

Section HJ: JUNIOR COOKERY

Convenor: Natalie Clothier 0400 784 827

Stewards: R. Clothier, M. Maney, E. Neumann, S. Catling.

ALL COOKERY TO BE CUT BY JUDGE.

ALL COOKERY MUST BE AT LEAST 12hrs OLD

Saturday delivery.

A few hints for cooking classes.

For larger cakes — stiff cardboard, cut slightly larger than the cake and covered with foil is quite satisfactory. Where there are several items in a class, look for uniformity both as to size and degree of cooking.

Prize money (where no trophies) 1st \$1, 2nd 50¢

Class

PRIMARY SCHOOL

1. Kindy - Year 3 4 pikelets. Prize by Commonwealth Bank.
2. 4 triangles of savoury toast. Prize be Bank SA.
3. Healthy Lunch Box. Trophy L. Braybrook.
4. 4 Decorated Cup Cakes. Trophy C. Jolly.
5. 4 Honey Crackles. Prize by Bank SA.
6. Year 4-7 4 Anzac Biscuits. Trophy by Mrs R. Obst.
7. Healthy Lunch Box. Trophy S. Hill.
8. 4 Sweet Muffins. Trophy by Mrs S. Chester.
9. Decorated cake, no bigger than 8" (20cm) square or round. Mrs M. Klein Memorial Trophy.
10. Chocolate Cake, iced. Prize by Mrs R. Obst.
11. 1 Gingerbread Man, approx 13cm long, decorated. Trophy donated by N. Clothier.

Class

UNDER 13-18 YEARS

12. Chocolate cake, iced. Prize by M. Perry
13. Six plain scones. Trophy by Mrs R. Obst.
14. 4 sweet muffins. Trophy donated by M. Thorpe.
15. Boiled fruit cake using recipe in senior cookery.
16. 4 Chocolate Chip biscuits. Trophy by Mrs R. Obst
17. 1 pizza, homemade base, no bigger than 18cm (7") diameter. Due to food handling regulations, pizzas will not be available for collection.
18. 1 Gingerbread Man, approx 13cm long, decorated. Trophy donated by N. Clothier.

MOST OUTSTANDING EXHIBIT IN JUNIOR COOKERY -
Trophy donated by Natalie Clothier.

Encouragement award R - Yr 3 donated by Beth Neumann.

Encouragement award Year 4-7 donated by R. Clothier.

Encouragement Award 13-18 years donated by Bronwyn Morcom.

Guidelines for State Competition only.

AGRICULTURAL SOCIETIES COUNCIL OF SOUTH AUSTRALIA

SUNBEAM Cake Championship Rich Fruit Cake Genoa Cake

Sponsored by Angas Park Fruit Company Pty Ltd

2012 FINALS AT MIL-LEL & KINGSTON

No Entry Fee

Section H: Class 27 —

RICH FRUIT CAKE

(RECIPE TO BE USED -CAKE NOT TO BE ICED)

(Angas Park Products to be used where possible)

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

METHOD: Mix together all fruits 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 alternatively add the fruit and flour and lastly the chopped nuts, Mix thoroughly. Place mixture into a prepared square tin (approx. 19-22 cm in size). Bake in slow oven for approximately 3-3 1/2 hours.
Note: Fruit should be cut to the size of currants.

PRIZES: First \$60. Second \$25. Third \$10.

Winner eligible to compete in State final to be held at the Royal Adelaide Show 2012.

One entry per exhibitor.

Section H: Class 28 —

GENOA CAKE

Prizes: First \$50. Second \$20. Third \$10.

Winner eligible to compete in State final to be held at the Royal Adelaide Show 2012.

This competition will be for a Genoa Cake made to Exhibitor's own recipe, size and shape optional.

Only one entry per exhibitor.

NO ENTRY FEE

LET'S GO GOURMET

... I can do that!

We're doing it again – with a twist!

This year's market-style event will bring lots of small tents to the netball courts and surrounds – just across from the Food Court.

Stall holders – both local and regional – will be demonstrating simple, delicious uses of their products throughout the day.

Members of the Limestone Coast Food Group will be in attendance – and winemakers from the region will have wine available both by the glass and in the bottle.



Come and tickle your tastebuds



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Greg Excell (Processing at Keith)

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