

Section HJ: JUNIOR COOKERY

Convenor: Sally Catling

Stewards: McKeely Maney, Sophie Greenslade, Micaela Lock

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.
- Neat, tidy Icing. Avoid rack marks (cover rack with tea-towel).
- Labels for entries to be on top of item (not on wrapping or underneath)

Note: Classes 6, 7, 10 & 16 will be judged on decoration and quality of cake

PRIMARY SCHOOL

Grade	Class
Kindy - Year 3	1. 4 pikelets. Prize by Commonwealth Bank.
	2. 4 triangles of savoury toast. Prize by Bank SA.
	3. Healthy Lunch Box. Trophy L. Braybrook.
	4. 4 Decorated Cup Cakes. (judged on decoration only). Trophy S. Catling
	5. 4 Honey Crackles. Prize by Bank SA.
	6. Cake, no bigger than 20cm square or round, decorated on theme of show. Trophy M. Andrews.
Year 4-7	7. 4 decorated cup cakes
	8. Healthy Lunch Box. Trophy S. Hill.
	9. 4 Sweet Muffins. Trophy by Mrs S. Chester.
	10. Cake, no bigger than 20cm square or round, decorated on theme of show. Trophy B. Rowett and L. Gehlig.
	11. Chocolate Cake, iced only. Prize by Humble House.
	12. Loaf of bread, must be cut by judge.

UNDER 13-18 YEARS

Class
13. Chocolate cake, iced. Prize by M. Perry.
14. Six sweet scones. Trophy K. Rowett.
15. 4 sweet muffins. Trophy S. Catling.
16. Cake, no bigger than 20cm square or round, decorated on theme of show. Trophy M. Perry.
17. Loaf of bread, must be cut by judge.
18. 4 decorated cup cakes

MOST OUTSTANDING EXHIBIT IN JUNIOR COOKERY -

Trophy donated by Beth Neumann.

ENCOURAGEMENT AWARD - Trophy donated by Neumann Irrigation.

Section H: Class 29 & 30 —

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

2014 SEMI-FINALS AT MUNDULLA

No Entry Fee

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 next Royal Adelaide Show 2014.

One entry per exhibitor.

GENOA CAKE

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

Winner eligible to compete in State final to be held at the next Royal Adelaide Show 2014.

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

\$1,000 PRIZE MONEY

for an **Acquisitive Sculpture**

Entries are invited for Sculptures, which can be constructed of metal parts, timber or stone, and which may represent the flora, fauna or agricultural aspects of the district or may be a representation of your family's special interest.

Items may be free standing or small enough for positions on fence posts or logs. There must be no moving parts or sharp edges likely to cause injury. Safety will be an aspect of the judging criteria.

Winning entries will become the property of 'Mundulla on the Move' to be installed at selected locations along walking tracks around Mundulla.

Prizes are \$500 for 1st \$250 for 2nd \$150 for 3rd , together with a special prize of \$50 for 'Small and Cute'.

Kindly sponsored by Mundulla on the Move, Mundulla Show and the Tatiara District Council

DOGS ON LEASHES



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**Proud Sponsors
of the Anzac Biscuit
Competition**