



Rich Fruit Cake and Genoa Cake Championship

GENOA CAKE & RICH FRUIT CAKE COMPETITION SEMI-FINALS

Held at Naracoorte (October 18th, 2025) & Lucindale (February 22nd, 2026)

Winners eligible to compete in the State Final judged at the Royal Adelaide Show

CWA / LAUCKE Scone Competition

Native Food Competition

Local winners for each competition from each show are eligible to enter the SESABSSA final. Judging held in Lucindale on Sunday April 12th, 2026.

Scones for 2025/2026 are savory.

Association winners eligible to compete in the State Final judged at the Royal Adelaide Show

Recipes and details of these state-wide competitions can be found on the SA Country Shows website:

www.sacountryshows.com

SECTION I - Cookery

Entries in the section close, Wednesday OCTOBER 29th, 12 noon

Steward: Kerry 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 31st at **11am** as directed by stewards at Rymill Hall.
3. Each exhibit 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.
8. Entries collected between 2 -3pm Saturday 1st November.

COOKERY - Open

- Class 419 Light Pound Cake
Made from the following 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 420 Rich Fruit Cake
Made from the following recipe:
250g plain flour, 250gm brown sugar, 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.
- Class 421 Sultana Cake
- Class 422 Cake using a Vegetable
Feature Cake of 2025 Trophy Donated by H. Lambert
- Class 423 3 Savory Scones
- Class 424 Jubilee Cake
- Class 425 Date & Nut Roll
- Class 426 3 ANZAC Biscuits
Trophy Donated by Coonawarra - Penola RSL
- Class 427 Chocolate Cake - iced, may be decorated
- Class 428 3 plain scones
- Class 429 Plain Sponge Cake - sandwiched with jam, not iced
- Class 430 Ginger Fluff - filled - not iced
- Class 431 3 yo-yo biscuits joined together
- Class 432 3 uncooked slices - 3 varieties, 2 pieces of each
- Class 433 Decorated cake using any icing
- Class 434 S Sourdough Bread 1 Loaf (labelled with the flour used)
Special Prize Donated by Occasional Loaf Coonawarra
- Class 435 Vegan Brownie
- Class 436 Gluten Free Cupcakes x3 iced
Must use the following 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, ¾ 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.



Champion Exhibit Cookery

Sponsored by Coonawarra Penola RSL

Aggregate Open Cookery

Sponsored by Koonara



Cookery - Primary Students

Class 437	3 honey crackles
Class 438	3 plain scones
Margaret Mountford Memorial Trophy	
Class 439	3 pikelets
Class 440	3 decorated bought biscuits
Class 441	3 patty cakes, iced, may be decorated
Class 442	Chocolate bar cake - iced
Class 443	3 chocolate crackles
Class 444	Decorated gingerbread or chocolate house
Class 445	3 chocolate chip biscuits
Class 446	A healthy lunch box

Aggregate Trophy Cookery - Primary Students

Kathy Fennell Memorial Trophy

Donated by DK's Cruzin' Coffee

Cookery - Secondary Students

Class 447	3 sweet muffins
Class 448	Jubilee cake - iced while hot
Class 449	3 fruit scones
Class 450	Plain sponge - jam filling
Class 451	3 pieces coconut ice
Class 452	Chocolate bar cake, iced
LP & TA Marcus Memorial Trophy	
Class 453	1 Pizza
Class 454	3 party iced cupcakes
Class 455	3 pieces uncooked slice, 1 variety
Class 456	3 decorated bought biscuits
Class 457	Decorated gingerbread or chocolate house
Class 458	3 chocolate chip biscuits
Class 459	A healthy lunch box

AGGREGATE TROPHY Cookery - Secondary Students

Donated by Sarah and Tim Kidman

CHAMPION CHILDREN'S COOKERY EXHIBIT

Donated by Di's Gift's & Flowers



Bendigo Bank Citrus Cake

Class 3018 Citrus Cake made from locally grown citrus

First \$300 Voucher Second \$100 Voucher Third \$50 Voucher Last \$50 Voucher

Sponsored by Community Bank Penola and District Bendigo Bank

RSL ANZAC Biscuits

To be judged by RSL Diggers

Must be child's own work. To be on covered square cardboard.

To be staged by 11am Friday, 31st October in the supper room.

Must be displayed on a paper plate, in a clear plastic bag.

MUST USE THIS RECIPE:

INGREDIENTS

1 cup plain flour

1 cup sugar

1 cup rolled oats

1 cup coconut

125 grams melted butter

1 tbsp. golden syrup

2 tbsps. boiling water

1 tsp. carb soda.

METHOD

Pre heat oven to 180 and grease baking tray.

Sift flour, place all dry ingredients in basin, mix. 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.



**Coonawarra-Penola
RSL Sub-Branch**

Class 460 Three homemade ANZAC biscuits - Primary Students
1st \$40 2nd \$10

Class 461 Three homemade ANZAC biscuits - Secondary Students
1st \$60 2nd \$40

Sponsored by Coonawarra-Penola RSL

Men's Chocolate Cake

To be displayed according to cooking regulations.

Cash Prizes

Must use the following recipe:

125g melted butter, 1 cup caster sugar, 2 eggs, 1 cup SR Flour, 1/4 cup cocoa, 1/2 cup milk

Steps: Pre-heat oven to 180deg, lightly grease loaf pan, mix all ingredients in a bowl, beat and combined, Bake for 30-40 minutes, until cake springs back when gently pressed, Ice with chocolate icing.

Class 462 Men's Chocolate Cake



Native Foods

To be displayed according to cooking regulations.

Class 463 Baked item featuring a native food, sweet or savory

Competition Outline:

Exhibitors own recipe is to be used
Best baked item featuring a native food, can be either sweet or savory
Can be 1 large item such as a cake or 5 small identical items such as biscuits
Native food item labelled on the entry
Only 1 entry per person, no entry fee
Entrants are only eligible to win one local final.
Winners from each local show to be eligible to enter and be judged at the nominated Association event
The 10 association winners will compete in the state final judged at the Royal Adelaide Show.

Judging Guidelines:

Baked item(s) to be considered on the creative use of Native Foods, flavour, evenness of baking and merits of its type.

Prize Allocation

LOCAL

1st – Creative Native \$30 voucher

ASSOCIATION

1st - Creative Native \$30 voucher

STATE

1st – Creative Native \$60 voucher

2nd - Creative Native \$40 voucher

3rd - Creative Native \$20 voucher



Creative Native

Native Food Championship

CWA Scones

Class 464 CWA Scones – Savory

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 2025 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.



Laucke/CWA Scone Championship

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

2nd – Laucke Scone Mix

3rd – Laucke Scone Mix

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