



SECTION C - COOKERY

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

STEWARDS: Teresa D'Adonna and Carolyn Johnson

ENTRY FORMS WITH FEES, IN ENVELOPE, MUST BE RECEIVED BY THE SECRETARY,
PO Box 21, Callington 5254, **BEFORE 4.00PM ON WED. 17th October, OR,**
delivered to the Show Office at the Callington Oval or via email by 5.00PM FRI. 19th 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 27th 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 28th October.**
- **Any exhibit not collected before 4.45pm on Sunday 28th 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:

SpaceCraft Joinery, Strathalbyn

Gorge Wildlife Park, Cudlee Creek

Mount Barker Therapeutic Massage Centre

Hahndorf Farm Barn

SECTION C1 - OPEN SPONGE & FANCY COOKING

Judy 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 Meringues
6. 6 Biscuits – 3 distinct varieties – 2 of each
7. 5 Muffins - 1 variety
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
(max. 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

*Auto Masters, Murray Bridge
donated a voucher for Champion*

15. Banana Cake – loaf/log
16. Chocolate Log Cake - iced
17. Cake featuring Wine (exhibitors choice)
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. 25
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

**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 scrolls *see recipe pg 25
37. Savoury Pie - remove from tin
38. Quiche
39. Tart - any variety
40. Apple Pie –Pastry top and bottom
(max. 20 cm)
41. 6 Tartlets - 3 varieties, 2 of each
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. Anzac 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, and 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.

Dundee Cake

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

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 2½ - 3 hours. When cooked cover with clean tea towel & leave to cool in tin.

JUNIOR COOKERY

Cakes not to be iced unless specified

SECTION C5 - JUNIOR

(13 – 16 years)

Barb Smithies

donated a prize for Champion

47. 5 Anzac Biscuits
48. 5 Scones
49. 5 Butterfly Cakes – cream filled
50. 5 Muffins - 1 variety
51. Pasty Slice
52. Pizza Scrolls *see recipe pg 25
53. Packet Cake - iced (top only)
54. Chocolate Cake - iced (top only)
55. Zebra Cake
56. Apple Tea Cake
57. Banana loaf/log - iced (top only)
58. Healthy Packed Lunchbox

SECTION C6 - JUNIOR

(8 – 12 years)

Bridge Bowl, Murray Bridge

donated a voucher for Champion

59. 5 Anzac Biscuits
60. 5 Scones
61. 5 Muffins
62. 5 Pikelets
63. Packet cake - iced (top only)
64. Chocolate cake – iced (top only)
65. Banana loaf/log - un-iced
66. Apple Tea Cake
67. Healthy Packed Lunch
68. Breakfast Tray

SECTION C7 - JUNIOR

(5 – 7 years)

Marie Fendler

donated a prize for Champion

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

SECTION C8 - JUNIOR

(4 years and under)

Kanmantoo General Store

donated a prize for Champion

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

SECTION C9 - OPEN

Kanmantoo General Store

donated a prize for Champion

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

SECTION C10 - JUNIOR

16 Years & under

**Lower Murray Grit Blasting, Murray Bridge
*donated a prize for Champion***

82. Birthday cake - either fondant or butter cream
83. 4 Decorated Cupcakes
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 – Using homemade Gingerbread. – 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.



Pizza Sauce (for scrolls)

1 can whole peeled tomatoes, in juice.
1 small white onion finely diced and minced.
1 clove garlic, peeled and minced.
3 to 4 fresh basil leaves.
1 teaspoon dried oregano.
Pinch salt.
Pinch fresh ground black pepper.
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.

Mango Diabetic Cake

425g tin mango slices in natural juice, drained, juice reserved. 1 1/2 cups SR flour
500g mixed fruit 1 1/2 tsp bicarb soda
1/2 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.