

SECTION F

COOKERY

ENTRIES Close: Wednesday, October 25th at 12 noon.

Staged by Friday, October 27th at 11am

Chief Steward: Kerry DeGaris 0417 408 796

Stewards: T Chuck and V DeGaris

Section regulations:

1. All prizes in this section are offered in terms of General Regulations of this Society.
2. All exhibits will be staged by Friday, October 27th at 11am as directed by stewards at Rymill Hall.
3. Each exhibit is to be in a clear plastic bag.
4. Exhibits to be staged on covered cardboard or paper plates.
5. No exhibits to be made on Show Day.
6. Please remove all paper from cooking before staging, except cupcakes.
7. One entry only per class

COOKERY

- Class 301 Light pound cake,
made from the following recipe:
Recipe: 250g butter, 250g sugar, 4 eggs, 275g plain flour, 60g self-raising flour, 250g currants, 250g sultanas, 30g peel, 1tbspn milk, essence of lemon, 20cm tin.
- Class 302 Rich fruit cake,
made from the following recipe:
Recipe: 250g plain flour, ½ tsp baking powder, 60g ground rice, 1/8tspn cinnamon, 2tbspn mixed spice, 4 eggs, 6 tbsp brandy, 250g butter, 250g sultanas, 250g currants, 250g raisins, 125g peel, 60g almonds, 20cm tin.
Trophy donated by Commercial Hotel Mount Gambier
- Class 303 Sultana Cake - own recipe.
- Class 304 Cake using a vegetable.
- Class 305 3 savory muffins.
- Class 306 Jubilee Cake
- Class 307 Date & nut roll
- Class 308 3 Anzac biscuits
Trophy donated by Coonawarra-Penola RSL.

COOKERY cont.

- Class 309 Chocolate cake - iced, may be decorated.
Class 310 3 plain scones. Use own recipe
Class 311 Plain sponge sandwiched together with jam (not iced).
Class 312 Ginger fluff - filled - not iced.
Class 313 3 yo-yo biscuits joined together.
Class 314 3 uncooked slices - 3 varieties, 2 pieces of each.
Class 315 Decorated cake or cupcake using any icing.
Class 316 1 loaf Sourdough Bread white or whole meal
Class 317 Vegan Brownie using own recipe.
Class 318 Gluten Free Cupcakes

using this recipe:

INGREDIENTS: 250g unsalted butter, room temperature, 290g caster sugar, 1 tbs vanilla extract, 3 eggs, 325g gluten free plain flour, 1 tbs baking powder, $\frac{3}{4}$ cup milk.

Method: Preheat oven to 160c. Beat butter, sugar and vanilla until pale and creamy. Add eggs one at a time beating well after each addition. Add milk and mix to combine. Add flour and baking powder and mix to combine. Spoon in muffin tray or cupcake cases and bake for 25 - 30 min or until golden.

Cooking Trophies

CHAMPION COOKERY EXHIBIT

Sash & Trophy – donated by Metro Cafe, Mt Gambier

Senior Cookery Section – Aggregate Trophy

Donated by J.F Thorn

Aggregate Trophy - Senior Cookery 1st - \$20

Aggregate Trophy - Senior Cookery 2nd - \$10

Aggregate Trophy - Senior Cookery 3rd - \$5

CWA Scones

ENTRIES Close: Wednesday, October 25th at 12 noon.

Staged by Friday, October 27th at 11am

Competition Outline:

- Best **Savory** variation of your scone recipe which must use Laucke Country Women's Scone Mix as the base.
- Only one entry per person.
- Entrants are eligible to win one local final.
- Winners from each Local Shows are eligible to enter and be judged at the appropriate Association Show.
- The 10 Association winners will then compete in a State Final as part of the 2024 Royal Adelaide Show.
- No entry fee.
- Entrants please note that you **DO NOT** have to follow the recipe on the back of the box. You use the mix as a base only.
- If the CWA Scone Mix is not available in your town please contact the show secretary.
- Revenue to the CWA from sales of the scone mix is used to assist drought affected families in South Australia and Interstate.

Judging Guidelines

1. 5 scones presented for Judging.
2. Scones should be approximately 5cms in diameter.
3. Well risen, straight sides, thin golden crust top and bottom, no flour base.
4. Fine, moist texture, good crumb, good flavour and according to type.

Prize Allocation

LOCAL

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

2nd – Laucke Country Women's Scone Mix
(1x1.2kg, value approx \$5.50)

3rd – Laucke Country Women's Scone Mix
(1x1.2kg, 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

CWA SCONES

Class 319 CWA Scones

RSL ANZAC BISCUITS

ENTRIES Close: Wednesday, October 25th at 12 noon.

Staged by Friday, October 27th at 11am

To be judged by RSL Diggers

Must be student's own work.

Exhibits must be staged on Covered cardboard, in a clear plastic bag.

To be staged by 11am Friday, October 27th in supper room.

Prize: 1st \$20, 2nd \$15, 3rd \$10, 4th \$5.

MUST USE THIS RECIPE:

INGREDIENTS

1 cup plain flour
1 cup sugar
1 cup rolled oats
1 cup coconut
125 grms melted butter
1 tblspn golden syrup
2 tblspns boiling water
1 tspn carb soda.

METHOD

Pre heat oven to 180 and grease baking tray.

Sift flour, place all dry ingredients in basin, mix together. Add melted butter, golden syrup and boiling water to which the carb soda has been added. Place teaspoon of mixture on tray bake until brown.

ANZAC BISCUITS

Class 424 Three homemade Anzac biscuits

PRIMARY SCHOOL STUDENTS

Class 425 Three homemade Anzac biscuits

HIGH SCHOOL STUDENTS

Sponsored by Coonawarra-Penola RSL

SECTION F1

CHILDREN'S SECTION

ENTRIES Close: Wednesday, October 25th at 12 noon.
Staged by Friday, October 27th at 11am, in the Supper Room

REGULATIONS:

1. All paper to be removed before staging.
2. Exhibits to be in clear plastic bags.
3. To be staged on covered cardboard.

PRIMARY STUDENTS TO YEAR 6

- Class 401 3 honey crackles.
Class 402 3 plain scones
**Margaret Mountford
Memorial Trophy**
Class 403 3 pikelets.
Class 404 3 decorated bought biscuits.
Class 405 3 patty cakes, iced, may be decorated.
Class 406 Chocolate bar cake - iced.
Class 407 3 chocolate crackles.
Class 408 Decorated gingerbread or chocolate house.
Class 409 3 chocolate chip biscuits.
Class 410 A healthy lunch box.

SECONDARY STUDENTS YEAR 7-12

- Class 411 3 sweet muffins.
Class 412 Jubilee cake - iced while hot.
Class 413 3 fruit scones.
Class 414 Plain sponge - jam filling
Class 415 3 pieces coconut ice.
Class 416 Chocolate bar cake, iced.
**L.P & T.A. Marcus Memorial
Trophy.**
Class 417 1 Pizza.
Class 418 3 party iced cupcakes.
Class 419 3 pieces uncooked slice,
1 variety.
Class 420 3 decorated bought biscuits.
Class 421 Decorated gingerbread or chocolate house.
Class 422 3 chocolate chip biscuits.
Class 423 A healthy lunch box.

AGGREGATE TROPHY

Donated by DK's Cruizin' Coffee

AGGREGATE TROPHY

Donated by Sarah and Tim Kidman

CHAMPION EXHIBIT

SASH & TROPHY

Donated by Penola Show Society
(Blue Ribbon Cookbook)