



SECTION

# Cookery & Preserves

**SPONSOR: KANGAROO ISLAND OATS**

**CONVENOR: STELLA BENNEY**

**P: 0457 539 748 E: parndanashow.entries@gmail.com**

## OPEN DIVISION

**Entries will be received by phone, post or in person until Wednesday November 08<sup>th</sup>**

### PRESERVES

**Jams and pickles to be covered with cellophane tops**

#### Classes:

01. 1 jar of jam - apricot
02. 1 jar of jam - strawberry
03. 1 jar of jam - any variety
04. 1 jar of preserved fruit - any variety
05. 1 jar of sauce - tomato
06. 1 jar of sauce - any variety
07. 1 jar of chutney - any variety
08. 1 jar of pickle - any variety
09. 1 jar olives - any variety
10. 1 jar of vegetable pickle - any variety
11. 1 Jar of lemon curd

### YEAST & PASTRY

**18cm plate to be used**

#### Classes:

12. 1 loaf of bread - white
13. 1 loaf of machine bread - any variety
14. 1 sourdough - any variety
15. Pastry - any variety, savoury
16. Pastry - any variety, sweet

### SMALL CAKES

**18cm plate to be used**

#### Classes:

17. 4 scones - plain
18. 4 muffins - sweet
19. 4 gluten free muffins - sweet
20. 4 gluten free muffins - savoury
21. 4 biscuits - any variety
22. 4 pieces of slice - cooked
23. 4 pieces of slice - uncooked

### LARGE CAKES

**Cake Approx. 23cm**

#### Classes:

24. 1 cake - chocolate, iced
25. 1 cake - Jubilee
26. 1 cake - any variety
27. 1 sponge roll - jam filled
28. 1 sponge sandwich - jam filled



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### GRASSHOPPER BREWING BEER CAKE COMPETITION

Own recipe to be used  
(Cake Approx. 23cm)  
Recipe available on request

#### Prizes

1st, 2nd, 3rd – a quantity of beer  
Donated by Grasshopper Brewing

### ONE KITCHEN'S PRODUCE COMPETITION

4 Items, made up of:

- 1 Jar preserves exhibit
- 1 Yeast or pastry exhibit
- 1 Large cake exhibit
- 1 Small cake exhibit

(see open cookery section classes to make  
your selection for each item listed)  
Items to be presented on a platter or board  
Points based Judging  
Live judging of this competition will be  
held at 12:30pm on show day

#### Prizes

- 1st prize - \$30
- 2nd prize - \$20
- 3rd prize - \$10

### COOKING & PRESERVES TROPHIES

#### Champion preserves exhibit

\$15 Cash Prize

#### Champion yeast & pastry exhibit

\$15 Cash Prize

#### Champion small cake exhibit

\$15 Cash Prize

#### Champion large cake exhibit

\$15 Cash Prize

#### Aggregate Champion open cookery

\$25 Cash Prize

### RULES

01. Only one entry permitted in each class by any one exhibitor.
02. All cooking must be done before Show Day.
03. All exhibits must be staged by 9:30am.
04. No prepared cakes, pastry, or bread mixes allowed (except Laucke scone competition).
05. All entries to be staged in clear plastic bags (Bags will be provided)
06. Entries taken at Pavilion from 10:00am - 12:00pm on the Saturday before the show or telephone or email convenor.





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## STATE COMPETITION

**Entries will be received by phone, post or in person until Wednesday November 08<sup>th</sup>**

**A LIVE judging of these competitions will be held at 12:30pm in the show pavilion**

### **RICH FRUIT CAKE COMPETITION**

#### **SEMI - FINAL**

To be held at the  
**PARNDANA SHOW**  
Saturday November 11th 2023

Winner eligible to compete in the State Final to be held at the  
2024 ROYAL ADELAIDE SHOW

### **COMPETITION OUTLINES**

01. Recipe to be used
02. Cake not to be iced.
03. Only one entry per person.
04. Winner eligible to enter and be judged at the Royal Adelaide Show 2024.

### **COMPETITION HINTS & TIPS**

01. Cakes should be cooked evenly all over – top, bottom and sides should be of even colour. Points to be deducted for uneven cooking.
02. Cakes must be well cooked right through – no damp or soggy patches.
03. Fruit should be evenly distributed throughout cake.
04. Fruit should be moist and clean.
05. Cake should be of a good even shape.
06. Points to be deducted for – cake rack marks, burnt edges, pieces of paper or foil which were not removed properly from cake, marks on cake from careless removal of paper.
07. All cakes will be cut by the judge.
08. Points to be allocated as follows:  
appearance 20 points, cooking 10 points, texture 10 points, flavour 10 points

### **RICH FRUIT CAKE RECIPE**

Note: recipe to be used – cake not to be iced  
(Use Sunbeam food products where possible)

#### **INGREDIENTS**

250g butter	60g chopped red glace
250g dark brown sugar	cherries
6 eggs	60g chopped almonds
250g sultanas	375g plain flour
250g raisins	1tsp baking powder
200g currants	1tsp mixed spice
100g dates	200ml sherry or
60g mixed peel	brandy

#### **METHOD**

01. Chop and mix together all fruits and soak in sherry or brandy overnight.
02. Sift together flour, baking powder and spices.
03. Cream butter and sugar.
04. Add eggs one at a time, beating well after each addition.
05. Add alternatively the fruit and flour.
06. Add the chopped almonds and mix thoroughly.
07. Place mixture into a prepared 19-22cm square tin.
08. Bake in a slow oven for approximately 3-3 ½ hours.
09. Note: Fruit should be cut to the size of currants.

### **PRIZES**

#### **Semi-Finals:**

- 1st prize - \$60  
2nd prize - \$25  
3rd prize - \$10

#### **State Final:**

- 1st prize - \$300  
2nd prize - \$100  
3rd prize - \$50

**2023 SHOW BOOK - FUTURE IN FARMING**



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## KANGAROO ISLAND PRODUCE COMPETITION

Entries will be received by phone, post or in person until Wednesday November 08<sup>th</sup>

This competition is open to all ages.

### TRADITIONAL ANZAC BISCUIT COMPETITION



To be held at the  
**PARNDANA SHOW**  
Saturday November 11th 2023

Sponsored by  
**KANGAROO ISLAND OATS**



### COMPETITION OUTLINES

01. Exhibitors own recipe may be used.
02. There is no restriction on the ingredients used, but suggested that competitors follow a traditional style recipe.
03. Kangaroo Island Oats to be used where possible
- 04. \* 5 biscuits to be presented for judging**
05. All biscuits should be of equal size and colour

### PRIZES

1st prize - \$30  
2nd prize - \$20  
3rd prize - \$10

### TRADITIONAL ANZAC BISCUIT RECIPE

**NOTE:** this recipe does not need to be used, but can work as a guide for competitors

#### Ingredients:

1 cup plain flour  
1 cup desiccated coconut  
1 cup rolled oats  
1/2 cup caster sugar  
1/4 cup brown sugar  
125g butter  
1 tablespoons golden syrup  
1/2 teaspoon bicarbonate soda

#### Method:

01. Preheat oven to 180C. Line 2 baking trays with baking paper. Combined the flour, coconut, rolled oats and sugar in a large bowl.
02. Place the butter and golden syrup in a small saucepan over low heat and cook, stirring occasionally, for 3 mins or until butter is melted. Set aside for 5 mins to cool slightly.
03. Combine 1 1/2 tbs boiling water and the bicarbonate of soda in a small bowl. Add to the oat mixture along with the butter mixture. Stir until well combined.
04. Roll tablespoonfuls of the mixture into balls and place on the lined trays, allowing space for spreading. Gently press each ball to flatten slightly. Bake for 15 mins for crisp biscuits. Set aside on the trays to cool completely. The biscuits will harden as they cool.