

SECTION M: COOKING

Convenor: Keryle Peter

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

All enquiries to Sharalyn Bond 8842 2760

No Late Entries except by the discretion of **S Bond**

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

PLEASE NOTE CHANGE OF CLOSING DATE FOR LODGMENT OF ENTRIES FRIDAY 11th OCTOBER 5PM

Exhibits to be placed in oven bags with class ticket, **Class ticket must be attached to plate and visible.** N.B. "Glad wrap not be used".

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 two weeks prior to show refer front book for office hours

Entries can be emailed to clareaghsoc@gmail.com tickets will be emailed.

NB: EXHIBITS TO BE STAGED BY 9:00am on day of show –

EXHIBITORS must present their entry sheet 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

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

SPECIALITY SECTIONS

Men's Only Chocolate Cake Sponsored by Beyond Bank

Prizes **\$25** **\$10** **\$5**

Sunbeam Rich Fruit Cake Competition Refer page 56

Genoa Cake Competition Refer page 56

Skillogalee Cake Refer Page 57

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

CWA Scone Competition—Sweet Plate of 5 Refer Page

Prizes 1st Lauke Goods Hamper 2nd Lauke CWA Scone Mix 3rd Lauke CWA Scone Mix

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

2019 Show season – Burra & Quorn

GENOA CAKE SEMI FINALS

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
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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

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 SWEET 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 10 Association winners will then compete in a State Final as part of the 2017 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.
- 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.

Prize Allocation

LOCAL	1 st Laucke Goods Hamper (value approx. \$17)
	2 nd Laucke Country Women's Scone Mix (1x 1.2kg, value approx. \$5.5)
	3 rd Laucke Country Women's Scone Mix (1 x 1.2kg, value approx. \$5.50)
ASSOCIATION:	1 st \$40.00 cash 2 nd \$20.00 cash 3 rd \$10.00 cash

ENTRIES CLOSE 11TH OCTOBER by clareaghsoc@gmail.com

NB exhibitors to include stamped self- addressed envelope for return of exhibit card numbers

Exhibit Card numbers must accompany individual entries on show day. Exhibit Cards must be attached to plate and be visible

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

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

Entry Fee 0.50c in all classes

Open - Class 1-6

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	\$3	\$2	\$1
4	Muffins - Fruit, Plate 4 - Paper cases not to be used	\$3	\$2	\$1
5	Muffins - Savoury, Plate 4 - Paper cases not to be used	\$3	\$2	\$1
6	Pizza - Single Serve (hand made base.)	\$5	\$2.5	\$1.50

HIGHEST AGGREGATE 1-6

\$25 Corner Patch Voucher

BEST EXHIBIT 1-6

\$25.00 plus Rosette

Donated by: Rosemary and Trevor Mace

Open - Class 9-13

CLOSING DATE FOR ENTRIES FRIDAY 11th OCTOBER – see top of page for conditions of entry Exhibit Cards must be attached to plate and be visible

Prize money donated C. Zimmermann

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	Marble Cake	\$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

\$25.00 Corner Patch Voucher

BEST EXHIBIT 9-13

\$25.00 plus Rosette

Donated by: Rosemary & Trevor Mace

Open - Class 14-22

CLOSING DATE FOR ENTRIES FRIDAY 11th OCTOBER – see previous page for conditions of entry Exhibit Cards must be attached to plate and be visible

Prize Money donated by Main Street Bakery

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
17	Orange Cake, iced, round or square tin	\$3	\$2	\$1
18	Chocolate Cake - iced, round or square tin	\$3	\$2	\$1
19	Decorated Cupcakes—three	\$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

Men's only chocolate Cake See speciality section Page 57

HIGHEST AGGREGATE PRIZE 14-21

\$25 Corner Patch Voucher

BEST EXHIBIT 14-21

\$30 Voucher plus Rosette

Donated by: Open House

Open - Class 23-33

PLEASE READ GUIDELINES AT BEGINNING OF COOKING SECTION

Prize Money for Classes 23-28 donated by T & R Mace

23	Rock Buns – Plate 4	\$3	\$2	\$1
24	Anzac Biscuits	\$3	\$2	\$1
25	Brownies 3 pieces 5cm's square	\$3	\$2.	\$1
26	Sweet biscuits to serve with coffee, one variety Plate 4	\$5	\$2.5	\$1.50

BEST EXHIBIT 23-26

Rosette plus \$25 Voucher

Donated by Terroir Auburn

Classes 30-33 prize money donated by T & R Mace & Main Street Bakehouse

29	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	\$5	\$2.5	\$1.5
33	Cockles 4 joined with jam, iced	\$3	\$2	\$1

BEST EXHIBIT 29-33

Rosette plus \$25

Donated: Rosemary and Trevor Mace

AGGREGATE PRIZE 23-33

\$25 Corner Patch Voucher

Open - Decorated Cakes

CLOSING DATE FOR ENTRIES FRIDAY 11th OCTOBER – see beginning of section for conditions of entry - Exhibit Cards must be attached to plate and be visible

Prize Money for this section donated by Alda Jones, Annette Phelps & Main Street Bakery

36	Decorated cake for special occasion,	\$15	\$10	\$5
37	Decorated Novelty Cake, any covering	\$15	\$10	\$5