

SECTION P COOKERY

CONVENERS - Kate Fisher - 0427 872265, - Dot Voigt 0400 294 189

STEWARDS - Wendy Colls, Monica Schell, Leah Uren, Jess Proud, Pippa Pech, Liz Ferguson & Veronica King

Entry fees— .50 cent

- \$1.00 for Classes 3841 to 3847

Entries close 5.00pm, Thursday 3rd October 2024

Reception of exhibits: 5.00pm to 7.00pm, Saturday 5th October 2024

7.30am to 8:45 am, Sunday 6th October 2024 to the Loxton Show Precinct

GENERAL INFORMATION

- Classes marked * are eligible to compete for the MLASA Trophy as per Rule 30.
- All exhibits to be homemade - no packet cakes to be used.
- If instructions on schedule are not followed entries will be disqualified.
- Some hints & judging criteria:
 - a. Do not brush milk or anything on to scones, just dust off the flour after baking.
 - b. Do not cut ends off sponge rolls or nut loaves.
 - c. Biscuits should snap when broken.
 - d. If papering tins have them very smooth, greaseproof paper or glad bake are best.
 - e. Do not place cakes on wire racks, any marks on bottom of cakes goes against you.
 - f. Do not display cakes on foil trays, paper plates supplied to display exhibits.

OPEN

Class 3801 * Bread, homemade, plain white

1st prize Trophy, 2nd prize \$3.00

Country Bakehouse donating 10 kg Flour for First Prize - T484 class 3801

Class 3802 * Bread, homemade, min. 50% wholemeal

First prize Trophy, 2nd prize \$3.00

Country Bakehouse donating 10 kg for First Prize - T485 Class 3802

Class 3803 Focaccia max 200mm

First prize Trophy, 2nd prize \$3.00

Country Bakehouse donating 10 kg of Flour for First Prize - T486 class 3803

Class 3804 Sourdough loaf

First prize Trophy, 2nd prize \$3.00

Country Bakehouse donating 10kg bags of flour for first prize - T487 class 3804

Class 3805 Yeast cake (streusel top) not baked in tin

First prize \$15.00 2nd prize \$10.00

Mr W.J. Shannon donating prize money for class 3805

Class 3806 Pasty (3) no greens allowed

First prize Trophy, 2nd prize \$2.00

Rollbusch Quality Meat donating \$20 meat voucher for class 3806 - T488

Class 3807 Sausage rolls (5)

First prize Trophy, 2nd prize \$2.00

Rollbusch Quality Meat donating \$20 meat voucher for 3807 - T489

Class 3808 Pizza, maximum size 200mm homemade base of choice

First prize Trophy, 2nd prize \$2.00

Rusty Spoon Cafe Special Prize for Most Points Cookery Classes 3801-3808 - T503
classes 3801 to 3808

Class 3809 * Scones, plain (5)

First prize \$5.00, 2nd prize \$2.00

Class 3810 Scones, fruit (5)

First prize \$5.00, 2nd prize \$2.00

Class 3811 Pumpkin scones (5)

First prize \$5.00, 2nd prize \$2.00

Class 3812 Cup cakes - decorated (3)

First prize \$5.00, 2nd prize \$2.00

Class 3813 Honey biscuits (5)

- First prize \$5.00, 2nd prize \$2.00
- Class 3814 Ginger nut biscuits (5)
First prize \$5.00, 2nd prize \$2.00
Sunbake Bakery - donating Prize money
- Class 3815 Anzac biscuits (5)
First prize \$5.00, 2nd prize \$2.00
Sunbake Bakery - Donating Prize money
- Class 3816 Collection of biscuits (3 varieties 4 of each) not filled.
First prize \$7.00, 2nd prize \$3.00
Rusty Spoon Cafe Special Prize for Most Points Cookery Classes 3809-3816 - T504 classes 3809 to 3816
Sunbake Bakery - Donating prize money
- Class 3817 Rock cakes (5)
First prize \$5.00, 2nd prize \$2.00
Country Bakehouse - donating Prize money
- Class 3818 Queen cakes (5) not iced, must have currants
First prize \$5.00, 2nd prize \$2.00
Country Bakehouse - Donating Prize money
- Class 3819 * Lamingtons (5)
First prize \$5.00, 2nd prize \$2.00
Country Bakehouse - donating prize money
- Class 3820 Cream Puffs 3 filled 3 plain
First prize \$5.00, 2nd prize \$2.00
- Class 3821 Slice, baked 5 pieces
First prize \$5.00, 2nd prize \$2.00
- Class 3822 Slice, unbaked 5 pieces
First prize \$5.00, 2nd prize \$2.00
- **Ensure slices are cut evenly approx. 2.5 X 5cm**
- Class 3823 Carrot cake round, cream cheese frosting
First prize \$5.00, 2nd prize \$2.00
Rusty Spoon Cafe Special Prize for Most Points Cooking Classes 3817-3823 - T505 classes 3817 to 3823
- Class 3824 Apple slice cake, iced
First prize \$5.00, 2nd prize \$2.00
- Class 3825 Marble cake, square, iced
First prize \$5.00, 2nd prize \$2.00
- Class 3826 Orange cake, bar or loaf, iced
First prize \$5.00, 2nd prize \$2.00
- Class 3827 Chocolate cake, bar or loaf, iced
First prize \$5.00, 2nd prize \$2.00
- Class 3828 Banana cake, bar or loaf, iced
First prize \$5.00, 2nd prize \$2.00
- Class 3829 Coffee cake sugar & cinnamon top
First prize \$5.00, 2nd prize \$2.00
- Class 3830 Jubilee cake bar or loaf, no cherries, iced
First prize \$5.00, 2nd prize \$2.00
Kroeger Family - Donating Prize money for classes 3824 to 3830
Rusty Spoon Cafe Special Prize for Most Points Cooking Classes 3824-3830 -T506 classes 3824 to 3830
- Class 3831 Fruit and nut loaf, (baked in a cylinder tin)
First prize Bakers Delight voucher, 2nd prize \$3.00
- Class 3832 Ribbon cake, any filling, iced
First prize Bakers Delight voucher, 2nd prize \$5.00
- Class 3833 Potato cake maximum 20cm square or round
First prize Bakers Delight voucher, 2nd prize \$3.00
- Class 3834 Sultana cake
First prize Bakers Delight, 2nd prize \$5.00
Bakers Delight - Donating Prize Voucher for first Prize classes 3831 to 3834
- Class 3835 Chocolate sponge roll edges not trimmed filled
First prize \$5.00, 2nd prize \$2.00
- Class 3836 Jam roll edges not trimmed filled
First prize \$5.00, 2nd prize \$2.00

- Class 3837 Honey roll filled
First prize \$5.00, 2nd prize \$2.00
- Class 3838 Ginger fluff filled
First prize \$5.00, 2nd prize \$2.00
- Class 3839 Blowaway sponge with jam filling (not iced)
First prize \$5.00, 2nd prize \$2.00
- Class 3840 Boiled fruit cake - entry fee \$1
First prize trophy, 2nd prize trophy

Almondco donating gift baskets trophy to the Cookery Class - First Place - T493

Almondco donating gift baskets trophy to the Cookery Class - Second Place - T494

Almondco donating gift baskets trophy to the Cookery Class - Third Place - T495

Rusty Spoon Cafe Special Prize Most Points Cookery 3831-3840 - T507 most points classes 3831 to 3840

ANGAS PARK DRIED FRUITS FEATURE SECTION

- Class 3841 * Genoa cake (light fruit cake) not iced must have cherries entry fee \$1
First prize trophy, 2nd prize trophy
Angus Park Trophy of Dried Fruit for First Prize 3841 -T497
Angus Park Trophy of Dried Fruit for Second Prize 3841 - T498
- Class 3842 * Fruit cake (dark), not to be iced entry fee \$1
First prize trophy, 2nd prize trophy
Angus Park Trophy of Dried Fruit for First Prize 3842 - T500
Angus Park Trophy of Dried Fruit for Second Prize 3842- T501

- Class 3843 Iced/Decorated biscuits - (sugar cookies) entry fee \$1
First prize \$10.00, 2nd prize \$5.00
- Class 3844 Iced cake (judged for icing only) – professional entry fee \$1
First prize \$10.00, 2nd prize \$5.00
- Class 3845 * Iced cake (judged for icing only) - non professional entry fee \$1
First prize \$10.00, 2nd prize \$5.00
Marj Rudiger - Donating Prize money for class 3845
- Class 3846 Iced cake (butter icing) entry fee \$1
First prize \$10.00, 2nd prize \$5.00

UNDER 25 YEARS

- Class 3847 Iced cake, judged for icing only – butter icing entry fee \$1
First prize voucher, 2nd prize \$5.00
Bakers Delight - Donating Prize Voucher for first Prize class 3847
- Class 3848 Scones (5), plain
First prize \$5.00, 2nd prize \$2.00
- Class 3849 Slice, uncooked (5 pieces) Cut Evenly 2.5 x 5cm
First prize \$5.00, 2nd prize \$2.00
- Class 3850 Chocolate cake, log, iced
First prize \$5.00, 2nd prize \$2.00
- Class 3851 Cup-cakes decorated (3)
First prize \$5.00, 2nd prize \$2.00
- Class 3852 Iced/Decorated biscuits (sugar cookies)
First prize \$5.00, 2nd prize \$2.00
- Class 3853 Anzac biscuits (5)
First prize \$5.00, 2nd prize \$2.00
- Wendy Colls donated prize money for under 25years section classes 3847 to 3853**
Dot Voigt donating trophy for most points in under 25 years section - T482 classes 3847 to 3853

NOVICE

- Novice is an exhibitor who has not previously won 2 trophies in Novice Section
- Class 3854 Sausage Rolls (5)
First prize \$5.00, 2nd prize \$2.00
- Class 3855 Scones (5) plain
First prize \$5.00, 2nd prize \$2.00

Class 3856 Decorated Biscuits (5)
First prize \$5.00, 2nd prize \$2.00
Class 3857 Chocolate Cake, log, iced
First prize \$5.00, 2nd prize \$2.00
Class 3858 Slice, unbaked, 5 pieces
First prize \$5.00, 2nd prize \$2.00
Class 3859 Carrot cake
First prize \$5.00, 2nd prize \$2.00

Rusty Spoon Cafe Special Prize for Most Points Cookery Classes 3847 to 3859 - T508 classes 3847 to 3859

Mrs Monica Schell donating trophy for most points in Novice Cookery - T483 Classes 3854 to 3859

SPECIAL FEATURE – MEN’S COOKERY NO PACKET CAKES TO BE USED

Class 3860 Banana cake, iced
First prize \$5.00, 2nd prize \$2.00
Class 3861 Orange cake, log, iced
First prize \$5.00, 2nd prize \$2.00
Class 3862 Muffins (plate of 3) any flavour (No paper cases)
First prize \$5.00, 2nd prize \$2.00
Class 3863 Sausage Rolls (5)
First prize \$5.00, 2nd prize \$2.00
Class 3864 Pizza Maximum size 200mm
First prize \$5.00, 2nd prize \$2.00
Class 3865 Scones, plain (5)
First prize \$5.00, 2nd prize \$2.00
Class 3866 Anzac Biscuits (5)
First prize \$5.00, 2nd prize \$2.00

Mr A Ferguson donating prize money for classes 3860-3866

Ian King Memorial Trophy for Most Points in Mens Cookery - T502 classes 3860-3866

Mrs Kate Fisher donating Trophy for Most Points in Section P – Cookery- T480 Classes 3801 to 3866
Mrs. Marj Farr Memorial Trophy for Outstanding Exhibit Cookery - T481 R302 for classes 3801 to 3866

Rusty Spoon Cafe Special Prize for Most Points Men's Cookery - T509 Classes 3860 to 3866

FRUIT CAKE CHAMPIONSHIP

Class 3867 Rich Fruit Cake Championship

Rich Fruit Cake Championship & Genoa Cake Championship

Sponsored by Sunbeam Foods & Angove's Wines

Semi Final to be held at Pinnaroo Show 2024

Entries by 4.00 pm Friday, 4th October 2024

Further enquiries to Lynn Summerton, Secretary

Pinnaroo Show – 0429 811 779

All exhibits to be in by 9.00 am Wednesday, 9th October 2024

Rich Fruit Cake: First Prize \$60, Second Prize \$25, Third Prize \$10

Genoa Fruit Cake: First Prize \$50, Second Prize \$20, Third Prize \$10

Winner eligible to compete in the State Final to be held at the Royal Adelaide Show in 2024

RULES & REGULATIONS

1. No entry fee charged
2. Only one entry per exhibitor

No exhibitor can win more than one Regional Final. Once an exhibitor has won at Association level, they cannot enter in another Association final for the Show season.

Prepared by Agricultural Societies Council of SA Inc

PO Box 108, Goodwood SA 5034

RICH FRUIT CAKE COMPETITION

RECIPE

Ingredients

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

Method

Chop fruits, mix together and soak in the sherry or brandy overnight. Sift together flour, baking powder and spice. Cream butter and sugar. Add eggs one at a time, beating well after each addition, then alternately add fruit and flour and lastly chopped nuts. Mix thoroughly. Place mixture in a well pre-pared tin (square) 19-22cm and bake in a slow oven for approximately three to three and a half hours.

Note: Fruit should be cut to the size of currants.

Class 3868 Genoa Cake Championship

Exhibitor's own recipe is used.

It should contain sultanas, currants, cherries and almonds.

There is to be no restriction on the ingredients used.

FAULTS TO LOOK FOR:-

Carelessly prepared tin – wrinkled lining.

Careless measurement of ingredients – sugar becomes liquid when heated, so care must be taken not to exceed the recipe quantity.

Carelessly prepared fruit – not correctly cut and separated.

Insufficient creaming of butter and sugar.

Eggs not beaten in well after each addition.

Overpowering aroma of essences and/or spices

Flour and fruit not sufficiently mixed in – leaves streaks and unmixed dry ingredient's.

Carelessly filled tin – work cake well down (Never leave the scrapings from the bottom of the bowl sitting on top of the cake. This will show a pale patch when cut).

Oven too hot

Oven too cold

Insufficient cooking time – the cake will sink in the middle and be very soggy

WHAT THE JUDGES ARE LOOKING FOR IN RICH FRUIT CAKE AND GENOA CAKE:

To judge, cut cake straight across. Tasting wedge to be cut from the centre of the cake.

Appearance

Smooth appearance on top, bottom and sides. No sign of shiny, dark, overheated fruit protruding from the surface. The cake should be firm, smooth, fresh and not too moist to touch but not too dry either, preferably with a well ripened patina on the top surface. Straight sides, and a smooth flat top showing even distribution of fruit.

Finish in baking

No bumps, hollows or sunken centres, nor large cracks (a small crack is not a major fault). The cake should cut cleanly, without any crumbs, and without catching and dragging of fruit. There should be no burning or crusty top or sides (caused by too hot an oven or insufficient papering). After the cake is cut, the fruit closest to the outside should not appear to be dark and shiny (caused by over-cooking in too hot an oven). This fault causes a bitter flavour. No air bubbles in finished cake.

Colour

Attractive, even, golden-brown on the top, bottom and sides. A darker colour for the Rich Fruit Cake.

Texture

Firm and fine; it should be moist, not soggy nor dry. The texture should be smooth and even, and the same right through the cake. A well ripened cake cuts cleanly and evenly.

Flavour and aroma

Delicious, and should be a perfect blend of fresh eggs and dairy ingredients, sugar, essences, flour and spices, sherry or brandy and quality dried fruit. Be-ware of an overpowering flavour or aroma of essences or spices, or the acrid smell of overheated fruit.

Decoration

Do not decorate Rich Fruit Cake with almonds. Genoa Cake may be decorated with almonds.

Presentation

Remove all paper from the cake before exhibiting. No cake cooler marks (cool on upturned cake tin).

JUDGING SCORES: -

Judging scores are based on the following:

50% Appearance

25% Texture

25% Taste/flavour

“A fruit cake, like maturing wine, is greatly improved with age. Many a prize has been won by a cake almost fresh from the oven, but if allowed to keep, a change will develop about the end of the first week. The surface of the cake will start to develop a patina, and the aroma becomes richer.

COUNTRY WOMEN’S SCONE MIX COMPETITION

Class 3869 2024/2025– Sweet

Sponsored by Laucke Flour Mills

JUDGING GUIDELINES

Scones are to be made using the Laucke Country Women’s Scone Mix.

Scones will alternate each year between Sweet and Savoury.

2024/2025– Sweet

5 Sweet scones to be presented for judging

The scones should be approximately 5cms in diameter, well risen, straight sides, no flour on the base, thin golden crust top and bottom.

They should be fine, moist texture, good crumb, good flavour and according to type.

Entrants please note: **you do not have to follow the recipe on the back of the box. You use the mix as a base only.**

GENERAL OUTLINE

Entrants are eligible to win one local final - **NO ENTRY FEE**

Winners of local shows are eligible to enter the semi-final at the appropriate Association Show. The semi-final **MUST** be separate to the host show local competition. The semi-final will be held at the MLASA AGM in April 2024.

Semi Final winners are eligible to enter the State Final to be held at the 2025 Royal Adelaide Show.

Revenue from sales Laucke CWA Scone Mix is used to assist drought affected families

Prize Allocation

LOCAL

1st Laucke Goods Hamper (value approx \$20)

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

1st \$40.00 cash

2nd \$20.00 cash

3rd \$10.00 cash

STATE

1st \$200.00 cash

2nd \$ 75.00 cash

3rd \$ 40.00 cash

Scone mix available from: Koch’s Foodland - Loxton