

SECTION K - COOKING UP A STORM

CONVENOR: Robyn Kiernan 0409 781 657 (please call between 6—9pm)

ENTRIES CLOSE 5pm WEDNESDAY BEFORE SHOW DAY

NO exhibits received after 9.30am on show day

REMOVAL TIME: 4.00 pm

No entry fee but exhibitors must be member of the Mannum Agric Society

POINTS: 1st - 5 points 2nd - 3 points (all classes)

CHAMPION EXHIBIT Sash

All fruit to be preserved in syrup and may be opened at Judges discretion

JAMS

Class 1001 Jar Plum

Class 1002 Jar Fig

Class 1003 Jar Apricot

Class 1004 Jar Raspberry

Class 1005 Jar Blackberry

Class 1006 Jar Quince

Class 1007 Jar Strawberry

Class 1008 Jar Jam—unclassified

Class 1009 Jar Any Variety Jelly

Class 1010 Collection of 3 Berry Jams

Class 1011 Collection of 3 Jams (not berry)

Class 1012 Unclassified

PRESERVES

Class 1013 Jar Apricots

Class 1014 Jar Peaches

Class 1015 Jar Pears

Class 1016 Collection of Preserved fruit (3 var)

Class 1017 Jar Tomatoes

Class 1018 Jar Mustard Pickles

Class 1019 Jar Green Tomato Pickles

Class 1020 Bottle Tomato Sauce

Class 1021 Jar Pickled Onions

Class 1022 Jar Gherkins

Class 1023 Two Dill cucumbers (on plate)

Class 1024 Jar Tomato Chutney

Class 1025 Bottle Plum Sauce
Class 1026 Bottle Worcestershire Sauce
Class 1027 Unclassified

EGGS

Class 1028 Half Dozen Eggs, white shell
Class 1029 Half Dozen Eggs, brown shell
Class 1030 Half Dozen Bantam Eggs
Class 1031 Half Dozen Duck Eggs
Class 1032 Half Dozen Eggs, displayed creatively
Class 1033 Best Decorated Egg
CHAMPION EGG EXHIBIT Sash

OPEN COOKERY

****EXHIBITS MUST BE COVERED****

CHAMPION EXHIBIT Sash

CHAMPION LIGHT COOK TROPHY donated by The Agrarian Table (value \$50) -
Aggregate points from classes 42,46,47,49,64

No packet cake mix to be used

No entries to be baked on Show Day

Class 1034 1 Loaf Home-made Bread, any variety (no half loaves to be entered)

Class 1035 1 Loaf Breadmaker Bread, any variety (no half loaves to be entered)

Class 1036 Nut-loaf (dried fruit & nuts; baked in a round nut loaf tin)

Class 1037 Scones (5 on plate)

Class 1038 Sausage Rolls (5)

Class 1039 Pasties (2)

Class 1040 Muffins (4 on plate)

Class 1041 Rock Buns (4 on plate)

Class 1042 Meringues (4 on plate)

Class 1043 Honey Biscuits (4 uniced)

Class 1044 Banana Log or Loaf (iced)

Class 1045 Orange Log or Loaf (iced)

Class 1046 Cream Puffs (4 unfilled)

Class 1047 Lamingtons (4, not sponge)

Class 1048 Nutties (4 on plate)

Class 1049 Ginger Fluff Sponge (filled, not iced)

Class 1050 Decorated Cake (1 story) judged on decoration only

Class 1051 Decorated Cup Cakes (4 on plate) judged on decoration only

Class 1052 Novelty Iced Cake

Class 1053 Queen Cakes (4 uniced)

Class 1054 Coconut Log or Loaf (iced)
Class 1055 Chocolate Log or Loaf (iced)
Class 1056 Sultana Cake (square or round tin)
Class 1057 Genoa Cake (not iced)
Class 1058 Coffee Cake (cinnamon top)
Class 1059 German Coffee Cake (with yeast)
Class 1060 Apple Cake (iced, apples cooked between layers)
Class 1061 Carrot & Walnut Cake, Log or Loaf (iced)
Class 1062 Beer Cake (with sultanas)
Class 1063 Macaroon Tart (any jam)
Class 1064 Blow-away Sponge (filled, not iced)
Class 1065 Jubilee Log (iced)
Class 1066 Dark Fruit Cake (square tin)
Class 1067 Shortbread (4 on plate)
Class 1068 Collection of Cooked Slices (3 varieties, 3 of each)
Class 1069 Collection of Uncooked Slices (3 varieties, 3 of each)
Class 1070 Currant Cake
Class 1071 Pizza
Class 1072 Boiled Fruit Cake (round tin)
Class 1073 Gluten Free Cake (recipe to be supplied)
Class 1074 Collection of four items produced from home kitchen
incorporating jams, preserves and cookery
Class 1075 CWA Scone Mix Competition (see conditions below)
Sponsored by Laucke Flour Mills & SA Country Womens Assoc

Competition outline

- Best **SAVOURY** variation of the nominated scone recipe using Laucke Country Women's Scone mix
- Only one entry per person
- Entrants are only eligible to win one local final
- Winners from each Local Show to be eligible to enter and be judged at the appropriate Association Show
- The 10 Assoc winners will then compete in a State Final Bake off as part of the 2025 Royal Adelaide Show
- No entry fee

Judging Guidelines

1. 5 scones presented for judging
2. Scones should be approximately 5cm in diameter (round)
3. Well risen, straight sides, thin golden crust top and bottom, no flour base
4. Fine, moist texture, good crumb, good flavour and according to type

Prize Allocation

Local Show

1st Laucke Goods Hamper, 2nd & 3rd Laucke Country Women's Scone Mix

Association

1st \$40.00

2nd \$20.00

3rd \$10.00

State

1st \$200.00

2nd \$75.00

3rd \$40.00

CDSA Judging is to take place at the dinner to be held at Angaston Each show winner of this section eligible to attend final judging to be held on Saturday May 10th 2025
Class 1076 Unclassified

JUNIOR COOKERY

****EXHIBITS MUST BE COVERED****

All exhibits to be displayed on a paper plate or covered cardboard

No entries to be baked on Show Day

Packet cake mix to be used ONLY where specified

PRESCHOOL/KINDERGARTEN - Under 5yrs

****EXHIBITS MUST BE COVERED****

Class 1077 4 Honey Crackles

Class 1078 4 Chocolate Crackles

Class 1079 4 bought biscuits using icing and sweets

Class 1080 4 Muffins—packet cake mix

Class 1081 4 Pikelets

Class 1082 4 Plain Scones

Class 1083 4 Nutties

Class 1084 Chocolate Packet Cake - decorated (not mud cake)

Class 1085 4 small cakes baked in patty pans (not iced)

Class 1086 Pizza, one serve size, using bought base

Class 1087 School Lunch. Packed and presented in lunch box
(exhibitor to state age of child for whom it is prepared)

CHAMPION EXHIBIT PRIMARY STUDENTS ONLY sash

PRIMARY STUDENTS - 5 to 8 yrs

****EXHIBITS MUST BE COVERED****

Class 1088 4 Honey Crackles

Class 1089 4 Chocolate Crackles

Class 1090 4 bought biscuits using icing and sweets

Class 1091 4 Muffins—packet cake mix

Class 1092 4 Pikelets

Class 1093 4 Plain Scones

Class 1094 4 Nutties

Class 1095 Chocolate Packet Cake - decorated (not mud cake)

Class 1096 4 small cakes baked in patty pans (not iced)

Class 1097 Pizza, one serve size, using bought base

Class 1098 School Lunch. Packed and presented in lunch box

PRIMARY STUDENTS - 8 to 12 years

****EXHIBITS MUST BE COVERED****

Class 1099 4 small cakes baked in paper containers—decorated

Class 1100 4 Muffins packet cake mix

Class 1101 4 plain scones

Class 1102 4 pikelets

Class 1103 Chocolate Log or Loaf (iced)

Class 1104 4 biscuits, decorated, using icing and sweets

Class 1105 4 biscuits, using shaped cutters (not iced or decorated)

Class 1106 4 pieces uncooked slice (1 variety)

Class 1107 Pizza, Large, using scone dough

Class 1108 Pizza, one serve size, using bought base

Class 1109 Decorated Birthday Cake

Class 1110 Tray 30cm x 20cm, prepared for a special occasion (state occasion)

CHAMPION EXHIBIT PRIMARY OR SECONDARY STUDENTS - under 16 years Sash

SECONDARY STUDENTS - 12 to 16 years

****EXHIBITS MUST BE COVERED****

Class 1111 4 small cakes baked in paper containers—decorated

Class 1112 4 Muffins packet cake mix

Class 1113 4 plain scones

Class 1114 4 pikelets

Class 1115 Chocolate Log or Loaf (iced)

Class 1116 4 biscuits, decorated, using icing and sweets

Class 1117 4 biscuits, using shaped cutters (not iced or decorated)

Class 1118 4 pieces uncooked slice (1 variety)

Class 1119 Pizza, Large, using scone dough

Class 1120 Pizza, one serve size, using bought base

Class 1121 Decorated Birthday Cake

Class 1122 Tray 30cm x 20cm, prepared for a special occasion (state occasion)

AG SOCIETIES COUNCIL OF SA CHAMPIONSHIP AND NATIVE FOOD CLASSES

Class 1150 RICH FRUIT CAKE CHAMPIONSHIP

Sponsored by Sunbeam Foods and Angove

FREE ENTRY: 1 ENTRY PER EXHIBITOR

All entries to Mt Barker Show

CENTRAL DISTRICTS SHOWS ASSOC SEMI FINAL

To be held at the Mt Barker Show on Saturday March 28th 2026

Prizes: 1st \$60.00 2nd \$25.00 3rd \$10.00

Winner eligible to compete in the State Final to be held at the Royal Adelaide Show 2026

Prizes: 1st \$300.00 2nd \$100.00 3rd \$50.00

(Official Recipe to be used—Cake not to be iced)

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

INGREDIENTS

250g Butter 250g Dark brown sugar

6 eggs 250g Sultanas

250g Raisins 200g 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, mix together and soak in the sherry or brandy overnight. Sift together flour, baking powder and spice. Cream butter and sugar. Add eggs one at a time, beating well after each addition, then alternately add fruit and flour and lastly chopped nuts. Mix thoroughly. Place mixture in a well prepared tin (square) 19-22 cm and bake in a slow oven for approximately three to three and a half hours.

Hint: Fruit should be cut to the size of currants.

Class 1151 GENOA CAKE CHAMPIONSHIP

Sponsored by SUNBEAM FOODS & ANGOVES

FREE ENTRY: 1 ENTRY PER EXHIBITOR

All entries to Mt Barker Show

CENTRAL DISTRICTS SHOWS ASSOC SEMI FINAL

To be held at the Mt Barker Show on Saturday March 28th 2026

Prizes: 1st \$50 2nd \$20 3rd \$10

Winner eligible to compete in the State Final to be held at the Royal Adelaide Show 2026

Prizes: 1st \$300 2nd \$75 3rd \$40

Exhibitors own recipe to be used. There is no restriction on the ingredients to be used. As a general guideline the Genoa Cake should contain sultanas, currants, cherries and almonds. To be baked in a square tin 19-22 cm. Cake to remain un-iced, but may be decorated with almonds. SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

Class 1152 NATIVE FOOD COMPETITION

- Exhibitor's own recipe is to be used
- Best baked item featuring a Native Food, can be either sweet or savoury

- 5 small identical items such as biscuits
- Native Food item labelled on the entry
- Only one entry per person, no entry fee
- Entrants are only eligible to win one local final
- Winners from each local show to be eligible to enter and be judges at the nominated Association event
- The 10 Association winners will compete in the State Final judges at the Royal Adelaide Show.

Judging Guidelines

- Baked item(s) to be considered on the creative use of Native Foods, flavours, evenness of baking and merits of its type

Prize Allocation

Local Show

1st Creative Nature \$30 voucher

Association

1st Creative Nature \$30 voucher

State

1st Creative Nature \$60 voucher

2nd Creative Nature \$40 voucher

3rd Creative Nature \$20 voucher

CDSA Judging is to take place at the dinner to be held at Mannum. Each show winner of this section eligible to attend final judging to be held on Saturday May 9th 2025