



The GAP SA
MURRAY BRIDGE
A & H SOCIETY INC
101st
ANNUAL SHOW



ABN 11 686 674 167
PO Box 315, Murray Bridge SA 5253 Ph: (08) 8531 0248 Fax: (08) 8531 2748
Email: secretary@murraybridgeshow.com.au
Murray Bridge Showgrounds, 113 Princes Highway, Murray Bridge SA 5253

28 – 29 September 2019

Section R

Cookery

Convenors: Tamara Attrill: 08 8532 3936 &
Carolyn Johnson 0419 59 7732

Entries Close 5pm, Friday 20 September 2019

SECTION R – COOKERY

Open Section

Conveners: Tamara Attrill (08 8532 3936) & Carolyn Johnson (0419 59 7732)

***Stewards: Angela Thorley, Elisie Johnson
Yvonne Patterson, Erica Venning***

Entry Forms to be received by 5pm, Friday 20 September 2019

NO LATE ENTRIES

Open Section Free Entry

Prizes: none - unless otherwise stated.

**Exhibits must be received for staging and judging Friday 27 September 2019
from 7:00am and no later than 9:30am**

Children may stay to observe judging of their entries.

**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 no bigger than
25cm

SUITABLE OVEN BAG TO BE SUPPLIED WITH EACH ENTRY

All cooking must be home made.

Mock cream may be used

Cakes to be iced only where stated, top only to be iced

No icing sugar over sponges

Prize money and trophies available from 4:00pm Sunday 29th September 2019

Exhibits to be picked up from 4:00pm to 6:00pm Sunday 29th September 2019

EXHIBITS NOT COLLECTED BY 6 pm ON SUNDAY 29th SEPTEMBER 2019

WILL BE DISCARDED UNLESS ARRANGED WITH CONVENER.

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

Points: First: 5 Second: 3

OPEN SECTION

SCONES

1. Six Plain Scones
2. Six Pumpkin Scones
3. Six Fruit Scones

Trophy for Most Points in classes 1 to 3

DONATED BY STELLA ALTMANN

4. A slice of Pizza, Any Topping, Scone Dough approximately 15cm square
5. Six Sweet Muffins – no paper cases
6. Six Rock Buns
7. Jubilee Log- ICED - **TROPHY – YVONNE PATTERSON**

LARGE CAKES

8. Swiss Roll - JAM FILLED
9. Chocolate Roll - MOCK CREAM FILLED
10. Blow Away Sponge - JAM FILLED
11. Ginger Fluff Sponge

Most Successful Exhibitor in Classes 9 – 12

DONATED BY MRS CORAL HUMPHREY

12. Banana Log or Loaf - ICED
13. Marble cake - ICED
14. Orange Log or Loaf - ICED
15. Carrot Cake - ICED
16. Date & Nut Roll - no cut ends
17. Gluten Free
18. Chocolate Cake- ICED
19. Mud Cake any kind – ICED

FRUIT CAKES

20. Currant Cake
21. Sultana Cake - square tin - **TROPHY – MRS JOY KENNETT**
22. Dark Fruit Cake - square tin - **TROPHY – MB NEWSAGENCY & GIFTS**
23. Boiled Fruit Cake - square tin - **MEMORIAL TROPHY – MRS H RATHJEN**
24. Genoa Cake - square tin - **TROPHY – MRS G AURICHT**

FANCY COOKERY

25. Six Cup Cakes – ICED
26. Six Cream Puffs - unfilled
27. Six Lamingtons
28. Six Butterfly Cakes- cream filled
29. 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.
30. Six Pieces of uncooked Slice, same variety
31. Six Pieces of cooked Slice, same variety
32. Six Slices 3 x cooked 3 x uncooked
33. Any cookery item sweet not already specified

BREAD

34. 1 loaf White Bread - Homemade – single rectangular loaf
35. 1 loaf of Homemade Bread - Any other kind
36. 1 Loaf Wholemeal Bread - Homemade
37. 1 Bread Machine-made - White
38. 1 Bread Machine-made - Any other kind
39. 6 Pikelets



TROPHY & CHAMPION EXHIBIT for Classes 36 – 41

BREAD CLASSES PROUDLY SPONSORED BY: - LAUCKE FLOUR MILLS

BISCUITS

40. Six Anzac Biscuits
41. Six Cockles (Jam filled and iced)
42. Six Choc Chip Biscuits
43. Six Cornflake Biscuits
44. Jam Drop Biscuits
45. Any Other Biscuits

SECTION FOR MALES ONLY – ANY AGE

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

CHAMPION EXHIBIT ROSETTE FOR MALES ONLY

GRAND CHAMPION EXHIBIT ROSETTE for Classes 1 – 48

**GRAND CHAMPION EXHIBIT SHIRLEY WILHELM MEMORIAL PERPETUAL TROPHY
for Classes 1 - 48**

**AGGREGATE TROPHY FOR OPEN CLASSES for Classes 1 – 48
DONATED BY ROTARY CLUB, MOBILONG**



Club of Mobilong

JUNIOR COOKERY SECTION

Special Thanks to Trophy Donors for Donations of Prize Money

PRIZE MONEY DONATED BY BURDETT HALL INC

Junior Section Entry Free

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

JUDGING FRIDAY, 27 September 2019

COOKERY – PRE SCHOOL CHILDREN SECTION (5 years of age and under)

Champion Exhibit will receive a rosette

First: \$3, Second: \$1

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

49. One Slice Fairy Bread cut into 4 triangles
50. 4 Milk Arrowroot Biscuits - ICED & DECORATED WITH BOUGHT LOLLIES- **TROPHY**
51. Selection of 3 fruits in lunch box
52. Funny Face, Decorated Pasta Plate, make sure pasta is securely attached.

COOKERY – PRIMARY SCHOOL CHILDREN SECTION (8 years of age and under)

Champion Exhibit will receive a rosette

First: \$3, Second: \$1

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

53. 4 Plain Scones
54. 4 Small Cakes - Packet - ICED
55. Healthy Snack including at least 3 vegetables or fruit, no nuts.
56. 4 Honey crackles
57. 4 Milk Arrowroot Biscuits - ICED & DECORATED WITH BOUGHT LOLLIES - **TROPHY**
58. Chocolate Packet Cake - ICED - **TROPHY – ANGELA THORLEY**
59. 4 Chocolate Crackles
60. 4 Slices of Rocky Road



COOKERY – PRIMARY SCHOOL CHILDREN SECTION (9-12 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 and oven bag

Age to be put on Entry Forms.

61. 5 Plain Scones
62. 5 Muffins – NO paper cases
63. 5 Scrolls or pinwheels Puff Pastry - SWEET
64. 5 Milk Arrowroot Biscuits - ICED & DECORATED
65. 5 Small Cakes - ICED& DECORATED
66. Packet Chocolate Cake - ICED & DECORATED - **TROPHY – C HUMPHREY**
67. 5 Chocolate Crackles
68. Lunch box (Healthy, No nuts) perishable food to be wrapped
69. 5 Choc Chip Biscuits - **TROPHY – YVONNE PATTERSON**



Junior COOKERY continued.....

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

- 70. Six Plain Scones
- 71. Six Pikelets
- 72. Six Muffins sweet, no paper cases
- 73. Mini Pizza Scone Dough any topping - max 15cm - **TROPHY – ANGELA THORLEY**
- 74. 6 Brownie slices
- 75. Six Party Cakes - ICED
- 76. 6 Anzac Biscuits – **TROPHY – ANGELA THORLEY**
- 77. Chocolate Cake Iced and Decorated, - **TROPHY**

COOKERY – SCHOOL STUDENTS (18 and Under)

Junior Combined Feature Marshmallow Balls

Ingredients: 375g packet un-iced sweet biscuits, broken into pieces, 200g butter, 395g can sweetened condensed milk, ¼ cup of cocoa powder, sifted, 1 tsp vanilla essence, 40 white and pink marshmallows, 1 ½ cups shredded coconut.

Method: 1. Line a baking tray with baking paper. Process biscuits in a food processor to make fine crumbs. Combine butter, condensed milk, cocoa and essence in a large saucepan. Cook and stir over low heat for 5 minutes or until butter is melted and ingredients combined. Add biscuit crumbs: mix well. Chill for 10 minutes. 2. Using damp hands, roll level tablespoon measures of mixture into balls. Flatten; top each ball with a marshmallow to enclose. 3. Place coconut on a large flat plate. Roll the balls in coconut to cover. Place on prepared tray; chill for 30 minutes.

Size of plastic or paper plate no bigger than 20cm

- 78. 3 Balls: Under 5yrs- **\$10 PRIZE FOR WINNING ENTRY DONATED BY MR ADRIAN PEDERICK**
- 79. 4 Balls: 6 – 11yrs - **\$10 PRIZE FOR WINNING ENTRY DONATED BY MR ADRIAN PEDERICK**
- 80. 5 Balls: 12 – 18yrs - **\$10 PRIZE FOR WINNING ENTRY DONATED BY MR ADRIAN PEDERICK**

AGGREGATE POINTS TROPHY PRE SCHOOL – CAROLYN JOHNSON

AGGREGATE POINTS TROPHY (under 8 years) – PRIMARY SCHOOL CHILDREN (9-12 years)

TROPHY BY HELEN RATHJEN – TAMARA ATTRILL

ALL OTHER PRIZES DONATED BY MURRAY BRIDGE NEWSAGENCY

AN ENCOURAGEMENT TROPHIES FOR EACH JUNIOR SECTION DONATED BY CAROLYN JOHNSON

DECORATED CAKES

Dummy Cakes accepted but needs to be stated on entry forms

Boards not to exceed 40cm square

First: Trophy Second: \$5

81. Birthday Cake - **TROPHY BY – MRS M L PEARSON**
82. Novelty Cake - **TROPHY BY MRS A G BURGESS**
83. Special Occasion - **TROPHY**

CHAMPION EXHIBIT FOR DECORATED CAKES WILL RECEIVE A ROSETTE



2019 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 2020 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 drought affected 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.
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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, Sat 2nd May 2020

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
Yankalilla Show

on

SATURDAY 5th October 2019

COOKERY STEWARD: Glenys White, phone 0418 988 852

FREE ENTRY: 1 ENTRY PER EXHIBITOR

Entries close: 5:00pm, Wednesday, 2nd October, 2019

Entries to Indoor Convenor :

Nicole Filsell, 6 Seaman Court, McLaren Vale 5171

Phone: 0448 868 143

Email: entriesYankalillaShow@gmail.com

**Entry forms available in the Murray Bridge Show Book or from the Show's website –
www.yankshow.com**

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 Saturday

OPEN JUDGING TO BE HELD ON SATURDAY AT 11:00 AM

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

2020 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 MURRAY BRIDGE 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
2020 ROYAL ADELAIDE SHOW.**

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



MURRAY BRIDGE A&H SOCIETY Inc
 Entries To: Assistant Secretary
 P O Box 315, Murray Bridge, SA, 5253

ENTRY FORM

ABN: 11 686 674 167

Receipt #
AGE IF UNDER 18:

PLEASE USE A SEPARATE ENTRY FORM FOR EACH SECTION YOU ENTER

SECTION	CLASS No	QTY	DESCRIPTION OF CLASS	ENTRY FEE
R				<i>FREE</i>
				<i>FREE</i>
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				<i>FREE</i>

I hereby certify that the particulars given are true and correct, and entry is made with the full knowledge of the Rules and Regulations of the MBA&H Society Incorporated as printed in this year's Show Book.

SIGNED BY PARENT OR GUARDIAN: _____

PRINT NAME: _____

1 ENTRY FORM PER PERSON

NAME: _____

PHONE: _____

ADDRESS _____

MOB: _____

EMAIL: _____

POST
CODE:

EXHIBITOR NUMBER	
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