

P PASTRIES, CAKES

CONVENERS: Maureen Growden - 8664 1699
Chris Crawford

STEWARDS: Chris Crawford, Anne Messenger
, Sarah Rajkovic, Tilly Clark

Entries close Friday 30th September 2022.

Entry fee 50¢ per entry.

Prize money: First \$3, Second \$2, Third \$1.

Points: First 5, Second 3, Third 1.

PLEASE READ STACEY PAVILION GUIDELINES (pg34)

ADDITIONAL GUIDELINES

- Cooking exhibits not collected by 4.30pm will be discarded by the society. Cookery items should not be consumed as they are not exhibited in a food safe environment.
- Items may be taken home at the owner's risk
- Cakes must be presented on a firm base with class ticket firmly attached. Please supply an oven bag big enough for display, PLEASE DO NOT COVER ENTRY WITH OVEN BAG. IT WILL BE COVERED AFTER JUDGING.
- All cakes to be home-made; no packet cake mixes allowed, definitely no cake cooler marks, paper or foil must be removed properly from cake.
- Recipes provided in section.

- 310. Rich fruit cake - no icing
- 311. Genoa cake - no icing
- 312. Sultana cake - no icing
- 313. Currant cake - no icing
- 314. Boiled fruit cake - no cherries or green fruit
- 315. Jubilee cake, iced, no nuts or cherries
- 316. Nut Loaf - cooked in nut loaf tin
- 318. Carrot cake - no icing
- 319. Banana cake, log, iced top only
- 320. Orange cake, square or round, iced top only
- 321. Chocolate cake, square or round, iced top only
- 322. Coffee cake, cinnamon and sugar top
- 323. Apple cake - Recipe provided
- 324. Potato cake, including sultanas, streusel topping
- 326. Gluten free cake, own recipe, un-iced
- 327. Cake using four or less ingredients, supply written recipe
- 328. Sponge sandwich, jam filled, no icing
- 329. Sponge jam roll
- 330. Six cream puffs, unfilled, not dusted
- 331. Six cream cakes, cooked in paper patties, no jam, not muffin size
- 332. Unbaked slices, 3 each of 3 distinct varieties
- 333. Chickpea brownie Slice, 6 squares - recipe provided

- 335. Six shortbread fingers, plain
- 336. Six cockles, jam filled, iced with coconut on top.
- 337. Six Anzac biscuits
- 338. Six savory muffins
- 339. Six fruit muffins
- 340. Six scones
- 341. Six meringues
- 342. Six sausage rolls
- 343. Morning smoko for three Shearers displayed in a clear container with lid approx. 30cm x 30cm
- 345. One loaf white bread, using Bread Maker
- 346. One loaf grain bread, using Bread Maker
- 347. One loaf white bread, oven baked not using Bread Maker
- 348. One loaf grain bread, oven baked not using Bread Maker

DIABETIC COOKING

- 350. Six rock buns, recipe provided
- 351. Pineapple fruit cake, recipe provided
- 352. Sultana loaf, recipe provided
- 353. Six oat and sultana biscuits, recipe provided

SPECIAL BAKING CLASSES

- 355. MEN'S ONLY Chocolate Cake, iced top, no log or loaf
- 356. Decorated Celebration Cake, dummy cake may be used
- 357. Decorated Cupcake, muffin size
- 358. President & Secretary Cake, own choice, named. (Open to anyone in the local community holding a president, vice president, secretary or assistant secretary position)

PRIZES

- > **Highest points in classes 310 -316**
\$20 donated by Murray Pest Control
- > **Highest points in classes 318 - 324**
\$10 donated by A Messenger
- > **Highest points in classes 326-333**
\$10 donated by Jamestown Newsagency
- > **Highest points in classes 335-343**
\$10 donated by M Growden
- > **Highest points in classes 345-348**
\$10 donated by V Campbell
- > **Highest points in classes 350-353**
\$20 donated by S Moss
- > **First prize in class 355**
\$10 donated by M Growden
- > **First Prize in class 356**
\$10 donated by HealthSave Pharmacy
- > **First prize in class 357**
\$10 donated by M Growden
- > **Highest points in classes 310 - 358**
\$50 donated by A & K Leesong
- > **First Prize Rich Fruit Cake**
\$20 Healthsave Pharmacy Jamestown
- > **First Prize in Class 358**
\$10 donated by Dr RL Conway

RECIPES

Apple Cake Recipe

190gms (1-1/4 cups) SR Flour, 90gms (3ozs) sugar, 60gms (2oz) butter, 500gms (1lb) well drained stewed apples, 1 egg, small quantity of milk to make a stiff dough. Rub butter into sifted flour, add sugar, add beaten egg and lastly milk. Roll out to fit approx 24 cm round sandwich tin (mixture top and bottom, apple in centre). Bake 30-40 minutes, ice with lemon flavored icing.

Chickpea Brownie Slice Recipe

400gm tin chickpeas, drained and rinsed, 1/2 cup brown sugar, 1/2 teaspoon baking powder, 1/3 cup chopped pecan nuts, 2 eggs, 2 tspns vanilla essence, 1/4 cup dark chocolate bits.

Grease a 28 x 18cm slice tin and line with baking paper. Blend chickpeas in food processor, add sugar, eggs, essence and baking powder and blend until all ingredients are combined, stir in choc bits and pecan nuts. Pour mixture into prepared tin and bake for 20-25 mins at 160 degrees fan forced. Cool in tin then cut into squares.

Six Rock buns

Recipe: 125gms fat reduced margarine, 250gms SR Flour, 1 heaped tblspn granulated sweetener, 1 cup sultana's and currants, 1 egg beaten, grated rind and juice of 1 lemon, 1 tblspn water approx. If preferred instead of lemon juice, use all water. Rub margarine into flour, add all the other ingredients and mix. Place large teaspoons of mixture on greased oven tray and bake in moderate oven for approx 15 minutes.

Pineapple Fruit Cake

500gms mixed dried fruit, 1/4 cup orange juice, 125gms butter, 1 tspn mixed spice, 1 cup finely chopped dried apricots, 440gms undrained tin unsweetened crushed pineapple. Boil all the ingredients for 5 minutes, then let cool. Stir in 2 lightly beaten egg whites, 1 tspn carb soda and 2 cups SR Flour. Bake in prepared approx 20 cm square tin for 1 and 1/2 hours.

Sultana loaf

Recipe: 1 cup water, 60gms margarine, 240gms SR Flour, 1 egg, 1 cup sultanas, 1 tspn carb soda, 1 tspn mixed spice, 1 tblspn granulated sweetener. Place sultanas, water, sweetener, margarine and carb soda in a saucepan, bring to the boil and simmer for 3 minutes. Allow to cool. Stir in beaten egg, sifted SR Flour and spice, pour into greased loaf tin and bake in moderate oven for approx 35-40 mins.

Six Oat and Sultana Biscuits

Recipe: 1/2 cup margarine, 1 heaped tblspn granulated sweetener, 1 egg, few drops of vanilla essence, 2/3 cup sultanas, 1 cup SR Flour, rolled oats for rolling. Cream margarine, sweetener and vanilla together, add egg, flour and sultanas. Divide into 8 pieces, roll between hands, drop into rolled oats to be coated lightly all over. Place on greased tray and press lightly with fingers to about half height, cook in moderate oven approx 15-20 mins.

P- JUNIOR COOKING

CONVENERS: Raelene Blake 8664 1099,

Natasha Downing 0438 641 099

Entries close Friday 30th September 2022.

Free Entry Prize money 1st \$3, 2nd \$2, 3rd \$1

PLEASE READ STACEY PAVILION GUIDELINES (pg34)

ADDITIONAL GUIDELINES

- Cakes must be presented on a firm base with class ticket firmly attached, covered in an oven bag large enough for display.

> 15 YEARS & UNDER

- 366. My favourite cake, iced, not judged for decoration
- 367. Four decorated patty cakes, judged for decoration only
- 368. Four pikelets
- 369. Four muffins, sweet or savoury
- 370. Four pieces unbaked slice
- 371. Nutritious school lunch in a box
- 372. Pizza

> 11 YEARS & UNDER

- 373. My favourite cake, iced, not judged for decoration
- 374. Four decorated patty cakes, judged for decoration only
- 375. Four muffins, sweet or savoury
- 376. Four scones
- 377. Nutritious school lunch in a box
- 378. Pizza

> 8 YEARS & UNDER

- 380. Four decorated patty cakes, judged for decoration only
- 381. Four chocolate crackles
- 382. Four muffins, sweet or savoury
- 383. Four scones
- 384. Nutritious school lunch in a box
- 385. Pizza

> 5 YEARS & UNDER

- 386. Four decorated patty cakes, judged for decoration only
- 387. Four chocolate crackles
- 388. Four scones
- 389. Nutritious school lunch in a box

PRIZES

> Highest points in classes 366 - 372

\$10 donated by Murray Pest Control

> Highest points in classes 373 - 378

\$10 Mrs BE Eckert Memorial donated by K & S Eckert

> Highest points in classes 380 - 385

\$10 donated by V Campbell

> Highest points in classes 386 - 389

\$10 Mrs BE Eckert Memorial donated by K & S Eckert

**LAUCKE / S.A. COUNTRY
WOMEN'S ASSOCIATION SCORE
COMPETITION 2022
SAVOURY SCORE**

USING THE LAUCKE / CWA SCORE MIX

Available from your local
CWA Branch or local supermarkets

One entry per person.

Entries close Monday 26th September 2022

PRIZES

First: Laucke Goods Hamper

Second & Third: Laucke Country Women's Score Mix

JUDGING GUIDELINES

- 5 scones presented for judging.
- The scones should be approximately 5 cm in diameter.
- Well risen, straight sides, thin golden crisp top and bottom, no flour on base.
- Fine, moist texture, good crumb, good flavour, and according to type.
- Entries must be from an individual and must include the entrants, name and full contact details

Winners from each local show are eligible to enter and be judged at the appropriate Association Show State Final - Royal Adelaide Show 2022

GENOA CAKE COMPETITION

**Sponsored by the Agricultural Societies
of SA Sunbeam Foods and Angove's
2022 Semi-Final**

No entry fee

Prizes: First \$50, Second \$20, Third \$10

Entries to be forwarded to Secretaries of the above Societies. This competition will be for a Genoa Cake made to exhibitor's own recipe. The finalists from each Show will be eligible to enter a Genoa Cake at the State Final to be held in conjunction with the Royal Adelaide Show, **where the prize money will be:**

First \$150, Second \$60, Third \$30.

This Genoa Cake Competition will be conducted under the same lines as the Fruit Cake Competition. Only one cake allowed per exhibitor at each Show.

****Further particulars from the Secretaries of the above Societies or the Association Secretary.***

**RICH FRUIT CAKE CHAMPIONSHIP
AGRICULTURAL SOCIETIES
COUNCIL OF S.A.**

**Sponsored by the Agricultural Societies Council of SA,
Sunbeam Foods and Angove's
2022 Semi-Finals**

No entry fee

Prizes: First \$60, Second \$25, Third \$10

Winner eligible to compete in Stat
Adelaide Show in 2022 **where priz**
First \$200, Second \$75, Third \$35

**Recipe to be used. Cake not to be iced. Angas Park
brand products to be used.** Entries to be forwarded to
Secretaries of the above Societies.

INGREDIENTS: 250g butter, 250g dark brown sugar, 6
eggs, 250g sultanas, 250g raisins, 250g currants, 100g
dates, 60g chopped red glace cherries, 60g mixed peel,
60g chopped almonds, 375g plain flour, 1 teaspoon
baking powder, 1 teaspoon mixed spice, 200ml sherry or
brandy.

METHOD: Mix together all fruits and soak in the sherry or
brandy overnight. Sift together flour, baking powder and
spice. Cream together butter and sugar. Add the eggs
one at a time, beating well after each addition, then
alternately add the fruit and flour and lastly the chopped
nuts. Mix thoroughly. Place mixture into a prepared
square tin (19-22 cm approx.) in size. Bake in a slow oven
for approx. 3 to 3½ hours.

VONNIE LEA

CPA

**MID NORTH ACCOUNTING
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