

Class 1293 One bottle tomato sauce using Thermomix

Class 1294 One small bottle of Worcestershire sauce

Class 1295 One jar of lemon cheese

Class 1296 One jar mayonnaise (boiled)

Class 1297 One bottle salad dressing

Class 1298 Bottle of herb vinegar

Class 1299 One Bottle fruit cordial (any Flavour)

HIGHEST POINTS Classes 1281-1299 - Sauce / Pickles - \$20: donated by N Simpson

Class 1300 Gift Basket, for any occasion, to include a selection of homemade contents

BEST GIFT BASKET - \$20: donated by Show Society

P - PASTRIES, CAKES

CONVENER |

Chris Crawford 0428 866 414

STEWARDS | Maureen Growden,

Sarah Rajkovic, Tilly Clark,

Charlotte Rogers

Entries close | Friday 2nd October 2026

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 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 tickets 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

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
FIRST PRIZE Class 1311 \$20: donated by Maureen Growden

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 - \$20: \$10 donated by Murray Pest Control & \$10 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 - \$20:

\$10 donated by Anne Messenger & \$10 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 - \$20
\$10 donated by Murray Pest Control
\$10 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

HIGHEST POINTS Classes 1335-1343 - \$20:
\$20 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 - \$20
\$10 donated by V Campbell &
\$10 donated by Healthsave Pharmacy
Jamestown

AGGREGATE POINTS Classes 1310 - 1349 - \$50: donated by Leesong Electrical:

DIABETIC COOKING

Class 1350 Six rock buns, recipe provided

Six Rock buns Recipe:

125gms fat reduced margarine, 250gms SR Flour, 1 heaped tbsp. granulated sweetener, 1 cup sultana's and currants, 1 egg beaten, grated rind and juice of 1 lemon, 1 tbsp. 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 tsp. 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 tsp. 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 tsp. carb soda, 1 tsp. mixed spice, 1 tbsp. granulated sweetener. Place sultanas, water, sweetener, margarine and carb soda in a saucepan, bring to the boil and simmer for 3 minutes. Allow it 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 tbsp.
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**

**SPECIAL BAKING CLASSES –
MEN ONLY**

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

**FIRST PRIZE classes 1354 – \$10: donated by
M Growden**

Class 1355 MENS ONLY – Six Anzac Biscuits

**FIRST PRIZE classes 1355 – \$10: donated by
Healthsave Pharmacy**

**P- JUNIOR COOKING
CONVENERS | Raelene Blake**

0417 085 628 | Natasha

Downing 0438 641 099

Entries close | Friday 2nd

October 2026

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**

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**

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**

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**

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**



THANK YOU
WSB *DISTRIBUTORS*
FOR SPONSORING THE 2026
FIREWORKS DISPLAY

S.A. COUNTRY SHOW COMPETITIONS

**Class 9000 LAUCKE / S.A. COUNTRY
WOMEN'S ASSOCIATION SCONE
COMPETITION 2026 – SWEET SCONES**

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 Saturday 13th March 2027, Quorn Agricultural Show Society, Quorn, where two winners are chosen to represent NASA at the Royal Adelaide Show in September 2027

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 \$40

Class 9001 GENOA CAKE COMPETITION
Sponsored by the Agricultural Societies
of SA Sunbeam Foods and Angove's
2026 Semi-Final KAPUNDA/JAMESTOWN

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 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

2026 Semi-Finals | WILMINGTON/CLARE
Entries to be forwarded to Secretaries of
the above Societies
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.

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 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 Saturday 13th March
2027, Quorn Agricultural Show Society,
Quorn

The 10 Association winners will then
compete in a State Final Bake Off as a
part of the 2027 Royal Adelaide Show

