

FRUIT AND VEG – CHILDREN'S

Class 376	Three Lemons.
Class 377	Three Oranges
Class 378	One Cabbage.
Class 379	One Cauliflower.
Class 380	Three Parsnips*.
Class 381	Three Turnips*.
Class 382	Three Carrots*.
Class 383	Three Radishes*.
Class 384	Beetroot, bunch of 3*.
Class 385	One Lettuce.
Class 386	Broad Beans, 250g.
Class 387	3 New Potatoes.
Class 388	Peas in Pod, 250g.
Class 389	Snow Peas, 250g.
Class 390	One Pumpkin.
Class 391	One bunch parsley - tied.
Class 392	One bunch mint - tied.
Class 393	Bunch herbs, 1 cut of each kind - tied.

AGGREGATE CHILDREN'S FRUIT AND VEG

*Donated by
Windara Bakery*

CHAMPION EXHIBIT FRUIT AND VEG

Donated by Bunnings



SECTION I - Cookery

Steward: Kerry DeGaris

Entries close: Wednesday, OCTOBER 30th, 12noon

Section regulations

1. All prizes in this section are offered in terms of General Regulations of this Society.
2. All exhibits will be staged by Friday November 1st, 12 noon, as directed by stewards at Rymill Hall.
3. Each exhibit to be in a clear plastic bag.
4. Exhibits to be staged on covered cardboard or paper plates.
5. No exhibits to be made on Show Day.
6. Please remove all paper from cooking before staging, except cupcakes.
7. One entry only per class

COOKERY - Open

Class 419 Light Pound Cake

Made from the following recipe:

Recipe: 250g butter, 250g sugar, 4 eggs, 275g plain flour, 60g self-raising flour, 250g currants, 250g sultanas, 30g peel, 1tbspn milk, essence of lemon, 20cm tin.

Class 420 Rich Fruit Cake

made from the following recipe:

Recipe: 250g plain flour, 250gm brown sugar, ½ tsp baking powder, 60g ground rice, 1/8tspn cinnamon, 2tbspn mixed spice, 4 eggs, 6 tbsp brandy, 250g butter, 250g sultanas, 250g currants, 250g raisins, 125g peel, 60g almonds, 20cm tin.

Cookery Open cont.

- Class 421 Sultana Cake
Class 422 Cake using a Vegetable
Class 423 3 Savory Scones
Class 424 Jubilee Cake
Feature Cake of 2024
Trophy Donated by H. Lambert
Class 425 Date & Nut Roll
Class 426 3 ANZAC Biscuits
Trophy Donated by Coonawarra - Penola RSL
Class 427 Chocolate Cake - iced, may be decorated
Class 428 3 plain scones
Class 429 Plain Sponge Cake - sandwiched with jam,
not iced
Class 430 Ginger Fluff - filled - not iced
Class 431 3 yo-yo biscuits joined together
Class 432 3 uncooked slices - 3 varieties, 2 pieces of
each
Class 433 Decorated cake using any icing
Class 434 Sourdough Bread 1 Loaf
Class 435 Vegan Brownie



Rich Fruit Cake and Genoa Cake Championship

- Class 436 Gluten Free Cupcakes x3 iced
Must use the following recipe:
INGREDIENTS: 250g unsalted butter, room temperature, 290g caster sugar, 1 tbs vanilla extract, 3 eggs, 325g gluten free plain flour, 1 tbs baking powder, $\frac{3}{4}$ cup milk.
Method: Preheat oven to 160c. Beat butter, sugar and vanilla until pale and creamy. Add eggs one at a time beating well after each addition. Add milk and mix to combine. Add flour and baking powder and mix to combine. Spoon in muffin tray or cupcake cases and bake for 25 - 30 min or until golden.

**Genoa Cake,
Rich Fruit Cake &
CWA Lauke Scone Semi Finals will be judged at:**

**Mount Gamber Show (25 & 26 October, 2024)
Mundulla Show (1st March 2025)**

Recipes & Details on the Statewide Competition can be found on the SA Country Show website:

[Local, Association & State Competitions - South Australian Country Shows \(sacountryshows.com\)](http://sacountryshows.com)

Cookery - Primary Students

- Class 437 3 honey crackles.
Class 438 3 plain scones
Margaret Mountford Memorial Trophy
- Class 439 3 pikelets.
Class 440 3 decorated bought biscuits.
Class 441 3 patty cakes, iced, may be decorated.
Class 442 Chocolate bar cake - iced.
Class 443 3 chocolate crackles.
Class 444 Decorated gingerbread or chocolate house.
Class 445 3 chocolate chip biscuits.
Class 446 A healthy lunch box.

Cookery - Secondary Students

- Class 447 3 sweet muffins.
Class 448 Jubilee cake - iced while hot.
Class 449 3 fruit scones.
Class 450 Plain sponge - jam filling
Class 451 3 pieces coconut ice.
Class 452 Chocolate bar cake, iced
LP & TA Marcus Memorial Trophy
- Class 453 1 Pizza.
Class 454 3 party iced cupcakes
Class 455 3 pieces uncooked slice, 1 variety.
Class 456 3 decorated bought biscuits.
Class 457 Decorated gingerbread or chocolate house.
Class 458 3 chocolate chip biscuits.
Class 459 A healthy lunch box.

Cookery Trophies

CHAMPION EXHIBIT Cookery

Sponsored by The Bay Pizzeria

AGGREGATE TROPHY Open Cookery

Sponsored by Refined Surface Design

CHAMPION EXHIBIT Children's Cookery

Sponsored by Penola Show Society

AGGREGATE TROPHY Cookery - Primary Students

Donated by DK's Cruizin' Coffee

AGGREGATE TROPHY Cookery - Secondary Students

Donated by Sarah and Tim Kidman



RSL ANZAC Biscuits

Sponsored by Coonawarra-Penola RSL
To be judged by RSL Diggers

Section Regulations:

Must be child's own work. To be on covered square cardboard.
To be staged by 12 noon Friday, November 1st in supper room.

Must use this recipe:

Ingredients

1 cup plain flour, 1 cup sugar, 1 cup rolled oats, 1 cup coconut,
125 g. melted butter, 1 tbsp. golden syrup, 2 tbsp. boiling water,
1 tsp. carb soda.

Method: Pre heat oven to 180 and grease baking tray.

Sift flour, place all dry ingredients in basin, mix. Add melted
butter, golden syrup, and boiling water to which the carb soda
has been added. Place teaspoon of mixture on tray bake until
brown.

RSL ANZAC Biscuits

Class 460 Three homemade ANZAC biscuits
 Primary Students
 Prizes: 1st \$40, 2nd \$10

Class 461 Three homemade ANZAC biscuits
 Secondary Students
 Prizes: 1st \$60, 2nd \$40

Bendigo Bank Men's Chocolate Cake

Sponsored by Penola and District Bendigo Bank
Entries Close: Wednesday, October 30th at 12 noon

To be staged in the Supper Room of Rymill Hall by 12 noon,
Friday 1st November.

Must use the following recipe:

125g melted butter, 1 cup caster sugar, 2 eggs, 1 cup SR Flour,
1/4 cup cocoa, 1/2 cup milk

Method: Pre-heat oven to 180deg, lightly grease loaf pan, mix
all ingredients in a bowl, beat and combined, Bake for 30-40
minutes, until cake springs back when gently pressed, Ice with
chocolate icing.

Men's Chocolate Cake

Class 462 Bendigo Bank - Men's Chocolate Cake

First \$300 Voucher
Second \$100 Voucher
Third \$50 Voucher
Last \$50 Voucher

 **Bendigo Bank**

Community Bank
Penola & District

Native Foods Competition

ENTRIES Close: Wednesday, October 30th at 12 noon.

Staged by Friday, November 1 at 12 noon

Pilot Year Competition Outline:

- Exhibitors own recipe is to be used
- Best baked item featuring a native food, can be either sweet or savory
- Can be 1 large item such as a cake or 5 small identical items such as biscuits
- Native food item labelled on the entry
- Only 1 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 judged at the nominated Association event
- The 10 association winners will compete in the state final judged at the Royal Adelaide Show.

Judging Guidelines:

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



Creative Native

Native Food Championship

Native Food Competition

Class 463 Baked item featuring a native food,
sweet or savory

Prize Allocation

LOCAL

1st – Creative Native \$30 voucher

ASSOCIATION

1st - Creative Native \$30 voucher

STATE

1st – Creative Native \$60 voucher

2nd - Creative Native \$40 voucher

3rd - Creative Native \$20 voucher



CWA Scones

ENTRIES Close: Wednesday, October 30th at 12 noon.

Staged by Friday, November 1 at 12 noon

Competition Outline:

- Best **-sweet** variation of your scone recipe which must use Laucke Country Women's Scone Mix as the base.
- Only one entry per person.
- Entrants are eligible to win one local final.
- Winners from each Local Shows are 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 2025 Royal Adelaide Show.
- No entry fee.
- Entrants please note that you DO NOT have to follow the recipe on the back of the box. You use the mix as a base only.
- If the CWA Scone Mix is not available in your town please contact the show secretary.
- Revenue to the CWA from sales of the scone mix is used to assist drought affected families in South Australia and Interstate.

Judging Guidelines

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

CWA Scones

Class 464

CWA Scones - Sweet

Prize Allocation

LOCAL

1st – Laucke Goods Hamper

2nd – Laucke Country Women's Scone Mix

3rd – Laucke Country Women's Scone Mix

ASSOCIATION:

1st – \$40.00 cash,

2nd – \$20.00 cash,

3rd – \$10.00 cash

STATE:

1st – \$200.00 cash,

2nd – \$75.00 cash,

3rd – \$40.00 cash



Laucke/CWA Scone Championship