

SECTION P

COOKERY

CONVENERS - Kate Fisher - 8587 2247, - Dot Voigt 0400 294 189

**STEWARDS - Wendy Colls, Monica Schell, Leah Uren, Jess Proud,
Megan Fisher & Liz Ferguson**

Entry fees and Prize Money - see specific class details

Entries close 5.00 pm, Friday 30th September 2022

Reception of exhibits: 5.00pm to 7.00pm Saturday, 1st October 2022

7.30am to 8:45 am Sunday, 2nd October 2022

GENERAL INFORMATION

- Classes marked * are eligible to compete for the MLASA Trophy as per Rule 30.
- All exhibits to be homemade - no packet cakes to be used.
- If instructions on schedule are not followed entries will be disqualified.
- Some hints & judging criteria:
 - a. Do not brush milk or anything on to scones, just dust off the flour after baking.
 - b. Do not cut ends off sponge rolls or nut loaves.
 - c. Biscuits should snap when broken.
 - d. If papering tins have them very smooth, greaseproof paper or glad bake are best.
 - e. Do not place cakes on wire racks, any marks on bottom of cakes goes against you.
 - f. Do not display cakes on foil trays, paper plates supplied to display exhibits

CLASS	Entry Fee	First Prize	Second Prize
*1. Bread, homemade, plain white	60c	Trophy	\$3.00
*2. Bread, homemade, min. 50% wholemeal	60c	Trophy	\$3.00
3. Bread rolls, white (3)	60c	Trophy	\$3.00
4. Yeast buns (3), not iced	60c	Trophy	\$3.00
Country Bakehouse donating 10kg bags of flour for first prizes for classes 1, 2, 3, & 4			
		T484, T485, T486, T487	
5. Yeast cake (streusel top) not baked in tin	70c	\$15.00	\$10.00
Mr W.J. Shannon donating prize money for class 5			
6. Pasty (3) no greens allowed	50c	Trophy	\$2.00
7. Sausage rolls (5)	50c	Trophy	\$2.00
Rollbusch Quality Meats donating \$20 meat vouchers for first prizes for classes 6 & 7			
			T488, T489
8. Pizza, maximum size 250mm (scone dough)	50c	\$3.00	\$1.50

CLASS	Entry Fee	First Prize	Second Prize
*9. Scones, plain (5)	50c	\$3.00	\$1.50
10. Scones, fruit (5)	50c	\$3.00	\$1.50
11. Pumpkin scones (5)	50c	\$3.00	\$1.50
12. Cup cakes — decorated (3)	50c	\$3.00	\$1.50
13. Honey biscuits (5)	50c	\$3.00	\$1.50
14. Ginger nut biscuits (5)	50c	\$3.00	\$1.50
15. Anzac biscuits (5)	50c	\$3.00	\$1.50
16. Collection of biscuits (3 varieties 4 of each) not filled.	50c	\$7.00	\$3.00

Sunbake Bakery donating prize money for classes 14, 15 & 16

17. Rock cakes (5)	50c	\$3.00	\$1.50
18. Queen cakes (5) not iced, must have currants	50c	\$3.00	\$1.50
*19. Lamingtons (5)	50c	\$4.00	\$1.50

Country Bakehouse donating prize money for classes 17, 18 & 19

20. Cream Puffs 3 filled 3 plain	50c	\$3.00	\$1.50
21. Slice, baked 5 pieces	50c	\$3.00	\$1.50
22. Slice, unbaked 5 pieces	50c	\$3.00	\$1.50

- Ensure slices are cut evenly approx. 2.5 X 5cm

23. Carrot cake round (iced) made to recipe	50c	Trophy	Trophy
Prizes donated by Viva Olives Loxton		T490	T491

CARROT CAKE RECIPE

Ingredients:		
1 cup sugar	1 1/3 cup plain flour	1/2 cup Viva olive oil
1 1/3 teaspoon carb-soda	3 eggs	1 1/3 teaspoon baking powder
2 cups grated carrot	1 1/2 teaspoons cinnamon	1/2 cup chopped walnuts
1/2 teaspoon salt		
Method:		
Beat together oil and sugar; add eggs, beating well after each addition. Sift flour etc and add to mixture and beat well. Fold in carrots and nuts. Bake in 20cm round cake tin 1 1/4 hours at 150°. Ice when cold with cream cheese frosting.		

24. Apple slice cake, iced	50c	\$4.00	\$2.00
25. Marble cake, square, iced	50c	\$4.00	\$2.00
26. Orange cake, bar or loaf, iced	50c	\$3.00	\$1.50
27. Chocolate cake, bar or loaf, iced	50c	\$3.00	\$1.50
28. Banana cake, bar or loaf, iced	50c	\$3.00	\$1.50
29. Coffee cake sugar & cinnamon top	50c	\$3.00	\$1.50
30. Jubilee cake bar or loaf, no cherries, iced	50c	\$3.00	\$1.50

Kroeger Family donating prize money for classes 24 to 30

CLASS	Entry Fee	First Prize	Second Prize
31. Fruit and nut loaf. (baked in a cylinder tin)	50c	voucher	\$3.00
32. Ribbon cake, any filling, iced	50c	voucher	\$5.00
33. Potato cake maximum 20cm square or round	50c	voucher	\$3.00
34. Sultana cake	50c	voucher	\$5.00
Baker's Delight donating first prize vouchers for classes 31 to 34			
35. Chocolate sponge roll edges not trimmed filled	50c	\$3.00	\$1.50
36. Jam roll edges not trimmed filled	50c	\$3.00	\$1.50
37. Honey roll filled	50c	\$3.00	\$1.50
38. Ginger fluff filled	50c	\$3.00	\$1.50
39. Blowaway sponge with jam filling (not iced)	50c	\$3.00	\$1.50
40. Boiled fruit cake	60c	Trophy	Trophy

Almondco donating gift baskets trophies to the value of:

First \$15 Second \$10, Third \$5. T493, T494, T495

ANGAS PARK DRIED FRUITS FEATURE SECTION

*41. Genoa cake (light fruit cake) not iced must have cherries	60c	Trophy	Trophy
*42. Fruit cake (dark), not to be iced	60c	Trophy	Trophy
Trophies of dried fruit to the value of:			
First \$10, Second \$5		T497, T498, T500, T501	

43. Iced/Decorated biscuits - (sugar cookies)	70c	\$10.00	\$5.00
44. Iced cake (judged for icing only) - professional	70c	\$10.00	\$5.00
*45. Iced cake (judges for icing only) - non professional	70c	\$15.00	\$7.50

Marj Rudiger donating prize money for class 45

46. Iced cake (butter icing)	70¢	\$10.00	\$5.00
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UNDER 25 YEARS

47. Iced cake, judged for icing only – butter icing	70¢	voucher	\$5.00
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Baker's Delight donating prize voucher for class 47

48. Scones (5), plain	50¢	\$3.00	\$1.50
49. Slice, uncooked (5 pieces) Cut Evenly 2.5 x 2.5cm	50¢	\$3.00	\$1.50
50. Chocolate cake, log, iced	50¢	\$3.00	\$1.50

CLASS		Entry	First	Second
		Fee	Prize	Prize
51.	Cup-cakes decorated (3)	50¢	\$3.00	\$1.50
52.	Iced/Decorated biscuits (sugar cookies)	50¢	\$3.00	\$1.50
53.	Anzac biscuits (5)	50¢	\$3.00	\$1.50

Sandra Foreman donating trophy for most points in classes 47-53. T482

NOVICE

Novice is an exhibitor who has not previously won 2 trophies in Section P of the Loxton Show.

54.	Sausage Rolls (5)	50c	\$3.00	\$1.50
55.	Scones (5) plain	50c	\$3.00	\$1.50
56.	Honey Biscuits (5)	50c	\$3.00	\$1.50
57.	Chocolate Cake, log, iced	50c	\$3.00	\$1.50
58.	Blowaway sponge, jam filling, not iced	50c	\$3.00	\$1.50
59.	Dark Fruit Cake	60c	Trophy	Trophy

Dried Fruit donated by Angas Park

Wendy Colls donating prize money for classes 54-58

Mrs Monica Schell donating trophy Novice exhibitor gaining the most points. T483

SPECIAL FEATURE – MEN'S COOKERY

NO PACKET CAKES TO BE USED

60.	Banana cake, iced	50¢	\$3.00	\$1.50
61.	Orange cake, log, iced	50¢	\$3.00	\$1.50
62.	Muffins (plate of 3) any flavour (No paper cases)	50¢	\$3.00	\$1.50
63.	Sausage Rolls (5)	50¢	\$3.00	\$1.50
64.	Pizza Maximum size 200mm	50¢	\$3.00	\$1.50
65.	Scones, plain (5)	50¢	\$3.00	\$1.50
66.	Anzac Biscuits (5)	50¢	\$3.00	\$1.50

Mr. A. Ferguson donating prize money for classes 60-66

Trophy donated in **Memory of Ian King** for most points in classes 60-66

T502

Mrs Kate Fisher donating trophy for most points in Section P.

T480

Trophy and Ribbon donated in memory of **Mrs Marj Farr** for the most outstanding exhibit in Section P.

T481

Class 67

FRUIT CAKE CHAMPIONSHIP

Rich Fruit Cake Championship & Genoa Cake Championship

Sponsored by Sunbeam Foods & Angove's Wines

Semi Final to be held at Loxton

Entries by 4.00 pm Friday 30th September 2022

Further enquiries to Rosalyn Kambouris, Secretary

Loxton Show, PO Box 187, LOXTON SA 5333

Phone: 0497 147 890

All exhibits to be in by 8.45 am SUNDAY 2nd October 2022

Rich Fruit Cake: First Prize \$60, Second Prize \$25, Third Prize \$10

Genoa Fruit Cake: First Prize \$50, Second Prize \$20, Third Prize \$10

Winner eligible to compete in the State Final to be held at the

Royal Adelaide Show in 2023

RULES & REGULATIONS

1. No entry fee charged

2. Only one entry per exhibitor

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

Prepared by Agricultural Societies Council of SA Inc

PO Box 108, Goodwood SA 5034

RICH FRUIT CAKE COMPETITION

RECIPE

Ingredients

250g butter	60g chopped red glace cherries
250g dark brown sugar	60g mixed peel
5 eggs	60g chopped almonds
250g sultanas	375g plain flour
250g raisins	1 tsp baking powder
200g currants	1 tsp mixed spice
100g dates	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 three to three and a half hours.

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

Class 68 **GENOA CAKE COMPETITION****Exhibitor's own recipe is used.**

It should contain sultanas, currants, cherries and almonds.

There is to be no restriction on the ingredients used.

FAULTS TO LOOK FOR:-

Carelessly prepared tin – wrinkled lining.

Careless measurement of ingredients – sugar becomes liquid when heated, so care must be taken not to exceed the recipe quantity.

Carelessly prepared fruit – not correctly cut and separated.

Insufficient creaming of butter and sugar.

Eggs not beaten in well after each addition.

Overpowering aroma of essences and/or spices

Flour and fruit not sufficiently mixed in – leaves streaks and unmixed dry ingredients.

Carelessly filled tin – work cake well down (Never leave the scrapings from the bottom of the bowl sitting on top of the cake. This will show a pale patch when cut).

Oven too hot

Oven too cold

Insufficient cooking time – the cake will sink in the middle and be very soggy

WHAT THE JUDGES ARE LOOKING FOR IN RICH FRUIT CAKE AND GENOA CAKE:

To judge, cut cake straight across. Tasting wedge to be cut from the centre of the cake.

Appearance

Smooth appearance on top, bottom and sides. No sign of shiny, dark, overheated fruit protruding from the surface. The cake should be firm, smooth, fresh and not too moist to touch but not too dry either, preferably with a well ripened patina on the top surface. Straight sides, and a smooth flat top showing even distribution of fruit.

Finish in baking

No bumps, hollows or sunken centres, nor large cracks (a small crack is not a major fault). The cake should cut cleanly, without any crumbs, and without catching and dragging of fruit. There should be no burning or crusty top or sides (caused by too hot an oven or insufficient papering). After the cake is cut, the fruit closest to the outside should not appear to be dark and shiny (caused by over-cooking in too hot an oven). This fault causes a bitter flavour. No air bubbles in finished cake.

Colour

Attractive, even, golden-brown on the top, bottom and sides. A darker colour for the Rich Fruit Cake.

What the Judges are looking for in Rich Fruit Cake & Genoa Cake Cont.***Texture***

Firm and fine; it should be moist, not soggy nor dry. The texture should be smooth and even, and the same right through the cake. A well ripened cake cuts cleanly and evenly.

Flavour and aroma

Delicious, and should be a perfect blend of fresh eggs and dairy ingredients, sugar, essences, flour and spices, sherry or brandy and quality dried fruit. Beware of an overpowering flavour or aroma of essences or spices, or the acrid smell of overheated fruit.

Decoration

Do not decorate Rich Fruit Cake with almonds. Genoa Cake may be decorated with almonds.

Presentation

Remove all paper from the cake before exhibiting. No cake cooler marks (cool on upturned cake tin).

JUDGING SCORES:-

Judging scores are based on the following:

50% Appearance

25% Texture

25% Taste/Flavour

“A fruit cake, like maturing wine, is greatly improved with age. Many a prize has been won by a cake almost fresh from the oven, but if allowed to keep, a change will develop about the end of the first week. The surface of the cake will start to develop a patina, and the aroma becomes richer.

Class 69 **COUNTRY WOMEN'S SCONE MIX COMPETITION**

Sponsored by Laucke Flour Mills

JUDGING GUIDELINES

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

Scones will alternate each year between Sweet and Savoury.

2022/2023– Savoury

5 Savoury scones to be presented for judging

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.

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.**

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