

## SECTION P

**COOKERY****CONVENERS - Kate Fisher - 0427 872265, - Dot Voigt 0400 294 189**STEWARDS - Wendy Colls, Monica Schell, Leah Uren, Jess Proud,  
Pippa Pech & Liz Ferguson**Entry fees and Prize Money - see specific class details****Entries close 5.00pm, Friday 29<sup>th</sup> September 2023****Reception of exhibits: 5.00pm to 7.00pm, Saturday 30th September 2023**  
**7.30am to 8:45 am, Sunday 1st October 2023****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	50c	Trophy	\$3.00
*2. Bread, homemade, min. 50% wholemeal	50c	Trophy	\$3.00
3. Bread rolls, white (3)	50c	Trophy	\$3.00
4. Yeast buns (3), not iced	50c	Trophy	\$3.00
<b>Country Bakehouse</b> 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	\$1.00	\$15.00	\$10.00
<b>Mr W.J. Shannon</b> donating prize money for class 5			
6. Pasty (3) no greens allowed	50c	Trophy	\$2.00
7. Sausage rolls (5)	50c	Trophy	\$2.00
<b>Rollbusch Quality Meats</b> donating \$20 meat vouchers for first prizes for classes 6 & 7 T488, T489			
8. Pizza, maximum size 250mm (scone dough)	50c	\$5.00	\$2.00

**Special Prize of \$25.00 for most points Classes 1-8****Kindly donated by Rusty Spoon Cafe**

CLASS	Entry Fee	First Prize	Second Prize
*9. Scones, plain (5)	50c	\$5.00	\$2.00
10. Scones, fruit (5)	50c	\$5.00	\$2.00
11. Pumpkin scones (5)	50c	\$5.00	\$2.00
12. Cup cakes — decorated (3)	50c	\$5.00	\$2.00
13. Honey biscuits (5)	50c	\$5.00	\$2.00
14. Ginger nut biscuits (5)	50c	\$5.00	\$2.00
15. Anzac biscuits (5)	50c	\$5.00	\$2.00
16. Collection of biscuits (3 varieties 4 of each) not filled.	50c	\$7.00	\$3.00

**Special Prize of \$25.00 for most points Classes 9-16.****Kindly donated by Rusty Spoon Café****Sunbake Bakery** donating prize money for classes 14, 15 & 16

17. Rock cakes (5)	50c	\$5.00	\$2.00
18. Queen cakes (5) not iced, must have currants	50c	\$5.00	\$2.00
*19. Lamingtons (5)	50c	\$5.00	\$2.00

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

20. Cream Puffs 3 filled 3 plain	50c	\$5.00	\$2.00
21. Slice, baked 5 pieces	50c	\$5.00	\$2.00
22. Slice, unbaked 5 pieces	50c	\$5.00	\$2.00

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

23. Carrot cake round , cream cheese frosting	50c	Trophy	Trophy
		T490	T491

**Prizes donated by Viva Olives Loxton****Special Prize of \$25.00 for most points Classes 17-23.****Kindly donated by Rusty Spoon Café**

Class	Entry Fee	First Prize	Second Prize
24. Apple slice cake, iced	50c	\$5.00	\$2.00
25. Marble cake, square, iced	50c	\$5.00	\$2.00
26. Orange cake, bar or loaf, iced	50c	\$5.00	\$2.00
27. Chocolate cake, bar or loaf, iced	50c	\$5.00	\$2.00
28. Banana cake, bar or loaf, iced	50c	\$5.00	\$2.00
29. Coffee cake sugar & cinnamon top	50c	\$5.00	\$2.00
30. Jubilee cake bar or loaf, no cherries, iced	50c	\$5.00	\$2.00

**Kroeger Family** donating prize money for classes 24 to 30**Special Prize of \$25.00 for most points Classes 24-30****Kindly donated by Rusty Spoon Café**

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	\$5.00	\$2.00
36. Jam roll edges not trimmed filled	50c	\$5.00	\$2.00
37. Honey roll filled	50c	\$5.00	\$2.00
38. Ginger fluff filled	50c	\$5.00	\$2.00
39. Blowaway sponge with jam filling (not iced)	50c	\$5.00	\$2.00
40. Boiled fruit cake	\$1.00	Trophy	Trophy

**Almondco** donating gift baskets trophies to the value of:

First \$15 Second \$10, Third \$5.

T493, T494, T495

**Special Prize of \$25.00 for most points Classes 31-40**

**Kindly donated by Rusty Spoon Cafe**

#### ANGAS PARK DRIED FRUITS FEATURE SECTION

*41. Genoa cake (light fruit cake) not iced must have cherries	\$1.00	Trophy	Trophy
*42. Fruit cake (dark), not to be iced	\$1.00	Trophy	Trophy
Trophies of dried fruit to the value of: First \$10, Second \$5			
T497, T498, T500, T501			
43. Iced/Decorated biscuits - (sugar cookies)	\$1.00	\$10.00	\$5.00
44. Iced cake (judged for icing only) - professional	\$1.00	\$10.00	\$5.00
*45. Iced cake (judged for icing only - non professional)	\$1.00	\$10.00	\$5.00
<b>Marj Rudiger</b> donating prize money for class 45			
46. Iced cake (butter icing)	\$1.00	\$10.00	\$5.00

#### UNDER 25 YEARS

47. Iced cake, judged for icing only – butter icing	\$1.00	voucher	\$5.00
<b>Baker's Delight</b> donating prize voucher for class 47			
48. Scones (5), plain	50¢	\$5.00	\$2.00
49. Slice, uncooked (5 pieces) Cut Evenly 2.5 x 5cm	50¢	\$5.00	\$2.00
50. Chocolate cake, log, iced	50¢	\$5.00	\$2.00

CLASS	Entry Fee	First Prize	Second Prize
51. Cup-cakes decorated (3)	50¢	\$5.00	\$2.00
52. Iced/Decorated biscuits (sugar cookies)	50¢	\$5.00	\$2.00
53. Anzac biscuits (5)	50¢	\$5.00	\$2.00

**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	\$2.00
55. Scones (5) plain	50c	\$3.00	\$2.00
56. Honey Biscuits (5)	50c	\$3.00	\$2.00
57. Chocolate Cake, log, iced	50c	\$3.00	\$2.00
58. Blowaway sponge, jam filling, not iced	50c	\$3.00	\$2.00
59. Fruit and nut loaf, (baked in a cylinder tin)	50c	\$5.00	\$2.00

**Special Prize of \$25.00 for most points Classes 47-59**

**Kindly donated by Rusty Spoon Cafe**

**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¢	\$5.00	\$2.00
61. Orange cake, log, iced	50¢	\$5.00	\$2.00
62. Muffins (plate of 3) any flavour (No paper cases)	50¢	\$5.00	\$2.00
63. Sausage Rolls (5)	50¢	\$5.00	\$2.00
64. Pizza Maximum size 200mm	50¢	\$5.00	\$2.00
65. Scones, plain (5)	50¢	\$5.00	\$2.00
66. Anzac Biscuits (5)	50¢	\$5.00	\$2.00

**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

**Special Prize of \$25.00 for most points Classes 60-66**

**Kindly donated by Rusty Spoon Cafe**

**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 Karoonda*****Entries by 4.00 pm Friday, 29th March, 2024******Further enquiries to Jenny Hood, Cookery Convener******PO Box 30, Wynarka SA 5306******Phone: 0408 300 403******All exhibits to be in by 9.00 am Friday, 5th April, 2024******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 2024*****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.

**2023/2024– 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.**

**GENERAL OUTLINE**

Entrants are eligible to win one local final

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. The semi-final will be held at the MLASA AGM in April 2023.

Semi Final winners are eligible to enter the State Final to be held at the 2024 Royal Adelaide Show.

Revenue from sales Laucke CWA Scone Mix is used to assist drought affected families

**Prize Allocation**

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

Scone mix available from: Koch's Foodland - Loxton



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