

# SECTION M: COOKING

Convenors: Open, Keryle Peter Junior Michelle Jaeschke, 0429 458 010

Stewards: C. Zimmermann, A. Phelps and C. Goult

All enquiries for Open Section to Sharalyn Bond 0428 422 760

No Late Entries except by the discretion of convenor

Entry Fee \$0.50c (GST) included for each entry. Junior entries free.

## CLOSING DATE FOR LODGMENT OF ENTRIES FRIDAY 5th OCTOBER 5PM

Exhibits to be placed in oven bags with class ticket, N.B. "Glad wrap not be used". **Class ticket must be attached to plate and visible.** NB exhibitors to include stamped self-addressed envelope for return of exhibit card numbers

Alternatively cards may be collected from show office two weeks prior to show refer front book for office hours 88472 472

**NB: EXHIBITS TO BE STAGED BY 9:30am on day of show** - EXHIBITORS must present their confirmation of entry when collecting goods after 5:00pm.

Prize Money to be collected from the Secretary's office after 3:00pm on Show day.

Single entries within a class will be judged on their merit. All exhibits to be homemade by the exhibitor

## SPECIALITY SECTION

Sunbeam Rich Fruit Cake Championship - Refer page 69 for details

Genoa Cake Competition Refer page 69 for details

Skillogalee Winery - Walnut Sultana Cake, Refer page 69 for Recipe:

Prizes: Skillogalee Wines for 1st, 2nd and 3rd

CWA Scone Competition - Savoury Plate of 5, Refer page 70 for details

1st Laucke Goods Hamper; 2nd Laucke CWA Scone Mix, 3rd Laucke CWA Scone Mix

Refer page for details

Quiche - Pastry Base, 26cm app. Across top of Quiche Dish

Prizes donated by Rhodes Free Range Eggs. 1<sup>st</sup> \$25, 2<sup>nd</sup> \$15, 3<sup>rd</sup> \$10

Rhodes Free Range Eggs Clare Foodland, Days Butcher & Matthie Meat Shoppe.



**RICH FRUIT CAKE and GENOA CAKE** competitions are held state wide organised by the SA COUNTRY SHOW and

*Sponsored by **SUNBEAM FOODS PTY LTD***

Semi finals are held at various Country Shows on a rotational basis and the winners compete the following year at the Royal Adelaide Show for the State Title.

**RICH FRUIT CAKE SEMI FINALS**

**2018** Show season - Jamestown & Gawler

**2019 Show season** - Burra & Quorn

**GENOA CAKE SEMI FINALS**

2018 Show season Melrose & Balaklava

**2019 Show Season** - Wilmington & Kapunda

THERE IS NO ENTRY FEE PLEASE CONTACT THE SECRETARY  
OF THE ABOVE SHOWS FOR FURTHER INFORMATION

**PRIZE MONEY: SEMI FINALS**

Fruit Cake	1st \$60.00	2nd \$25.00	3rd \$10.00
Genoa Cake	1st \$50.00	2nd \$20.00	3rd \$10.00

**PRIZE MONEY: STATE FINAL**

Fruit Cake 1	1st \$200.00	2nd \$75.00	3rd \$35.00
Genoa Cake	1st \$150.00	2nd \$60.00	3rd \$30.00

The **FRUIT CAKE** is to be made to the following Recipe

**RECIPE MUST BE USED & NOT BE ICED OR DECORATED WITH ALMONDS.**

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

**METHOD:** Chop fruits, mix together and soak in the sherry or brandy overnight. Sift together flour, baking powder and spice. Cream butter and sugar. add eggs one at a time, beating well after each addition, then alternately add fruit and flour and lastly chopped nuts. Mix thoroughly. Place mixture in a well prepared tin (square) 19-22cm and bake in a slow oven for approximately three to three and a half hours.

Note: Fruit should be cut to the size of currants.

The **GENOA CAKE** is exhibitor's own recipe. It should contain sultanas, cherries & almonds. There is to be **NO** restriction on the ingredients used and maybe decorated with almonds.

**JUDGING SCORES:**

Judging scores are based on the following

**Presentation:** Remove all paper from the cake before exhibiting. No cake cooler marks (cool on up turned cake tin.)

50% Appearance 25% Texture 25% Taste/ Flavour

***Faults to look for in your cooking:***

- Carelessly prepared tin - wrinkled lining
- Careless measurement of ingredients: sugar becomes liquid when heated, so care must be taken not to exceed the recipe quantity.
- Insufficient creaming of butter and sugar.
- Eggs not beaten in well after each addition.
- Overpowering aroma of essences and/or spices.
- Flour and fruit not sufficiently mixed in - leaves streaks and unmixed dry ingredients.
- Carelessly filled tin - work cake well down (Never leave the scrapings from the bottom of the bowl sitting on top of the cake. This will show a pale patch when cut.)
- Oven too hot.
- Oven too cold.
- Insufficient cooking time - the cake will sink in the middle and be very soggy.

## SKILLOGALEE WINERY WALNUT SULTANA CAKE

2-1/2 cups sultanas, ½ cup orange juice, 250G butter or substitute, 1 cup castor sugar, 4 eggs, 2 tspn baking powder, pinch salt, ¼ cup chopped mixed peel, ½ cup chopped walnuts, ¼ cup Australian sweet sherry, finely grated rind of 1 lemon, 2-1/2 cups plain flour, 1 tspn. mixed spice, extra Australian sweet sherry.

Combine the sultanas, peel, orange juice and sweet sherry in saucepan, bring to the boil, remove from the flame and allow to cool, stand aside for 2 hours. Cream the butter and sugar, beat in the lemon rind, then add the eggs separately, beating well after each addition. Add the sifted dry ingredients and fold in the sultana mixture with the walnuts. Spoon mixture into a lined round or square deep cake tin and press down evenly. Bake in a moderately slow oven for 2-1/2 - 2-3/4 hours. Brush over with about 2 tablespoons sweet sherry whilst hot; allow to cool in the tin then turn out, remove the paper away and store in a cake tin at least three days before slicing.

**Australian wine suggestion:** The addition of sweet sherry to the cake mixture ensures good keeping qualities. Serve with a glass of sweet sherry, muscat or port as desired

*“A fruit cake, like maturing wine, is greatly improved with age.*

*Many a prize has been won by a cake almost fresh from the oven, but if allowed to keep, a change will develop about the end of the first week. The surface of the cake will start to develop a patina, and the aroma becomes richer.”*

## COUNTRY WOMEN'S SCONE MIX COMPETITION

*Donated by Laucke Flour Mills and the SA Country Women's Association*

### **Competition Outline**

- Best **Savoury** 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. (NASA - at the NASA's AGM, usually in Clare)
- The 11 Association winners will then compete in a State Final as part of the 2019 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.

### **Judging Guidelines**

5 scones presented for judging.

Scones should be approximately 5cm in diameter

Well risen, straight sides, thin golden crust top and bottom, no flour base.

Fine, moist texture, good crumb, good flavour and according to type.

## Open - Class 1-8

**PLEASE NOTE CHANGE OF CLOSING DATE FOR LODGMENT OF ENTRIES FRIDAY 5th OCTOBER 5PM**

NB exhibitors to include stamped self- addressed envelope for return of exhibit card numbers  
Exhibit Card numbers must accompany individual entries on show day.

Alternatively cards may be collected from show office refer front book for office hours or email  
clareaghsoc@gmail.com

EXHIBITS TO BE STAGED BY 9:30am on day of show - EXHIBITORS must present their entry  
sheet when collecting goods 4:30pm. **NB: Prize money to be collected from Secretary's Office  
after 3:00pm.**

**Prize money donated by Jennifer Parish.**

1 Bread-maker loaf, any variety of flour -

(Bread not to come frozen) \$5 \$2.5 \$1.50

2 Scones, Plate 4 \$3 \$2 \$1

3 Scones - Fruit, Plate 4 \$2 \$2 \$1

4 Scones - First time exhibitor, Plate of 4 \$3 \$2 \$1

5 Muffins - Fruit, Plate 4 - Paper cases not to be used \$3 \$2 \$1

6 Muffins - Savoury, Plate 4 - Paper cases not to be used \$3 \$2 \$1

7 1<sup>st</sup> time exhibitor, plate of 4 Fruit Muffins  
(paper cases not to be used) \$5 \$2.5 \$1.50

8 Pizza - Single Serve (equals ¼ of 27cm tin approx.) \$5 \$2.5 \$1.50

**HIGHEST AGGREGATE Class 1-8**

Donated by: Roger & Bev Sanders

Bag Flour

**BEST EXHIBIT 1-8**

Donated by: Pancho's Pizza & Pasta

Gift Voucher—Family size Pizza  
plus Rosette

## Open - Class 9-13

**Prize Money donated by C Zimmermann, R & T Mace, P Garrard**

9 Rich Fruit Cake - Dark - round or square tins \$10 \$5 \$2.50

10 Fruit Cake - Light (eg Genoa)- round or square tins \$10 \$5 \$2.50

11 Sultana Cake - exhibitor not won a prize in this class - round or square tins  
\$5 \$2.5 \$1.50

12 Sultana Cake round or square tins \$5 \$2.5 \$1.5

13 Fruit Cake - Boiled, round or square tins \$10 \$5 \$2.50

**HIGHEST AGGREGATE 9-13**

Donated by: Roger & Bev Sanders

Bag Flour

**BEST EXHIBIT 9-13**

Donated by: The Corner Patch

Gift Voucher \$25.00 plus Rosette



## Open - Class 14-22

**CLOSING DATE FOR ENTRIES FRIDAY 5th OCTOBER - see previous page for conditions of entry**

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clareaghsoc@gmail.com

Alternatively cards may be collected from show office refer front book for office

**EXHIBITS TO BE STAGED BY 9:30am on day of show - EXHIBITORS must present their confirmation of entry sheet when collecting goods(5:00pm) and prize money after 3:00pm.**

### Prize Money donated by P. Garrard, R Cheetham, Clare Metal Fabrication

14	Any Gluten Free Recipe, round or square tins	\$5	\$2.5	\$1.50
15	Banana Cake, iced, round or square tin	\$3	\$2	\$1
16	Carrot Cake, with frosting or icing, round or square tin	\$3	\$2	\$1
17	Orange Cake, iced, round or square tin	\$3	\$2	\$1
18	Chocolate Cake - iced, round or square tin	\$3	\$2	\$1
19	Chocolate Cake - first time exhibitor, iced, round or square tin	\$3	\$2	\$1
20	Olive Oil Cake - round or square tin	\$8	\$4	\$2
21	Any cake recipe using vegetable, state vegetable used - round or square tin (eg Rhubarb, Carrot, Zucchini, Beetroot)	\$3	\$2	\$1
22	Any cake recipe using honey round or square tin,	\$3	\$2	\$1

### HIGHEST AGGREGATE PRIZE 14-22

Donated by Open House Gifts & Homewares

Gift Voucher value of \$30

### BEST EXHIBIT 14-22

Donated by: The Corner Patch

Gift Voucher \$25 plus Rosette

## Open - Class 23-33

**PLEASE NOTE CHANGE OF CLOSING DATE FOR ENTRIES FRIDAY 5th OCTOBER 5PM**

### Prize Money for Classes 23-28 donated by Clare Metal Fabrication, T & R Mace

23	Rock Buns - Plate 4	\$3	\$2	\$1
24	Collection of biscuits, 3 distinct varieties, 3 of each	\$6	\$3	\$2
25	Anzac Biscuits, Plate 4	\$3	\$2	\$1
26	Brownies 3 pieces 5cm's square	\$5	\$2.5	\$1.50
27	Sweet biscuits to serve with coffee, one variety Plate 4	\$5	\$2.5	\$1.50
28	Forcer biscuits, any shape one variety, Plate 4	\$5	\$2.5	\$1.50

### BEST EXHIBIT 23-28

Donated by: The Corner Patch

Gift Voucher \$25 plus Rosette

### Classes 29-33 prize money by Clare Metal Fabrication, T & R Mace

29	Friends Plate of 3	\$5	\$2.5	\$1.50
30	One Unbaked slice, 3 pieces 2.5 x 5cm	\$3	\$2	\$1
31	One Cooked slice, 3 pieces 2.5 x 5cm	\$3	\$2	\$1
32	High Tea Plate 4 varieties	\$3	\$2	\$2
33	Cockles 4 joined with jam, iced	\$3	\$2	\$1

### BEST EXHIBIT 29-33

Donated by: The Corner Patch

Gift Voucher \$25 plus Rosette

### AGGREGATE PRIZE 23-33

Donated by Star Light Jewellery/D'vine Art Gallery

Gift Voucher \$30.00

## Open - Decorated Cakes

### CLOSING DATE FOR ENTRIES FRIDAY 5th OCTOBER -

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*clareaghsoc@gmail.com*

EXHIBITS TO BE STAGED BY 9:30am on day of show - EXHIBITORS must present their entry sheet when  
collecting goods after 5:00pm. Prize money to be collected from Secretary's office after 3:00pm on Show  
Day.

Prize Money for this section donated by Alda Jones, Annette Phelps, T & R Mace

- |    |  |      |      |     |
|----|--|------|------|-----|
| 36 | Decorated cake for special occasion, alternative cake base may be used |      |      |     |
|    |  | \$20 | \$10 | \$5 |
| 37 | Decorated Novelty Cake, any covering                                   | \$20 | \$10 | \$5 |



## JUNIOR CLASSES

Convenor: Michelle Jaeschke 0429 458 010

17 years & under on the day of show (38-44)

Entry Fee: \$0.00

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*clareaghsoc@gmail.com*

EXHIBITS TO BE STAGED BY 9:30am on day of show - EXHIBITORS must present their entry  
sheet when collecting goods after 5:00pm. Prize money to be collected from Secretary's office  
after 3:00pm on Show Day.

Prize money donated by Sharalyn Bond & Clare Metal Fabrications

- |    |  |      |       |       |
|----|--|------|-------|-------|
| 38 | Novelty decorated cake, any type                                 | \$10 | \$5   | \$2.5 |
| 39 | Sweet biscuits, cooked - Plate of 4                              | \$3  | 1.5   | \$1.  |
| 40 | 1 non baked slice, 3 pieces 2.5 x 5cm                            | \$3  | \$1.5 | \$1   |
| 41 | Cake, Banana iced, round or square tin                           | \$3  | \$1.5 | \$1   |
| 42 | Cake, Chocolate iced, round or square tin                        | \$3  | \$1.5 | \$1   |
| 43 | Cake, Chocolate iced - first time exhibitor, round or square tin | \$3  | \$1.5 | \$1   |
| 44 | Cake, Jubilee iced, log or loaf tin                              | \$3  | \$1.5 | \$1   |

### **AGGREGATE CLASSES 38-44**

Donated by Ms D Butler

\$15

### **BEST EXHIBIT 38-44**

Donated by : Mr F Nicholls

\$15 plus Rosette

## 17 years & under on day of show (45-50)

**PLEASE NOTE CHANGE OF CLOSING DATE FOR ENTRIES FRIDAY 5th OCTOBER -**

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*clareaghsoc@gmail.com*

EXHIBITS TO BE STAGED BY 9:30am on day of show - EXHIBITORS must present their entry  
sheet when collecting goods after 5:00pm. Prize money to be collected from Secretary's office  
after 3:00pm on Show Day

**Prize money donated, Clare Rise Bakery & R Cheetham**

5	Iced Cup Cakes, Plate of 4	\$5	\$2.5	\$1.50
46	Muffins, fruit, Plate of 4	\$3	\$1.5	\$1
47	Scones - plain, Plate of 4	\$3	\$1.5	\$1
48	Anzac Biscuits, Plate of 4	\$3	\$1.5	\$1
49	Meringues, Plate of 4		\$3	\$1.5 \$1
50	Pizza, single serve equals ¼ of 27cm tin approx. any base	\$5	\$2.5	\$1.50
50a	Bread maker loaf - any variety of flour (not to come frozen)	\$5	\$2.5	\$1.50

**HIGHEST AGGREGATE 45-50**

Donated Foodland Clare

Prize donated plus \$10

**BEST EXHIBIT 45-50**

Donated by: Mr F Nicholls

\$15 plus Rosette

## 12 years & under on day of show

**CLOSING DATE FOR ENTRIES FRIDAY 5th OCTOBER - see top of page for conditions of entry**

Exhibit Cards must be attached to plate and be visible

Prize Money donated by A&J Cornwell, J Dreckow,

51	Novelty decorated cake	\$10	\$5	\$2.5
52	Chocolate Cake - Iced, any cake type tin	\$3	\$2	\$1
53	Slice, uncooked - Plate of 4	\$3	\$2	\$1
54	Healthy, Nutritious Lunch Box	\$5	\$2.5	\$1.5
55	Brownies, - Plate of 4	\$3	\$2	\$1
56	Decorated cup cakes -Plate of 4	\$3	\$2	\$1
57	PIZZA, single serve equals ¼ of 27cm tin approx., any base	\$5	\$2.5	\$1.5
58	Bought Biscuits - iced with edible decoration Plate of 4	\$3	\$2	\$1
59	Honey Crackles , in cupcake patty pans, Plate of 4	\$3	\$2	\$1
60	Chocolate Crackles n in cupcake patty pans, Plate of 4	\$3	\$2	\$1

**HIGHEST AGGREGATE 51-60**

Donated by: Ms D Butler

\$10

**BEST EXHIBIT 51-60**

Donated by: Mr F Nicholls

\$15 plus Rosette

## 8 Years and Under on day of show

Entry Fee: \$0.00

### CLOSING DATE FOR LODGMENT OF ENTRIES FRIDAY 5th OCTOBER 5PM

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Alternatively cards may be collected from show office refer front book for office hours or email:  
clareahsoc@gmail.com

EXHIBITS TO BE STAGED BY 9:30am on day of show - EXHIBITORS must present their entry sheet when collecting goods after 5:00pm.

Prize money to be collected from Secretary's office after 3:00pm on Show Day`

### Prize money donated by J. Dreckow, M. Jaeschke, and Bryksy's Honey

61	Novelty Decorated Cake	\$10	\$5	\$2.5
62	Packet Cake - Iced - Chocolate any type cake tin	\$3	\$2	\$1
63	Bought Biscuits -Iced with Edible Decoration Plate of 4	\$3	\$2	\$1
64	Chocolate Crackles , in cupcake patty pans, Plate of 4	\$3	\$2	\$1
65	Honey Crackles, in cupcake patty pans, Plate of 4	\$3	\$2	\$1
66	Edible Necklace (eg Dried fruit, sweets, popcorn)	\$3	\$2	\$1
67	Healthy, Nutritious Lunch in a lunch Box	\$5	\$2.5	\$1.5
68	Savoury Toast - Plate 4 triangles	\$3	\$2	\$1
69	Decorated Cup Cakes Plate of 4	\$3	\$2	\$1
70	Brownies Plate of 4	\$3	\$2	\$1

### HIGHEST AGGREGATE CLASSES 61-70

Donated by Bryksy's Honey

\$10

BEST EXHIBIT CLASSES 61-70

Donated by Mr F. Nicholls

\$15 Plus Rosette



**CMF**  
clare metal fabrications

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