

MURRAY BRIDGE A&H SOCIETY INC

105th Annual Show



ABN 11 686 674 167

PO Box 315, Murray Bridge SA 5253

Email :- Secretary@murraybridgeshow.com.au

Murray Bridge Showgrounds, 113 Old Princes Hwy, Murray Bridge SA 5253

28 September 2024

Section R – Cookery



*Convenor: Mrs Carolyn Johnson
Ph: 0419 597 732*

ENTRIES CLOSE 5pm FRIDAY 20 SEPTEMBER 2024

ENTER AT <https://showday.online/show/themurraybridgeshow>



MurrayBridgeShow.com.au



Enter Here

Convenor: Carolyn Johnson 0419 597 732

Stewards: Tamara Attrill, Cath Evans, Elsie Johnson, Felicity Brake, Melinda Wilkinson
& Angela Thorley

Entry Forms to be received by 5pm, Friday 20th September 2024

NO LATE ENTRIES

Open Section Entry Free but Open exhibitors need to be a member of the show to enter - \$5 Junior and \$10 Adult

Prizes: no prize money - unless otherwise stated.

Exhibits must be received for staging and judging Friday 27th September 2024
from 7:00am and no later than 9:00am

Entries can be dropped off early by prior arrangement with a convenor.

***Waiver - MUST BE SIGNED BY ALL EXHIBITORS FOR COOKERY SECTIONS By placing an entry in the Cookery Section, the exhibitor agrees to assume any risk associated with participating in the event and releases The Murray Bridge Show and its volunteers from any and all claims of damage, contamination or degradation of the exhibit that may arise during the Show.**

The exhibitor agrees that though care will be taken with the exhibits, as no refrigeration or commercial food preparation facilities are available, no guarantee will be made on the suitability of the exhibit being consumed after the Show and that the exhibits be disposed of by whatever means the exhibitor sees fit.

NOTE:

- 2 ENTRIES ONLY PER EXHIBITOR IN ANY ONE CLASS
- CAKE AND SCONE Entries must be from an individual and must include the entrant's name and full contact details.
- 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 homemade.
- Mock cream may be used
- Cakes to be iced only where stated, top only to be iced
- No icing sugar over sponges
- Any prize money and trophies available from 4:00pm Saturday 28th September 2024
- Exhibits to be picked up from 4:00pm to 5:00pm Saturday 28th September 2024
- EXHIBITS NOT COLLECTED BY 5 pm ON SATURDAY 28th SEPTEMBER 2024 WILL BE DISCARDED UNLESS ARRANGED WITH CONVENOR.

Southern Country Shows Association Aggregate

Open and Junior Cookery

A Trophy will be awarded to the exhibitor who gains the highest aggregate points by winning prizes at a minimum of 2 shows within the Southern Country Shows Association.

Aggregate Points: First – 5 Second – 3

Scones, Muffins, Rock Buns, Pikelets

Class 22001 Six Plain Scones

Class 22002 Six Pumpkin Scones

Class 22003 Six Fruit Scones

Class 22004 A slice of Pizza, Any Topping, Scone Dough approximately 15cm square

Class 22005 Six Savory Muffins - no paper cases

Class 22006 Six Rock Buns

Class 22007 Six Pikelets

Most Points Open Scones - \$20

Trophy for Most Points in classes 22001 to 22007

\$20 DONATED by ADRIAN PEDERICK MP

Best in Scones - Champion Exhibit Rosette

Large Cakes

Class 22051 Jubilee Log - ICED - TROPHY - YVONNE PATTERSON

Donated by YVONNE PATTERSON

Class 22052 Swiss Roll - JAM FILLED

Class 22053 Chocolate Roll - MOCK CREAM FILLED

Class 22054 Blow Away Sponge - JAM FILLED

Class 22055 Ginger Fluff Sponge

Class 22056 Banana Log or Loaf - ICED

Class 22057 Marble Cake - ICED

Class 22058 Orange Log or Loaf - ICED

Class 22059 Carrot Cake - ICED

Class 22060 Date & Nut Roll - no cut ends

Class 22061 Gluten Free Cake

Class 22062 Mud Cake any kind - ICED

Most Successful Exhibitor Large Cakes

Classes 22051-22062 DONATED by MRS CORAL HUMPHREY (In memory of)

Best in Large Cakes - Champion Exhibit Rosette

Feature Chocolate Cake Challenge

- ADRIAN PEDERICK MP FEATURE CLASS \$60 PRIZE

Class 22101 Men's Chocolate Cake - ICED

Class 22102 Women's Chocolate Cake - ICED

Best in Feature Cakes - Champion Exhibit Rosette

Adrian Pederick MP Feature Class - \$60

Class 22103 Gender Neutral Chocolate Cake - ICED

Fruit Cakes

Class 22151 Currant Cake

Class 22152 Sultana Cake - square tin

TROPHY - MRS JOY KENNETT

Class 22153 Dark Fruit Cake - square tin

TROPHY - MB NEWSAGENCY & GIFTS

Class 22154 Boiled Fruit Cake - square tin

MEMORIAL TROPHY - MRS H RATHJEN

Class 22155 Genoa Cake - square tin

Best in Fruit Cakes - Champion Exhibit Rosette

TROPHY - MRS G AURICHT

Most Successful Exhibitor Fruit Cakes - \$20

in Classes 22151-22155 \$20 DONATED by ADRIAN PEDERICK MP

Fancy Cookery

Class 22201 Six Cup Cakes - ICED

Adrian Pederick MP Feature Class \$60 PRIZE

Class 22202 Six Cream Puffs - unfilled

Class 22203 Six Jelly Cakes

Class 22204 Six Butterfly Cakes- cream filled

Class 22205 Six Pieces of uncooked Slice, same variety

Class 22206 Six Pieces of cooked Slice, same variety

Most Successful Exhibitor in Fancy Cookery - \$20

Classes 22201-22206 \$20 DONATED BY ADRIAN PEDERICK MP

Bread

BREAD CLASSES PROUDLY SPONSORED BY: LAUCKE FLOUR MILLS

Class 22251 1 loaf White Bread - Homemade - single rectangular loaf

Class 22252 1 loaf of Homemade Bread - Any other kind

Class 22253 1 Loaf Wholemeal Bread - Homemade

Class 22254 1 Bread Machine-made - White

Class 22255 1 Bread Machine-made - Any other kind

Trophy & Champion Exhibit 22251 - 22255

Most Successful Exhibitor in Bread - \$20

Classes 22251-22255 \$20 DONATED BY ADRIAN PEDERICK MP

Best in Bread - Champion Exhibit Rosette

Biscuits

Class 22301 Six Anzac biscuits

Class 22302 Six Cockles (Jam filled and Iced)

Class 22303 Six Choc Chip Biscuits

Class 22304 Six Cornflake Biscuits

Class 22305 Jam Drop Biscuits

Class 22306 Any Other Biscuits

Best in Biscuits - Champion Exhibit Rosette

GRAND CHAMPION EXHIBIT Shirley Wilhelm Memorial Perpetual Trophy

For classes 22001 - 22306

AGGREGATE TROPHY FOR OPEN COOKERY

for Classes 22001 – 22306 donated by Rotary Club, Mobilong

Junior Cookery Section

Special Thanks to Trophy Donors for Donations of Prize Money

PRIZE MONEY DONATED BY CARCUMA NORTH POLL MERINO & WHITE SUFFOLK STUDS

Junior Section Entry Free

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

JUDGING FRIDAY, 27th September 2024

PRE SCHOOL - (5 years of age & under)

First Prize: \$3, Second: \$1

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

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

Class 22351 One Slice Fairy Bread cut into 4 triangles

Class 22352 3 Milk Arrowroot Biscuits - ICED & DECORATED WITH BOUGHT LOLLIES-TROPHY

TROPHY - ANGELA THORLEY

Class 22353 Open sandwich with a minimum filling of 3 things on one piece of bread

TROPHY - ANGELA THORLEY

Class 22354 Funny Face, Decorated Pasta Plate, make sure pasta is securely attached

CHAMPION COOKERY PRE SCHOOL

Champion Exhibit will receive a rosette

LOWER PRIMARY SCHOOL (5-8 yrs of age)

First: \$3, Second: \$1

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

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

Class 22401 3 Plain Scones

Class 22402 3 Small Cakes - ICED

- TROPHY – CAROLYN JOHNSON

Class 22403 Healthy Snack including at least 3 vegetables or fruit

Class 22404 Giant Cookie (max diameter 15cm)

**Class 22405 3 Milk Arrowroot Biscuits - ICED & DECORATED WITH BOUGHT LOLLIES
- TROPHY**

TROPHY - CAROLYN JOHNSON

Class 22406 3 Chocolate Crackles

Class 22407 3 Slices of Rocky Road (approx 5cmx4cm each)

CHAMPION COOKERY LOWER PRIMARY SCHOOL – Rosette and \$10 Donated by Melinda Wilkinson

UPPER PRIMARY SCHOOL (9-12 yrs of age)

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

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

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

Class 22451 4 Rock Buns

Class 22452 4 Scrolls or Pinwheels Puff Pastry – SAVORY

Class 22453 4 Milk Arrowroot Biscuits - ICED & DECORATED

Class 22454 4 Small Cakes - ICED & DECORATED

Class 22455 1 MUG Cake cooked in the microwave

TROPHY - C HUMPHREY

Class 22456 4 Honey Crackles

Class 22457 4 Choc Chip Biscuits - TROPHY - YVONNE PATTERSON

Donated by YVONNE PATTERSON

CHAMPION COOKERY UPPER PRIMARY SCHOOL

SECONDARY SCHOOL STUDENTS (12-16 yrs of age)

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

Class 22501 5 Plain Scones

Class 22502 5 Pikelets

Class 22503 5 Muffins sweet, no paper cases

Class 22504 Mini Pizza Scone Dough any topping - max 15cm

TROPHY - ANGELA THORLEY

Class 22505 5 Brownie slices

Class 22506 5 Cupcakes Cakes - ICED

Class 22507 5 Anzac Biscuits

TROPHY - ANGELA THORLEY

Class 22508 Chocolate Cake Iced and Decorated - TROPHY

CHAMPION COOKERY SECONDARY SCHOOL

Rosette

Feature Junior Classes - Pikelets

Ingredients: 1 cup SR Flour, 1 dsp Butter melted, 2tbs Sugar, pinch salt, 1/2 cup milk, 1/4tsp bicarb soda, 1 egg

Method:

Step 1-Sift flour, salt and soda into a small bowl, add sugar, egg and milk.

Step 2- Beat until smooth then fold butter.

Step 3-Place spoonfuls in a greased frypan Cook until bubbles form on top, flip and finish cooking until cooked through.

Pikelets should be approx 8cm in size.

Class 22551 3 Pikelets: 8 years & Under

\$10 PRIZE FOR WINNING ENTRY DONATED by MR ADRIAN PEDERICK MP

Class 22552 4 Pikelets: 9 - 12yrs

\$10 PRIZE FOR WINNING ENTRY DONATED by MR ADRIAN PEDERICK MP

Class 22553 5 Pikelets: 13 - 16yrs

\$10 PRIZE FOR WINNING ENTRY DONATED by MR ADRIAN PEDERICK MP

2024 Patron's Trophy Donated by Mr Ken Wells OAM

Awarded to Junior Cookery Best Exhibit

2024 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 2025 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.

Prize Allocation

LOCAL COMPETITION

- 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)

SEMI FINALS – to be held at the Southern Country Shows Assoc Annual Dinner 17 TH May 2025		STATE FINALS – to be held at the Adelaide Royal Show 2025	
1 st	\$40	1 st	\$200
2 nd	\$20	2 nd	\$75
3 rd	\$10	3 rd	\$40

Class 22601 2024 LAUCKE & CWA SCONE MIX COMPETITION - SWEET



Decorated Cakes

Class 22651 Decorated Cake Open

Class 22652 Junior under 16 yrs Decorated Cake (judged on decoration only)

- TROPHY DONATED BY - MRS M L PEARSON

TROPHY DONATED BY - MRS M L PEARSON

TROPHY - CAROLYN JOHNSON

Class 22653 Novelty Cake

- TROPHY DONATED BY MRS A G BURGESS

Class 22654 Special Occasion

- TROPHY DONATED BY CAROLYN JOHNSON

Best in Decorated Cakes - Champion Exhibit Rosette

TROPHY - CAROLYN JOHNSON

Champion Exhibit for Decorated Cakes

ROSETTE



Native Food Competition Sponsored by Creative Native



Class 22701 Best Baked Native Food Item - Sweet or Savory

1st Prize \$30 Creative Native Voucher

Pilot Year Competition

- Exhibitor's own recipe is to be used.
- Best baked item featuring a Native Food, can be either sweet or savoury.
- Can be 1 large item such as a cake or 5 small identical items such as biscuits.
- Native Food item labelled on the entry.
- Only one entry per person, no entry fee. Entrants are only eligible to win one local final.
- Winners from each local show to be eligible to enter and be judged at the nominated Association event.
- The 10 Association winners will compete in the State Final judged at the Royal Adelaide Show.

Judging Guidelines

Baked item(s) to be considered on the creative use of Native Foods, flavour, evenness of baking and merits of its type.

State Final

- The 10 association winners will be eligible to compete in the State Final held at the Royal Adelaide Show in 2025. Please check the SA Country Shows website for the date.
- State finalists will be required to cook their best Native Food variation.
- The event will coincide with the judging of the Rich Fruit and Genoa Cake competition state final.

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 27th October, 2024

COOKERY CONVENOR:

Barb Smithies, M: 0432 908 475 E: smithies2212@gmail.com

FREE ENTRY: 1 ENTRY PER EXHIBITOR

Entries Close: 4.00 p.m. Friday 18th October, 2024

Entries to the Secretary:

Jillian Gale: M: 0429 189 620

E: secretary@callingtonshow.com.au

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

**Fruit Cake and Genoa Cake exhibits will be accepted for judging
on Sunday 27th October from 8.00 a.m. to 11.00am
and not to be removed until 4.30pm, Sunday.**

Open Judging will be held on Sunday 27th October at 2.00 p.m.

RICH FRUIT CAKE CHAMPIONSHIP

(Recipe to be used – Cake not to be iced – for hints go to www.sacountryshows.com)

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

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

INGREDIENTS:

250 grams butter 250 grams dark brown sugar 6 eggs 250 grams sultanas 250 grams raisins 200 grams currants 100 grams dates 60 grams chopped red glacé cherries 60 grams mixed peel 60 grams chopped almonds 375 grams plain flour 1 teaspoon baking powder 1 teaspoon mixed spice 200 mls sherry or brandy.	METHOD: 1. Mix together all fruits, and soak in the sherry or brandy overnight. 2. Sift together flour, baking powder and spice. 3. Cream together butter and sugar. 4. 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. 5. Place mixture into a prepared square tin (approx. 19-22cm in size). 6. Bake in slow oven for approx. 3-3½ hours.
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METHOD:

Sponsored by SUNBEAM

**Winner eligible to compete in the State Final to be held at the
2025 ROYAL ADELAIDE SHOW.**

PRIZES: FIRST - \$300, 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 **CALLINGTON 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
2025 ROYAL ADELAIDE SHOW.**

PRIZES: FIRST - \$300, SECOND - \$75, THIRD - \$40

INGREDIENTS

250 grams butter
250 grams dark brown sugar
6 eggs
250 grams sultanas
250 grams raisins
200 grams currants
100 grams dates
60 grams chopped red glacé cherries
60 grams mixed peel
60 grams chopped almonds
375 grams plain flour
1 teaspoon baking powder
1 teaspoon mixed spice
200 mls sherry or brandy.

METHOD:

1. Mix together all fruits, and soak in the sherry or brandy overnight.
2. Sift together flour, baking powder and spice.
3. Cream together butter and sugar.
4. 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.
5. Place mixture into a prepared square tin (approx. 19-22cm in size).
6. Bake in slow oven for approx. 3-3½ hours.



