

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 18TH MARCH 2022

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

Judging commences 9am SATURDAY 26TH MARCH 2022

SECTION REGULATIONS:

- **Entries must be from an individual and must include the entrants name and full contact details.**
- All exhibits to be staged by 9am Saturday and not removed before 4:30pm Saturday
- This section is 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.

"Waiver - MUST BE SIGNED BY ALL EXHIBITORS FOR COOKERY SECTIONS

By placing an entry in the Cookery Section, the exhibitor agrees to assume any risk associated with participating in the event and releases The Mount Barker Show and its volunteers from any and all claims of damage, contamination or degradation of the exhibit that may arise during the Show. The exhibitor agrees that though care will be taken with the exhibits, as no refrigeration or commercial food preparation facilities are available, no guarantee will be made on the suitability of the exhibit being consumed after the Show and that the exhibits should be disposed of by whatever means the exhibitor sees fit. "

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

Division 1 - Scones, Breads and Pastries

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|------|---|------|-------------------------------------|
| P101 | 5 Scones – Savoury – using Laucke's
CWA Scone Mix, see end of section | 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 sweet yeast buns, any variety | P110 | 6 Choux Pastries |

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

Division 2 - Traditional Cakes

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|------|-----------------------------------|------|-------------------------|
| 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 –sponsor required

Division 3 - Small Cakes & Biscuits

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|------|---|------|------------------------------------|
| 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 | Jaffa Cake– 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

- P145 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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|------|---------------------------|------|--|
| P146 | Cake – Exhibitor's Choice | P147 | 5 Biscuits – Single variety – Exhibitor's Choice |
|------|---------------------------|------|--|



Jaffa Cake - Set Recipe *

2 eggs, ½ cup caster sugar, 2/3 cup Olive Oil, 1 1/3 cup SR flour, ½ cup milk, finely grated zest & juice of 1 small orange, 1/3 cup cocoa

Preheat oven 170°C/150°C fan forced. Grease & line 19x9cm loaf tin.

Beat eggs with sugar until fluffy. Beat in oil. Stir in flour, then milk until combined. Spoon ½ the batter into another bowl. Add orange zest & juice into one half, cocoa to the other. Alternate adding batter to tin, starting with orange, & swirl batter slightly using a table knife to marble.

Bake 40-45min

AGRICULTURAL SOCIETIES COUNCIL OF SA



COUNTRY WOMEN'S SCONE MIX COMPETITION

SPONSORED BY LAUCKE FLOUR MILLS AND
THE SA COUNTRY WOMEN'S ASSOCIATION



No entry fee - Section P1 class P101

Competition Outline:

- Best **Savoury** variation of the nominated scone recipe using **Laucke Country Women's Scone Mix**
- Only one entry per person
- **Entries must be from an individual and must include the entrants name and full contact details.**
- 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 2022 Royal Adelaide Show, to be judged on Thursday, before the show opens.

Judging Guidelines

- 5 scones to be presented for judging
- Scones should be approximately 5cms in diameter
- Well risen, straight sides, thin golden crust top and bottom, no flour base
- Fine, moist texture, good crumb, good flavour and according to type

Local Show - Prize Allocation

1st - Laucke Goods Hamper (value approx \$17)

2nd - Laucke Country Women's Scone Mix (1 x 1.2kg, value approx \$5.50)

3rd - Laucke Country Women's Scone Mix (1 x 1.2kg, value approx \$5.50)

Association Final

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 Mt Pleasant on Saturday May 14th, 2022.

Prize Allocation

1st - \$40.00

2nd - \$20.00

3rd - \$10.00

State Final

The 10 association winners will be eligible to compete in the State Final held at the Royal Adelaide Show on Friday before the show opens. The event will coincide with the judging of the Rich Fruit and Genoa Cake Competition state final.

Prize Allocation

1st - \$200.00

2nd - \$75.00

3rd - \$40.00