

SECTION L COOKERY

Convenor: Glenys White

Entry fee of \$1.00 per entry

1st Prize \$4.00 2nd Prize \$2.50

Entries close 3pm Thursday before show day

Exhibits to be at Show Hall by Noon Friday before show day.

CONDITIONS OF ENTRY

Packet mixes not eligible in all classes except class 1. Convenor and judges are empowered to cut any exhibit. All exhibits to be presented on disposable plastic plates, covering not required. All exhibits to be the work of the exhibitor.

OPEN COOKERY

class

1. CWA Sweet Scone Competition
See below for criteria.
2. 5 plain scones any recipe
3. Muffins, three savoury, no paper cases, baked in muffin tray
4. Muffins, three sweet, no paper cases, baked in muffin tray
5. Bread, one loaf any type, not made in bread maker
6. Bread, one loaf white, made in bread maker
7. Bread, one loaf any grain, cooked in bread maker
8. Pasties, plate of three
9. Meat Pies, plate of three
10. Sausage Rolls, five flaky or puff pastry
11. Quiche, one savoury, home-made pastry

Best Exhibit in Classes 1-11 Prize donated by TA & VR Bartlett: \$10.

12. Carrot Cake, iced
13. Chocolate Cake, iced
14. Banana Cake, not iced
15. Special Occasion Cake or Gateau
16. Sponge, plain sandwich, jam filled, approximately 20cm diameter
17. Date & Nut Loaf, cooked in cylindrical tin
18. Jubilee Cake, without yeast, iced while warm
19. Boiled Fruit Cake, square or round
20. Sultana Cake, square or round

Best Exhibit in Classes 12-20 Prize donated by Show Society: \$10.

21. Chia seed & Cheese Biscuit (recipe below)
22. Cream Puffs, five filled
23. Coconut Ice, 1 bar pink & white
24. Rock Buns, three
25. Anzac Biscuits, Five
26. Meringues, Five Plain
27. Jelly Cakes, five fresh cream filled, butter cake mix
28. Cooked Slices, three distinct varieties, two of each
29. Biscuits, collection of three distinct varieties, 2 of each, each a different mixture
30. 5 x Iced Cup Cakes suitable for afternoon tea

**Best Exhibit in Classes 21-30
Prize donated by Bev Bowyer: \$10**

**Most Successful Exhibitor Open
Cookery Prize donated by Show
Society: \$25**

**Best Overall Exhibit,
Open Cookery Prize
in memory of Jill Chinner: \$25**

**Best Exhibit Classes 31-46 Prize
donated by Show Society: \$10.**

**Best Chai Seed & Cheese Biscuit
Class 21**

OPEN PRESERVES & HOME PRODUCE

Please present preserves in clean, clear jars unless otherwise stated, with lids loosened.

Please check under lids for any contamination as this will disqualify entry.

Convenor and judges are empowered to open all jars of preserves.

31. Collection Chutneys or Relishes, two varieties, matching jars.
32. Tomato Sauce, one bottle.
33. Hot & spicy sauce, one bottle
34. Pickled Onions, one jar.
35. Collection Jams, not including marmalade, two matching jars.
36. Marmalade, one jar.
37. Fresh Apricot Jam, one jar.
38. Dried Apricot Jam, one jar.
39. Berry jam, one jar.
40. Clear Pickled Vegetables, in vinegar, one jar.
41. One jar Lemon butter 500gm.
42. Home made Olive Oil, one 500ml bottle.
43. Home made Mayonnaise, one 500g jar.
44. Sweet Chilli Sauce, one bottle
45. Flavoured vinegar, 1 bottle

Chai Seed & Cheese Biscuits

Ingredients:

- 125 gm butter, softened
- 125 gm plain flour
- 50 gm (2/3 cup) finely grated parmesan cheese
- 2 tablespoons Chia Seeds (black, white or mixed)
- A good pinch of salt

Method:

1. Preheat oven to 180°C (350°F)
2. Put the butter, flour, cheese, chia seeds and salt into a large mixing bowl and draw together to form a smooth soft dough.
3. Layer two pieces of cling film on a clean work surface. Lightly dust with flour. Divide mixture into 2 pieces and roll into long sausage shapes about 2.5cm (1inch) in diameter. Wrap them lightly in cling film and twist the ends to seal. Refrigerate for 15 minutes, or until firmed a little, then unwrap and cut into 3mm (1/8inch) slices.
4. Layer the slices on a prepared baking tray (use a sheet of baking paper on tray), and bake for 8—10 minutes, until golden and firm.
5. Cool on a wire rack. Store in an airtight container and eat within 5 days.

AGRICULTURAL SOCIETIES COUNCIL OF SA

RICH FRUIT CAKE & GENOA CAKE CHAMPIONSHIP

SOUTHERN COUNTRY SHOWS ASSOCIATION SEMI-FINALS

To be held at the **MURRAY BRIDGE SHOW**

SATURDAY 22nd SEPTEMBER 2018



CONVENOR: Tamara Attrill, phone 8532 3936

FREE ENTRY: 1 ENTRY PER EXHIBITOR

Entries close: 5.00pm, WEDNESDAY, 18th SEPTEMBER, 2018

Entries to Assistant Secretary:

Megan Morse, PO Box 315, Murray Bridge, 5253

Phone: 8531 0248 ; Email: assistantsecretary@murraybridgeshow.com.au

Entry forms available in the Murray Bridge Show Book or from the Show's website - murraybridgeshow.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 Sunday.

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

RICH FRUIT CAKE CHAMPIONSHIP

Murray Bridge Show

(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:

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 glaze' 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:

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. 19-22cm IN SIZE). Bake in a slow oven for approx. 3 – 3 1/2 hours.

Sponsored by SUNBEAM

Winner eligible to compete in the State Final to be held at the

2019 ROYAL ADELAIDE SHOW.

**PRIZES: FIRST - \$250, SECOND - \$100,
THIRD - \$50**

GENOA CAKE CHAMPIONSHIP

Murray Bridge Show

(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

2019 ROYAL ADELAIDE SHOW.

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

2017 LAUCKE & CWA SCONE MIX COMPETITION

Prizes sponsored by Laucke Flour Mills and SA Country Women's Association

TO BE JUDGED AT YANKALILLA SHOW.

Exhibits to be delivered by 12 noon Friday before show day.

1st prize winner eligible to compete in Southern Country Shows

Best **SAVOURY 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 2019 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 the show secretary
- Revenue to the CWA from sales of the scone mix is used to assist drought affected families in South Australia and Interstate.

Entries close 3pm Thursday before show day

Note class as 1 2018 CWA Scone Competition

Exhibits to be at Show Hall by Noon Friday before show day.

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

ASSOCIATION - TO BE HELD AT SCOSA ANNUAL DINNER

SAT APRIL 27th, 2019

1 st	\$40.00
2 nd	\$20.00
3 rd	\$10.00



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

