

Section K-1: COOKERY

Convener: Tess Rohan Ph: 0421 598 693

Stewards: Alice Robins, Cathy Hutchings, Heather Graetz.

No cooking to be done on day of Show. Entries close Thursday, October 4th, at 6 pm All exhibits to be in Elders Pavilion by 9am Show morning. Plates provided for entries. No entries to be left before 7.30 am on Show day. The Show Society and conveners take no responsibility for exhibits that are left before 7.30 am on Show day. No packet mixes. Avoid wire-rack marks on cakes. Classes with 8 or more entries to receive third prize ticket. Aggregate points are awarded as follows: 1st - 5 points; 2nd - 3 points; 3rd -1 point.

K-1A: CHAMPIONS

Champion Cake of Show *Sponsor: Keith Bakery*

Champion Yeast or Pastry Exhibit *Sponsor: Cottage Loaf Bakery*

Aggregate Points Trophy *Sponsor: Mrs J.C. Irwin*

Trophy for Best Exhibit *Sponsor: Wendy Gogel*

K-1B: GENERAL

- 1 Dark fruit cake *Sponsor: Pat Rohan*
- 2 Tea cake, cinnamon *Sponsor: Cathy Hutchings*
- 3 Pineapple boiled fruit cake, recipe supplied *Sponsor: Mrs Maureen Wagenknecht*

Ingredients:

500g mixed fruit	1 1/4 cups SR flour
140g butter or margarine	1 cup plain flour
225g brown sugar	1 tspn mixed spice
440g tin crushed pineapple	1/4 tspn carb soda
2 eggs	

Method: Bring to boil mixed fruit, sugar, butter and pineapple including the juice. Simmer 2-3 minutes. Cool, then add lightly beaten eggs and fold in sifted dry ingredients. Bake in greased and lined 20 cm round tin in moderate oven for 2 1/2 hours.

- 4 Chocolate cake with chocolate icing, log or loaf tin *Sponsor: Laser Electrical*
- 5 Banana cake, iced, log or loaf tin *Sponsor: Alice Robins*
- 6 Jubilee cake - log tin and iced *Sponsor: Maureen Wagenknecht*
- 7 Carrot cake, cream cheese top *Sponsor: Rebecca Zadow*
- 8 Fruit and nut roll *Sponsor: Alice Robins*
- 9 Honey sponge roll, filled *Sponsor: Margaret Cotton*
- 10 **Braun Off** - Cornflour sponge sandwich, jam filled, top dusted, **Joyce Braun Memorial Trophy awarded in this class.** *Sponsor: Strawberries Galore*
- 11 6 lamingtons, 4-5 cm square
- 12 4 pieces slice, uncooked, 1 variety
- 13 Vanilla Slice *Sponsor: Barb Culley*
- 14 Potato cake, crumble topping *Sponsor: Helen Rosenzweig*
- 15 6 plain honey biscuits *Sponsor: Allan Cotton*
- 16 6 plain biscuits
- 17 Your favourite dessert (no puddings) *Sponsor: Carly Gogel*
- 18 Gluten free cake - any variety
- 19 Pavlova challenge - unfilled
- 20 Decorated cake - traditional theme - "child's birthday" *Sponsor: Judi Molineux*
- 21 Decorated cupcakes
- 22 6 cockles, jam filled and iced

- 23 6 sausage rolls, 5 cm
- 24 1 loaf bread
- 25 Any yeast product
- 26 **West End Beer Cake** *Sponsor: Keith Hotel Motel*

First prize: 1 carton of beer

Ingredients:

2 cups of SR Flour 1 beaten egg
 1/2 cup of sugar 1/2 teaspoon of mixed spice
 1 cup beer 1/2 cup mixed fruit (cut raisins, sultanas & peel)
 60g butter

Rub butter into flour. Mix sugar and spice into flour, then fruit and egg. Add beer, mixing all well.

Topping:

1/2 cup plain flour, 1/2 cup sugar, 60g butter

Rub all together until crumbly. Sprinkle over cake mixture. Bake in hot oven for approximately 1/2 hour.

- 27 6 plain scones *Sponsor: IGA Keith*
- 28 6 savoury scones *Sponsor: IGA Keith*
- 29 6 fruit scones *Sponsor: IGA Keith*
- 30 Anzac Biscuit Challenge *Sponsors: Blue Lake Milling*
- 31 **Laucke /CWA Scone Competition – SAVOURY** *Sponsor: Laucke Flour Mills*

- Best variation of the nominated scone recipe using Laucke Country Women's Scone Mix
- Only one entry per person, no entry fee
- Entrants are only eligible to win **one** local final
- Winners from each local show to be eligible to enter and be judged at the nominated association show
- The 10 association winners will then compete in the State Final judged at the 2019 Royal Adelaide Show.

Judging Guidelines

5 scones to be presented for judging

Scones should be approximately 5cms 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

State Final

The 10 association winners will be eligible to compete in the State Final held at the Royal Adelaide Show in September 2019.

State finalists will be required to cook their best **sweet** scone variation. The event will coincide with the judging of the Rich Fruit and Genoa Cake Competition state final.

Prize Allocation

LOCAL

1st	-	Laucke	Goods	Hamper
2nd	-	Laucke	Country Women's	Scone Mix
3rd - Laucke Country Women's Scone Mix				

ASSOCIATION

1st	-	\$40.00
2nd	-	\$20.00
3rd - \$10.00		

STATE

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

K-1C: MEN'S ONLY

32 Cake - any type, iced

34 Pizza- any flavour

33 Scones, plain- plate of four

35 Loaf of bread - any variety

Sponsor: Vic Coleman