

RICH FRUIT CAKE & GENOA CAKE SEMI-FINAL to be held at Mt Pleasant Show on Saturday March 18th

All Entries to Mt Pleasant Show, PO Box 141, Mt Pleasant 5235. Entries close on Monday March 13th at 8pm 2023 (see below for details)



SCONE COMPETITION – 2023 Sweet Variation

Semi-Final to be held at the 2023 CDSA Presentation Dinner at Tanunda on Saturday May 13th, 2023 (see below for details)



AGRICULTURAL SOCIETIES COUNCIL OF SA RICH FRUIT CAKE CHAMPIONSHIP

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

Central Districts Shows Association Semi-Final to be hosted by the **MT PLEASANT SHOW**

All Entries to

The Secretary, Mt Pleasant Show, PO Box 141, Mt Pleasant 5235.

Entries close on Monday March 13th at 8pm

Judging at Mt Pleasant Show on Saturday March 18th

Semi Final Prizes: First \$60; Second \$25; Third \$10

Winner is eligible to compete in the State Final held at the Royal Adelaide Show 2023

State Final Prizes: 1st \$ 250.00 2nd \$100.00 3rd \$50.00

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

FREE ENTRY: ONE ENTRY PER EXHIBITOR

(Only the recipe below to be used – Cake not to be iced or decorated)

INGREDIENTS:

250 g butter
250 g dark brown sugar
6 eggs
250 g sultanas
250 g raisins
200 g currants
100 g dates
60 g chopped red glace cherries
60 g mixed peel
60 g chopped almonds
375 g plain flour
1 tsp baking powder
1 tsp mixed spice
200 ml sherry or brandy

METHOD:

Chop fruits, mix together 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 alternately add the fruit and flour and lastly the chopped nuts. Mix thoroughly. Place mixture in prepared square tin (approx. 19-22 cm in size). Bake in a slow oven for approximately 3-3½ hours.

Note: *fruit should be cut to the size of currants.*

See: SA State Cookery Competitions - South Australian Country Shows
(<https://www.sacountryshows.com> - select 'Competitions' for downloadable Judges' Handbook) for tips and information about points allocation.

AGRICULTURAL SOCIETIES COUNCIL OF SA GENOA CAKE COMPETITION

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

Central Districts Shows Association Semi-Final to be hosted by the Mt Pleasant Show

All entries to: **The Secretary, Mt Pleasant Show, PO Box 141, Mt Pleasant 5235.**

Entries close on Monday March 13th at 8pm

JUDGING DATE: Mt Pleasant Show Day Saturday March 18th

FREE ENTRY: ONE ENTRY PER EXHIBITOR

Semi- Final Prizes: First \$50; Second \$20; Third \$10

The winner of each Association Semi-Final is eligible to compete at the State Final staged during the 2023 Royal Adelaide Show.

State Final Prizes: First \$300; Second \$75; Third \$40

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

Exhibitors own recipe to be used – Cake not to be iced.

Size and shape optional – No recipe need accompany exhibit.

Cake may be decorated with almonds.

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

All cakes will be cut by the judge.

Judging scores are based on the following:

50% Appearance

25% Texture

25% Taste/Flavour



<https://www.sacountryshows.com> - then select 'Competitions' for Judges' Handbook



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 Open Cookery class P101

Entries close with Secretary, Mt Barker Show Friday 17th March

Competition Outline:

- Best **Sweet** 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 2023 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 the 2023 CDSA Presentation Dinner at **Tanunda on Saturday May 13th.**

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