

Section H: COOKERY

Convenors: E. Neumann 8758 6226, S. Catling 8752 0651.

Stewards: Lindy Ritchie, Sarah Duff.

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.
 - Keep icing tidy. Avoid rack marks (cover rack with tea-towel).
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. Home-made. (white)
 4. Three home-made Buns.
 5. Collection of yeast products (can use commercial bread maker). Trophy donated by Faye Young.
 6. Plate of High tea/Afternoon tea on a decorative plate. Three varieties, three of each - Pastries, Savouries.
 7. 4 Sweet Muffins
 8. West End Beer Cake - John Vinen Memorial: 2 cups SR flour; ½ cup sugar, 1 cup beer; 2 oz (62½ gm) butter; 1 beaten egg; ½ cup mixed fruit (cut raisons, 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 (62½ gm) butter. Rub all together 'til 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 (1.4kg).
 11. Cake, suitable for Gluten Free. List of ingredients to be supplied by exhibitor.
 12. Sultana Cake, not less than 3lbs (1.4kg). Trophy donated by Mrs J. D. Hinge
 13. Genoa Cake, not less than 3lbs (1.4kg). Trophy donated by Mrs A.M. Guy.
 14. Boiled Fruit Cake (Recipe: put together in a large saucepan ¼ lb (125gm) butter, 1 cup white sugar, 1 cup currants, 1 cup sultanas, 1 cup raisins, 1 teaspoon mixed spice, ¼ teaspoon salt, 2ozs (62½gm) mixed peel, 1 cup water. Bring all to a boil and simmer for 2 or 3 minutes, take from heat 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 greased and lined cake tin about 8" (20cm) square in moderate to slow oven for about 1½ hours.
 15. Dark Fruit Cake, not less than 4lbs (1.8kg).
 16. Orange Cake, to be iced. 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 (186gm) SR flour; 6ozs (186gm) sugar; 4oz (125gm) 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 B. Hinge.
 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 pieces Shortbread. Trophy donated by Mrs T. Williams.
 24. Apple Cake. Round 18cm (7") tin. Trophy donated by Marg Clarke.
 25. 4 Chocolate Chip Biscuits.
 26. Blokes Cake. Sponsored by Mundulla General Store.
 27. Anzac Biscuit Challenge. Trophy donated by Blue Lake Milling.
 28. 2014 Country Women's Scone Mix Competition. Sponsored by Laucke Flour Mills and the SA CWA.
 29. 2014 Semi Finals Rich Fruit Cake. Sponsored by Angus Fruit Company.
 30. 2014 Semi Finals Genoa Cake. Sponsored by Angus Fruit Company.

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

TROPHY — The Mrs Edward Hunt Memorial Trophy. Donated by Mrs TS. 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.

Section H: Class 27 —

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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Section H: Class 28 —

2014 COUNTRY WOMEN'S SCONE MIX COMPETITION

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

Competition Outline

- Best **SWEET**, (e.g. chocolate, dates, sultanas or any other dried fruit (similar to a fruit muffin), variation of your scone recipe which must use- 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 2014 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 provide much needed help to women and families in need through the Emergency Fund.

Judging Guidelines

1. 5 scones presented for Judging.
2. Scones should be approximately 5cm 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



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