



# SECTION C - COOKERY

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STEWARDS: **Glen Phillips & Teresa D'Adonna**

ENTRY FORMS WITH FEES, IN ENVELOPE, MUST BE RECEIVED BY THE SECRETARY, PO Box 21, Callington, 5254, BEFORE 4.00 PM ON WED. 18th OCTOBER, OR, delivered to the Callington General Store or via email by FRIDAY 20th 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.
- 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 28th October to the Callington Memorial Hall between 7.30am and 12.00noon. Exhibits to be staged by 12.00noon for judging at 12.30pm. (NO EXHIBITORS ALLOWED IN HALL DURING JUDGING).
- NO EXHIBIT to be removed before 4.15pm on Sunday 29th October.
- Any exhibit not collected before 4.45pm on Sunday 29th October will be disposed of.
- 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place winners of each class receive a certificate.
- 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place winners of each class in Junior and Special Needs will receive a ribbon.
- Prize money will be awarded - 1<sup>st</sup> - \$1.00, 2<sup>nd</sup> - 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:

Simply Style, Mt Barker

Platform 1 Heritage Railway

Mt Barker Therapeutic Massage Centre

ZoosSA

## SECTION C1 - OPEN

### SPONGE & FANCY COOKING

*The Original Food Co. Mt. Barker,  
donated a voucher 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
4. 4 Brandy Snaps – 2 filled
6. 6 biscuits – 3 distinct varieties – 2 of each
7. 4 sponge lilies (cream filled)
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 Lamingtons
12. Baked Cheesecake - decorated (max. 20 cm)
13. Pavlova - decorated (approx 12 cm)
14. Rainbow layer Cake—iced

## SECTION C2 - OPEN

### CAKES & FRUIT CAKES

Cakes not to be iced unless specified

*The Original Food Co. Mt. Barker,  
donated a voucher for Champion*

15. Banana Cake – loaf/log
16. Chocolate Log Cake - iced
17. Carrot Log Cake – iced
18. Jubilee Cake - iced
19. Boiled Fruit Cake
20. Light Fruit Cake
21. Dark Fruit Cake
22. Dundee Cake \* recipe on pg 23
23. Date & nut roll (no cut ends)
24. Mango Diabetic Cake \*see recipe pg. 23
25. Apple Tea Cake
26. Cinnamon Teacake \* see recipe pg. 23

27. Gluten Free Cake
28. Steamed Plum Pudding
29. Zebra Cake
30. Males Only – Cinnamon Teacake \*  
see recipe pg. 23

### SECTION C3 - OPEN PASTRIES, BREADS & SCONES

Bought pastry allowed  
*McCues Bakery, Murray Bridge*  
*donated a voucher 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 – approx. 20 cm
37. Damper
38. Quiche
39. Meat Pie – remove from tin (approx. 12 cm)
40. Apple Pie – Pastry top and bottom (max. 20 cm)
41. Lemon Meringue Pie - remove from plate
42. Loaf machine made bread
43. Loaf Handmade Bread

## Cinammon Tea Cake

60g butter  
1 tp vanilla essence  
½ cup castor sugar  
1 egg  
⅓ cup milk  
1 cup self raising flour - sifted  
15g butter, melted  
1 Tblspn castor sugar, extra  
½ tspn ground cinnamon

Grease a deep 20cm round cake pan.  
Line base with baking paper.  
Preheat oven to 180°C  
Cream the butter and vanilla in small bowl.  
Gradually add the sugar, then the egg, until light & creamy.  
Stir in the sifted flour and milk, beat lightly until smooth.  
Spread into prepared pan and bake in moderate oven for 25mins.  
Stand 2mins before turning out onto a cooling rack.  
Brush with extra butter, and sprinkle with combined sugar and cinnamon.

### SECTION C4 - SPECIAL NEEDS (ALL AGES)

*McCues Bakery*  
*donated a voucher for Champion*

44. 5 Anzac Biscuits
45. Breakfast Tray
46. Packet Cake - iced – top only
47. Damper

## Dundee Cake

250 g currants	5 eggs
<b>250 g sultanas'</b>	2 cups plain flour
250 g raisins	½ cup self-raising flour
60g glace cherries	185g butter
60g mixed peel	¾ cup caster sugar
½ cup milk	30g blanched almonds
½ teaspoon mixed spice	

Whisky  
Grease & line with at least 2 layers grease proof paper a round cake tin (max. 20 cm ).  
Preheat oven - slow

Chop peel, cherries & raisins; Soak fruit in whisky, Sift dry ingredients. Put softened butter in large bowl;

Add remaining ingredients, except almonds.  
Beat together until smooth ; mix thoroughly.

Place mixture in cake tin. Decorate top with almonds or glace cherries.

Bake in slow oven 2 ½ - 3 hours. When cooked cover with clean tea towel and leave to cool in tin.

## Mango Diabetic Cake

425g tin mango slices in natural juice, drained, juice reserved.	1½ cups SR flour
500g mixed fruit	1½ tsp bicarb soda
½ cup water	2 eggs beaten

Preheat oven 160°C.  
Grease & line bottom of 20cm (approx.) round cake tin.  
Chop mango; put in large saucepan with juice, mixed fruit & water;  
Bring to boil and boil for 1 minute.  
Cool mixture for 10 minutes.  
Sift flour & bicarb soda together.  
Stir into the fruit mixture with beaten eggs.  
Mix well; Pour into prepared tin.  
Bake 1 hour

# JUNIOR COOKERY

*Cakes not to be iced unless specified*

## SECTION C5 - JUNIOR (13 – 16 years)

*Barb Smithies, Echunga  
donated a prize for Champion*

48. 5 Anzac Biscuits
49. Cinnamon Tea Cake
50. 5 Butterfly Cakes – cream filled
51. 5 Scones
52. 2 Pasties – approx. 15 cm
53. Pizza
54. Packet Cake - iced (top only)
55. Chocolate Cake - iced (top only)
56. Banana loaf/log
57. Healthy Packed Lunchbox
58. Damper
59. Breakfast Tray

## SECTION C6 - JUNIOR (8 – 12 years)

*Bridge Bowl  
donated a voucher for Champion*

60. 5 Anzac Biscuits
61. Cinnamon Tea Cake
62. 5 Scones
63. 5 Pikelets
64. Packet cake - iced (top only)
65. Chocolate cake – iced (top only)
66. Banana loaf/log
67. Healthy Packed Lunchbox
68. Damper
69. Breakfast Tray

## SECTION C7 - JUNIOR (5 – 7 years)

*Marie Fendler, Mt Torrens  
donated a prize for Champion*

70. Packet Cake – iced (top only)
71. 5 Anzac Biscuits
72. 5 Decorated Biscuits (bought or homemade)
73. 5 Cornflake Cookies
74. Healthy Packed Lunch Box
75. Breakfast Tray

## SECTION C8 - JUNIOR (4 years and under)

*Kanmantoo Bacon Co.  
donated a prize for Champion*

76. 5 Anzac Biscuits
77. 5 Chocolate Crackles
78. 4 Decorated Biscuits (bought or homemade)
79. Breakfast Tray

# 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.  
Minimal shimmer– used for highlighting only

## SECTION C9 - OPEN

*Mt Barker Therapeutic Massage Centre  
donated a prize for Champion*

80. 2 distinct tiers - cake demonstrating fondant modelling skills.
81. 6 decorated cupcakes - to be displayed on either a board or stand.
82. Single tier cake for male Birthday
83. Fondant modelled Monarto Zoo Animal

## SECTION C10 - JUNIOR 16 Years & under

*Fasta Pasta  
donated a voucher for Champion*

84. Cake - **for a child's Birthday**
85. 4 Decorated Cupcakes
86. Fondant Modelled Monarto Zoo Animal

## SECTION C11 - INDIVIDUAL/FAMILY/GROUP

*Town & Country Custom Cakes  
Donated a prize for Champion*

87. Gingerbread House – Using homemade Gingerbread.  
– include recipe  
Surrounds will count towards points (Board size – no larger than 450mm X 600 mm)

A joint SCSA/CDSA Perpetual Trophy will be donated to an exhibitor who exhibits in a minimum of 2 Shows in each Association.

**This year's section is Cookery.**