



Murray Bridge A&H Society Inc

93rd Annual Show

24th & 25th September 2011

Section R ***Cookery***

Convenor: Shirley Wilhelm
Tel: 8532 3145

Entries Close 16th September 2011

SECTION R – COOKERY

Open Section

Convenor: Mrs Shirley Wilhelm (Tel: 8532 3145)

Stewards: Stella Altmann, DG Humphrey, Helen Rathjen,
Doreen Borchardt and Tamara Altmann

Entries close 5pm FRIDAY 16th September 2011

Entry Fee: 60c

Prizes: First \$2, Second \$1 - unless otherwise stated.

Entries to be received for judging on

Friday 23rd September 2011 from 9:00-11:00am

Judging to commence 11.00am

NO COOKING TO BE DONE ON DAY OF JUDGING

Entries to be on suitable plates or covered cardboard

Plastic bags are available from Stewards on request

All cooking must be home made. Mock cream may be used

Cakes to be iced only where stated

No icing sugar over unfilled cream puffs or sponges

Exhibits, prize money and trophies available 4pm on Sunday 25th September 2011

A TROPHY will be awarded to the Exhibitor who gains the most Aggregate Points by winning prizes at least three of the Shows affiliated with Southern Country Shows Association

Points: First 5 Second 3

1. Six Plain Scones
2. Six Pumpkin Scones
3. Six Fruit Scones

Trophy for Most Points in classes 1 to 3

Donated by Stella Altmann

4. Biscuits (decorated) 2 distinct, 2 of each
5. 6 Anzac Biscuits
6. Six Cockles (jam filled and iced)
7. Six Rock Buns
8. Carrot Cake - FROSTED
9. Swiss Roll - JAM FILLED
10. Chocolate Roll - MOCK CREAM FILLED
11. Blow away Sponge - JAM FILLED
12. Ginger Fluff Sponge
\$3.00
13. Banana Log or Loaf - ICED
14. Cherry Log or Loaf - ICED
15. Orange Log or Loaf - ICED
16. 6 Muffins Savoury
17. Nut Loaf – fruit allowed
18. Jubilee Log - ICED
19. Apple Tart - ICED
20. Pumpkin Cake with Sultanas
\$3.00



1st Prize

1st Prize

21. Beer Cake
22. Chocolate Cake - ICED
23. Sultana Cake Trophy -
Mrs Joy Kennett
24. Dark Fruit Cake Trophy -
Mrs Helen Rathjen
25. Boiled Fruit Cake Trophy -
Mrs Claire Nance
26. Genoa Cake Trophy -
Mrs G Auricht
27. 6 Jelly Cakes
28. Your favourite cake not listed above (supply recipe) 1st Prize \$5.00
29. Six lamingtons
30. Six Cream Puffs - 2 FILLED
31. Six Small Honey cakes to following Recipe:
112g. Butter, 56g Honey, 56g Sugar, 56g Sultanas, 168g SR Flour,
2 Eggs, pinch salt, a little milk.
Cream butter and sugar then eggs and honey. Sift flour and salt, and mix alternately
with milk to a soft consistency. Three quarters fill paper patties and bake in a
moderate oven for 12-15 minutes.

Trophy kindly donated by the Kennett Family in honour of the late Gwen Kennett

32. Six small cakes suitable for Afternoon Tea
33. Marble Cake - ICED
34. Potato Cake 1st Prize \$3.00
35. Collection of Cookery suitable for Afternoon Tea six varieties
1st Prize \$10 2nd Prize \$3.00
36. 1 loaf White Bread - Homemade - 900gram
37. 1 loaf of Homemade Bread - Any other kind
38. 1 Loaf Wholemeal Bread - Homemade
39. 1 Bread Machine-made - White
40. 1 Bread Machine-made - Any other kind
41. Pikelets

Bread Classes proudly sponsored by:



**Most Successful Exhibitor in Classes 9 to 12
Mrs D.G Humphreys**

**CHAMPION EXHIBIT ROSETTE in Classes 1 to 41
Donated by M J & S J Wilhelm**

DECORATED CAKES

(Must not be Dummies) Boards not to exceed 40cm square

First: Trophy, Second: \$5

42. Birthday Cake - DECORATED Trophy - Mrs ML Pearson
43. Novelty Cake - DECORATED Trophy - Mrs AG Burgess
44. Decorated Cake - SPECIAL OCCASION Trophy - Mrs MJ Wilhelm

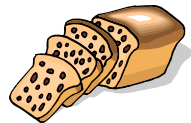
DECORATED CAKE – FOR EXHIBITORS OVER 70 YEARS

First: \$10, Second: \$5

45. Novelty Cake Prize Money - MB A & H Society

SECTION FOR MALES ONLY – ANY AGE

46. Chocolate Cake - ROUND TIN
47. Sultana Cake - BAKED IN SQUARE TIN
48. Orange Cake - ROUND TIN



CHAMPION ROSETTE IN SECTION FOR MALES ONLY

COOKERY – PRIMARY SCHOOL CHILDREN SECTION (7 years and under)

Champion Exhibit will receive a rosette

First: \$2, Second: \$1 (unless otherwise stated)

Entries to be on suitable plates or covered cardboard

49. Six Plain Scones
50. Six small cakes – packet - ICED
51. Selection of 3 fruits in lunch box
52. 6 Honey crackles
53. Four Milk Arrowroot Biscuits - ICED & DECORATED
54. Chocolate Packet Cake - ICED
55. Six Chocolate Crackles
56. 4 Biscuits made with cutter – ICED & DECORATED



COOKERY – PRIMARY SCHOOL CHILDREN SECTION (8-12 years of age)

Champion Exhibit will receive a rosette

First: \$2, Second: \$1 (unless otherwise stated)

Entries to be on suitable plates or covered cardboard

57. Six Plain Scones
58. Six Muffins
59. Sultana Cake
60. Four Milk Arrowroot Biscuits - ICED & DECORATED
61. Six small cakes - ICED
62. Packet Chocolate cake - ICED
63. Six Chocolate Crackles
64. Lunch box
65. 4 Honey Biscuits - DECORATED

COOKERY – SCHOOL STUDENTS (13-16 years of age)

Champion Exhibit will receive a rosette

First \$2, Second \$1 (unless otherwise stated)

Entries to be on suitable plates or covered cardboard

66. Six Plain Scones
67. Six Fruit Scones
68. Six Muffins
69. Sponge jam filled
70. Lunch box
71. Orange cake - ICED
72. Jubilee Cake - ICED
73. Chocolate cake iced and decorated, suitable for birthday cake

Special Thanks to Trophy Donors and Donations of Prize-money

FIRST PRIZE MONEY DONATED BY BURDETT HALL INC.

Aggregate Points Trophy – Primary School Children

Donated by Stewards in Section R

Highest Aggregate Trophy Gift Basket to value of \$40

Champion Ribbon Classes 1-41: MJ & SJ Wilhelm

Trophy Classes, Second Prize \$3.00

2010 COUNTRY WOMEN'S SCONE MIX COMPETITION

Sponsored by **Laucke Flour Mills & The SA Country Women's Association**
Competition Outline: To be judged at your show. All winners to compete in
association final.

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- 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.
 - The 10 Associate winners will then compete in a State Final as part of the 2010 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

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	1 st	Laucke Goods Hamper (value approx \$17)
	2 nd	Laucke Country Women's Scone Mix (1 x 1.2kg, value approx \$5.50)
	3 rd	Laucke Country Women's Scone Mix (1 x 1.2kg, value approx \$5.50)
Association	1 st	\$40.00
	2 nd	\$20.00
	3 rd	\$10.00
State	1 st	\$200.00
	2 nd	\$ 75.00
	3 rd	\$ 40.00

AGRICULTURAL SOCIETIES COUNCIL OF SA RICH FRUIT CAKE & GENOA CAKE CHAMPIONSHIP

SOUTHERN COUNTRY SHOW ASSOCIATION SEMI-FINALS

to be held at

MURRAY BRIDGE SHOW

On Saturday 24th September, 2011

CONVENOR: Mrs Shirley Wilhelm Ph: 8532 3145

FREE ENTRY: 1 ENTRY PER EXHIBITOR

Entries close 5pm FRIDAY 17nd OCTOBER 2011

Entries to Secretary:

Mrs Lorraine Wilson, PO Box 315, Murray Bridge SA 5253

Phone 8531 0248

Fruit Cake and Genoa Cake exhibits will be accepted on **FRIDAY from 9.00am to 11.00am** or **SATURDAY up to 9.00am** for judging and not to be removed until 4.00pm on SUNDAY

OPEN JUDGING TO BE HELD ON SATURDAY 24TH AT 11.00AM

RICH FRUIT CAKE CHAMPIONSHIP

PRIZE MONEY: First - \$60 Second - \$25 Third - \$10

RECIPE TO BE USED - Cake not to be iced.

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

INGREDIENTS:

250grams butter
250grams dark brown sugar
6 eggs
250grams sultanas
250grams raisins
200grams currants
100grams dates
60grams chopped red glacé cherries
60grams mixed peel
60grams chopped almonds
375grams plain flour
1 teaspoon baking powder
1 teaspoon mixed spice
200mls sherry or brandy

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 (approximately 19 - 22cm in size). Bake in a slow oven for approximately 3 - 3½ hours.

METHOD:

**Winner eligible to compete in the State Final to be held at
the 2012 ROYAL ADELAIDE SHOW
PRIZES: FIRST - \$250, SECOND - \$100, THIRD - \$50**

GENOA CAKE COMPETITION

PRIZE MONEY: First - \$50 Second - \$20 Third - \$10

*Exhibitors own recipe to be used – Cake not to be iced. Size & shape optional
(no recipe need accompany exhibit)*

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

SEMI-FINALS to be held at

MURRAY BRIDGE SHOW
On Saturday 24th September, 2011

FREE ENTRY: 1 ENTRY PER EXHIBITOR

**Winner eligible to compete in the State Final to be held at
the
2012 ROYAL ADELAIDE SHOW
PRIZES: FIRST - \$200, SECOND - \$75, THIRD - \$40**

HINTS FOR COMPETITIONS

1. Cakes should be cooked evenly all over – top, bottom and sides should be of even colour. Points to be deducted for uneven cooking.
2. Cakes must be well cooked right through – no damp or soggy patches.
3. Fruit should be evenly distributed throughout cake.
4. Fruit should be moist and clean.
5. Cake should be of a good even shape.
6. Points to be deducted for – cake rack marks, burnt edges, pieces of paper or foil which were not removed properly from cake, marks on cake from careless removal of paper.
7. All cakes will be cut by the judge.
8. Points to be allocated as follows:-

Appearance	20 points
Cooking	10 points
Texture	10 points
Flavour	10 points

Sponsored by SUNBEAM

