

COUNTRY WOMEN'S SCONE MIX COMPETITION

Sponsored by Laucke Flour Mills

TO BE JUDGED FRIDAY SEPTEMBER 21st at 12:30pm

Judging Guidelines

Scones will be made using the Laucke Country Women's Scone Mix.

Scones will alternate each year between Sweet and Savoury.

2018—SAVOURY

5 Scones to be presented for judging.

The scone should be approximately 5cms in diameter, well risen, straight sides, no flour on the base, thin golden crust top and bottom.

They should be fine, moist texture, good crumb, good flavour and according to type.

Entrants please note: **you do not have to follow the recipe on the back of the box. You use the mix as a base only.**

General Outline

Entrants are eligible to win one local final

Winners of local shows are eligible to enter the Final at NASA AGM to be held in Clare in February 2019.

Semi Final winners are eligible to enter the State Final to be held at the 2019 Royal Adelaide Show.

Revenue from sales Laucke CWA Scone Mix is used to assist drought affected families.

Prize Allocation

LOCAL

- 1st Laucke Goods Hamper (value approx. \$20)
- 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 cash
- 2nd \$20.00 cash
- 3rd \$10.00 cash

STATE

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



AGRICULTURAL SOCIETIES COUNCIL OF SA RICH FRUIT CAKE CHAMPIONSHIP

Sponsored by Sunbeam Foods
Semi Finals 2018 are to be held at JAMESTOWN and GAWLER Shows
Semi Finals 2019 are to be held at BURRA and QUORN Shows
Prizes: First \$60.00; Second \$25.00; Third \$10.00

Winners eligible to compete in State Final to be held at the
Royal Adelaide Show 2019

NO ENTRY FEE

Entries to be forwarded to respective Secretaries

FOR FURTHER INFORMATION CONTACT SECRETARIES
ENTRIES RESTRICTED TO ONE PER EXHIBITOR

Recipe to be used
(cake not to be iced)
Sunbeam Products to be used where possible

INGREDIENTS

250g Butter	60g Chopped Red Glace Cherries
250g Dark Brown Sugar	60g Mixed Peel
6 Eggs	60g Chopped Almonds
250g Sultanas	375g Lion Plain Flour
250g Raisins	1 teaspoon Baking Powder
250g Currants	1 teaspoon Mixed Spice
100g Dates	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 (19-22cm approx.) in size.
Bake in a slow oven for approximately 3-3½ hours

AGRICULTURAL SOCIETIES COUNCIL OF SA
GENOA CAKE COMPETITION

Sponsored by Sunbeam Foods, Angove's Wines

This Competition will be for a Genoa Cake made to the exhibitor's own recipe.

Sunbeam Food products must be used.

Semi Finals 2018 are to be held at MELROSE and BALAKLAVA Shows
Semi Finals 2019 are to be held at WILMINGTON and KAPUNDA Shows
Prizes: First \$50; Second \$20; Third \$10

Winners eligible to compete in State Final to be held at the
Royal Adelaide Show 2019

NO ENTRY FEE

Entries to be forwarded to respective Secretaries

FOR FURTHER INFORMATION CONTACT SECRETARIES

SECTION G - COOKING

ENTRIES CLOSE FRIDAY 14th SEPTEMBER

CONVENOR: Christine Burford (08) 88 621 891

**STEWARDS: Annette Barker, Raelene Gregor, Jenny Tiller,
Rebecca Thiele, Marilyn Wilson & Emily Anderson**

HINTS ON COOKING FOR JUDGING

- **TAKE SPECIAL NOTE ON INSTRUCTIONS IN SHOW BOOK REGARDING THE NUMBER OF SMALL CAKES AND BISCUITS REQUIRED**
- Plain Chocolates may be coloured, but not flavoured
- Definitely no cake cooler marks on any cakes
- Biscuits not iced must all be evenly baked top and bottom
- Pizza to have even coloured base.
- Scones to be evenly coloured, not to be leaning over, not floury bottoms.
- Iced cakes can be topped with coconut chips, sprinkles or nuts
- Log Tin is a narrow straight sided tin and Loaf tin has slanting sides
- All exhibits to be made by the exhibitor
- Small cakes, scones etc. where 3 or more, to be presented on paper plates
- All exhibits to be presented on foil covered cardboard the size of the cake
- No packet cake mixture is allowed unless specified
- Late entries not accepted in any class where judging has commenced.
- Exhibitors limited to one entry per class

Pavilion will be closed at 4:00pm and reopen at 4:30pm for collection of Exhibits. Exhibits must not be removed before this time.

**SPONSORED BY DR COOK MEMORIALS, KIPLING'S BAKERY,
AW VATER & CO, BALAKLAVA GOLDEN WHEAT BAKERY,
BALAKLAVA CAFÉ , TONY LYNCH, SIMON & KARLA MAY and
GRAIN FLOW MALLALA**

**SPECIAL NOTE
JUDGING TO TAKE PLACE ON THE FRIDAY AFTERNOON
21st SEPTEMBER, (before show day) COMMENCING AT 12.30pm
EXHIBITS TO BE STAGED BETWEEN 10.00am—12 noon
OF THE SAME DAY.**

ENTRY FEE: \$1.00 First Prize: \$6.00; Second Prize: \$3

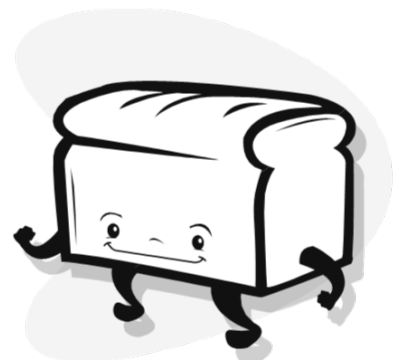
- 1 Fruit Cake, full mixture, not iced. To weigh 1½kg or over
- 2 Plum Pudding, boiled. To be cooked in a basin. To be exhibited wrapped in cellophane.
- 3 Boiled Fruit Cake.
- 4 Pineapple Boiled Fruit Cake
- 5 Sultana Cake, not boiled, any recipe. To be cooked in approx 20cm square or round tin. **TM Howard Memorial Trophy**
- 6 Genoa Cake
- 7 Diabetic Fruit Cake, with Recipe. **Doris Wandel Memorial Trophy**
- 8 Iced and Decorated Cake—Judged for appearance only.
- 9 Sponge Cake, single layer, decorated. Judged for appearance only
- 10 Cheese Cake, uncooked, biscuit base
- 11 Orange Log/Loaf tin Cake, Iced
- 12 Carrot Log/Loaf tin Cake, iced
- 13 Pumpkin Fruit Cake
- 14 Hi-fibre Loaf Cake
- 15 Banana Log/Loaf tin Cake, iced
- 16 Chocolate Log/Loaf tin Cake, iced
- 17 Marble Cake, iced
- 18 Apple Cake
- 19 Coffee Cake, with cinnamon top
- 20 Jubilee Cake, iced
- 21 Potato Cake, with sultanas and strudel top
- 22 Gluten Free Cake
- 23 Nut Roll, containing fruit and nuts
- 24 Rock Buns, 5
- 25 Muffins, 4 Savoury, baked in muffin tins not patty pans
- 26 Muffins, 4 Sweet, baked in muffin tins not patty pans
- 27 Biscuits, 5 Anzacs
- 28 Choc Chip Biscuits, 5
- 29 Cupcakes, 5—Iced
- 30 Cream Puffs, 5, 3 unfilled, 2 filled
- 31 Pikelets, 5, small
- 32 Sponge Lillies 5 - **Merle May Trophy**

- 33 Scones, 5, Savoury
- 34 Scones, 5, SR Flour
- 35 Sultana Fruit Scones, 5
- 36 Pizza, scone base, thin
- 37 Loaf of bread made in bread maker, white
- 38 Loaf of bread made in bread maker, any grain
- 39 Wholemeal Bread, 1 loaf approx 500gm
- 40 Bread Rolls. 4
- 41 Quiche, round, no pastry casing
- 42 Unspecified Savoury Cooking
- 43 Blow away Sponge
- 44 Ginger Fluff
- 45 Decorated Fruit Flan
- 46 Unspecified Sweet Cooking
- 47 Slices, Cooked, featuring fruit, - 1 variety 3 pcs
- 48 Slices, uncooked, featuring cereal, - 1 variety 3 pcs
- 49 Chocolates, plain, selection of 5
- 50 Chocolates, filled, selection of 5
- 51 Chocolate Novelty

**Trophy donated by Foodland Balaklava
For exhibitor gaining highest aggregate points in
Cooking Classes 1 - 51**

**Trophy donated in honour of the late Mrs. Nollene Grigg
For exhibitor gaining second highest aggregate points in
Cooking Classes 1 - 51**

**Trophy donors : TM Howard Memorial
Dorris Wandel Memorial
Merle May Trophy**



MEN ONLY

Entry Fee: \$1.00

1st Prize \$7.00 2nd Prize \$3.50

- 52 Chocolate Cake, iced
- 53 Plain Scones, 5
- 54 Biscuits, 1 variety, 5

**Trophy donated by McCracken Ford
For aggregate points in classes 52-54 (men only)**

JAMS, PICKLES & PRESERVES

Jars must not be sealed in Paraffin Wax

All Jams and Jellies to be exhibited must not be rebottled

In all Preserve classes judging to be carried out with containers remaining sealed

EXHIBITORS LIMITED TO ONE ENTRY PER CLASS

SPECIAL NOTE: All Jams etc. to be shown in jars or bottles, any size and covered with clear Jam covers.

Entry Fee: \$1.00 First \$3.00; Second \$1.50

- 55 Marmalade, grapefruit
- 56 Marmalade, any other variety
- 57 Plum Jam
- 58 Apricot Jam
- 59 Quince Jam
- 60 Berry Jam
- 61 Jam,. Any variety, not specified
- 62 Collection Jams, any three varieties
- 63 Bottle Mixed Pickles, Mustard
- 64 Bottle Ripe Chutney
- 65 Bottle Tomato Sauce
- 66 Bottle Tomato Sauce (for exhibitor not having won a prize)
- 67 Sauce any variety, not specified

HOME SECTION - PRESERVES

For Home Consumption Only - Not Show Purpose

- 68 Bottle Preserved Peaches
- 69 Bottle Preserved Pears
- 70 Bottle Preserved Apricots
- 71 Any Other Preserved Fruit

COOKING FOR GIRLS & BOYS 12 - 16 years

Entry: 40¢ First \$1.00; Second 50¢

SPONSORED BY WENDY'S CAFÉ AND CAKES

And ADELAIDE PLAINS CWA

JUDGING TO TAKE PLACE SHOW DAY,

Saturday 22nd September at 9.00am

Exhibits to be staged between 8.00am - 8:45am on the same day

- 72 Rock Buns, 5
- 73 Scones, SR flour, 5
- 74 Pizza, Round, attractive topping
- 75 Pikelets— 5 small
- 76 Iced and Decorated Cake, Judged for appearance only
- 77 Muffins, 4 Sweet baked in muffin tins, not patty pans
- 78 Anzac Biscuits, 5.
- 79 Chocolate Cake, iced
- 80 Cup Cakes, iced 5
- 81 Cup Cakes, iced and decorated, 5, Judged for appearance only
- 82 Selection of 5 Homemade Plain Chocolates
- 83 Selection of 5 Homemade Chocolates using more than 2 colours
- 84 Chocolate Novelty Homemade

Trophy donated by **MRS JENNY McARDLE**

For exhibitor gaining highest points in Classes 72-84

Trophy donated by **R L HORE**

**For exhibitor gaining second highest aggregate points
in Classes 72-84**

COOKING FOR GIRLS & BOYS 8 - 11 years
SPONSORED BY WENDY'S CAFÉ AND CAKES

And ADELAIDE PLAINS CWA

Ages as at Show day September 22nd

Entry: 40¢ First \$1.00; Second 50¢

JUDGING TO TAKE PLACE SHOW DAY,

Saturday 22nd September at 9.00am

Exhibits to be staged between 8.00am - 8.45am on show day

- 85 Muffins 4 Sweet baked in muffin tins, not patty pans
- 86 Chocolate Log or Loaf Cake, iced
- 87 Pizza, Small bought base, nicely presented
- 88 Cup Cakes, Iced 5
- 89 Cup Cakes Ices and Decorated, 5, judged for appearance only
- 90 Honey Crackles, 5
- 91 Iced and Decorated Cake, judged for appearance only
- 92 Anzac Biscuits, 5
- 93 School lunch packed. Covered and presented in a lunch box. Exhibitor to state age and sex of child for whom it is prepared for.
- 94 Iced and decorated 4 bought biscuits
- 95 Selection of 5 Homemade Plain Chocolates
- 96 Selection of 5 Homemade Chocolates using more than two colours
- 97 Chocolate Novelty Homemade

Trophy donated by MRS CHRISTINE BURFORD

For exhibitor gaining highest aggregate points in Classes 85-97

Trophy donated by MRS RUTH CATFORD

**For exhibitor gaining second highest aggregate points
in Classes 85-97**

COOKING FOR UNDER 8's

SPONSORED BY WENDY'S CAFÉ AND CAKES

And ADELAIDE PLAINS CWA

Ages as at Show Day September 22nd

Entry FREE First \$1 Second 50c

- 98 Honey Crackles, 5 99 Iced & Decorated 4 Bought Biscuits
- 100 Cupcakes Iced 5 101 Biscuits 5 — Free Choice
- 102 Cupcakes Iced and Decorated, 5, judged for appearance only

Trophy donated by MRS CHRISTINE BURFORD

For exhibitor gaining highest aggregate points in Classes 99-102