

# SECTION K1: COOKERY

**CONVENOR: Heather Graetz**

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**Entries close on Thursday (27<sup>th</sup> March 2025) at 7:00pm, via ShowDay Online.**

- Exhibits must be in the Elders Pavilion by 8:55am on Show Day.
- No cooking is to be done on the day of the Show.
- Plates are provided for entries.
- Exhibits MUST not be left before 7:30am on Show Day
- Both the Keith and Tintinara District Show Society & the Convenor DO NOT take any responsibility for exhibits that are left before 7:30am on Show Day.
- No packet mixes allowed.
- Avoid wire-rack marks on cakes.
- Classes which have 8 or more entries will have a 3<sup>rd</sup> prize ticket.

**IMPORTANT TO REMEMBER (FOR CLASS 33 ONLY):**

- Best variation of the nominated scone recipe, using Laucke Country Women's Scone Mix.
- Only 1 entry per person (no entry fee).
- Entrants are ONLY eligible to win ONE local final.
- Winners from each local show will 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 2025 Royal Adelaide Show.

**JUDGING GUIDELINES (FOR CLASS 33 ONLY):**

- 5 scones are to be presented for judging.
- Scones should be approximately 5cm in diameter, well risen, straight sides, thin golden crust top & bottom, & no flour base.
- Requires a fine, moist texture, good crumb, good flavour & according to type.
- The 10 association winners will then compete in the State Final, judged at the 2025 Royal Adelaide Show.
- State Finalists will be required to cook their best SAVOURY scone variation.
- The event will coincide with the judging of the Rich Fruit Cake & Jubilee Cake Competition State Final.

<b>SPECIAL AWARDS FOR COOKERY SECTION</b>	
<b>AWARD</b>	<b>SPONSOR</b>
Aggregate Points Trophy	Mrs. J.C. Irwin
Champion Cake of the Show	Pendleton Olives
Champion Yeast or Pastry Exhibit of the Show	Keith Bakery
Judges' Trophy for Best Exhibit	
Joyce Braun Memorial Trophy (for Class 13)	Strawberries Galore
Class 33 – Local 1 <sup>st</sup> Prize (Laucke Goods Hamper)	Laucke Flour Mills
Class 33 – Local 2 <sup>nd</sup> Prize (Laucke Country Women's Scone Mix)	
Class 33 – Local 3 <sup>rd</sup> Prize (Laucke Country Women's Scone Mix)	
Class 33 – Semi Final 1 <sup>st</sup> Prize	South East of South Australia & Border Show Societies Association Inc.
Class 33 – Semi Final 2 <sup>nd</sup> Prize	
Class 33 – Semi Final 3 <sup>rd</sup> Prize	
Class 33 – State Championship 1 <sup>st</sup> Prize	South Australian Country Shows Association
Class 33 – State Championship 2 <sup>nd</sup> Prize	
Class 33 – State Championship 3 <sup>rd</sup> Prize	

## K1A: GENERAL

CLASS		SPONSOR
<b>309</b>	<b>Rich Fruit Cake</b>	Keith Clothing & Craft
	<p><b>INGREDIENTS:</b> 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, 1tsp Baking Powder, 1tsp Mixed Spice, 200ml Sherry or Brandy.</p> <p><b>METHOD:</b></p> <ol style="list-style-type: none"> <li>1. Chop fruits, mix together &amp; soak in the sherry or brandy overnight.</li> <li>2. Sift together plain flour, baking powder &amp; spice.</li> <li>3. Cream butter &amp; sugar.</li> <li>4. Add eggs one at a time, beating well after each addition, then alternately add fruit, flour and chopped nuts. Mix thoroughly.</li> <li>5. Place mixture in a well-prepared square tin (19cm – 22cm).</li> <li>6. Bake in a slow oven for approximately 3 to 3 ½ hours.</li> </ol>	
<b>310</b>	<b>Boiled Pineapple Fruit Cake</b>	Joy Makin
	<p><b>INGREDIENTS:</b> 500g Mixed Fruit, 140g Butter, 225g Brown Sugar, 440g Tin of Crushed Pineapple, 2 Eggs, 1 ¼ cups Self-Raising Flour, 1 cup Plain Flour, 1 tspn Mixed Spice, ¼ tspn Carb Soda.</p> <p><b>METHOD:</b></p> <ol style="list-style-type: none"> <li>1. Bring to boil mixed fruit, sugar, butter &amp; pineapple (including the juice). Simmer for 2 – 3 minutes.</li> <li>2. Cool, then add lightly beaten eggs and fold in sifted dry ingredients.</li> <li>3. Bake in a greased &amp; lined 20cm round tin.</li> <li>4. Bake in moderate oven for 2 ½ hours.</li> </ol>	
<b>311</b>	<b>Apple Cake (no icing)</b>	Keith CWA
<b>312</b>	<b>Banana Cake, iced (Log or Loaf Tin)</b>	Alice Robins
<b>313</b>	<b>Carrot Cake with Cream Cheese Top (Log or Loaf Tin)</b>	The Purple Paddock
<b>314</b>	<b>Chocolate Cake with Chocolate Icing (Log or Loaf Tin)</b>	O'Brien Electrical – Keith
<b>315</b>	<b>Jubilee Cake</b>	Beyond Words Bookshop
	Exhibitor's own recipe is to be used. It should contain Sultanas, Currents & Cherries – NO ALMONDS	
<b>316</b>	<b>Cinnamon Tea Cake</b>	Cathy Hutchings
<b>317</b>	<b>Fruit &amp; Nut Roll</b>	Chris McMurray
<b>318</b>	<b>Potato Cake, with Crumble Topping</b>	Helen Rosenzweig
<b>319</b>	<b>Decorated Child's Birthday Cake</b>	Jude Molineux
<b>320</b>	<b>Decorated Cupcakes</b>	D.J. & R.L. Appelpamp Bees & Livestock Transport
<b>321</b>	<b>Braun-Off</b>	Strawberries Galore
	Cornflour Sponge Sandwich, filled with Jam & top dusted with Icing Sugar	
<b>322</b>	<b>West End Beer Cake</b>	Keith Hotel Motel
<b>323</b>	<p><b>INGREDIENTS:</b> 2 cups Self-Raising Flour, ½ cup Sugar, 1 cup West End Beer, 60g Butter, 1 Beaten Egg, ½ tspn Mixed Spice, ½ cup Mixed Fruit (cut Raisins, Sultanas &amp; Peel)</p> <p><b>METHOD:</b></p> <ol style="list-style-type: none"> <li>1. Rub butter into flour, mix sugar &amp; spice in, then fruit &amp; egg.</li> <li>2. Add beer &amp; mix well.</li> <li>3. Make Topping with ½ cup Plain Flour, ½ Sugar &amp; 60g Butter. Rub all together until crumbly. Sprinkle over cake mixture.</li> <li>4. Bake in hot oven for 30 minutes.</li> </ol>	

324	6 Lamingtons (4-5cm Squares)	Tess Rohan
325	Vanilla Slice	Pat Rohan
326	6 Honey Biscuits	Allan & Michelle Cotton
327	Honey Sponge Roll with Mock Cream	Margaret Cotton
328	Pavlova Challenge	Cherie Wayman
329	Gluten-Free Cake (any variety)	Fulwood Bowen & Massage
330	6 Sausage Rolls (5cm rolls)	Ron & Sheryl Hunt
331	1 Loaf of White Bread (handmade)	Vic Coleman
332	1 Loaf of White Bread (machine)	Heather Graetz
333	1 Loaf of Wholemeal or Mixed Grain Bread (handmade)	Jacqui Logan
334	1 Loaf of Wholemeal or Mixed Grain Bread (machine)	Heather Graetz
335	1 Loaf of Sourdough Bread	Wholey Health
336	Collection of 3 Yeast Items	Henry & Rose Café
337	Men's Chocolate Cake Challenge, with Chocolate Icing	Mel & Doug Mitton
338	6 Plain Scones	Keith IGA
339	6 Sweet Scones	
340	6 Fruit Scones	
341	6 ANZAC Biscuits	Blue Lake Milling
342	6 CWA Laucke Mix Savoury Scones	Laucke Flour Mills