

SECTION O – COOKERY

COUNTRY WOMEN'S SCONE MIX COMPETITION

Sponsored by Laucke Flour Mills and The SA Country Women's Association

Competition Outline

- Best **SWEET** variation of the nominated scone recipe which **must** use the 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 Association winners will then compete in a State Final Bake off as part of the 2018 Royal Adelaide Show.
- No entry fee

Judging Guidelines

1. 5 scones presented for Judging.
2. Scones should be approximately 5cms 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

- 1st Laucke Goods Hamper (value approx. \$17)
- 2nd & 3rd Laucke Country Women's Scone Mix (value approx. \$5.50)

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 on Sunday May 12th 2018, each show winner of this section is eligible to attend final judging to be held at Mt Barker.

CLASS:

- 41. Laucke, CWA Scone Competition Sweet. Prizes donated by Laucke Mills. Phone entries to the Secretary's office 85682303

ENTRIES CLOSE MONDAY 12th March 8 P.M.

Exhibits can be staged Friday 16th up to 9pm or by 9:00am show day.

Judging commences 9:30 am Show day.

Convenor: G. Kroehn. Stewards: M. Starkey, B. Starick, N Caldwell,
P. Starke, K. Fisher, F. Jenke, D. Kuzszackowski. R, L & H Starick.

Paper doyley or plate for sponge. Cakes not to be iced except where mentioned.

All exhibits must be placed on small paper plate and covered by a clear plastic bag, No exhibit, except scones, to be baked on day of Show.

First \$3; Second \$1.50; Entry Fee 50c (Inc GST)

42. 1 Loaf Home-made bread, Brown or White (No half loaves to be used)
43. 1 Loaf Bread, any variety home machine baked/made
44. 3 Bread Rolls, White
45. 3 Bread Rolls, Brown
46. 5 Scones, unsweetened **Stella McGorman Memorial Prize Money**
47. 5 Pumpkin Scones
48. 5 Pikelets
49. Jubilee Cake, Iced, made with currants, sultanas and mixed peel, not yeast.
50. German Yeast Cake. Baked on slide.
51. Coffee Cake (cinnamon sugar top) not log or loaf
52. Mock Yeast Cake, Potato
53. Apple Cake, with layer of apple baked in cake, iced. **Prize money donated by Mrs B Kowald.**
54. Banana Log or Loaf Cake, iced
55. Orange Log or Loaf cake, iced
56. Fruit and Nut Roll, baked in roll tin, no cut ends.

57. Chocolate Cake, iced, not log or loaf
 58. Marble Cake, not iced, square or round, maximum size 23cm
 59. Gluten Free Cake any variety
 60. Blow away sponge, part arrowroot or cornflour. Filled only
 61. Packet cake, iced any shape, maximum size 23cm
 62. Carrot cake, iced, round, maximum size 23cm
 63. Zucchini Cake
 64. Cake, suitable for diabetic
 65. 5 Muffins, Sweet, no papers
 66. Rainbow Layer Cake, featuring 5 layers, (minimum) (5) in any colour choice. NOTE: Layers to be joined with icing or jam, no fresh cream. Cake to be iced top and sides- no additional decorations. Cake will be judged on taste and appearance. **1st \$25 2nd \$15 3rd \$10, prizemoney sponsored by Mount Pleasant CWA**
 67. Plum Pudding to be cooked and turned out of cloth day before Show. **First Prize \$5 Mrs H Pym Memorial Second \$3.**
 73. **Dark Fruit Cake** **1st \$5 2nd \$3 Prizemoney donated by Mrs J Fendler**
 74. Boiled Fruit Cake
 75. Sultana Cake
 76. 5 Coffee Kisses (coffee icing filling) **Mrs Emily Forrest Memorial, prizemoney**
 77. 5 Cockles, iced
 78. 5 Anzac Biscuits **Trophy donated by Mount Pleasant RSL**
 79. 5 Cream Puffs (2 filled, 3 unfilled) **G Burton, prizemoney**
 80. Biscuits, collection of 3 distinct varieties, 2 of each, in a different mixture, not iced or filled
 81. Slices, sweet, 3 varieties, 2 pieces of each, baked or unbaked.
1st \$5, 2nd \$3 Prizemoney donated by Mrs J Fendler
 82. Scotch Shortbread, traditional, whole round, approx. 12 to 18cm
 83. 5 Small decorated Fancy Cakes (to be judged on decoration only) **Trophy donated by Cake Studio**
 84. 5 Meringues, plain
 85. **High Tea.** Two tiers, maximum height 32cm (no cardboard stands), selection of savoury or sweet, exhibitor to provide stand. (refrigeration for exhibits will be available) **1st \$25, 2nd \$15, 3rd \$10, prizemoney sponsored by Mount Pleasant Bakery**
 86. 1 Quiche
 87. 1 Pizza
 88. 3 Pasties
 89. 5 Sausage Rolls
 90. Decorated Cake Butter icing **Trophy donated by Cake Studio**
 91. Decorated Cake Plastic icing **Trophy donated by Cake Studio**
 92. Chocolate Indulgent Dessert (refrigeration for exhibits will be available)
1st \$25 2nd \$15 3rd \$10, Prizemoney donated by Grace Kroehn
 93. Chocolate Mudcake, decorated (refrigeration for exhibits will be available)
 94. Gingerbread House, decorated
- DUMMY BASE ACCEPTABLE FOR DECORATED CAKES Classes 95 - 98**
95. Decorated Special Occasion Cake, featuring Royal icing skills
 96. Decorated Special Occasion Cake, featuring moulded flowers
 97. Decorated Novelty Cake
 98. Decorated Christmas Cake
- Cash Prize for classes 95-98 donated by Mrs G Hebart**
- DUMMY BASE NOT ACCEPTABLE FOR DECORATED CAKES Classes 99- 103**
99. **Mini Decorated Cake, any occasion, base board no larger than 16cm**
 100. Moulded or piped flowers, collection of 3 varieties
 101. Plaque featuring either mouldings or royal icing skills
 102. Novice Decorated Cake, any occasion
 103. Novice Novelty Cake, all decorations must be hand-made by exhibitor and edible
- CHAMPION COOKERY EXHIBIT OF SHOW Classes 46 -103 Sash
MOST SUCCESSFUL EXHIBITOR – COOKERY Cash Prize,
Mrs Emily Forrest Memorial**

SECTION O - COOKERY SCHOOL CHILDREN ONLY

Exhibits can be staged Friday 16th up to 9pm or by 9:00am show day.

Judging commences 9:30 am Show day.

First \$2; Second \$1. Entry Fee 30c

**Sashes donated by Miss M. Fendler, Best Exhibit
Reception to YR3 & Best Exhibit YR 4 - 7**

EXHIBITS TO BE STAGED BY 9.00 AM

RECEPTION TO YEAR 3 – Please state year level and age at 30th April 2018 on entry form.

- 117. 5 Muffins
- 118. 5 Honey Crackles
- 119. 5 Chocolate Crackles
- 120. 5 Plain Scones
- 121. 5 Decorated Biscuits using milk Arrowroot biscuits as a base
- 122. 5 Small Cakes baked in paper containers (not iced)
- 123. Chocolate Cake, Iced.
- 124. Cake of any choice, other than chocolate, iced or un-iced.
- 125. Pizza for one, bought base
- 126. School Lunch, Healthy, Packed and presented in lunch box
- 127. 3 Pieces Coconut Ice **'Bethany Kate Phillips' Trophy donated by Cake Studio**
- 128. Best Decorated Large Cake
- 129. Best Decorated Cup Cakes (6)

Classes 128 & 129 Trophies for 1st, 2nd & 3rd donated by Mrs Mary Starkey

YEAR 4 – 7 – Please state year level and age at 30th April 2018 on entry form.

- 130. 5 Muffins
- 131. 5 Chocolate chip cookies
- 132. 5 Plain Scones
- 133. 5 Pikelets
- 134. 5 Small Cakes baked in paper containers (not iced)
- 135. Chocolate Cake, Iced.
- 136. Cake of any choice, other than chocolate, iced or un-iced.
- 137. Pizza approx. 19cm in diameter
- 138. 3 small Quiche
- 139. 5 Sausage Rolls
- 140. School Lunch, Healthy, Packed and presented in lunch box
- 141. Best Decorated Large Cake
- 142. Best Decorated Cup Cakes (6)

Classes 141 & 142 Trophies for 1st, 2nd & 3rd donated by Mrs Mary Starkey

CHAMPION EXHIBIT CLASSES 117-142 Trophy donated by G Burton

YEAR 8-12 – Please state year level and age at 30th April 2018 on entry form.

- 143. Slice, Sweet, 3 Varieties, 2 pieces of each, baked or unbaked.
- 144. 5 Muffins
- 145. 5 Plain Scones
- 146. 5 Pikelets
- 147. Chocolate Cake, Iced.
- 148. Cake own Choice.
- 149. 5 Cup Cakes, iced
- 150. Pizza, approx. 19cm.
- 151. Quiche
- 152. 5 Sausage Rolls
- 153. Decorated Special Occasion Cake
- 154. Novelty Cake, all decorations must be made by exhibitor and edible.

Classes 153 & 154 Trophies for 1st, 2nd & 3rd donated by Mrs Mary Starkey

CHAMPION EXHIBIT CLASSES 143-154 Mrs N. Murray Memorial Trophy