



Irish Countrywomen's Association
Bantracht na Tuaithe

NATIONAL PRODUCE COMMITTEE

PRODUCE AWARD PROFICIENCY TESTS HOSTED BY ROSCOMMON FEDERATION

- DATE:** Saturday 30th September 2023
- VENUE:** Macra na Feirme Hall, Tulsk, Co. Roscommon
Located on the N5 in the centre of Tulsk Village.
<https://www.facebook.com/TulskMacraHall/>
<https://en.wikipedia.org/wiki/Tulsk>
- PRODUCE AWARDS:** **BREAD MAKING, JAM MAKING, CAKE MAKING**
Candidates may enter for one or more Produce Award Proficiency Tests.
- 2-ITEM JAM MAKING TEST:** ICA members can enter a **2-Item Jam Making Test** which can be progressed to a full Produce Award in Jam Making.
- OPEN COMPETITIONS:** In conjunction with the Produce Award Proficiency Tests, Roscommon Federation will be hosting three **open entry produce competitions**.
See attached details of **Produce Award Test Requirements, 2-Item Jam Making Test** and **Open Entry Produce Competitions**.
- ENTRY:** We ask that you email producecommittee@ice.ie by Wednesday 27th September to give notice that you are entering for a Produce Award Proficiency Test.
- TIME:** Candidates may bring their produce from 10am - 12md on 30th September. The event is expected to run from 10am-2pm.
- ENTRY FEES:** €5 entry for one Produce Award Test. €10 entry for two or three tests.
€3 entry for the 2-Item jam Making Test
€2 entry per item for the Open Competitions for jam, bread, and fruit cake.
All entry fees will be collected on the day.
- PARKING:** There is ample FREE parking available at the hall
- REFRESHMENTS:** Tea & Coffee will be provided
- ATTENDANCE:** You do not need to be doing an Award or to be an ICA member to attend.
- LOCAL ATTRACTIONS:** There are many interesting places for a Guild or Federation day trip.

NOTES re Produce Awards:

- Produce Awards are aimed at encouraging individuals to achieve a high standard. Candidates are not in competition with each other. It is a personal challenge for each candidate and an opportunity to show that you are good at what you do and to get recognition for that fact. The judges understand that the candidates are of varying ages and states of health. It should be a stimulating and enjoyable experience for everyone.
- All current ICA members may enter the Produce Award Tests. You do not have to be Roscommon Federation.
- Judges' comments will be given to candidates.
- Candidates may like to share recipes. These can be photocopied at the event.
- Produce Award Certificates will be presented at the next ICA National event or AGM.

PRODUCE AWARD TEST REQUIREMENTS

Produce Award Tests have 2 elements: (A) Produce making. (B) Questions to assess knowledge. All produce must be the candidates own work. Open to all ICA members.

Candidates for the Produce Awards must bring the following prepared items:	Candidates will be asked some questions on:
<p>BREAD MAKING</p> <ol style="list-style-type: none"> 1. White soda bread (plain) 2. Brown soda bread (with or without added ingredients) 3. 6 fruit scones or 6 savoury scones 4. Yeast bread (plain or fruit) 	<ul style="list-style-type: none"> • Making and kneading yeast dough • Quantities and temperature for scones and bread • Rising and proving yeast bread • Common faults in baking and how to avoid them.
<p>JAM MAKING</p> <ol style="list-style-type: none"> 1. 1lb Jam (e.g. gooseberry, blackcurrant, rhubarb, strawberry, raspberry or other fruit) 2. 1lb Jelly (e.g. apple, redcurrant etc.) 3. 1lb Marmalade 4. 1/2 lb Lemon Curd <p>Note: Produce made with pectin-added sugar or tinned fruit is not acceptable</p>	<ul style="list-style-type: none"> • Suitable conditions of fruit • Approximate time for cooking • Proportion of sugar and water to fruit • Potting, sealing and storing • Causes of non-setting, mould, fermentation and crystallization
<p>CAKE MAKING</p> <ol style="list-style-type: none"> 1. Fruit cake e.g. Dundee or Oxford Lunch 2. Victoria Sponge (3 eggs, not iced, own choice of filling), OR half dozen plain Queen Cakes 3. Madeira Cake or Gingerbread 4. Fatless Sponge (3 eggs) 	<ul style="list-style-type: none"> • Preparation for making cakes, lining tins etc. • Difference between a fatless sponge and Victoria sponge • Proportion of eggs, fat, flour, sugar in rich fruit cakes • Consistency of Madeira cakes • Suitable fillings for cakes • Oven temperatures • Main faults and what causes them.

2-ITEM JAM MAKING TEST

<p>Any 2 items from the 4 items in the Jam Making Produce Award: Jam, Jelly, Marmalade, Lemon Curd.</p> <p>Members may also submit all items for a full test.</p>	<p>Questions as per Jam-Making Produce Award as related to items chosen.</p>
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OPEN ENTRY PRODUCE COMPETITIONS

<p>In conjunction with the Produce Award Proficiency Tests, Roscommon Federation will be hosting three open entry produce competitions. Open to all whether ICA member or not. €2 entry per item. Rosettes awarded for 1st, 2nd and 3rd place in each category.</p>	
<p>Class 1:</p> <p>Class 2:</p> <p>Class 3:</p>	<p>A bread of entrant's own choice (loaf or cake)</p> <p>A pot of jam of entrant's own choice.</p> <p>A light fruit cake of entrant's own choice</p>

The Produce Committee & Roscommon Federation look forward to welcoming you to Tulsk on 30th September. Wishing you good baking and making.