

# 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 savoury 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 Show Society \$10.**

12. Carrot Cake, iced
13. Chocolate Cake, iced
14. Banana Cake, 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  
Peter & Marg Murphy : \$10.**

**Most Successful Exhibitor Open  
Cookery Prize donated by Peter &  
Marg Murphy : \$30**

**Best Overall Exhibit Open Cookery  
Prize donated by Show Society in  
memory of Jill Chinner: \$25**

21. Chia seed & Cheese Biscuit  
(recipe below)
22. Cream Puffs, four filled, one without cream
23. Coconut Ice, 1 bar pink & white
24. Rock Buns, three
25. Anzac Biscuits, Five
26. Fruit and/or vegetables novelty design—any object. Display on a plate or board
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. Five Iced Cup Cakes suitable for afternoon tea

### Best Exhibit in Classes 21-30

**Prize donated by  
Bev Bowyer: \$10**

### Best Fruit and/or Veg Novelty Design Class 26

**Prize donated by Glenys White and  
Normanville Hotel : \$45**

## 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 Worcestershire Sauce, one bottle.
43. Home made Mayonnaise, one 500g jar.
44. Sweet Chilli Sauce, one bottle
45. Flavoured vinegar, 1 bottle
46. Sun dried tomatoes, 1 small jar.

**Best Exhibit Classes 31-46  
Prize donated by  
Peter & Marg Murphy : \$10.**

### 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.



**EXHIBITOR ENTRY FORM**  
Yankalilla, Rapid Bay and Myponga  
Agricultural and Horticultural Society Inc

No late entries accepted so please check show book for Section closing times:

**Entries are accepted by:**

- post: Yankalilla Show PO Box 215, Yankalilla 5203
- OR email: entriesYankalillaShow@gmail.com
- OR send photograph of entry form to 0484 377 062
- OR hand in to Show Office in the week before the show by Section closing time

**Payment Details:**

bank transfer: bsb 015464 a/c 221626066  
(and please include exhibitor name in the description)  
or mail cheque or money order with form

**Please use a separate form for each Section / Person**

Section CODE	Class NO	Type or Title of Exhibit	S
		<b>TOTAL</b>	

**PLEASE PRINT ALL YOUR DETAILS**

NAME: ..... AGE (if child exhibitor): .....

ADDRESS: .....

SUBURB: .....

PHONE: .....

EMAIL: .....

DATE: .....

Please Tick here to register for SCSA Aggregate points.

## Indoor Exhibits

**Indoor Convenor: Nicole Filsell**

**ALL ENTRIES TO BE IN WRITING, ACCOMPANIED BY THE ENTRY FEE  
UNLESS OTHERWISE SPECIFIED.**

Prize money to be collected on Show day & no exhibit is to be removed before 4pm.  
Please refer to the 2019 Show book pages 4 and 5 for the general rules.

Any further information please contact the convenor

**JUDGING TIMES VARY**



**AGRICULTURAL SOCIETIES COUNCIL OF SA**  
**RICH FRUIT CAKE & GENOA CAKE CHAMPIONSHIP**  
**SOUTHERN COUNTRY SHOWS ASSOCIATION SEMI-FINALS**

To be held at the **YANKALILLA SHOW**  
**SATURDAY 5th OCTOBER 2019**

**CONVENOR:** 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](mailto:entriesYankalillaShow@gmail.com)

Entry forms available in the Yankalilla Show Book or from the Show's website - [yankalillashow.com](http://yankalillashow.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***

***Yankalilla 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

**2020 ROYAL ADELAIDE SHOW.**

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

***GENOA CAKE CHAMPIONSHIP***

***Yankalilla 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**

**YANKALILLA 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**

## 2019 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 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 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 2019 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

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

#### ASSOCIATION FINALS - TO BE HELD AT SCOSA ANNUAL DINNER

**SAT MAY 2nd 2020**

	1 <sup>st</sup>	\$40.00
	2 <sup>nd</sup>	\$20.00
	3 <sup>rd</sup>	\$10.00
<b>STATE</b>	1 <sup>st</sup>	\$200.00
	2 <sup>nd</sup>	\$75.00
	3 <sup>rd</sup>	\$40.00

