



SECTION C - COOKERY

CONVENOR: Barb Smithies Ph: 8388 8096 Mobile: 0432 908 475

STEWARDS: Teresa D'Adonna, Carolyn Johnson & Robert Addison

ENTRY FORMS WITH FEES, IN ENVELOPE, MUST BE RECEIVED BY THE SECRETARY,
PO Box 21, Callington 5254, **BEFORE 4.00PM ON WED. 16th October, OR,**
delivered to the Show Office at the Callington Oval or via email by 5.00PM FRI. 18th October.
No late or phone entries will be accepted.

- Entry fee per Open exhibit – 50c inc GST must accompany entry form.
- Entry fee per Junior or Special Needs exhibit – 20c inc GST must accompany entry form.
- Do not cool cakes on a wire rack as they leave marks. Cool on flat surface on a smooth cloth.
- All entries to be on paper / plastic plates /covered boards
- Exhibits to be displayed in OWN OVEN BAGS
- **No cooking to be done on day of judging**
- **Cakes to be iced - top only**
- Packet cake mixes will be disqualified unless otherwise stated
- Dust flour from base of scones, pizzas etc.
- No icing sugar to dust cream puffs/cakes.
- **Exhibits must be delivered on Saturday 26th October to the Callington Memorial Hall between 7.30am and 11.30am. Exhibits to be staged by 11.30am for judging at 12noon. (NO EXHIBITORS ALLOWED IN HALL DURING JUDGING).**
- NO EXHIBIT to be removed before 4.15pm on Sunday 27th October.
- Any exhibit not collected before 4.45pm on Sunday 27th October will be disposed of.
- 1st, 2nd and 3rd place winners of each class receive a certificate.
- 1st, 2nd and 3rd place winners of each class in Junior and Special Needs will receive a ribbon.
- Prize money will be awarded - 1st - \$1.00, 2nd - 50c.
- Champion Sash & Prize will be awarded to most outstanding exhibit in each section.
- Grand Champion Sash will be presented to the **best overall** exhibit in Open & Junior sections.
- Aggregate Sash and Prize will be awarded to the exhibitor gaining the most overall points in Open and Junior Sections.

Grand Champion Prize donated by:

Junior Grand Champion Prize donated by:

Aggregate Prize donated by:

Junior Aggregate Prize donated by:

Encouragement Award donated by:

First Time Exhibitor Award donated by:

Two Tie the Knot Celebrant Services, Callington

Old Taillem Town, Taillem Bend

Esther Mills

ZoosSA, Monarto

Gardner Family

Carolyn Johnson

SECTION CI - OPEN SPONGE & FANCY COOKING

**Gemma Paech
donated a prize for Champion**

1. Honey Sponge Roll – no cut ends
2. Chocolate Sponge Roll – cream filled
3. Sponge Sandwich – jam filled
4. 4 Cream Puffs – 2 filled
5. 5 Macarons - 3 distinct - 2 of each
6. 6 Biscuits – 3 distinct varieties – 2 of each
7. 5 Muffins - 1 variety, remove from cases
8. 5 Butterfly Cakes – cream filled
9. 6 Uncooked slices – 2 distinct varieties
- 3 of each

10. 6 Cooked slices—2 distinct varieties
- 3 of each
11. 5 Jelly Cakes
12. Baked Cheesecake - decorated
(approx. 20 cm)
13. Pavlova - decorated (approx 12 cm)
14. Gateau / Dessert Cake



SECTION C2 - OPEN CAKES & FRUIT CAKES

Cakes not to be iced unless specified

**McCues Bakery, Murray Bridge
donated a voucher for Champion**

15. Banana Cake – loaf/log, iced, (top only)
16. Chocolate Log Cake - iced, (top only)
17. Cake featuring Wine (exhibitors choice)
18. Jubilee Cake - iced
19. Boiled Fruit Cake
20. Light Fruit Cake
21. Dark Fruit Cake
22. Vegetable Cake
23. Date & nut roll (no cut ends)
24. Mango Diabetic Cake
25. Apple Tea Cake
26. Sultana Cake
27. Gluten Free Cake
28. Steamed Plum Pudding
29. Zebra Cake *see recipe pg 23
30. Males Only – Orange cake - iced, (top only)

SECTION C3 - OPEN PASTRIES, BREADS BUNS & SCONES

Bought pastry NOT allowed

**Murray Bridge Newsagency & Gifts,
donated a prize for Champion**

31. 2 Pasties – approx 15 cm
32. 5 Sausage Rolls
33. 5 Plain Scones
34. 5 Fruit Scones
35. 5 Savoury Scones
36. Pizza scrolls *see recipe pg 25
37. Savoury Pie - remove from tin
38. Quiche
39. German Stollen *see recipe pg 23
40. Fruit mince Pie - pastry top & bottom
41. Scottish Black Bun *see recipe pg 25
42. Loaf machine made Bread
43. Loaf Handmade Bread
44. Loaf Sour Dough Bread

SECTION C4 - SPECIAL NEEDS (ALL AGES)

**Murray Bridge Newsagency & Gifts,
donated a prize for Champion**

45. 5 Chocolate Chip Biscuits
46. Packet Cake - iced, top only

Zebra Cake

- 4 eggs
- 1 cup caster sugar
- 2 teaspoons vanilla
- ¾ cup vegetable oil
- ½ cup milk
- 2 cups self raising flour
- 2 tablespoons cocoa

- ### Butter Icing
- 200g unsalted butter
 - 1 teaspoon vanilla
 - 2½ cups icing sugar

Grease 22 cm round cake pan. Line base & sides with baking paper.

Beat eggs, sugar & vanilla in small bowl for 5 minutes, until thick & creamy. Transfer to larger bowl.

Whisk oil & milk in jug to combine. Add oil mixture & sifted flour to egg mixture. Fold until just combined. Divide into 2 equal portions.

Fold cocoa into one portion.

Pour ¼ cup batter into centre prepared tin.

Pour ¼ cup chocolate batter into centre

of plain batter. Repeat with remaining batters.

Cook in moderate oven (180°C) for 45 minutes or until brown.

Stand in pan 10 minutes then turn onto board to cool. **ICE TOP ONLY WHEN COOL**

Ice when cool.

German Stollen

- | | |
|-----------------------|----------------------|
| 125g blanched almonds | 1 teaspoon sugar |
| 125 g mixed peel | ½ cup lukewarm water |
| 375 g raisins | 5 cups plain flour |
| ¼ cup rum | 250 g butter |
| 60 g compressed yeast | ¾ cup sugar, extra |
| 1 cup lukewarm milk | pinch salt |

Chop almonds, mixed peel & raisins finely; place in bowl; pour over rum; stand 1 hour.

In another bowl cream yeast & sugar, add lukewarm water, stir well. Stand in warm place until frothy (approx 15 minutes).

Sift flour & salt; Rub in butter; Add extra sugar & fruit mixture; Mix well. Combine lukewarm milk & yeast mixture; Add to flour; Mix well; Cover & stand in warm place 35 – 40 minutes.

Turn out on lightly floured surface & knead well; Divide into two; Roll each half into oval shape, approx 2.5 cm thick; Fold one edge over lengthwise to within 2.5cm of other edge.

Place on greased oven trays & allow to rise in warm place (approx 45 minutes). Bake in moderate oven 45 – 50 minutes.

Sprinkle with castor sugar once cooled;

JUNIOR COOKERY

Cakes not to be iced unless specified

SECTION C5 - JUNIOR

(13 – 16 years)

Barb Smithies

donated a prize for Champion

47. 5 Chocolate Chip Biscuits
48. 5 plain Scones
49. 5 Coconut Macaroons
50. 5 Muffins - 1 variety, remove from cases
51. 5 Pikelets
52. Pizza Scrolls *see recipe pg 25
53. Packet Cake - iced (top only)
54. Chocolate Log Cake - iced (top only)
55. Zebra Cake
56. Apple Tea Cake
57. Banana loaf/log - iced (top only)
58. Loaf Bread

SECTION C6 - JUNIOR

(8 – 12 years)

Eric & Liz Gardner

donated a prize for Champion

59. 5 Chocolate Chip Biscuits
60. 5 plain Scones
61. 5 Muffins - 1 variety, remove from cases
62. 5 Pikelets
63. Packet cake - iced (top only)
64. Chocolate log cake – iced (top only)
65. Banana loaf/log - iced, top only
66. Apple Tea Cake
67. 5 Coconut Macaroons
68. Breakfast Tray

SECTION C7 - JUNIOR

(5 – 7 years)

Marie Fendler

donated a prize for Champion

69. Packet Cake – iced (top only)
70. 5 Chocolate Chip Biscuits
71. 5 Decorated Biscuits (bought or homemade)
72. 5 Coconut Macaroons
73. Healthy Packed Lunch Box
74. Breakfast Tray

SECTION C8 - JUNIOR

(4 years and under)

Kanmantoo Bacon & Quality Meats

donated a prize for Champion

75. 5 Chocolate Chip Biscuits
76. 5 Chocolate Crackles
77. 4 Decorated Biscuits (bought or homemade)
78. 5 Cornflake Cookies

DECORATIVE BAKING

Exhibits judged on visual appearance and presentation. Cakes must be displayed on a wooden cake board preferably with cleats.

Foam & packet mix cake allowed.

SECTION C9 - OPEN

McCues Bakery, Murray Bridge

donated a voucher for Champion

79. Birthday cake - either fondant or butter cream
80. 6 decorated cupcakes - displayed on either board or stand
81. Edible Standing Christmas Tree, decorated (less than 25cm sq)

SECTION C10 - JUNIOR

16 Years & under

Adrian Pederick MP

donated a prize for Champion

82. Birthday cake - either fondant or butter cream
83. 4 Decorated Cupcakes - displayed on either board or stand
84. Edible Standing Christmas Tree, decorated (less than 25cm sq)

SECTION C11 - INDIVIDUAL/ FAMILY/GROUP

Old Tailem Town, Tailem Bend

donated a voucher for Champion

85. Gingerbread House – gingerbread to be made from scratch – include recipe
Surrounds will count towards points (Board size – no larger than 450mm X 600mm)

RECIPES

Pizza Scrolls

300g (2 cups) self-raising flour
Pinch of salt
90g butter, cut into cubes
160ml (2/3 cup) milk
Plain flour, to dust
60g (1/4 cup) pizza sauce
80g (1 cup) coarsely grated cheddar
150g Primo English Ham, coarsely chopped
1 x 225g can pineapple pieces, drained on paper towel
Extra milk, to brush

Preheat oven to 210°C. Line a baking tray with non-stick baking paper. Sift the flour & salt into a large bowl. Use your fingertips to rub the butter into the flour until it resembles fine breadcrumbs. Add the milk. Use a round-bladed knife in a cutting motion to mix until evenly incorporated & the mixture begins to hold together.

Turn the dough onto a lightly floured surface & gently knead until smooth. Use a lightly floured rolling pin to roll out the dough into a 30 x 40cm rectangle.

Spread the pizza sauce evenly over the dough, leaving a 2cm border around the edge. Sprinkle with the cheddar, ham & pineapple. Starting from a long side, roll up firmly to form a log. Brush the edge with a little extra milk & press down firmly to seal the log. Cut crossways into 12 equal portions, about 3cm thick. Place scrolls on the prepared tray. Bake in preheated oven for 25-30 minutes or until golden brown. Remove from oven & set aside to cool.

Scottish Black Bun

500 g raisins	½ cup sugar
500 g currants	2 tsp cinnamon
90 g blanched almonds	1 tsp cream of tartar
60 g mixed peel	½ tsp bicarb soda
2 cups plain flour	½ cup brandy
¼ tsp ground allspice	1 cup milk
2 tsp ground ginger	

Chop almonds & mixed peel.

Sift all dry ingredients into bowl; Mix in fruit & almonds. Add brandy & milk; mix to soft consistency; Set aside while making pastry.

Pastry

3 cups plain flour	125 g butter
Pinch salt	½ cup water (approx)
¼ tsp baking powder	1 egg

Sift flour, salt & baking powder into bowl; rub in butter until mixture resembles fine breadcrumbs. Mix to firm dough with water. Roll out pastry to fit greased loaf tin (23cm x 12cm approx); Line tin with pastry; fill with fruit mixture to within 1cm of top of pastry. Smooth top of fruit mixture.

Roll out remaining pastry to fit top of bun. Glaze edges of pastry with beaten egg, cover with pastry top, pinch edges together. Using sharp knife, create steam vents. Glaze top. Bake 2½ to 3 hours; Cool in tin on wire rack; turn out when cold.

Pizza Sauce (for scrolls)

1 can whole peeled tomatoes, in juice
1 clove garlic, peeled and minced
1 teaspoon dried oregano
Pinch fresh ground black pepper

1 small white onion finely diced and minced
3 to 4 fresh basil leaves
Pinch salt
Pinch sugar, optional

Empty the contents of the tomato can in a mixing bowl and coarsely crush the tomatoes with a fork leaving them just a little chunky. Sauté onions in olive oil, over medium heat, until slightly translucent. Add the garlic and sauté about a minute until golden. Add crushed tomatoes to the mix. Stir well and bring to a simmer. Season with salt and pepper, to taste; then add the fresh basil and oregano. Add a touch of sugar if desired or if tomatoes are tart. Simmer on a low flame, stirring often for at least 15 minutes. Sauce can be stored in refrigerator for a week in airtight container.