

SECTION L COOKERY

Convenor: Glenys White
0418 948 779

For General Rules see pages 4/5 of show book
1st and 2nd Prizes - certificates

No entry fees

Entries close 3pm Thursday before show day

NO LATE ENTRIES ACCEPTED.

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

OPEN COOKERY class

1. CWA Savory Scone Competition
See next page for criteria.
2. Sweet Scones – 5 on a plate
3. Muffins Savoury – 3 on a plate, cooked in a standard Muffin pan
4. Muffins Sweet – 3 on a plate, cooked in a standard Muffin pan
5. Bread – 1 loaf any type, NOT made in a Bread Maker
6. Bread – 1 loaf White, made in a Bread Maker
7. Bread – 1 loaf any Grain, made in a Bread Maker
8. Bread – 1 Fruit Loaf
9. Pasties – Plate of 3
10. Meat Pies – Plate of 3
11. Sausage Rolls – Plate of 5, Flaky or Puff Pastry
12. Quiche Savoury Homemade pastry – 1 x 20cm removed from cooking pan
13. Gluten Free Tart with Savoury Filling – 3 small Tarts maximum size 10cm. Supply ingredients list
14. Vegan Cookery – Savoury Product – 3 small pieces or 1 large, maximum size 20cm. Supply ingredients list

Best Exhibit in Classes 1-14

Prize donated by Show Society \$10.

15. Apple Pie – Crust on Top and Bottom, removed from cooking pan
16. Carrot Cake – Iced, approximately 20cm
17. Chocolate Cake – Iced, approximately 20cm
18. Banana Cake – Iced, approximately 20cm
19. Special Occasion Cake or Gateau
20. Sponge – Plain Sandwich, jam filled, approximately 20cm
21. Date and Nut Loaf – cooked in cylindrical tin
22. Jubilee Cake without Yeast – Iced while warm

23. Boiled Fruit Cake – Square or Round
24. Sultana Cake – Square or Round
25. Tea Cake – Cinnamon and Sugar topping, approximately 20cm
26. Orange Cake – made with Olive Oil, RECIPE SUPPLIED

Best Exhibit in Classes 15-26

Prize donated by

Peter & Marg Murphy : \$10.

ORANGE CAKE (class 26)

INGREDIENTS:

- 1 whole medium size orange
- 1 ½ cups caster sugar
- 1 ¼ cups olive oil
- 3 eggs
- 2 cups self-raising wholemeal flour

METHOD:

- Place the orange in a saucepan 1 with water to cover ¾ of the orange.
- Bring to the boil.
- Change the water and repeat boil, remove the water and cool.
- Remove the pips and blend the orange with sugar, oil.
- Mix in the eggs.
- Fold in the flour.
- Bake in a 23cm (or less) round tin for approximately 45 minutes at 160 degrees C (fan forced).

27. Chia seed and Cheese biscuits – plate of 5
28. Cream Puffs – plate of 5, 4 filled and 1 without cream
29. Rock Buns – plate of 5
30. Anzac Biscuits – plate of 5
31. Jelly Cakes – plate of 5 ... Butter cake mix, no cream
32. Cooked slices – 3 distinct varieties, 2 of each
33. Biscuit Collection – 3 distinct varieties, 2 of each
34. Iced Cup Cakes – plate of 5
35. Macarons – one flavour/double – plate of 5
36. Ginger Biscuits ... any choice – plate of 5

Best Exhibit in Classes 27-36

Prize donated by Bev Bowyer: \$10

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 a suitable board/plate (not disposable plastic), covering not required.

All exhibits to be the work of the exhibitor.

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.

37. Collection of Chutneys or Relishes – 2 varieties in matching jars
38. Tomato Sauce – 1 Bottle
39. Hot and Spicy Sauce – Bottle
40. Pickled Onions – 1 Jar
41. Collection of Jam, NOT including Marmalade – 2 varieties in matching Jars
42. Marmalade – 1 Jar
43. Fresh Apricot Jam – 1 Jar
44. Dried Apricot Jam – 1 Jar
45. Berry Jam – 1 Jar
46. Clear Pickled Vegetables in Vinegar – 1 Jar
47. Lemon Butter – 1 Jar 500grms
48. Worcestershire Sauce, Homemade – 1 Bottle
49. Mayonnaise, Homemade – 1 Jar 500grms
50. Sweet Chilli Sauce – 1 Bottle
51. Flavoured Vinegar – 1 Bottle
52. Dukkah – 1 small Jar

Best Exhibit Classes 31-46

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

2021 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 **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
- Entries must be from an individual and must include the entrants, name and full contact details.
- 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 2021 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 FINALS - TO BE HELD AT SCSA ANNUAL DINNER SATURDAY APRIL 30th 2022

	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





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

To be held at the **STRATHALBYN SHOW**
MONDAY 4th OCTOBER 2021

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
Strathalbyn 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

for hints go to www.sacountryshows.com

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 CHAMPIONSHIP
Strathalbyn 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

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**

