



SECTION M -

**ANGAS PARK**

## COOKERY

AGRICULTURAL SOCIETIES COUNCIL OF SA

### FRUIT CAKE CHAMPIONSHIP

Sponsored By Angas Park Fruit Co Pty Ltd

MLASA Finals to be held at the **PINNAROO SHOW** on 4th October 2017

**PRIZES : 1st \$60, 2nd \$25, 3rd \$10**

Winner eligible to compete in State Final, to be held at Royal Adelaide Show 2018

**Prizes in State final : 1st \$250, 2nd \$100, 3rd \$50**

**A Fruit Cake entry exhibited by a person under 30 years of age :  
1st prize \$10, donated by the MLASA**

**NO ENTRY FEE - One entry only per exhibitor**

No exhibitor can win more than one Regional Final. Once an exhibitor has won at Association level, they cannot enter another Association Final for that Show Season.

**ENTRIES CLOSE 29th September 2017  
with the Secretary Pinnaroo Show, PO Box 80, Pinnaroo, 5304**

**Exhibits to be delivered to the Pinnaroo Show by 9am Wednesday 4th October 2017**

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#### FRUIT CAKE PINNAROO 2017

**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:

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 3-3½ hours.

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

## COUNTRY WOMEN'S SCONE MIX COMPETITION

Sponsored by Laucke Flour Mills - MLASA Finals at MLASA AGM in March 2018  
- winners will be advised of time and venue 2 weeks prior to this judging

### General Outline

1. Entrants are eligible to win **one** local final.
2. Winners of local shows are eligible to enter the semi final at the appropriate Association Show. The semi final **MUST** be separate to the host show local competition.
3. Semi Final winners are eligible to enter the State Final to be held at the 2018 Royal Adelaide Show.
4. Revenue to the CWA from sales of the scone mix is used to assist drought affected families in South Australia and Interstate.

### Judging Guidelines

1. Scones are to be made using the Laucke Country Women's Scone Mix.
2. Scones will alternate each year between Sweet and Savoury - this year SWEET.
3. 5 Sweet scones to be presented for judging.
4. The scones 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
5. 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.

### Prize Allocation

<b>LOCAL</b>	1st Laucke Goods Hamper (Value approx \$20)
	2nd Laucke Country Women's Scone Mix (1 x 1.2kg, approx \$5.50)
	3rd Laucke Country Women's Scone Mix (1 x 1.2kg, approx \$5.50)
<b>ASSOCIATION</b>	1st \$40.00 cash <b>STATE</b> 1st \$200.00 cash
	2nd \$20.00 cash                     2nd \$75.00 cash
	3rd \$10.00 cash                     3rd \$40.00 cash

## GENOA CAKE CHAMPIONSHIP

MLASA Finals to be held at the **PINNAROO Show** on 4th October 2017

**THIS COMPETITION WILL BE FOR A GENOA CAKE  
MADE TO EXHIBITOR'S OWN RECIPE (no need to submit recipe)**

It should contain sultanas, currants, cherries and almonds  
There is to be no restriction on ingredients used

**ONE ENTRY ONLY PER EXHIBITOR**

**Entry details as for Fruit Cake Championship (see page 46)**

**PRIZES : 1st \$50, 2nd \$20, 3rd \$10**

The Association finalist is then eligible to enter a Genoa Cake at a State Final to be held in conjunction with the Royal Adelaide Show in 2018

**Prizes in State final : 1st \$200, 2nd \$75, 3rd \$50**

# COOKERY

Entries close at 4.00 pm on FRIDAY 29th September 2017

## NO LATE ENTRIES ACCEPTED

Exhibits to be tabled by 9.00 am sharp on Show Day

**NO EXHIBITS TO BE REMOVED BEFORE 6pm on SHOW DAY unless by prior arrangement with conveners (a card will be issued as proof of convener approval)**

**Pavilion open until 12 noon on Thursday to collect exhibits**

Exhibits must be the bona fide work of the exhibitor

No package cakes except for Class 48

## SOME HINTS AND JUDGING CRITERIA:

1. Do not brush milk or anything on to scones. Just dust off the flour after they have been baked.
2. Do not cut the ends off sponge rolls or nut loaves.
3. Lamington sizes are not critical, but they must be all of the same size.
4. If papering tins, have them very smooth (greaseproof paper or Glad Bake are the best). Be careful when turning out cakes and do not place on wire racks. Any marks on the bottom of cakes go against you. Alfoil tends to make cake sweat.
5. Evenness of size and height and texture are important.
6. When making lamingtons, use a proper lamington mixture, not sponge mixture.
7. \* The plate you put your entry on has no bearing on the points given.
8. Do not ice the sides of log cakes.
9. Points for judging are: 20 for appearance, 10 for evenness, 10 for texture and 10 for flavour.

Recipes from the CWA Recipe Book are most reliable

Books can be obtained from the CWA rooms and CWA members

Remember to read the rules, then check them

Such things as to ice the cake (or not) are important

No cherries in jubilee cake

***Start entering while you are young. Do not give up.***

***Men are encouraged to enter in any sections.***

***Remember, if at first you don't succeed, try again!***

CONVENER: Barb Thiel (Phone 08 8577 8313)

STEWARDS: Zarah Atze, Christine Beelitz, Dot Schultz, Gloria Griffin, Jade Gum,

Esma Niejalke, Nancy Sharrad, Sue Watson, Tracey Wurfel

**PLEASE NOTE : This section will be closed at 9am for judging**

**Exhibits not to be removed until 6pm unless prior arrangements made with convener**

**JUDGING WILL COMMENCE AT 9.00 am**

**Stewards are requested to be in attendance at the pavilion at 8.00 am to receive entries**

**and at 5.50 pm to control removal of exhibits at 6.00 pm**

Please retain exhibitor tickets to hand to steward when collecting exhibit

**No exhibit can be removed without entry ticket**

**BS & LD VENNING CHAMPION ENTRY - to be chosen from Classes 1-40**

Society's Certificate and cash prize of \$10

**AGGREGATE TROPHY** - to the value of \$10 donated by BS & LD Venning for the exhibitor gaining the most points in Classes 1-40

Three points for each 1st prize, two for 2nd, and one for each entry

- **ASSOCIATION PRIZE** - The MLASA has donated a prize of \$30 to the exhibitor gaining the highest number of points in the classes marked with an asterisk. Refer to rule 38 (see page 11).

**All cakes to be exhibited on light wood or cardboard blocks projecting not more than 3cm all round**

**Classes 11, 18, 19 & 20 : Entry fee \$1 : 1st prize \$5, 2nd prize \$2.50**

All other classes : Entry fee \$1 : 1st prize \$2.50, 2nd prize \$1.50, unless otherwise stated.

1. Gluten Free Cookery : Free choice - sweet or savoury slice (6 pieces) or cake
2. Quiche - own choice
3. Collection of Homemade Biscuits, 3 varieties - 3 of each
- \*4. Nutties - 5, to be made from the following recipe: 1 cup plain flour, 1 cup sugar, 1 cup coconut, 1 cup flaked oats, 115g butter, 1 large tablespoon golden syrup, 1 teaspoon carb soda, 2 tablespoons water.  
Method: Put butter, water, golden syrup in a saucepan, bring to boil, add soda, pour onto mixed dry ingredients, mix well. Put in teaspoons full on greased tray. Bake 10 minutes in moderate oven.
5. Honey Biscuits - 5, un-iced
6. Anzacs - 5
7. Jam Drops - 5
8. Slices: sweet - 3 varieties (baked or no-bake) - 2 of each
- \*9. Cooked Slice - 5 pieces
- \*10. Uncooked Slice - 5 pieces
- \*11. Chocolate Cake, bar or loaf, iced
- \*12. Cinnamon Tea Cake
- \*13. Patty Cakes - 5, un-iced, in 'patty pans'
14. Cup Cakes - 5, decorated suitable for afternoon tea (judged on cake and decoration)
- \*15. Apple Cake: 250g SR Flour, 125g butter, 2 tablespoons sugar, 2 tablespoons water, 1 egg, drained stewed apples. Method: Cream butter, add sugar, add beaten egg, water and lastly flour. Turn onto floured board, roll out, put half mixture in 20cm round cake tin well lined with Glad Bake, put apples on top of mixture, put other half of dough on top of apples. Bake in moderate oven 20 minutes. Ice when cold.
- \*16. Banana Cake - chocolate icing
- \*17. Orange Cake - bar, iced
- \*18. Sultana Cake
- \*19. Boiled Fruit Cake: Put in a large saucepan 115g butter, 1 cup white sugar, 1 cup currants, 1 cup sultanas, 1 cup raisins, 1 teaspoon mixed spice, ¼ teaspoon salt, 58g mixed peel, 1 cup water. Bring to a boil, simmer for 2 - 3 minutes, take from heat, stir in 1 teaspoon carb soda. Allow to cool, stir in 2 well beaten eggs and 1 cup SR flour, 1 cup plain flour, well sifted together. Bake in greased and lined 20cm square tin, moderate to slow oven, for about 1½ hours.
- \*20. Jubilee Cake, iced

21. Nut Roll - fruit and nuts
- \*22. Cake containing vegetable, eg carrot, zucchini, beetroot, etc - with suitable toppings
23. Potato Cake: ½ cup warm mashed potato, 1 Tbspn butter, 1 cup sugar, 1 egg (about 65g), 2 cups SR flour, pinch salt, ½ cup milk, ½ cup sultanas, 1 tspn vanilla  
*Crumble Topping* - 60g butter, ½ cup sugar, ½ cup flour, pinch nutmeg  
Method: Mix potato with butter, add sugar, mix well. Add beaten egg, vanilla and salt. Stir in SR flour and milk alternately, followed by sultanas. Place in 20cm square tin and cover with crumble. Bake in moderate oven for approximately 40 minutes.
- \*24. Marble Cake, square tin, un-iced
25. Chocolate Mud Cake, ganache icing
- \*26. Honey Roll: Beat 3 eggs well, add ½ cup sugar, beat until nice and thick, sift in ½ cup corn flour, 2 heaped teaspoons plain flour, ½ level teaspoon carb soda, 1 level teaspoon cream of tartar, 1 teaspoon mixed spice, ½ teaspoon cinnamon. Lastly stir in 1 tablespoon melted honey. Bake 10 -15 minutes in moderate oven. Fill with a cream filling.
- \*27. Sponge Roll - filled
- \*28. Sponge Sandwich - jam filled
- \*29. Ginger Fluff
30. Cream Puffs - 5
- \*31. Lamingtons - 5
32. Meringues - plate of 5
33. Pavlova - un-filled
34. Cooks Challenge: 3 pieces slice, 3 Anzac biscuits, 3 butterfly cakes, 3 plain scones - served on 1 plate  
**\$20 prize for most successful - sponsored by Pinnaroo Show Society**  
**Plus a Bakers Prize Pack - sponsored by Weston Milling (Mauri ANZ)**
- \*35. Sausage Rolls - 5
36. Pizza—free choice of toppings (approximately 23cm round)
37. Loaf of White Bread
38. Loaf of Grain Bread

**NO EXHIBITS TO BE REMOVED BEFORE 6pm**  
**on SHOW DAY unless by prior arrangement**  
**with conveners**  
**Pavilion open until 12 noon on Thursday**  
**to collect exhibits**

**CLASSES 41-60 FOR EXHIBITORS AGED 16 YEARS & UNDER**  
**(JA Schiller Memorial Prizes, refer to page 14)**

Packet mixture to be used in Class 48 only

**BS & LD VENNING CHAMPION ENTRY** - to be chosen from Classes 41-60  
Society's Certificate and cash prize of \$10

**AGGREGATE PRIZE** - \$10 donated by Mrs Dorothy Barker

Three points for 1st prize, two for 2nd, one for merit, covering Classes 37-56

Special prizes for Classes 51, 53, 57 & 58 - 1st \$5, 2nd \$2 - donated by Mrs Barb Thiel

**Entry Fee 50¢ : 1st \$2.50, 2nd \$1.50**

**Please select PLATE SIZE to be no greater than 3cm around edge of displayed entry**

**KINDERGARTEN AGE**

**Best entry: \$5 cash prize : Donated in memory of Mrs Jean Mickan**

41. Decorated Pasta Plate
42. Edible necklace, 65-70cm long (thin cord or plastic)
43. Honey Joys, 4
44. Decorated Milk Arrowroot Biscuits, 4

**CHILDREN AGED 5-8 YEARS**

**Best entry: \$5 cash prize : Donated in memory of Mrs Jean Mickan**

45. Imaginative Nutritious Lunch Box
46. Honey Joys, 4
47. Decorated Milk Arrowroot Biscuits, 4
48. Vanilla Packet Cake Mix, iced
49. Decorated Cup Cakes, 4

**CHILDREN AGED 9-12 YEARS**

**Best entry: \$5 cash prize**

**Donated in memory of Mrs Jean Mickan**

50. Imaginative Nutritious Lunch Box
51. Novelty Decorated Cake
52. Decorated Cup Cakes, 5
53. Simplicity Chocolate Cake, un-iced (recipe supplied)
54. Breakfast Tray set for special occasion

**TEENS AGED 13-16 YEARS**

**Best entry: \$5 cash prize**

**Donated in memory of Mrs Jean Mickan**

55. Decorated Cup Cakes, 5
56. Sweet Biscuits, not iced, 5
57. Simplicity Chocolate Cake, un-iced (recipe supplied)
58. Novelty Decorated Cake
59. Breakfast Tray set for special occasion
60. Uncooked Slice, 5

*For Classes 53 & 57 :  
Simplicity Chocolate Cake*

*Ingredients:*

3 Tbspns butter  
1 cup sugar  
½ cup milk  
½ tspn vanilla  
2 level Tbspns cocoa  
1½ cups SR flour  
2 eggs

*Method:*

Melt butter.  
Put all other ingredients  
into a large bowl.  
Pour melted butter on top.  
Beat hard for 3 minutes  
(electric beater).  
Place in a 20cm square tin.  
Bake in a moderate oven  
for about 50 minutes.

**Prize money paid on day of Show after 5pm from the Secretary's Office**  
**NO EXHIBIT CAN BE REMOVED WITHOUT ENTRY TICKET**

## SECTION M -

### JAMS & PRESERVES

Condition: All sealing wax to be removed from exhibits for judging.

*Jam jar to be used, not drinking glass. Labels removed.*

*Lids to be easily removed for judging.*

**All entries to be in place by 9.00 am - Judging to commence at 9.00 am sharp**

- **ASSOCIATION PRIZE** - The MLASA has donated a prize of \$30 to the exhibitor gaining the highest number of points in Classes 61-79 in this section. Refer to rule 38 (see page 11).

**CHAMPION EXHIBIT** - Society's Certificate and cash prize of \$10

**AGGREGATE TROPHY** - WYN PAECH MEMORIAL PERPETUAL TROPHY awarded annually for the aggregate in Classes 61-79

Three points for each 1st prize, two for 2nd, and one for merit

Entry fee \$1 : 1st prize \$2.50, 2nd prize \$1.50, unless otherwise stated

**ENTRIES CLOSE with the Secretary no later than  
4.00pm FRIDAY 29th September 2017**

**NO LATE ENTRIES ACCEPTED.**

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with conveners (a card will be issued as proof of convener approval)**

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- \*61. Jar Mustard Pickles
- \*62. Jar Tomato Chutney
- \*63. Jar Fruit Chutney
- \*64. Jar Tomato Relish
- \*65. Bottle Tomato Sauce
- \*66. Jar Bread & Butter Cucumbers or Zucchini
- \*67. Jar Pickled Onions
- \*68. Any other Pickle, Relish or Preserve - please label
- \*69. Jar Homemade Mayonnaise
- \*70. Jar Lemon Butter
- \*71. Jar Quince Jelly
- \*72. Quince Paste
- \*73. Jar Marmalade Jam
- \*74. Jar Apricot Jam
- \*75. Any other Jam - eg Gourmet - please label
- \*76. Collection of Jams, not less than 3 varieties - please label
- \*77. Bottle Lemon Cordial
- \*78. Any Preserved Fruit
- \*79. Bottle of any other Sauce not mentioned - please label