

Cookery & Preserves

SECTION



SPONSOR: KI OATS & KI FRESH GARLIC

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 13th

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 sauce - tomato
05. 1 jar of sauce - any variety
06. 1 jar of chutney - any variety
07. 1 jar of relish - any variety
08. 1 jar of vegetable pickle - any variety
09. 1 jar of lemon curd
10. 1 jar of fruit paste - any variety

YEAST & PASTRY

18cm plate to be used

Classes:

11. 1 loaf of bread - white
12. 1 loaf of machine bread - any variety
13. 1 sourdough - any variety
14. Pastry - any variety, savoury
15. Pastry - any variety, sweet
16. 4 Cream puffs - plain, unfilled

SMALL CAKES

18cm plate to be used

Classes:

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

LARGE CAKES

Cake Approx. 23cm

Classes:

22. 1 cake - chocolate, iced
23. 1 cake - Jubilee
24. 1 cake - any variety
25. 1 sponge roll - jam filled
26. 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
Donated by Grasshopper Brewing

ONE KITCHEN'S PRODUCE COM- PETITION

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 on show day

Prizes

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

COOKING & PRESERVES TROPHIES

Champion preserves exhibit
KI Garlic hamper

Champion yeast & pastry exhibit
KI Garlic hamper

Champion small cake exhibit
KI Garlic hamper

Champion large cake exhibit
KI Garlic hamper

Aggregate Champion open cookery
Trophy donated by Rebekha Sharkie MP

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.



Kangaroo Island
Fresh Garlic

Cookery & Preserves

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STATE COOKERY COMPETITIONS

Entries will be received by phone, post or in person until Wednesday November 13th
A LIVE judging of these competitions will be held at 12:30pm in the marquee

GENOA CAKE COMPETITION SEMI - FINAL

To be held at the
PARNDANA SHOW
Saturday November 16th 2024

Winner eligible to compete in the State Final to
be held at the
2025 ROYAL ADELAIDE SHOW

COMPETITION OUTLINES

01. Exhibitors own recipe to be used.
02. There is to be no restriction on the ingredients used.
03. As a general guideline the Genoa Cake should contain sultanas, currants, cherries and almonds.
04. Cake to remain un-iced.
05. Cake may be decorated with almonds.
06. As a guide a 19-22cm square tin can be used
07. Winners eligible to compete at the state final to be held at the 2025 Royal Adelaide Show

PRIZES

Semi-Finals:

- 1st prize - \$50
- 2nd prize - \$20
- 3rd prize - \$10

State Final:

- 1st prize - \$300
- 2nd prize - \$75
- 3rd prize - \$40

LAUCKE CWA SCONE COMPETITION SEMI - FINAL

To be held at the
PARNDANA SHOW
Saturday November 16th 2024

Winner eligible to compete in the State Final to
be held at the
2025 ROYAL ADELAIDE SHOW

COMPETITION OUTLINES

01. Best sweet variation scone recipe using Laucke CWA Scone Mix
02. Only one entry per person
03. Entrants are only eligible to win one local final
04. 5 scones to be presented for judging
05. Scones should be approximately 5cm in diameter, well risen, straight sides, thin golden crust top and bottom, no flour base, fine, moist texture, good crumb, good flavour and according to type
06. Winners eligible to compete at the state final to be held at the 2025 Royal Adelaide Show

PRIZES

Semi-Finals:

- 1st prize - \$40
- 2nd prize - \$20
- 3rd prize - \$10

State Final:

- 1st prize - \$200
- 2nd prize - \$75
- 3rd prize - \$40



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KANGAROO ISLAND PRODUCE COMPETITION

Entries will be received by phone, post or in person until Wednesday November 13th

This competition is open to all ages



KANGAROO ISLAND OATS

TRADITIONAL ANZAC BISCUIT COMPETITION

To be held at the

PARNDANA SHOW

Saturday November 16th 2024

Sponsored by

KANGAROO ISLAND OATS



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.