

## SECTION P1 – OPEN COOKERY

Convenor: Vaughan Wilson Ph. 8391 0633 vaughanwilson@hotmail.com  
Stewards: Gloria Schulz, Jenny McEvoy, Callie Wilson, Jaimee Foote, Carolyn Johnson  
Entry Fee 50c

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  
LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED

Please consult rules and advice for exhibitors

Judging commences 9:00am Saturday

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

### SECTION REGULATIONS:

- All exhibits to be staged by 9am Saturday and not removed before 4:30pm Saturday
- Note: as this section is now displayed in a marquee, no guarantee can be given to any exhibits delivered on Friday
- No cooking to be done on show day
- No packet cake mixes unless otherwise stated
- Cakes to be iced on top only, and only where specified
- Entries to be on a suitable covered board or paper/plastic plate
- Please provide a clear cellophane or oven bag to cover after judging
- Recipes must be used where supplied
- The Open Cookery section is for non-professional or non-income earning cooks.
- Any exhibit remaining at 6pm will be disposed of by the convenor unless other arrangements have been made

**The Violet Frost Annual Memorial Trophy for Aggregate Champion Open Cookery  
donated by her family**

### Division 1 - Scones, Breads and Pastries

P101	5 Scones – sweet – using Laucke Country Women’s Scone Mix, <b>see pg 11</b>	P106	1 Loaf Bread, using a bread machine
P102	6 Plain Scones	P107	1 Loaf Bread, handmade, any variety
P103	6 Fruit Scones	P108	6 Sausage Rolls
P104	6 Pumpkin Scones	P109	Quiche
P105	6 Savoury Scones	P110	6 Choux Pastries

**Prize for Champion Scone, Bread or Pastry – sponsored by Jaimee Foote**

### Division 2 - Traditional Cakes

P111	Carrot Cake, log, un-iced	P116	Jubilee Cake, log, iced
P112	Orange Cake, log or loaf, iced	P117	Boiled Fruit Cake
P113	Banana Cake, log or loaf, iced	P118	Fruit & Nut Roll
P114	Chocolate Cake, round, iced	P119	Light Fruit Cake
P115	Sandwich Sponge, joined with jam	P120	Seed Cake

**Prize for Champion Traditional Cake – sponsor required**

**2018 CDSA SENIOR TROPHY FOR COOKERY**

### Division 3 - Small Cakes & Biscuits

- |      |  |      |                                    |
|------|--|------|------------------------------------|
| P121 | 3 Vanilla Slice                                  |      |                                    |
| P122 | 6 pieces cooked Slice, 2 varieties, 3 of each    | P126 | 6 biscuits, 2 varieties, 3 of each |
| P123 | 6 pieces uncooked Slice, 2 varieties, 3 of each, | P127 | 6 Shortbread                       |
| P124 | 6 Muffins, not in paper cases                    | P128 | 6 Lamingtons or 6 Jelly Cakes      |
| P125 | 6 decorated Cupcakes                             | P129 | 6 Cockles                          |
|      |  | P130 | 6 Meringue                         |

**Prize for Champion Small Cakes or Biscuits donated by Farrago, Gawler St, Mt Barker**

### Division 4 - Modern Era Baking & Desserts

- |      |                                    |      |  |
|------|------------------------------------|------|--|
| P131 | 6 Macarons                         | P136 | Gluten Free cake, can be iced  |
| P132 | 6 pieces Brownie                   | P137 | Cheesecake, baked & decorated  |
| P133 | 6 Friands                          | P138 | Baked item featuring berries, can be iced                                    |
| P134 | 2 Mug Cakes                        | P139 | Baked item featuring bush tucker, can be iced (state bush tucker ingredient) |
| P135 | Sugar free baking (provide recipe) | P140 | Layered Cake, decorated, min 3 layers  |

**Prize for Champion Modern Era Baking donated by Hillbilly's Country Living, Gawler St, Mt Barker**

### Division 5 - Compilation Baking – must contain minimum 80% home baking

- |      |                                  |      |                |
|------|----------------------------------|------|----------------|
| P141 | Breakfast Tray                   | P143 | Picnic Hamper  |
| P142 | High-tea platter or tiered plate | P144 | Biscuit Barrel |

**Ribbon for Champion Compilation Baking donated by Convenor**

### Division 6 – Sponsored Cookery

- P145 Madeira Cake, un-iced  
A cake traditionally served with fortified Madeira wine.



**Prize sponsored by Bleasdale**

### Division 7 – Special Needs Exhibitors – Individual or Group

- |      |                           |      |   |
|------|---------------------------|------|---|
| P146 | Cake – Exhibitor's Choice | P147 | 5 Biscuits – Single variety - Exhibitors Choice |
|------|---------------------------|------|---|

**We would like to acknowledge and thank the Cookery Section sponsors.**

Bleasdale	Farrago, Gawler St, Mt Barker
Hillbilly's Country Living, Gawler St, Mt Barker	Frost Family
Cake Decorators Assoc. of SA	Jaimee Foote
Jenny McAvoy	Vaughan Wilson

## SECTION P2 – JUNIOR COOKERY

Convenor: Vaughan Wilson Ph. 8391 0633

Entry Fee: free for exhibitors aged 14 years & under on show day

Entries close: 5pm Friday 16<sup>th</sup> March 2018

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

NO PHONE ENTRIES

LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED

Please consult rules and advice for exhibitors

Judging commences 9am Saturday

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

### SECTION REGULATIONS:

- Section Regulations of Section P1 also apply
- Please provide age of exhibitor on entry form
- With the exception of the use of sharp implements and the use of heating appliances, all work in this section must be completed by the Junior Exhibitor, including icing where appropriate, with only verbal assistance given, if required. No parent or guardian is to assist other than as outlined above.

### Division 1 - 8 years and under

P201	Chocolate Cake, round, iced	P206	6 Rock Buns
P202	Carrot Cake, log or loaf, un-iced	P207	6 Pikelets
P203	Giant Cookie, 30cm maximum	P208	6 Chocolate Crackles
P204	2 Mug Cakes	P209	6 bought biscuits, iced and decorated
P205	6 Chocolate Chip Cookies	P210	Breakfast Tray

**Prize for Champion 8yrs and under baking donated by Jenny McEvoy**

### Division 2 - 14 years and under

P211	Chocolate Cake, round, iced	P216	6 Rock Buns
P212	Carrot Cake, log or loaf, un-iced	P217	6 Pikelets
P213	Giant Cookie, 30cm maximum	P218	6 Chocolate Crackles
P214	2 Mug Cakes	P219	6 biscuits, one variety
P215	6 Chocolate Chip Cookies	P220	Breakfast Tray

**Prize for Champion 14yrs and under baking -**

**2018 CDSA Junior Trophy for Cookery**

## **SECTION P3 – CAKE DECORATING**

Convenor: Vaughan Wilson Ph. 8391 0633

Entry Fee 50c

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  
LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED

Please consult rules and advice for exhibitors

Judging commences 9:00am Saturday

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

### **SECTION REGULATIONS:**

- All exhibits to be staged by 9am Saturday and not removed before 4:30pm Saturday
- Any exhibit remaining at 6pm will be disposed of by the convenor unless other arrangements have been made
- All Exhibits to be the work of the exhibitor.
- Single tiered cake to be displayed unless specified.
- Boards must be raised on cleats for ease of handling and must fit within 45cm square.
- Commercial decorations not allowed unless specified.
- All icing and decorations must be edible. Wire in flower sprays is permitted, but must not penetrate the covering of the cake. Ribbon, tulle and stamens are permitted.
- The use of foam/dummy cakes is allowed.

### **Division 1 – Open**

- P301 - Novelty Cake – Native Flowers – some royal icing pipework must be included  
P302 - Celebration Cake – Include a name or greeting  
P303 - Gingerbread House – Commercial decorations may be used.

**Trophy for Champion Open Cake Decorating donated by  
Cake Decorators Assoc. of South Australia**

### **Division 2 – Novice**

For exhibitors who have not won two first prizes in Cake Decorating.

- P304 - Miniature Wedding Cake – multiple tiers allowed  
P305 - 5 cupcakes – Any type of cake to be used.  
P306 - Novelty Cake - Native Flowers.

**Trophy for Champion Novice Cake Decorating donated by  
Adelaide Central Branch of the Cake Decorators Assoc. of South Australia**

### **Division 3 – Junior**

Exhibitors aged 14 years & under on show day - Entry Fee: free

- P307 -1 cupcake - iced & decorated using Royal Icing – Wild Animals  
P308 -3 biscuits – iced & decorated using Royal Icing – Wild Animals



