

SECTION P1—OPEN COOKERY

Convenor: Vaughan Wilson vaughanwilson@hotmail.com

Stewards: Callie Wilson, Jaimee Button Carolyn Johnson

No Entry Fee

Please state date of birth for Junior classes on entry form

Entries close: 5pm, FRIDAY 20th MARCH 2020

ALL ENTRIES TO: The Secretary, PO Box 844, Mt. Barker, 5251

OR info@mountbarkerdistrictshow.org.au

LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED

Please consult rules and advice for exhibitors on page 8

Judging commences 9am SATURDAY 28th MARCH 2020

Prize money for Junior classes ONLY: 1st \$2, 2nd \$1, 3rd card.

SECTION REGULATIONS:

- All exhibits to be staged by 9am Saturday and not removed before 4:30pm Saturday
- Note: as this section is now displayed in a marquee, no guarantee can be given to any exhibits delivered on Friday
- No cooking to be done on show day
- No packet cake mixes unless otherwise stated
- Cakes to be iced on top only, and only where specified
- Entries to be on a suitable covered board or paper/plastic plate
- Please provide a clear cellophane or oven bag to cover after judging
- Recipes must be used where supplied
- The Open Cookery section is for non-professional or non-income earning cooks.
- Any exhibit remaining at 6pm will be disposed of by the convenor unless other arrangements have been made

The Violet Frost Annual Memorial Trophy for Aggregate Champion Open Cookery donated by her family

Division 1 - Scones, Breads and Pastries

P101	5 Scones – Sweet – using Laucke's CWA Scone Mix, see pg 51	P106	1 Loaf Bread, using a bread machine
P102	6 Plain Scones	P107	1 Loaf Bread, handmade, any variety
P103	6 Fruit Scones	P108	1 Loaf Sourdough Bread
P104	6 Scones A.O.V.	P109	6 Sausage Rolls
P105	6 small Brioche	P110	6 Choux Pastries

Prize for Champion Scone, Bread or Pastry – sponsored by Jaimee Button

Division 2 - Traditional Cakes

P111	Carrot Cake, log or loaf, un-iced	P116	Jubilee Cake, log, iced
P112	Orange Cake, log or loaf, iced	P117	Boiled Fruit Cake
P113	Banana Cake, log or loaf, iced	P118	Fruit & Nut Roll
P114	Chocolate Cake, round, iced	P119	Light Fruit Cake
P115	Sandwich Sponge, joined with jam	P120	Cinnamon Tea Cake

Prize for Champion Traditional Cake - donated by Joyce & Marie Fendler

Division 3 - Small Cakes & Biscuits

P121	6 pieces uncooked Slice, 2 varieties, 3 of each	P126	6 biscuits, 2 varieties, 3 of each
P122	6 pieces cooked Slice, 2 varieties, 3 of each	P127	6 Shortbread
P123	3 Savoury Muffins, not in paper cases	P128	6 Lamingtons or 6 Jelly Cakes
P124	3 Sweet Muffins, not in paper cases	P129	6 Cockles
P125	6 decorated Cupcakes	P130	6 Anzac Biscuits

Prize for Champion Small Cakes or Biscuits donated by Farrago, Gawler St, Mt Barker

Division 4 - Modern Era Baking & Desserts

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|------|--|------|---|
| P131 | 6 Macarons | P138 | Baked item featuring berries,
can be iced |
| P132 | 6 pieces Brownie | P139 | Baked item featuring bush tucker
can be iced (state bush tucker
ingredient) |
| P133 | 6 Friands | P140 | Baked item featuring bright
colours, can be iced |
| P134 | 2 Mug Cakes | | |
| P135 | Sugar free baking (provide recipe) | | |
| P136 | Gluten Free cake, can be iced | | |
| P137 | Impossible Custard Tart– set recipe | | |

**Prize for Champion Modern Era Baking donated by
Hillbilly's Country Living, Gawler St, Mt Barker**

Division 5 - Compilation Baking – must contain minimum 80% home baking

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|------|----------------------------------|------|----------------|
| P141 | Breakfast Tray | P144 | Biscuit Barrel |
| P142 | High-tea platter or tiered plate | P145 | Party Platter |
| P143 | Picnic Hamper | | |

Ribbon for Champion Compilation Baking donated by Convenor

Division 6 – Sponsored Cookery

- P146 Madeira Cake, un-iced
A cake traditionally served with fortified
Madeira wine.



Prize sponsored by Bleasdale

Division 7 – Special Needs Exhibitors – Individual or Group

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|------|---------------------------|------|---|
| P147 | Cake – Exhibitor's Choice | P148 | 5 Biscuits – Single variety –
Exhibitor's Choice |
|------|---------------------------|------|---|



Impossible Custard Tart - Set Recipe

(Note - double the recipe for home use)

2 eggs, 60gm butter, ¼ cup plain flour, 1 cup milk, ½ cup sugar, ½ cup coconut, 1 tsp vanilla

Mix all of the ingredients together and beat well. Pour mixture into a greased deep tray. Bake approximately 1 hour.

The flour settles and makes a crust base, coconut forms the crunchy topping and the egg custard forms the centre.

**Mt Barker is the Host Show for 2020 for the Rich Fruit Cake and
Genoa Cake Competitions (see sections P4 and P5)**

**Anyone can enter so let's make it a bumper representation for our local
show! It will be an Open Judging so come along and watch the cake-
cutting and examination. Pick up the judge's comments and hints and
enter the 2021 competition.**

**AGRICULTURAL SOCIETIES COUNCIL OF SA
S.A. COUNTRY WOMEN'S SCONE MIX COMPETITION
SPONSORED BY LAUCKE FLOUR MILLS AND THE SA COUNTRY WOMEN'S
ASSOCIATION**

Competition Outline: No entry fee - see Section P1 on page 49

- Best **SWEET** variation of the nominated scone recipe using **Laucke Country Women's Scone Mix**.
- 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 Bake off as part of the 2020 Royal Adelaide Show.

Judging Guidelines

5 scones presented for Judging

Scones should be approximately 5cms in diameter (round)

Well risen, straight sides, thin golden crust top and bottom, no flour on base

Fine moist texture, good crumb, good flavour and according to type

Prize Allocation

Local Show Level	1 st	Laucke Goods Hamper
	2 nd & 3 rd	Laucke Country Women's Scone Mix
Association Level	1 st	\$40.00
	2 nd	\$20.00
	3 rd	\$10.00
State Level	1 st	\$200.00
	2 nd	\$ 75.00
	3 rd	\$ 40.00



Each show winner of this section is eligible to attend the CDSA Final Judging which will take place at the Presentation Dinner to be held at **Mannum on Saturday May 9th, 2020**

We do encourage you to have a go at this competition—IT'S FREE!