



**2021**

**MURRAY BRIDGE**

**102<sup>nd</sup> ANNUAL SHOW**

ABN 11 686 674 167

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Email: [secretary@murraybridgeshow.com.au](mailto:secretary@murraybridgeshow.com.au)

Murray Bridge Showgrounds, 113 Old Princes Highway, Murray Bridge SA

**25 September 2021**



**SECTION R**

**COOKERY**

**Convenors**

**Mrs Carolyn Johnson 0419 597 732**

**&**

**Mrs Tamara Attrill 08 8532 3936**

## SECTION R – COOKERY

**Convenors: Carolyn Johnson 0419 597 732 & Tamara Attrill 08 8532 3936**

*Stewards: Ruby Ash, Paul Beard, Angela Thorley & Erica Venning*

**Entry Forms to be received by 5pm, Friday 17<sup>th</sup> September 2021**

**NO LATE ENTRIES**

**Open Section - Entry Free**

Prizes: none - unless otherwise stated.

**Exhibits must be received for staging and judging Friday 24<sup>th</sup> September 2021**

**from 7:00am and no later than 9:00am**

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

**Children may stay to observe judging of their entries, but it is important that they remain a neutral bystander.**

### **NOTE:**

- **2 ENTRIES ONLY PER EXHIBITOR IN ANY ONE CLASS**
- **CAKE AND SCONE Entries must be from an individual and must include the entrants 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 home made.
- 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 25<sup>th</sup> September 2021
- Exhibits to be picked up from 4:00pm to 6:00pm Saturday 25<sup>th</sup> September 2021
- **EXHIBITS NOT COLLECTED BY 5 pm ON SATURDAY 25<sup>th</sup> SEPTEMBER 2021 WILL BE DISCARDED UNLESS ARRANGED WITH CONVENERS.**

**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
4. A slice of Pizza, Any Topping, Scone Dough approximately 15cm square
5. Six Sweet Muffins – no paper cases
6. Six Rock Buns

**Trophy for Most Points in classes 1 to 6**

**\$20 DONATED by ADRIAN PEDERICK MP**



### Large Cakes

7. Jubilee Log – ICED – **TROPHY – YVONNE PATTERSON**
8. Swiss Roll – JAM FILLED
9. Chocolate Roll – MOCK CREAM FILLED
10. Blow Away Sponge – JAM FILLED
11. Ginger Fluff Sponge
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 Cake
18. Chocolate Cake – ICED
19. Mud Cake any kind – ICED

**Most Successful Exhibitor in Classes 7-19 DONATED by MRS CORAL HUMPHREY**

### 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**

**Most Successful Exhibitor in Classes 20-24 \$20 DONATED by ADRIAN PEDERICK MP**

### Fancy Cookery

25. Six Cup Cakes – ICED- **ADRIAN PEDERICK MP FEATURE CLASS \$60 PRIZE**
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 & sugar then eggs & honey. Sift flour & salt & mix alternately with milk to a soft consistency. Three quarters fill paper patties & 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.

**Most Successful Exhibitor in Classes 25-33 \$20 DONATED BY ADRIAN PEDERICK MP**

### 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

**Most Successful Exhibitor in Classes 34-39 BY CARCUMA NORTH WHITE SUFFOLKS**

**TROPHY & CHAMPION EXHIBIT for Classes 34 – 39**

**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 Cake - ROUND TIN – ICED
47. Sultana Cake - BAKED IN ROUND TIN
48. Orange Cake - ROUND TIN - ICED

**Most Successful Exhibitor in Classes 46-48 DONATED BY CARCUMA NORTH POLL MERINOS**

**Champion Exhibits ROSETTE Donated by Stella Altman for:**

- Scones Classes 1-6**
- Large Cakes Classes 7-19**
- Fruit Cakes Classes 20-24**
- Fancy Cakes Classes 25-33**
- Bread Classes 34-39**
- Biscuits Classes 40-45**
- Males Only Classes 46-48**



**GRAND CHAMPION EXHIBIT Shirley Wilhelm Memorial Perpetual Trophy for Classes 1 – 48  
AGGREGATE TROPHY FOR OPEN CLASSES donated by Rotary Club, Mobilong for Classes 1 – 48**

## **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, 24<sup>th</sup> September 2021**

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

**Champion Exhibit will receive a rosette**

**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**

49. One Slice Fairy Bread cut into 4 triangles
50. 3 Milk Arrowroot Biscuits - ICED & DECORATED WITH BOUGHT LOLLIES- **TROPHY**
51. Open sandwich with a minimum filling of 3 things on one piece of bread
52. Funny Face, Decorated Pasta Plate, make sure pasta is securely attached.

### **COOKERY – LOWER 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**

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

53. 4 Plain Scones
54. 4 Small Cakes - Packet – ICED
55. Healthy Snack including at least 3 vegetables or fruit
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 – UPPER 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 & Name to be put on Entry Forms & Exhibit Numbers**

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. Healthy Lunch Box (no pre-packaged food and make sure perishable food is covered)
69. 5 Choc Chip Biscuits - **TROPHY – YVONNE PATTERSON**



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

## **Junior Combined Feature - Double Choc Chip Cookies**

**Ingredients:** 1½ cups plain flour, ¾ cup cocoa powder, 1 ½ cups lightly packed brown sugar, 180g butter, 150g dark chocolate chopped, 3 eggs lightly beaten, 1 cup dark choc bits, 1/3 cup white choc bits and 150g slivered almonds.

**Method:** 1. Preheat the oven to 180°C. Line 2 baking trays with baking paper.

2. Sift the flour and cocoa into a large bowl and stir in the sugar. Make a well in the centre.

3. Place butter and chocolate in a medium pan; stir over low heat until mixture is smooth.

4. Stir the butter mixture and eggs into the dry ingredients. Mix until well combined.

5. Stir in the dark and white choc bits and the nuts.

6. Drop heaped tablespoons of the mixture onto the prepared trays. Be sure to leave room for spreading. Flatten each one slightly with your fingertips.

7. Bake for 15 minutes. Leave the biscuits on the trays for at least 5 minutes before transferring them onto a wire rack to cool.

***Size of plastic or paper plate no bigger than 20cm***

78. 4 Balls: 8 Year & Under - **\$10 PRIZE FOR WINNING ENTRY DONATED by MR ADRIAN PEDERICK MP**
79. 5 Balls: 9 – 12yrs - **\$10 PRIZE FOR WINNING ENTRY DONATED by MR ADRIAN PEDERICK MP**
80. 6 Balls: 13 – 18yrs - **\$10 PRIZE FOR WINNING ENTRY DONATED by MR ADRIAN PEDERICK MP**

**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**

**ENCOURAGEMENT TROPHIES FOR EACH JUNIOR SECTION DONATED BY CAROLYN JOHNSON**

## **COOKERY – SECONDARY SCHOOL STUDENTS (18 and Under)**

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

### **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 DONATED BY – MRS M L PEARSON**

82. Novelty Cake - **TROPHY DONATED BY MRS A G BURGESS**

83. Special Occasion – **TROPHY DONATED BY TBA**

**CHAMPION EXHIBIT FOR DECORATED CAKES WILL RECEIVE A ROSETTE**

## **84. 2021 LAUCKE & CWA SCONE MIX COMPETITION**

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

**1<sup>st</sup> Prize winner eligible to compete in Southern Country Shows Association final**



### **Competition Outline:**

- Best **SAVORY 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 2022 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

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### **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 30th April 2022**

1st	\$40.00	<b>STATE</b>	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

**STRATHALBYN SHOW**

on MONDAY 4TH OCTOBER, 2021

COOKERY CONVENOR: Vaughan Wilson, phone 8391 0633, Email: vaughanwilson@hotmail.com

FREE ENTRY: 1 ENTRY PER EXHIBITOR

Entries close: 4.00pm, WEDNESDAY, 29th SEPTEMBER, 2021

Entries to Secretary: Kirsten Adams, PO Box 713, Strathalbyn, 5255

Phone: 0430 902 907; Email: strathshow@gmail.com

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

Fruit Cake and Genoa Cake exhibits will be accepted on MONDAY up to 8.00am for judging and not to be removed until 4.30pm, Show day. Cakes can also be delivered on Sunday 1pm – 3pm if preferred.

**OPEN JUDGING TO BE HELD ON MONDAY AT 2:00 PM**

**RICH FRUIT CAKE CHAMPIONSHIP**

(Recipe to be used – Cake not to be iced – for hints go to [www.sacountryshows.com](http://www.sacountryshows.com) )

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

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

<b>INGREDIENTS</b>	<b>METHOD</b>
250 grams sultanas 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	<ul style="list-style-type: none"><li>• Mix together all fruits, and soak in the sherry or brandy overnight.</li><li>• Sift together flour, baking powder and spice.</li><li>• Cream together butter and sugar.</li><li>• Add the eggs one at a time, beating well after each addition, then alternatively add the fruit and flour and lastly the chopped nuts.</li><li>• Mix thoroughly.</li><li>• Place mixture into a prepared square tin (APPROX. 19-22 cm IN SIZE).</li><li>• Bake in a slow oven for approx. 3 – 3 1/2 hours.</li></ul>

**Sponsored by SUNBEAM**

**Winner eligible to compete in the State Final to be held at the  
2022 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 STRATHALBYN 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  
2022 ROYAL ADELAIDE SHOW.**

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

