

P PASTRIES, CAKES

CONVENER: Chris Crawford 0428 866 414

STEWARDS: Maureen Growden, Anne Messenger,
Darianne Growden, Sarah Rajkovic, Tilly Clark,
Ramsey Taplin

Entries close Friday 4th October 2024

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

Online Entries/Membership via <https://showday.online/show/jamestown>
Manual Entry either in Show Book, online at <https://jamestownshow.com.au> or
email entries@jamestownshow.com.au

ADDITIONAL GUIDELINES

- Cooking exhibits not collected by 4.30pm on the Monday 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**, *slightly larger than cake*, with class ticket firmly attached. **CAKES WILL BE COVERED AFTER JUDGING.**
- All cakes to be home-made; no packet cake mixes allowed and definitely no cake cooler marks, paper or foil must be removed properly from cake.
- Recipes provided in section.

- 1310.** Rich fruit cake - no icing
- 1311.** Genoa cake - no icing
- 1312.** Sultana cake - no icing
- 1313.** Currant cake - no icing
- 1314.** Boiled fruit cake - no cherries or green fruit
- 1315.** Jubilee cake, iced, no nuts or cherries
- 1316.** Nut Loaf - cooked in nut loaf tin
- 1318.** Carrot cake - no icing
- 1319.** Banana cake, log, iced top only
- 1320.** Orange cake, square or round, iced top only
- 1321.** Chocolate cake, square or round, iced top only
- 1322.** Coffee cake, cinnamon and sugar top
- 1323.** Apple cake - Recipe provided
- 1324.** Potato cake, including sultanas, streusel topping
- 1326.** Gluten free cake, own recipe, un-iced
- 1327.** Cake using four or less ingredients, supply written recipe
- 1328.** Sponge sandwich, jam filled, no icing
- 1329.** Sponge jam roll
- 1330.** Six cream puffs, unfilled, not dusted
- 1331.** Six cream cakes, cooked in paper patties, no jam, not muffin size
- 1332.** Unbaked slices, 3 each of 3 distinct varieties
- 1333.** Chickpea brownie Slice, 6 squares - recipe provided
- 1335.** Six shortbread fingers, plain
- 1336.** Six cockles, jam filled, iced with coconut on top.

- 1337.** Six Anzac biscuits
- 1338.** Six savory muffins
- 1339.** Six fruit muffins
- 1340.** Six scones
- 1341.** Six meringues
- 1342.** Six sausage rolls
- 1343.** Morning smoko for three Shearers displayed in a clear container with lid approx. 30cm x 30cm
- 1345.** One loaf white bread, using Bread Maker
- 1346.** One loaf grain and/or seed bread, using Bread Maker
- 1347.** One loaf white bread, oven baked not using Bread Maker
- 1348.** One loaf grain and/or seed bread, oven baked not using Bread Maker
- 1349.** One loaf of sourdough

DIABETIC COOKING

- 1350.** Six rock buns, recipe provided
- 1351.** Pineapple fruit cake, recipe provided
- 1352.** Sultana loaf, recipe provided
- 1353.** Six oat and sultana biscuits, recipe provided

SPECIAL BAKING CLASSES

1354. MENS ONLY

Chocolate Cake, iced top only, not log

1355. MENS ONLY Family Favourite Cake, not log

1356. Decorated Celebration Cake, dummy cake may be used

1357. Decorated Cupcake, muffin size

1358. 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 1310 -1316

\$10 voucher donated by Healthsave Pharmacy Jamestown and \$10 donated by Murray Pest Control

> Highest points in classes 1318 - 1324

\$10 donated by A Messenger and \$10 voucher donated by Healthsave Pharmacy

> Highest points in classes 1326-1333

\$10 donated by Murray Pest Control and \$10 voucher donated by Jamestown Newsagency

> Highest points in classes 1335-1343

\$10 donated by M Growden & \$10 voucher donated by Healthsave Pharmacy Jamestown

> Highest points in classes 1345-1349

\$10 donated by V Campbell and \$10 voucher donated by Healthsave Pharmacy Jamestown

> Highest points in classes 1350-1353

\$20 donated by S Moss

> First prize class 1310 - Rich Fruit Cake

\$20 voucher donated by Healthsave Pharmacy Jamestown

> First prize in class 1354

\$10 donated by M Growden

> First prize in class 1355

\$10 donated by C Crawford

> **First Prize in class 1356**

\$10 donated by M Growden

> **First prize in class 1357**

\$10 Voucher donated by Healthsave Pharmacy
Jamestown

> **First Prize in Class 1358**

\$10 donated by Dr RL Conway

> **Aggregate points in classes 1310 – 1358**

\$50 donated by Leesong Electrical

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. 20 cm round sandwich tin (mixture top and bottom, apple in centre). Bake 30-40 minutes, ice with lemon flavoured 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 0417 085 628

Natasha Downing 0438 641 099

Entries close Friday 4th October 2024

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

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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

1366. My favourite cake, iced, not judged for decoration

1367. Four decorated patty cakes, judged for decoration only

1368. Four decorated gingerbread men

1369. Four muffins, sweet or savoury

1370. Four pieces unbaked slice

1371. Nutritious school lunch in a box

1372. Pizza

> 11 YEARS & UNDER

1373. My favourite cake, iced, not judged for decoration

1374. Four decorated patty cakes, judged for decoration only

1375. Four muffins, sweet or savoury

1376. Four scones

1377. Nutritious school lunch in a box

1378. Pizza

1379. Four decorated gingerbread men

> 8 YEARS & UNDER

1380. Four decorated patty cakes, judged for decoration only

1381. Four chocolate crackles

1382. Four muffins, sweet or savoury

1383. Four scones

1384. Nutritious school lunch in a box

1385. Pizza

> 5 YEARS & UNDER

1386. Four decorated patty cakes, judged for decoration only

1387. Four chocolate crackles

1388. Four scones

1389. Nutritious school lunch in a box

PRIZES

> Highest points in classes 1366 - 1372

\$10 donated by Kaye Jaeschke

> Highest points in classes 1373 - 1379

\$10 Mrs BE Eckert Memorial donated by C McAlister

> Highest points in classes 1380 - 1385

\$10 donated by V Campbell

> Highest points in classes 1386 - 1389

\$10 Mrs BE Eckert Memorial donated by C McAlister

CLASS 9000 LAUCKE / S.A. COUNTRY WOMEN'S ASSOCIATION SCORE COMPETITION 2024

SWEET SCORE

USING THE LAUCKE / CWA SCORE MIX

Available from your local
CWA Branch or local supermarkets

One entry per person.

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 will be judged at the NASA Presentation Dinner on the 29th of March 2025 in Jamestown where two Winners are chosen to represent NASA at the Royal Adelaide Show in September 2025

The best variation of sweet scones using the Laucke Country Women's Scone Mix 5 scones are to be presented.

Where prize money will be First \$200, Second \$75, Third \$40

CLASS 9001 GENOA CAKE COMPETITION

Sponsored by the Agricultural Societies
of SA Sunbeam Foods and Angove's

2024 Semi-Final | Eudunda & Balaklava

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 2025, **where the prize money will be:**

First \$300, Second \$75, Third \$40.

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.*

CLASS 9002 RICH FRUIT CAKE CHAMPIONSHIP AGRICULTURAL SOCIETIES COUNCIL OF S.A.

Sponsored by the Agricultural Societies Council of SA,
Sunbeam Foods and Angove's

2024 Semi-Finals | Gawler & Clare

No entry fee

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

Winner eligible to compete in State Final at the Royal Adelaide Show in 2025 **where prize money will be:**
First \$300, Second \$150, Third \$50

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.

CLASS 9003 NATIVE FOOD COMPETITION

Best use of Native Food

eg Quandong, lemon myrtle, wattle seed etc

One entry per person. No entry fee.

PRIZES

First: \$30 Creative Native Voucher

Best baked item featuring a Native Food item, can be either sweet or savoury

Can be 1 large item such as a cake or 5 small, identical items such as biscuits

Native Food item labelled on the entry

Entrants are only eligible to win one local final

Winners from each local show to be eligible to enter and be judged at the nominated association show

The 10 association winners will compete in the State Final judged at the Royal Adelaide Show

JUDGING GUIDELINES

- The 10 associations winners will be eligible to compete in the State Final held at the Royal Adelaide Show. Please check the SA Country Show's website for the date.
- State finalists will be required to cook their best Native Food variation
- The event will coincide with the judging of the Rich Fruit and Genoa Cake Competition state final.