

# Section H: COOKERY

Convenor: Mrs R. Clothier, phone 8752 2545.

Stewards: N. Clothier, E. Neumann, McKeely Maney, S. Catling

ALL COOKERY TO BE CUT BY JUDGE.

ALL COOKERY MUST BE AT LEAST 12hrs OLD

*Entry tickets must be visible.*

**A few hints for cooking classes.**

For larger cakes — stiff cardboard, cut slightly larger than the cake and covered with foil is quite satisfactory.

No packet mixes.

Where there are several items in a class, look for uniformity both as to size and degree of cooking.

1. Loaf Home-made Bread, not less than 680g and to be baked as a single loaf, must be cut by judge.
2. Loaf Breadmaker Bread (white).
3. Four Bread Rolls. Homemade. (white)
4. Three Home-made Yeast Buns.
5. Collection of four yeast products, one of each. Other yeast product not listed. (can use commercial bread maker). First donated by Bordertown Retravision.
6. Six Plain Scones.
7. 4 Sweet Muffins
8. West End Beer Cake John Vinen Memorial: 2 cups SR flour; ½ cup sugar; 1 cup beer; 2 oz butter; 1 beaten egg; ½ cup mixed fruit (cut raisins, sultanas and peel); ½ teaspoon mixed spice. Rub butter into flour, mix sugar and spice into flour, then fruit and egg, add beer mixing all well. Topping: ½ cup plain flour, ½ cup sugar, 2oz butter. Rub all together till crumbly. Sprinkle over cake mixture. Bake in hot oven for approximately ½ hour. First: 1 carton of beer. Donated by Lion Nathan.
9. Jubilee Cake - iced on top.
10. Plum Pudding, boiled in cloth, not less than 3lbs.
11. Steamed Fruit Pudding.
12. Sultana Cake, not less than 3lbs. Trophy donated by Mrs J. D. Hinge.
13. Genoa Cake, not less than 3lbs. Trophy donated by Mrs A.M. Guy.
14. Boiled Fruit Cake (Recipe: put together in a large saucepan ¼ lb butter, 1 cup white sugar, 1 cup currants, 1 cup sultanas, 1 cup raisins, 1 teaspoon mixed spice, ¼ teaspoon salt, 2ozs mixed peel, 1 cup water. Bring all to a boil and simmer for 2 or 3 minutes, take from fire and stir in 1 teaspoon carb soda. Allow to cool, then stir in 2 well beaten eggs and 1 cup SR flour and

1 cup plain flour sifted together. Bake in grease-lined cake tin about 8 inches square in moderate to slow oven for about 1½ hours.

15. Dark Fruit Cake, not less than 4lbs.
16. Orange Cake, to be iced. First prize - Mrs R.A.C. Knowling Memorial Trophy.
17. Chocolate Cake, iced on top. Trophy donated by Mrs Morva Murch.
18. Carrot Cake, iced, in a loaf tin. Trophy donated by Mrs Ern Wiese.
19. Butter sponge, to be filled and iced. Recipe: 6ozs SR flour; 6ozs sugar; 4ozs butter; 3 eggs; 3 tablespoons milk. Cream butter and sugar, add well-beaten eggs, then add flour and milk. Bake in sandwich tins in moderate oven for 20 to 30 minutes. First prize: Mary Kathleen Maney Memorial trophy, donated by Miss M. Maney.
20. Banana Cake, iced on top - log or loaf tin. Trophy donated by Mrs T. Williams.
21. Coffee Cake, plain butter cake with cinnamon and sugar topping, loaf tin. Nell Dinning Memorial Trophy.
22. Six Coffee Kisses, filled only.
23. Six Cockles, iced and filled with raspberry jam. Trophy donated by Mrs T. Williams.
24. 4 separate Sausage Rolls, no longer than 6cm in length (commercial pastry allowed). Due to food handling regulations, sausage rolls will not be available for collection.
25. Apple Cake, round 18cm (7") tin, made to recipe. Trophy donated by Marg Clarke.
26. 4 Chocolate Chip Biscuits.
27. Blokes Cake. Sponsored by Wickham Flower.
28. Anzac Biscuit Challenge. Trophy donated by Blue Lake Milling.

**TROPHY – Donated by Mundulla General Store for outstanding exhibit other than fruit cake.**

**TROPHY – The Mrs Edward Hunt Memorial Trophy. Donated by Mrs T.S. Chapman for most points gained in this section.**

**CHAMPION CAKE OF SHOW – Mavis Staude Memorial trophy Donated by Colin Staude.**

**MOST OUTSTANDING ITEM OF YEAST COOKERY - donated by Old Mundulla Hotel.**

## 2012 COUNTRY WOMEN'S SCONE MIX COMPETITION

*Sponsored by Laucke Flour Mills and The SA Country Women's Association.*

*2012 finals to be held at Mil-Lel at AGM.*

### Competition Outline

- Best **SWEET**, e.g. chocolate chip, sultanas, dates or any other dried fruit (similar to a sweet muffin), variation of your scone recipe which **must** use the Laucke Country Women's Scone Mix as the base.
- Only one entry per person
- 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 as part of the 2012 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 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 (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
- 2nd \$20.00
- 3rd \$10.00

#### STATE

- 1st \$200.00
- 2nd \$75.00
- 3rd \$40.00



### Section H: Class 28 —

## Anzac Biscuit Challenge

Six Anzac Biscuits – Any Recipe  
Using Blue Lake Rolled Oats

**1st Prize \$50, plus Product.**

**2nd Prize Hamper of Blue Lake Products**

No entry fee - Only one entry per person

Mark entry as "Anzac Challenge"

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Greg Window 0417 837 339



Brenton Carson 0419 820 729



Peter Dahlitz 0448 650 103



Denise Borrillo (08) 8752 1933



Nikki Creaser (08) 8752 1933



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