

P | PASTRIES, CAKES

CONVENER: Chris Crawford 0428 866 414

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

Entries close : Friday 3rd October 2025

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

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, definitely no cake cooler marks, paper or foil must be removed properly from cake.
- Recipes provided in section.

P – OPEN CLASSES

Class 1310 Rich fruit cake - no icing

- **First Prize Class 1310 - Rich Fruit Cake \$ 20 Voucher donated by Healthsave Pharmacy Jamestown**

Class 1311 Genoa cake – no icing

Class 1312 Sultana cake - no icing

Class 1313 Currant cake - no icing

Class 1314 Boiled fruit cake - no cherries or green fruit

Class 1315 Jubilee cake, iced, no nuts or cherries

Class 1316 Nut Loaf - cooked in nut loaf tin

- **Highest points Classes 1310 -1316 - \$10 donated by Murray Pest Control & \$10 voucher donated by Healthsave Pharmacy Jamestown**

Class 1318 Carrot cake - no icing

Class 1319 Banana cake, log, iced top only

Class 1320 Orange cake, square or round, iced top only

Class 1321 Chocolate cake, square or round, iced top only

Class 1322 Coffee cake, cinnamon and sugar top

Class 1323 Apple cake - Recipe provided

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.

Class 1324 Potato cake, including sultanas, streusel topping

- **Highest points Classes 1318 - 1324 - \$10 donated by A Messenger & \$10 voucher donated by Healthsave Pharmacy Jamestown**

Class 1326 Gluten free cake, own recipe, un-iced

Class 1327 Cake using four or less ingredients, supply written recipe

Class 1328 Sponge sandwich, jam filled, no icing

Class 1330 Six cream puffs, unfilled, not dusted

Class 1331 Six cream cakes, cooked in paper patties, no jam, not muffin size

Class 1332 Unbaked slices, 3 each of 3 distinct varieties

Class 1333 Chocolate brownie slice, 6 squares

- **Highest points Classes 1326-1333 - \$10 donated by Murray Pest Control \$10 voucher donated by Jamestown Newsagency**

Class 1335 Six shortbread fingers, plain

Class 1336 Six cockles, jam filled, iced with coconut on top.

Class 1337 Six Anzac biscuits

Class 1338 Six savory muffins

Class 1339 Six fruit muffins

- Class 1340 Six scones
- Class 1341 Six melting moments
- Class 1342 Six sausage rolls
- Class 1343 Morning smoko for three
Shearers displayed in a clear container with lid approx. 30cm x 30cm
- **Highest points Classes 1335-1343 - \$10 donated by M Growden & \$10 voucher donated by Healthsave Pharmacy Jamestown**
- Class 1345 One loaf white bread, using Bread Maker
- Class 1346 One loaf grain and/or seed bread, using Bread Maker
- Class 1347 One loaf white bread, oven baked not using Bread Maker
- Class 1348 One loaf Grain and/or Seed Bread oven baked not using Bread Maker
- Class 1349 One Loaf of Sourdough
- **Highest points Classes 1345-1349 - \$10 donated by V Campbell & \$10 voucher donated by Healthsave Pharmacy Jamestown**
 - **Aggregate points Classes 1310 – 1349 - \$50 donated by Leesong Electrical**

P - DIABETIC COOKING

Class 1350 Six rock buns, recipe provided

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.

Class 1351 Pineapple fruit cake, recipe provided

Pineapple Fruit Cake Recipe:

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.

Class 1352 Sultana loaf, recipe provided

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.

Class 1353 Six oat and sultana biscuits, recipe provided

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.

- **Highest points Classes 1350-1353 - \$20 donated by S Moss**

P - SPECIAL BAKING CLASSES

Class 1354 MENS ONLY Chocolate Cake, iced top only, no log or loaf

- **First prize in class 1354 - \$10 donated by M Growden**

Class 1355 MENS ONLY Chocolate Brownie 6 squares

- **First prize in class 1355 - \$10 donated by C Crawford**

Class 1356 Decorated Celebration Cake

- **First Prize in class 1356 - \$10 donated by M Growden**

Class 1357 Decorated Cupcake, muffin size

- **First prize in class 1357 \$10 Voucher donated by Healthsave Pharmacy Jamestown**

P- JUNIOR COOKING

CONVENERS: Raelene Blake 0417 085 628 Natasha Downing 0438 641 099

Entries close : Friday 3rd October, 2025.

Free Entry

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

PLEASE READ STACEY PAVILION GUIDELINES

ADDITIONAL GUIDELINES

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

P - 15 YEARS & UNDER

- Class 1366 My favourite cake, iced, not judged for decoration
- Class 1367 Four decorated patty cakes, judged for decoration only
- Class 1368 Four decorated gingerbread men
- Class 1369 Four muffins, sweet or savoury
- Class 1370 Four pieces unbaked slice
- Class 1371 Nutritious school lunch in a box
- Class 1372 Pizza
- **Highest points Classes 1366 - 1372 - \$10 donated by K Jaeschke**

P - 11 YEARS & UNDER

- Class 1373 My favourite cake, iced, not judged for decoration
- Class 1374 Four decorated patty cakes, judged for decoration only
- Class 1375 Four muffins, sweet or savoury
- Class 1376 Four scones
- Class 1377 Nutritious school lunch in a box
- Class 1378 Pizza
- Class 1379 Four decorated gingerbread men
- **Highest points Classes 1373 - 1379 - \$10 Mrs BE Eckert Memorial donated by C McAlister**

P - 8 YEARS & UNDER

- Class 1380 Four decorated patty cakes, judged for decoration only

- Class 1381 Four chocolate crackles
- Class 1382 Four muffins, sweet or savoury
- Class 1383 Four scones
- Class 1384 Nutritious school lunch in a box
- Class 1385 Pizza
- **Highest points Classes 1380 - 1385 8 Yrs & Under - \$10 donated by V Campbell**

P - 5 YEARS & UNDER

- Class 1386 Four decorated patty cakes, judged for decoration only
- Class 1387 Four chocolate crackles
- Class 1388 Four scones
- Class 1389 Nutritious school lunch in a box
- Class 1390 Four decorated milk arrowroot biscuits
- **Highest points Classes 1386 - 1389 5 Yrs & Under - \$10 - Mrs BE Eckert Memorial donated by C McAlister**

P - S.A. COUNTRY SHOW COMPETITIONS

Class 9000 LAUCKE / S.A. COUNTRY WOMEN'S ASSOCIATION SCONE COMPETITION 2025
SAVOURY SCONE

USING THE LAUCKE / CWA SCONE 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 Scone 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 28th of March 2026 in Crystal Brook where two winners are chosen to represent NASA at the Royal Adelaide Show in September 2026
The best variation of savoury 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 \$4

Class 9001 GENOA CAKE COMPETITION

Sponsored by the Agricultural Societies of SA
Sunbeam Foods and Angove's 2025
Semi-Final | Wilmington/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 2026, 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
2025 Semi-Finals | Quorn/Eudunda**

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

- Set recipe to be used
- Cake to remain uniced
- Cake to remain undecorated (i.e. no almonds as decorations)
- Competitors must ensure that their entries are delivered to the Show hosting the semi-final for the relevant Association either in person or by a representative at the time and place as specified by the hosting Show. No postal entries to be accepted at semi-final or state final level.
- Entries to be forwarded to Secretaries of the above Societies.

RECIPE:

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: Chop fruits (size of currants), mix together 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 | \$30 VOUCHER**
Voucher donated by Creative Native

Best baked item featuring a Native Food item, can be either sweet or savoury - e.g, lemon myrtle, wattle seed etc

- **Free entry, only one entry per person**
- 5 small, identical items such as biscuits, quiche
- 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 to be judged at the NASA finals 28th March 2026 at Crystal Brook.
- The 10 Association winners will then compete in a State Final Bake Off as a part of the 2026 Royal Adelaide Show