

## **SECTION O-O – Open Cookery**

Separate entry form for Classes 41-85

No cooking to be done on day of Judging. No packet cake mixes.

All exhibits must be placed on small paper plates or covered cardboard with clear cellophane bag or oven bag to cover.

### **Division 1 – Breads**

1. 1 Loaf Bread, hand made, White
2. 1 Loaf Bread, hand made, A.O.V.
3. 1 Loaf Bread, using bread making machine, White
4. 1 Loaf Bread, using bread making machine, A.O.V.
5. 5 Dinner Rolls, any one variety
6. 1 Bread Roll, large, hand made, any shape, any variety

**Trophy for Champion Bread donated by Laucke Flour Milling**

**Trophy for Aggregate Champion Bread donated by Lauckes**

### **Division 2 – Pastries**

7. 5 Sausage Rolls
8. 3 Cornish Pasties
9. Quiche, pastry base (approx 20cm) removed from tin, uncut
10. 5 Choux Pastries – 1 variety, 2 filled 3 unfilled
11. Apple Pie, 2 layers of pastry, removed from pie plate
12. 5 Banbury Cakes

**Trophy for Champion Pastry donated by Commercial Hotel**

**Trophy for Aggregate Champion Pastries  
donated by Ned's Mt Barker**

### **Division 3 – Fruit Cakes**

Cakes to be iced on top only and only where specified

13. Jubilee Cake, log or loaf, iced (no cherries)
14. Boiled Fruit Cake
15. Currant Cake, log or loaf
16. Fruit and Nut Roll
17. Sultana Cake, 8" square or round
18. Plum Pudding
19. Dundee Cake
20. Centenary Cake, given recipe to be used.
21. Genoa Fruit Cake
22. Rich Fruit Cake

**Trophy for Champion Fruit Cake**

**donated by Mario Ielasi in memory of Thelma**

**Trophy for Aggregate Champion Fruit Cakes  
donated by Pestkas Bakery**

### **Division 4 – Large Cakes**

Cakes to be iced on top only and only where specified

23. Orange Cake, log or loaf, iced
24. Banana Cake, log or loaf, iced
25. Chocolate Cake, log or loaf, iced
26. Carrot Cake, log or loaf, iced
27. French Tea Cake, square, sugar & cinnamon top
28. Marble Cake, round, iced
29. Blowaway Sandwich Sponge, joined with jam
30. Cake suitable for a diabetic, include list of ingredients
31. Gluten Free Cake
32. Cake featuring a vegetable, can be iced
33. Chocolate or Jam Roll

**Trophy for Champion Large Cake  
donated by**

**Trophy for Aggregate Champion Large Cakes  
donated by High St Deli**

### **Division 5 – Small Cakes & Biscuits**

34. 5 Rock Buns
35. 5 Plain Scones
36. 5 Fruit Scones
37. 5 Pumpkin Scones
38. 5 Lamington Cakes
39. 5 Butterfly Cakes with cream
40. 5 Muffins – 1 variety, not in paper cases
41. 5 Anzac Biscuits
42. 5 Pieces Slice – 1 variety, cooked or uncooked
43. Shortbread, traditional, whole, round
44. Edible Christmas Decoration, 5 small or 1 large

**Trophy for Champion Small Cakes or Biscuits  
donated by LJ Hooker Strathalbyn**

**Trophy for Aggregate Champion Small Cakes & Biscuits  
donated by Strathalbyn Medical Clinic**

### **Division 6 – SA CWA Scone Mix Competition (no entry fee)**

45. 5 Scones – using Laucke CWA Scone Mix – Sweet

**Sponsored by Laucke Flour Mills**

**and the SA Country Women's Association**

**1<sup>st</sup> Prize winner eligible to compete in association final.**

**Competition outline: Best SWEET 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 Association winners will then compete in a State Final as part of the 2012 Royal Adelaide Show – No entry fee

**Judging Guidelines:** 5 scones presented for judging – Scones should be approx 5cm in diameter – Well risen, straight sides, thin golden crust top and bottom, no flour on base – Fine, moist texture, good crumb, good flavour and according to type.

**Prize Allocation:** Local Show: 1<sup>st</sup> Laucke Goods Hamper (value approx \$17) 2<sup>nd</sup> & 3<sup>rd</sup> Laucke Country Women's Scone Mix (value approx \$5.50)

Association Final: 1<sup>st</sup> \$40.00, 2<sup>nd</sup> \$20.00, 3<sup>rd</sup> \$10.00

State Final: 1<sup>st</sup> \$200.00, 2<sup>nd</sup> \$75.00, 3<sup>rd</sup> \$40.00

**Trophy for Grand Champion in Section O-O Open Cookery donated by Strathalbyn Pharmacies**

**Trophy for Aggregate Champion in Section O-O Open Cookery donated by Marlene Megaw**

### **Centenary Cake**

**Ingredients:** 1 cup brown sugar, 180g butter, 3 eggs, ¼ cup milk, ½ orange (juice & grated rind), 2 tblsp cocoa, 1 cup SR flour, 1 cup plain flour, ½ tsp salt, 120g currants, 120g raisins, 120g sultanas.

**Method:** Sift flours, salt & cocoa together. Add the fruits and rind. Cream butter & sugar until light, then beat in the eggs one at a time. Add the flour mixture alternately with the milk. Add the orange juice and beat until smooth. Bake in a moderate to slow oven for 1½ hours.