

SECTION P1—OPEN COOKERY

Convenor: Vaughan Wilson vaughanwilson@hotmail.com

Stewards: Callie Wilson, Jaimee Button Carolyn Johnson

Entries close: 5pm, FRIDAY 17TH MARCH 2023

ALL ENTRIES TO: entries@mountbarkerdistrictshow.org.au

OR The Secretary, PO Box 844, Mt. Barker, 5251

LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED

Judging commences 9am SATURDAY 25TH MARCH 2023

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

P101	5 Scones – Sweet– 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

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

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

Division 4 - Modern Era Baking & Desserts

- | | | | |
|------|------------------------------------|------|---|
| P131 | 6 Macarons | P137 | Baked item featuring bush tucker (state bush tucker ingredient) (can be iced) |
| P132 | 6 pieces Brownie | P138 | Baked Item featuring bright colours (can be iced) |
| P133 | 6 Friands | P139 | Battenberg Cake – see below |
| P134 | 2 Microwave Mug Cakes | P140 | Pitcaithley Bannock – see below |
| P135 | Sugar free baking (provide recipe) | | |
| P136 | Gluten Free cake, can be iced | | |

Prize for Champion Modern Era Baking – sponsor required

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

- P141 High-tea platter or tiered plate
P142 Picnic Hamper
P143 Biscuit Barrel

Ribbon for Champion Compilation Baking donated by Convenor

150th Mount Barker Show – Historical recipes – 1st prize each class - \$20 Book Voucher

P139 Battenberg Cake (first baked in 1884)

P140 Pitcaithley Bannock – 6 pieces –see below

Division 7 – Additional Needs Exhibitors – Individual or Group

- | | | | |
|------|---------------------------|------|--|
| P144 | Cake – Exhibitor’s Choice | P145 | 5 Biscuits – Single variety Exhibitor’s Choice |
|------|---------------------------|------|--|

2023 CDSA TROPHY FOR OPEN COOKERY

Pitcaithley Bannock

Recipe from “Dainty Dishes” 15th Edition c1900, first edition 1866

Pitcaithley Bannock

Dry before the fire one pound of fine flour; then melt half a pound of butter, and mix it well with the flour. Add two ounces of almonds blanched and thinly sliced, two of candied orange-peel cut fine, two of sugar, and the same of carraway comfits. Knead all well together, and bake an hour in a slow oven.

(Note: similar to shortbread, can be cut fresh from the oven)



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 **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 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 Tanunda on Saturday May 13th, 2023

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