

# YANKALILLA, RAPID BAY & MYPONGA

AGRICULTURAL & HORTICULTURAL SOCIETY INC.

PO Box 215 Yankalilla South Australia 5203 A.B.N. 20 893 648 702 Phone: 0484 377 062



## SECTION L COOKERY

Convenor: **Glenys White**  
0418 988 852

For General Rules see web document

**No Entry fee**

1st and 2nd prize certificates

**Entries close 3pm Thursday before Show Day**

**NO LATE ENTRIES ACCEPTED.**

**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 a suitable board/plate (not disposable plastic), covering not required.
- All exhibits to be the work of the exhibitor.

### OPEN COOKERY

#### Class

1. CWA Savory Scone Competition  
See below 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**  
**Mare Bello Pizza P/L : \$10**

#### Class

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 next  
page

**Best Exhibit in Classes 15-26**  
**Prize donated by**  
**Peter & Marg Murphy: \$10.**

#### Class

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**  
**Mare Bello Pizza P/L: \$10**

**Grand Champion, Open Cookery**  
**Prize donated by Mare Bello Pizza**  
**P/L in memory of Jill Chinner: \$30**

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

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## 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 37-52  
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 with water to cover  $\frac{3}{4}$  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).

**Most Successful Exhibitor Open  
Preserves and Home Produce Prize  
donated by  
Mare Bello Pizza P/L: \$30**



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## 2023 LAUCKE & CWA SCONE MIX COMPETITION

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

**TO BE JUDGED AT YANKALILLA SHOW.**

**1st prize winner eligible to compete in Southern Country Shows final.**

- 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 entrant's 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 2023 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 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 2023 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** - 1st Laucke Goods Hamper (value approx \$17)

2nd and 3rd prizes (value approx \$5.50 each)

Laucke Country Women's Scone Mix (1 x 1.2kg,)

**ASSOCIATION FINALS - TO BE HELD AT SCSA ANNUAL DINNER - SAT APRIL 27th, 2024**

1<sup>st</sup> \$40.00; 2<sup>nd</sup> \$20.00; 3<sup>rd</sup> \$10.00

**STATE** 1<sup>st</sup> \$200.00; 2<sup>nd</sup> \$75.00; 3<sup>rd</sup> \$40.00

