

AG SOCIETIES COUNCIL OF SA GENOA CAKE COMPETITION

Sponsored by **SUNBEAM FOODS** and **ANGOVE FAMILY WINEMAKERS**

Entries to:

**The Secretary,
Angaston Show Society
PO Box 133, ANGASTON SA 5353
E: angastonshow@hotmail.com**

CLOSING DATE: 22nd February 2019 at 5.00pm

FREE ENTRY: ONE ENTRY PER EXHIBITOR

PHONE ENTRIES ACCEPTED

LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED

Central District Shows Association Semi-Final

to be held at the **Angaston Show on Saturday February 23rd, 2019**

Prizes: 1st \$50.00 2nd \$20.00 3rd \$10.00

Winner eligible to compete in the State Final held at the Royal Adelaide Show 2019

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

Exhibitors own recipe to be used.

There is to be no restriction on the ingredients used but as a general guideline the Genoa Cake should contain sultanas, currants, cherries and almonds.

Cake to remain un-iced, but may be decorated with almonds.

Tips available on www.sacountryshows.com.

HINTS FOR ABOVE COMPETITIONS:

1. Cakes should be cooked evenly all over – top, bottom and sides should be of even colour. Points to be deducted for uneven cooking.
2. Cakes must be well cooked right through – no damp or soggy patches.
3. Fruit should be evenly distributed throughout cake.
4. Fruit should be moist and clean.
5. Cake should be of a good even shape.
6. Points to be deducted for – cake rack marks, burnt edges, pieces of paper or foil which were not removed properly from cake, marks on cake from careless removal of paper.
7. All cakes will be cut by the judge.
8. Points to be allocated as follows:
 - Appearance 20 points
 - Cooking 10 points
 - Texture 10 points
 - Flavour 10 points



SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE