

SECTION P COOKERY

CONVENERS: Kate Fisher - 0427 872 265, Dot Voigt 0400 294 189

STEWARDS: Wendy Colls, Monica Schell, Leah Uren, Jess Proud, Pippa Pech, Liz Ferguson & Veronica King

Entry Fee: 50c \$1.00 for Classes 3841 to 3847

Entries close 5:00 pm, THURSDAY, 2nd OCTOBER 2025

Reception of exhibits: 5:00 pm to 7:00 pm, SATURDAY, 4th OCTOBER 2025

7:30 am to 8:45 am, SUNDAY, 5th OCTOBER 2025 to the Loxton Show Precinct

GENERAL INFORMATION

- Classes marked * are eligible to compete for the MLASA Trophy as per Rule 31.
 - 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.
 - g. Cakes to be iced on top ONLY excluding decorated cakes.
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OPEN

Class 3801 * Bread, homemade, plain white	1st prize Trophy	2nd prize \$3.00
Country Bakehouse donating 10 kg Flour for First Prize, class 3801, T484		
Class 3802 * Bread, homemade, min. 50% wholemeal	1st prize Trophy	2nd prize \$3.00
Country Bakehouse donating 10 kg for First Prize - T485, class 3802		
Class 3803 Focaccia max 200mm	1st prize Trophy	2nd prize \$3.00
Country Bakehouse donating 10 kg of Flour for First Prize, class 3803, T486		
Class 3804 Sourdough loaf	1st prize Trophy	2nd prize \$3.00
Country Bakehouse donating 10 kg bags of flour for first prize, class 3804, T487		
Class 3805 Yeast cake (streusel top) not baked in tin	1st prize \$15.00	2nd prize \$10.00
Mr W.J. Shannon donating prize money for class 3805		
Class 3806 Pasty (3) no greens allowed	1st prize Trophy	2nd prize \$2.00
Rollbusch Quality Meat donating \$20 meat voucher for class 3806, T488		
Class 3807 Sausage rolls (5)	1st prize Trophy	2nd prize \$2.00
Rollbusch Quality Meat donating \$20 meat voucher for class 3807, T489		
Class 3808 Pizza, maximum size 200mm homemade base of choice	1st prize Trophy	2nd prize \$2.00
Class 3809 Scones, plain (5)	1st prize \$5.00	2nd prize \$2.00
Class 3810 Scones, fruit (5)	1st prize \$5.00	2nd prize \$2.00
Class 3811 Scones, pumpkin (5)	1st prize \$5.00	2nd prize \$2.00
Class 3812 Cup cakes - decorated (3)	1st prize \$5.00	2nd prize \$2.00
Class 3813 Honey biscuits (5)	1st prize \$5.00	2nd prize \$2.00
Class 3814 Ginger nut biscuits (5)	1st prize \$5.00	2nd prize \$2.00
Sunbake Bakery - donating Prize money		
Class 3815 Anzac biscuits (5)	1st prize \$5.00	2nd prize \$2.00
Sunbake Bakery - donating Prize money		
Class 3816 Collection of biscuits (3 varieties 4 of each) not filled.	1st prize \$7.00	2nd prize \$3.00
Sunbake Bakery - donating prize money		
Rusty Spoon Café Special Prize for Most points Cookery classes 3809 to 3816, T504		
Class 3817 Rock cakes (5)	1st prize \$5.00	2nd prize \$2.00

Country Bakehouse - donating Prize money

Class 3818	Queen cakes (5) not iced, must have currants	1st prize \$5.00	2nd prize \$2.00
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Country Bakehouse - Donating Prize money

Class 3819	* Lamingtons (5)	1st prize \$5.00	2nd prize \$2.00
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Country Bakehouse - donating prize money

Class 3820	Cream Puffs 3 filled 3 plain	1st prize \$5.00	2nd prize \$2.00
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Class 3821	Slice, baked 5 pieces	1st prize \$5.00	2nd prize \$2.00
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Class 3822	Slice, unbaked 5 pieces	1st prize \$5.00	2nd prize \$2.00
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• Ensure slices are cut evenly approx. 2.5cm X 5cm

Class 3823	Carrot cake round, cream cheese frosting	1st prize \$5.00	2nd prize \$2.00
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Rusty Spoon Café Special Prize for Most points Cookery classes 3817 to 3823, T505

Class 3824	Apple slice cake, iced	1st prize \$5.00	2nd prize \$2.00
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Class 3825	Marble cake, square, iced	1st prize \$5.00	2nd prize \$2.00
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Class 3826	Orange cake, bar or loaf, iced	1st prize \$5.00	2nd prize \$2.00
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Class 3827	Chocolate cake, bar or loaf, iced	1st prize \$5.00	2nd prize \$2.00
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Class 3828	Banana cake, bar or loaf, iced	1st prize \$5.00	2nd prize \$2.00
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Class 3829	Coffee cake sugar & cinnamon top	1st prize \$5.00	2nd prize \$2.00
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Class 3830	Jubilee cake bar or loaf, no cherries, iced	1st prize \$5.00	2nd prize \$2.00
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Kroeger Family donating prize money for classes 3824 to 3830**Rusty Spoon Café Special Prize for most points Cookery classes 3824 to 3830, T506**

Class 3831	Fruit and nut loaf, (baked in a cylinder tin)	1st prize Bakers Delight voucher,	
		2nd prize \$3.00	

Class 3832	Ribbon cake, any filling, iced	1st prize Bakers Delight voucher,	
		2nd prize \$5.00	

Class 3833	Potato cake maximum 20cm square or round	1st prize Bakers Delight voucher,	
		2nd prize \$3.00	

Class 3834	Sultana cake	1st prize Bakers Delight voucher,	
		2nd prize \$5.00	

Bakers Delight donating Prize Voucher for first prize classes 3831 to 3834

Class 3835	Chocolate sponge roll edges not trimmed filled	1st prize \$5.00	2nd prize \$2.00
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Class 3836	Jam roll edges not trimmed filled	1st prize \$5.00	2nd prize \$2.00
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Class 3837	Honey roll filled	1st prize \$5.00	2nd prize \$2.00
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Class 3838	Ginger fluff filled	1st prize \$5.00	2nd prize \$2.00
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Class 3839	Blow away sponge with jam filling (not iced)	1st prize \$5.00	2nd prize \$2.00
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Class 3840	Boiled fruit cake - entry fee \$1.00	1st prize trophy	2nd prize trophy
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Almondco donating gift basket trophy to the Cookery, class 3840, First Place, T493**Almondco donating gift basket trophy to the Cookery, class 3840, Second Place, T494****Almondco donating gift basket trophy to the Cookery, class 3840, Third Place, T495****Rusty Spoon Café Special Prize for most points Cookery, classes 3831 to 3840, T507****ANGAS PARK DRIED FRUITS FEATURE SECTION**

Class 3841	* Genoa cake (light fruit cake) not iced must have cherries entry fee \$1.00		
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Angas Park Trophy of Dried Fruit for 1st Prize 3841, T497	1st prize trophy	2nd prize trophy
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Angas Park Trophy of Dried Fruit for 2nd Prize 3841, T498		
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Class 3842	* Fruit cake (dark), not to be iced entry fee \$1.00	1st prize trophy	2nd prize trophy
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Angas Park Trophy of Dried Fruit for 1st Prize 3842, T500		
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Angas Park Trophy of Dried Fruit for 2nd Prize 3842, T501

Class 3843	Iced/Decorated biscuits - (sugar cookies) entry fee \$1.00	1st prize \$10.00	2nd prize \$5.00
Class 3844	Iced cake (judged for icing only) – professional entry fee \$1.00	1st prize \$10.00	2nd prize \$5.00

Class 3845 *	Iced cake (judged for icing only) – non-professional entry fee \$1.00		
Marj Rudiger donating prize money for class 3845		1st prize \$10.00	2nd prize \$5.00

Class 3846	Iced cake (butter icing) entry fee \$1.00	1st prize \$10.00	2nd prize \$5.00
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UNDER 25 YEARS

Class 3847	Iced cake, judged for icing only – butter icing entry fee \$1.00	1st prize voucher	2nd prize \$5.00
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Bakers Delight donating prize voucher for 1st prize class 3847, T503

Class 3848	Scones (5), plain	1st prize \$5.00	2nd prize \$2.00
Class 3849	Slice, uncooked (5 pieces) Cut Evenly 2.5 x 5cm	1st prize \$5.00	2nd prize \$2.00
Class 3850	Chocolate cake, bar or loaf, iced	1st prize \$5.00	2nd prize \$2.00
Class 3851	Cup-cakes decorated (3)	1st prize \$5.00	2nd prize \$2.00
Class 3852	Iced/Decorated biscuits (sugar cookies)	1st prize \$5.00	2nd prize \$2.00
Class 3853	Anzac biscuits (5)	1st prize \$5.00	2nd prize \$2.00

Wendy Colls donated prize money for under 25 years section, classes 3847 to 3853

Rusty Spoon Café donating trophy for most points in under 25 years section classes 3847 to 3853, T482

NOVICE

A novice is someone that has not won a first prize in the Loxton Show in the section entering.

Class 3854	Sausage Rolls (5)	1st prize \$5.00	2nd prize \$2.00
Class 3855	Scones (5) plain	1st prize \$5.00	2nd prize \$2.00
Class 3856	Decorated Biscuits (5)	1st prize \$5.00	2nd prize \$2.00
Class 3857	Chocolate Cake, bar or loaf, iced	1st prize \$5.00	2nd prize \$2.00
Class 3858	Slice, unbaked, 5 pieces	1st prize \$5.00	2nd prize \$2.00
Class 3859	Carrot cake	1st prize \$5.00	2nd prize \$2.00

Rusty Spoon Cafe donating Trophy for most points in Novice Cookery, classes 3854 to 3859

Dot Voigt donating Trophy for most points in Novice Cookery, classes 3854 to 3859, T483

SPECIAL FEATURE – MEN’S COOKERY NO PACKET CAKES TO BE USED

Class 3860	Banana cake, bar or loaf, iced	1st prize \$5.00	2nd prize \$2.00
Class 3861	Orange cake, bar or loaf, iced	1st prize \$5.00	2nd prize \$2.00
Class 3862	Muffins (plate of 3) any flavour (No paper cases)	1st prize \$5.00	2nd prize \$2.00
Class 3863	Sausage Rolls (5)	1st prize \$5.00	2nd prize \$2.00
Class 3864	Pizza Maximum size 200mm	1st prize \$5.00	2nd prize \$2.00
Class 3865	Scones, plain (5)	1st prize \$5.00	2nd prize \$2.00
Class 3866	Anzac Biscuits (5)	1st prize \$5.00	2nd prize \$2.00

Mr A Ferguson donating prize money for classes 3860 to 3866

Ian King Memorial Trophy for most points in Men's Cookery, classes 3860 to 3866, T502

Mrs Kate Fisher donating Trophy for most points in Section P – Cookery, classes 3801 to 3866, T480

Mrs. Marj Farr Memorial Trophy for Outstanding Exhibit Cookery, classes 3801 to 3866, T481, R302

FRUIT CAKE CHAMPIONSHIP

Class 3867 Rich Fruit Cake Championship

Rich Fruit Cake Championship & Genoa Cake Championship

Sponsored by Sunbeam Foods & Angove's Wines

Semi Final to be held at Loxton Show 2025

Entries by 4:00 pm Thursday, 2nd October 2025

Further enquiries to Lynn Hand, Secretary, Loxton Show – 0497 147 890

All exhibits to be in by 9:00 am Sunday, 5th October 2025

Rich Fruit Cake: 1st Prize \$60, 2nd Prize \$25, 3rd Prize \$10

Genoa Fruit Cake: 1st Prize \$50, 2nd Prize \$20, 3rd Prize \$10

Winner eligible to compete in the State Final to be held at the Royal Adelaide Show in 2026

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 3868 Genoa Cake Championship

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 ingredient's
- 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 center 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 centers, 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.

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.

COUNTRY WOMEN’S SCONE MIX COMPETITION

Class 3869 2025 / 2026 – Savoury

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.

2025 / 2026 – Savoury

5 Savoury scones to be presented for judging

The scones should be approximately 5 cms 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 - **NO ENTRY FEE**

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 2026.

Semi Final winners are eligible to enter the State Final to be held at the 2026 Royal Adelaide Show.

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

Prize Allocation

LOCAL

1st Laucke Goods Hamper (value approx \$20)

2nd Laucke Country Women's Scone Mix (1 x 1.2 kg, value approx \$5.50)
3rd Laucke Country Women's Scone Mix (1 x 1.2 kg, value approx \$5.50)

ASSOCIATION

1st Prize: \$40.00 cash 2nd Prize: \$20.00 cash 3rd Prize: \$10.00 cash

STATE

1st Prize: \$200.00 cash 2nd Prize: \$75.00 cash 3rd Prize: \$ 40.00 cash

Scone mix available from: Koch's Foodland – Loxton