



THE NEW ZEALAND  
**AGRICULTURAL  
SHOW 2023**

# CHRISTMAS CAKE COMPETITION SCHEDULE OF CLASSES

NOVEMBER 2023

WEDNESDAY  
15<sup>th</sup>

THURSDAY  
16<sup>th</sup>

FRIDAY  
17<sup>th</sup>

**BETTER THAN EVER**  
PROUDLY BROUGHT TO YOU BY THE CANTERBURY A&P ASSOCIATION

Canterbury Agricultural and Pastoral Association

## Schedule

# CHRISTMAS CAKE COMPETITION

## CHRISTMAS CAKE CONDITIONS

Home baking is a traditional and popular competition run by many A & P Associations around New Zealand. This year sees the re-introduction of the classic kiwi Christmas Cake Competition at the New Zealand Agricultural Show. We're encouraging interested home bakers to show off their fabulous baking skills and see their creations on display at the biggest A & P Show in New Zealand.

### Promotion:

All cakes and their prize ribbons will be displayed in the NZ Agricultural Show within the Food Market area.

### Entry on-line by: 26 September 2023

**Entry fee:** \$10.00 per entry

**Prize Money:** 1<sup>st</sup> place - \$50.00, 2<sup>nd</sup> place - \$40.00, 3<sup>rd</sup> place - \$30.00

Note that by entering into this confirmation we take this as acceptance that you understand that any prize money paid by CAPA to you, may depending on the amount and your individual circumstances, be regarded as income by the Inland Revenue in New Zealand and therefore subject to the payment of income tax. It is your responsibility to take independent advice on this and to make such payment where required. CAPA accepts no responsibility for the payment of any income tax obligations that may or may not arise from the payment of any such prize money to you.

**Judges:** Judith Hoban and Richard Parkes

### Condition of entry:

Cake description - a rich fruit cake 8" x 8" square

**Eligibility:** - Home bakers (no commercial bakers please)

Junior – under 18 years old on the day of the show

Open – 18 years and older

### Classes:

Traditional – Open and Junior

Gluten free – Open and Junior

**Awards:**

First, Second and Third place in each Class

Overall Supreme Christmas Cake

**Delivery:**

New Zealand Agricultural Show (office hours) - Canterbury Agricultural Park, 102 Curletts Road, Hillmorton, Christchurch 8042

Cake to be presented **undecorated** in a sealed container by 5.00 pm Friday – 10 November 2023

**Rules:**

An individual exhibitor may enter both categories (Traditional and Gluten Free)

Exhibitors must not avail themselves of the services of a professional baker in any way.

No cake mixes to be used in the cake.

The Judges decisions are final and no correspondence will be entered into.

**Judging:**

1. Appearance – smooth on the top, bottom and sides. No sign of shiny, dark, overheated fruit protruding from the surface. The cake should be firm, smooth, fresh and moist to the touch. It should have straight sides, and a smooth flat top showing an even distribution of fruit.
2. Finish in baking - no bumps, hollows, sunken centres nor large cracks (a small crack is not considered a major fault). The cake should cut cleanly, without any crumbs, and without catching or dragging of fruit. There should be no burning or crusty top or sides (caused by too hot an oven or insufficient papering). After the cake is cut, the fruit closest to the outside should not appear to be dark or shiny (caused by overcooking in too hot an oven). This fault causes a bitter flavour.
3. Colour – attractive, even, golden brown on the top, bottom and sides.
4. Texture – firm and fine, it should be moist, not soggy nor dry. The texture should be smooth and even, and the same right through the cake. A well ripened cake cuts cleanly and evenly.
5. Flavour & Aroma – delicious - and should be a perfect blend of fresh eggs and dairy ingredients, sugar, essences, flour, spices, spirits or orange juice and quality dried fruit. Beware of an overpowering flavour or aroma of essences or spices or the acrid smell of overheated fruit.
6. Decoration – no decoration allowed.

**Display:**

Following judging, cakes will be displayed in sealed, transparent display cake boxes.

**Cake Collection:**

Proof of entry must be provided on collection. Cakes can be collected on the last day of the Show (Friday) between 4.30 pm and 5.30 pm or from the Show Office in the week following the show. Alternatively return instructions and courier tickets/packaging can be included when the cake is delivered.

**Convenor:**

Christine Beaton

Email: [amberfield.christine@gmail.com](mailto:amberfield.christine@gmail.com)

Location: Food Market Area

**Class CC1: Traditional Open**

Prize Money - 1st \$50.00, 2nd \$40.00, 3rd \$30.00

**Class CC2: Traditional Junior**

Prize Money - 1st \$50.00, 2nd \$40.00, 3rd \$30.00

**Class CC3: Gluten Free Open**

Prize Money - 1st \$50.00, 2nd \$40.00, 3rd \$30.00

**Class CC4: Gluten Free Junior**

Prize Money - 1st \$50.00, 2nd \$40.00, 3rd \$30.00

**Class AWCC5: OVERALL SUPREME CHRISTMAS CAKE**