IMPORTANT: To be baked in any deep 7.5cm x 20cm round or 20cm x 20cm square tin. There are to be no

fruit, nuts, cherries, or peel used in or on cake. Cake to be presented as baked (not trimmed), uniced and with no decoration. Your own favourite recipe may be used.

Points to be looked for in judging: The sides to be smooth with the height of the cake in proportion to the size of the tin used and no sign of dented or wrinkled lining. The top to be smooth and slightly rounded with even colour on top, bottom and sides. The texture to be even, fine, and moist without holes or tunnels. Cooking to be even right throughout with no under-cooked patches, and the cake cuts easily without crumbs.

SECTION FIVE– CHOCOLATE BUTTER CAKE

Prize - 1st \$60; 2nd \$40; 3rd \$30; Total \$130

IMPORTANT: Baked in any deep 7.5cm x 20cm round or 20cm x 20cm square tin. Cake to be presented as baked (not trimmed) and iced on top only with chocolate glacé icing. Your own favourite recipe may be used.

Points to be looked for in judging: See Plain Butter Cake. The cake to have a rich dark colour, evenly around the base and sides. Icing to be smooth and neatly applied and of a colour that closely matches the colour of the cut cake.

SECTION SIX – MARBLE CAKE

Prize - 1st \$60; 2nd \$40; 3rd \$30; Total \$130

IMPORTANT: Baked in any deep 7.5cm x 20cm round or 20cm x 20cm square tin. Cake to be presented as baked (not trimmed) and iced on top only with glacé pink icing. Your own favourite recipe may be used.

Points to be looked for in judging: See Plain Butter Cake. The cut cake to reveal three colours (pink, chocolate and plain butter colour) to create a 'marble' pattern, balanced so that one colour doesn't dominate the other. Icing to be smooth and neatly applied and of a colour that closely matches the pink in the cut cake.

SECTION SEVEN – JAM ROLL

Prize - 1st \$60; 2nd \$40; 3rd \$30; Total \$130

IMPORTANT: Plain sponge baked in swiss roll tin, approx 36-38cm x 24-25.5cm x 2.5cm. The sponge to be filled with any jam then rolled at least twice with edges uncut. The jam roll to be presented without any sugar dusting and with the seam side underneath. Your own favourite recipe may be used.

Points to be looked for in judging: Sponge to be evenly risen throughout with a soft and moist texture. The jam filling to be sufficient to hold the rolled sponge without seeping out the ends or soaking through into the sponge.

SECTION EIGHT – GINGER LOAF

Prize - 1st \$60; 2nd \$40; 3rd \$30; Total \$130

IMPORTANT: Bake in a medium loaf tin, approx 24cm x 13cm x 6.5cm. The loaf to be presented as baked (not trimmed) and iced on top with lemon glacé icing without zest. Your own favourite recipe may be used.

Points to be looked for in judging: See Plain Butter Cake. The loaf to be well risen with a distinctive ginger flavour and aroma evident but not overpowering. Icing to be smooth, neatly applied to the top of the loaf only.

SECTION NINE – GLUTEN FREE JAM & COCONUT SLICE

Prize - 1st \$50; 2nd \$40; 3rd \$30; Total \$120

IMPORTANT: Bake in a lamington/slice tray, approx 30cm x 20cm x 3.1cm. Six pieces to be presented, cut approx 4cm x 6cm. **Recipe supplied must be used.**

Points to be looked for in judging: Uniform shape and size with three level layers evident and cleanly cut with no ragged edges or crumbs. The slice to be evenly baked with the same height throughout. Tart raspberry flavour of the jam to compliment the sweet coconut texture and flavour of the topping.

SECTION TEN – COFFEE SLICE

Prize - 1st \$50; 2nd \$40; 3rd \$30; Total \$120

IMPORTANT: Baked in a lamington/slice tin, approx 30cm x 20cm x 3cm. Six pieces to be presented, cut approx. 4cm x 6cm. **Recipe supplied must be used.**

Points to be looked for in judging: Uniform shape and size with three level layers evident and cleanly cut with no ragged edges or crumbs. Balanced coffee, walnut and cinnamon flavour evident without one overpowering the other.

SECTION ELEVEN – ALICE'S FANCY BISCUITS

Prize - 1st \$50; 2nd \$40; 3rd \$30; Total \$120

IMPORTANT: Six biscuits to be presented, each approx 4cm diameter. **Recipe supplied must be used.**

Points to be looked for in judging: Uniform shape and size, joined with a thin smear of jam of your choice and neatly iced on top.

JAMS, RELISH AND CHUTNEY

SECTION TWELVE – SINGLE CITRUS FRUIT MARMALADE

Prize - 1st \$50; 2nd \$40; 3rd \$30; Total \$120

IMPORTANT: Must be presented in approx. 250ml size glass containers with metal screw-on non-commercial tops. Jars to be filled to within 1cm from the top and securely sealed. If there is no alternative, commercial jar tops may be used if the brand is covered. Ensure rim of jar and inside of lid are clean before presenting for judging. Your own favourite recipe may be used. Jar to be labeled with name of citrus used.

Points to be looked for in judging: Marmalade shows 'set' with a jam-like consistency that drops from the spoon. Fine shred with flavour representative of the fruit used.

SECTION THIRTEEN – CHERRY JAM

Prize - 1st \$50; 2nd \$40; 3rd \$30; Total \$120

IMPORTANT: See Section Twelve. Your own favourite recipe may be used.

Points to be looked for in judging: Jam shows 'set' with a jam like consistency that drops easily from the spoon. Fruit should not processed or blended.

SECTION FOURTEEN – BREAD & BUTTER CUCUMBER PICKLES

Prize - 1st \$50; 2nd \$40; 3rd \$30; Total \$120

IMPORTANT: See Section Twelve. Your own favourite recipe may be used.

Points to be looked for in judging: Cucumbers and onion to be crisp but tender with spicy-sweet pickling flavours that do not overpower the main ingredients.

SECTION FIFTEEN – BEETROOT RELISH

Prize - 1st \$50; 2nd \$40; 3rd \$30; Total \$120

IMPORTANT: See Section Twelve. Your own favourite recipe may be used.

Points to be looked for in judging: Beetroot can be diced or coarsely grated, of an easy dropping consistency. Beetroot to retain colour and flavour complimenting the spicy-sweetness of other ingredients.

JUNIOR SECTION

8 YEARS AND UNDER AT 31 MARCH 2027

SECTION SIXTEEN – MELT & MIX CHOC CHIP BISCUITS

Prize - 1st \$30; 2nd \$25; 3rd \$15; Total \$70

Glad Shute Memorial Award – 1st \$20; 2nd \$15; 3rd \$10; Total \$45

IMPORTANT: Six biscuits to be presented, each approx 5cm diameter. Your own favourite recipe may be used.

Points to be looked for in judging: Uniform shape and size with even distribution of chocolate chips.

12 YEARS AND UNDER AT 31 MARCH 2027

SECTION SEVENTEEN – GINGER COCONUT SLICE

Prize - 1st \$30; 2nd \$25; 3rd \$15; Total \$70

Glad Shute Memorial Award – 1st \$20; 2nd \$15; 3rd \$10; Total \$45

IMPORTANT: Baked in a lamington/slice tin approx 30cm x 20cm x 3cm. Six pieces to be presented, cut approx 4cm x 6cm. **Recipe supplied must be used.**

Points to be looked for in judging: Uniform shape and size, cleanly cut with no ragged edges or crumbs. A distinctive ginger flavour and aroma evident but not overpowering. Icing to be smooth and neatly applied to the top of the slice.

18 YEARS AND UNDER AT 31 MARCH 2027

SECTION EIGHTEEN – NEAPOLITAN CAKE

Prize - 1st \$50; 2nd \$40; 3rd \$30; Total \$120

Glad Shute Memorial Award – 1st \$20; 2nd \$15; 3rd \$10; Total \$45

IMPORTANT: Baked in any deep 7.5cm x 20cm round cake tin. Cake to be presented as baked (not trimmed) and iced on top only with pink glacé icing. **Recipe supplied must be used.**

Points to be looked for in judging: See Section Four. The cake to have three distinct layers, coconut on the bottom and pink on the top with jam in the middle. Icing to be smooth and neatly applied and of a colour that closely matches the pink of the cut cake.

RULES: PLEASE READ CAREFULLY

This Contest is conducted by The Land Cookery Committee on behalf of the Country Women's Association of New South Wales.

Who can enter: The Contest is not restricted to members of the CWA; it is open to any person residing in NSW and ACT, however, only one section (of the non-members choice) may be entered.

How to enter: Competition commences at branch level. Each branch conducts its separate contest (or selection process where branches do not have enough competitors). First and second prize winners must be two different competitors who will then be eligible to enter group semi-finals. First prize winners of group semi-finals are eligible to enter the state final conducted concurrently with the CWA Annual General Conference. This is a competition that is conducted from branch to group and then to state level.

Entry Fee: \$1 per entry is to be collected when an exhibit is entered for first time, whether it is branch or group level. The entry fees shall be sent through the group treasurer directly to The Land Cookery Committee.

"The Land" newspaper coupon: an original 2026-2027 coupon must accompany each section entry only at the state final.

Judges: Branches and groups will appoint their own judges from another branch or group, BUT judges and stewards for the state finals will be appointed by the CWA State Land Cookery Committee Chairperson. The judges' decisions are absolutely final and not to be questioned or discussed with the judges.

Additional sections: Branches may include additional sections in their branch contests, and award additional prizes, but prize winners in such sections will not compete in the semi-finals or state finals of the contest.

Sale of exhibits: Exhibits may be sold at branch and group level. However, all exhibits become the property of CWA at state level and are not for sale. Competitors should advise the steward when registering if they wish to take their fruit cake or pudding back.

Labels: CWA ingredients labels are not required at branch or group semi-finals unless the exhibit is to be sold.

Prohibited: Springform and ring tins are NOT to be used throughout the contest. NO visible RACK MARKS on entries. PACKAGE MIXTURES and FROSTING are NOT to be used unless otherwise specified.

SPECIAL "THE LAND" AWARDS FOR BRANCHES JUDGED ON RATIO OF MEMBERS AND ENTRIES

Branches with 15 members and under with most entries in Cookery Competition:

First \$150; Second \$75; Third \$25. Total \$250.

Branches with 16 to 25 members with most entries in Cookery Competition:

First \$150; Second \$75; Third \$25. Total \$250.

Branches with 26 to 35 members with most entries in Cookery Competition:

First \$150; Second \$75; Third \$25. Total \$250.

Branches with 36-50 members with most entries in Cookery Competition:

First \$150; Second \$75; Third \$25. Total \$250.

Branches with over 51 members with most entries in Cookery Competition:

First \$150; Second \$75; Third \$25. Total \$250.

Group Award for most points gained from prize winners at state final: Certificate

CHAIRPERSONS PICK: \$100 and Certificate to the best overall exhibit.

PRIZE MONEY: Bank details must be provided to the Land Cookery Committee Treasurer to enable prompt payment of prize monies.