

## SECTION L1 - DAIRY & GOURMET SUNDRIES

Convener: Barb Smithies 0432908475

Entry Fee: 50cents

Entries close: 5pm, FRIDAY 16<sup>th</sup>, MARCH 2018

ALL ENTRIES TO: The Secretary, PO Box 844, Mt. Barker, 5251

ENTRY FEES MUST ACCOMPANY ENTRIES. NO PHONE ENTRIES

Junior classes marked \* are FREE (exhibitors aged 14 years & under on Show Day).

Please consult rules and advice for exhibitors on page 20

Judging commences: 9am SATURDAY 24<sup>th</sup> MARCH 2018

Prize money: 1<sup>st</sup> place \$2, 2<sup>nd</sup> place \$1, 3<sup>rd</sup> place card, if more than 4 entries.

### SECTION REGULATIONS:

1. All exhibits to be staged by 9 am Saturday and not to be removed before 4.30 pm Saturday.
2. All produce must have been prepared by the exhibitor. All weights are approximate.
3. Please clearly label variety of entry, especially L119, L121, L123, L124.

### SECTION L1 - DAIRY & GOURMET SUNDRIES

L101	Butter home-made, 250 gm	L115	Olive Oil – home pressed
L102	Cow's milk, 500ml	L116	Olives – preserved, in glass jar
L103	Goat's milk, 250ml	L117	Olive tapenade
L104	Cream, scalded, 1 glass	L118	Aioli/mayonnaise (not boiled)
L105	Cream, fresh, 1 glass	L119	Savoury Dip, (not tapenade) eg hummus, pate, pesto
L106	Yoghurt, natural, 250ml	L120	Aranchini Balls
L107	Yoghurt, flavoured, 250ml	L121	1 stick salami/mettwurst, garlic or plain
L108	Cheese, hard, 250gm	L122	3 chorizo sausages, cooked
L109	Cheese, soft, 250gm	L123	Dried fruit or vegetable, (3 varieties, 3 of each ie 9 pieces)
L110	Condensed Milk	L124	Honey, 500gm (name variety)
L111	Kefir (recipe below)	L125	Soap, home-made, 2 cakes
L112	Collection Dairy Produce from Classes L101-L115, no more than 6 items.	L126	2 Candles- home made
L113	Chia pudding	<b>L127*</b>	<b>Any produce exhibited by a junior, 14 years and under</b>
L114	Fudge – dairy base		

#### Milk Kefir

1 – 2 teaspoons active milk kefir grains

Cow or goat milk

Transfer active kefir grains into 4 cups fresh milk

Cover with a coffee filter or butter muslin secured by rubber band or jar ring

Place in warm spot (20 – 29 °C) to culture

Culture until milk is thickened & aroma is pleasant. May take 24 hours, less if temperature is warmer.

After milk changes texture & culturing is complete, separate kefir grains from finished kefir

Store finished kefir in the refrigerator

Rosette for Champion Dairy Produce, Classes L101 - L114.

Rosette for Champion Sundry Item, Classes L115- L127.

Aggregate Trophy for Section L1

Trophy for Champion Dairy Produce L101-L114

Trophy for Champion Sundry Item L115-L127

**Trophies kindly donated by Sexton Glover Watts Real Estate, Mt. Barker.**