

SECTION R – COOKERY

Open Section

Convenor: Mrs Helen Rathjen (Tel: 8569 7215)

*Stewards: Tamara Attril, Carolyn Johnson, Angela Thorley, Julie Campbell
Yvonne Pattersonl, Coral Humphrey & Stella Altmann*

Entry Forms to be received by 5pm, Friday 15 September 2017

NO LATE ENTRIES

Prizes: First \$5, Second \$2 - unless otherwise stated.

**Exhibits must be received for staging and judging Friday 22 September 2017
from 8:00 and no later than 10:30am**

Judging to commence 10:45am

Children may stay to observe judging of their entries which commences at 10:45am

**NOTE: 2 ENTRIES ONLY PER EXHIBITOR
IN ANY ONE CLASS**

NO COOKING TO BE DONE ON DAY OF JUDGING

Entries to be on suitable plates or covered cardboard with paper Doily

All cooking must be home made.

Mock cream may be used

Cakes to be iced only where stated

No icing sugar over sponges

Exhibits, prize money and trophies available from 4pm Saturday 23 September 2017

**EXHIBITS NOT COLLECTED BY 1 pm ON MONDAY 25 SEPTEMBER 2017
WILL BE DISCARDED**

A TROPHY will be awarded to the Exhibitor who gains the most Aggregate
Points by winning prizes at least three of the Shows affiliated with
Southern Country Shows Association
Points: First: 5 Second: 3

OPEN SECTION

1. Six Plain Scones
2. Six Pumpkin Scones
3. Six Fruit Scones
4. Pizza, Any Topping, Scone Dough size 20cm

Trophy for Most Points in classes 1 to 4

Donated by Stella Altmann

5. Six Anzac Biscuits
6. Six Cockles (jam filled and iced)
7. Six Rock Buns
8. Six Sweet Muffins – no papercases
9. Swiss Roll - JAM FILLED
10. Chocolate Roll - MOCK CREAM FILLED
11. Blow Away Sponge - JAM FILLED
12. Ginger Fluff Sponge

Most Successful Exhibitor in Classes 9 – 12: - Mrs Coral Humphrey

13. Banana Log or Loaf – ICED
14. Cherry Log or Loaf – ICED
15. Orange Log or Loaf – ICED
16. Carrot Cake - ICED – TROPHY
17. Date & Nut Roll – no cut ends
18. Jubilee Log- ICED – TROPHY: - YVONNE PATTERSON
19. Gluten Free
20. Diabetic Cake
21. Mud Cake any kind
22. Chocolate Cake- ICED
23. Sultana Cake –square tin - TROPHY - MRS JOY KENNETT
24. Dark Fruit Cake–square tin - TROPHY – MRS H RATHJEN
25. Boiled Fruit Cake–square tin - TROPHY – MRS H RATHJEN
26. Genoa Cake–square tin - TROPHY – MRS G AURICHT
27. Six Cup Cakes- ICED
28. Your favourite cake not listed (supply recipe)
29. Six lamingtons
30. Six Slices 3 x cooked 3 x uncooked
31. Six Small Honey Cakes to following Recipe:-
112g. Butter, 56g Honey, 56g Sugar, 56g Sultanas, 168g SR Flour, 2 Eggs, pinch salt, a little milk.
Cream butter and sugar then eggs and honey. Sift flour and salt, and mix alternately with milk to a soft consistency. Three quarters fill paper patties and bake in a moderate oven for 12-15 minutes.
32. Slab Cakes suitable for Shearing / Harvest
33. Marble Cake – ICED
34. Tea Cake Cinnamon Top
35. Upside Down Cake



BREAD

36. 1 loaf White Bread – Homemade - 900gram – no hi tops/loaves
37. 1 loaf of Homemade Bread- Any other kind
38. 1 Loaf Wholemeal Bread- Homemade
39. 1 Bread Machine-made- White
40. 1 Bread Machine-made- Any other kind
41. 6 Pikelets



TROPHY & CHAMPION EXHIBIT for Classes 36 – 41
CHAMPION EXHIBIT ROSETTE for Classes 1 – 48
AGGREGATE TROPHY FOR OPEN CLASSES for Classes 1 – 48
DONATED BY ROTARY CLUB, MOBILONG

BREAD CLASSES PROUDLY SPONSORED BY: - Laucke Flour Mills

BISCUITS

42. Six Choc Chip Biscuits
43. Six Cornflake Biscuits
44. Jam Drop Biscuits
45. Any Other Biscuits

CHAMPION EXHIBIT ROSETTE in Classes 42 – 45
DONATED BY SJ WILHELM

SECTION FOR MALES ONLY – ANY AGE

46. Chocolate Mud Cake- ROUND TIN – ICED
47. Sultana Cake- BAKED IN SQUARE TIN
48. Orange Cake- ROUND TIN – ICED

CHAMPION EXHIBIT ROSETTE FOR MALES ONLY

DECORATED CAKES

Dummy Cakes excepted but needs to be stated on entry forms

77. Birthday
78. Novelty
79. Special

TROPHY BY M PEARSON & AG BURGESS

JUNIOR COOKERY SECTION

Special Thanks to Trophy Donors for Donations of Prize Money

PRIZE MONEY DONATED BY BURDETT HALL INC

50c ENTRY FEE

AGE TO BE PUT ONTO ENTRY FORM / NAME & AGE ON BACK OF EXHIBIT TICKET

Open Judging for Junior Cookery Section to commence on FRIDAY, 22 September 2017 at 11.00am Sharp

COOKERY – PRIMARY SCHOOL CHILDREN SECTION (7 years and under)

Champion Exhibit will receive a rosette

First: \$3, Second: \$1 (unless otherwise stated)

Entries to be on suitable plates or covered cardboard with paper doily

49. 4 Plain Scones
50. 4 Small Cakes – Packet - ICED t
51. Selection of 3 fruits in lunch box
52. 4 Honey crackles
53. 4 Milk Arrowroot Biscuits- ICED & DECORATED WITH BOUGHT LOLLIES – TROPHY
54. Chocolate Packet Cake- ICED – TROPHY Angela Thorley 2nd \$3.00
55. 4 Chocolate Crackles
56. 4 Slices of Rocky Road



COOKERY – PRIMARY SCHOOL CHILDREN SECTION (8-12 years of age)

Champion Exhibit will receive a Rosette

First: \$3, Second: \$1 (unless otherwise stated)

Entries to be on suitable plates or covered cardboard

Age to be put on Entry Forms.

57. 5 Plain Scones
58. 5 Muffins
59. 5 Scrolls Puff Pastry - SAVOURY OR SWEET
60. 5 Milk Arrowroot Biscuits - ICED & DECORATED
61. 5 Small Cakes - ICED& DECORATED
62. Packet Chocolate Cake - ICED & DECORATED - TROPHY – C Humphries 2nd \$3.00
63. 5 Chocolate Crackles
64. Lunch box (Healthy, No nuts)
65. 5 Choc Chip Biscuits - TROPHY Yvonne Patterson 2nd \$3.00



COOKERY – SCHOOL STUDENTS (13-18 years of age)

Champion Exhibit will receive a Rosette

First \$3, Second \$1 (unless otherwise stated)

Entries to be on suitable plates or covered cardboard with paper doily

Age & Name to be put on Entry Forms & Exhibit Numbers

- 66. Six Plain Scones
- 67. Six Pikelets
- 68. Six Muffins
- 69. Mini Pizza Scone Dough any topping - max 15cm - TROPHY Angela Thorley 2nd \$3.00
- 70. Cake Using a Vegetable or Fruit Tray - Please specify which
- 71. Six Party Cakes – ICED
- 72. 6 Anzac Biscuits - TROPHY Angela Thorley 2nd \$3.00
- 73. Chocolate Cake Iced and Decorated, suitable for Birthday Cake – TROPHY 2nd \$3.00

COOKERY – SCHOOL STUDENTS (18 and Under)

Junior Combined Feature Apricot Balls / Yum Tum Balls

Must be made following this recipe

2 cups sweet crushed biscuits, 1 cup coconut, 2 tablespoons cocoa, 400gm condensed milk.

Mix all ingredients together, shape into small balls and roll in extra coconut. Chill for 30mins

Balls must be even and consistent

- 74. Under 7yrs – 4 Balls
- 75. 8 – 12yrs – 5 Balls
- 76. 13 – 18yrs – 6 Balls

GRAND CHAMPION EXHIBIT WILL RECEIVE A ROSETTE

AGGREGATE POINTS TROPHY (under 7 years) – PRIMARY SCHOOL CHILDREN (8-12 years)

TROPHY BY HELEN RATHJEN – TAMARA ATTRILL

ALL OTHER PRIZES DONATED BY MURRAY BRIDGE NEWSAGENCY

AN ENCOURAGEMENT TROPHY DONATED BY CAROLYN JOHNSON

WILL BE AWARDED TO CLASSES 49-56, 57-65 & 66-73



2017 LAUCKE & CWA SCONE MIX COMPETITION

**Prizes sponsored Laucke Flour Mills & SA Country Women's Assn
TO BE JUDGED AT MURRAY BRIDGE SHOW**

**1st Prize winner eligible to compete in Southern Country Shows Association final
Competition Outline:**

- Best **SWEET SCONES**—variation of your scone recipe which must use the Laucke Country Women's Scone Mix as the base
- Only one entry per person
- Entrants are only eligible to win one local final
- Winners from each Local Show to be eligible to enter and be judged at the appropriate Association Show
- The 10 Association winners will then compete in a State Final as part of the 2018 Royal Adelaide Show
- No entry fees
- Entrants please note that you DO NOT have to follow the recipe on the back of the box. You use the mix as a base only.
- If the CWA Scone Mix is not available in your town, please contact your local show secretary
- Revenue to the CWA from sales of the scone mix is used to assist droughtaffected families in South Australia and Interstate.

Judging Guidelines

1. 5 scones presented for Judging.
2. Scones should be approximately 5cms in diameter.
3. Well risen, straight sides, thin golden crust top and bottom, no flour base.
4. Fine, moist texture, good crumb, good flavour and according to type.

Prize Allocation

LOCAL 1st Laucke Goods Hamper (value approx \$17)
2nd Laucke Country Women's Scone Mix (1 x 1.2kg, value approx \$5.50)
3rd Laucke Country Women's Scone Mix (1 x 1.2kg, value approx \$5.50)

ASSOCIATION FINALS - TO BE HELD AT SCSA ANNUAL DINNER 2018

1st \$40.00	STATE	1st \$200.00
2nd \$20.00		2nd \$75.00
3rd \$10.00		3rd \$40.00



AGRICULTURAL SOCIETIES COUNCIL OF SA
RICH FRUIT CAKE & GENOA CAKE CHAMPIONSHIP

SOUTHERN COUNTRY SHOWS ASSOCIATION SEMI-FINALS
to be held at the
CALLINGTON SHOW
on
SUNDAY 21ST OCTOBER 2017

COOKERY CONVENER: Julianne Wandel , phone 8575 8036

FREE ENTRY: 1 ENTRY PER EXHIBITOR
Entries close: 5:00pm, Wednesday, 18th OCTOBER, 2017
Entries TO Entry Secretary :
Mrs Nadene Jericho, PO Box 29, Coonalpyn SA 5265
Phone: 8571 1002; Email: entries@coonalpynshow.info

Entry forms available in the Callington Show Book or from the Show's website - callingtonshow.com.au

Fruit Cake and Genoa Cake exhibits **will be accepted on Saturday**
up to 9.00am for judging and not to be removed until 4:00pm
OPEN JUDGING TO BE HELD ON SATURDAY AT 2:00 PM

RICH FRUIT CAKE CHAMPIONSHIP

(Recipe to be used – Cake not to be iced)

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

Prize money: First-\$60, Second-\$25, Third-\$10

INGREDIENTS	METHOD
250 grams sultanas	<ul style="list-style-type: none"> • Mix together all fruits, and soak in the sherry or brandy overnight. • Sift together flour, baking powder and spice. • Cream together butter and sugar. • Add the eggs one at a time, beating well after each addition, then alternatively add the fruit and flour and lastly the chopped nuts. • Mix thoroughly. • Place mixture into a prepared square tin (APPROX. 19-22 cm IN SIZE). • Bake in a slow oven for approx. 3 – 3 1/2 hours.
250 grams raisins	
200 grams currants	
100 grams dates	
60 grams chopped red glace cherries	
60 grams mixed peel	
200 ml sherry or brandy	
375 grams plain flour	
1 teaspoon baking powder	
1 teaspoon mixed spice	
250 grams Butter	
250 Grams Dark Brown Sugar	
6 eggs	
60 grams chopped almonds	

Sponsored by SUNBEAM

Winner eligible to compete in the State Final to be held at the
2017 ROYAL ADELAIDE SHOW.
PRIZES: FIRST - \$250, SECOND - \$100, THIRD - \$50

GENOA CAKE COMPETITION

Exhibitors own recipe to be used

Cake not to be iced.

Size and shape optional (no recipe need accompany exhibit)

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

SEMI-FINAL TO BE HELD AT COONALPYN SHOW

FREE ENTRY: 1 ENTRY PER EXHIBITOR

Prize money: First-\$50, Second-\$20, Third-\$10

Sponsored by SUNBEAM

**Winner eligible to compete in the State Final to be held at the
2018 ROYAL ADELAIDE SHOW.**

PRIZES: FIRST - \$200, SECOND - \$75, THIRD - \$40

