

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 12th

PRESERVES

Jams and pickles to be covered with cellophane tops

Classes:

- 901. 1 jar of jam - apricot
- 902. 1 jar of jam - strawberry
- 903. 1 jar of jam - any variety
- 904. 1 jar or bottle of sauce - tomato
- 905. 1 jar or bottle of sauce - any variety
- 906. 1 jar of chutney - any variety
- 907. 1 jar of relish - any variety
- 908. 1 jar of vegetable pickle - any variety
- 909. 1 jar of lemon curd
- 910. 1 jar of marmalade - any variety

YEAST & PASTRY

18cm plate to be used

Classes:

- 911. 1 loaf of bread - white
- 912. 1 loaf of machine bread - any variety
- 913. 1 sourdough - any variety
- 914. 4 pastry - small, any variety, savoury
- 915. 4 pastry - small, any variety, sweet
- 916. 4 cream puffs - plain, unfilled

SMALL CAKES

18cm plate to be used

Classes:

- 917. 4 scones - plain
- 918. 4 muffins - sweet
- 919. 4 biscuits - any variety
- 920. 4 pieces of slice - cooked
- 921. 4 pieces of slice - uncooked

LARGE CAKES

Cake Approx. 23cm

Classes:

- 922. 1 cake - chocolate, iced
- 923. 1 cake - Jubilee
- 924. 1 cake - any variety
- 925. 1 sponge roll - jam filled
- 926. 1 sponge sandwich - jam filled

GRASSHOPPER BREWING BEER CAKE COMPETITION

Class - 927

Own recipe to be used
(Cake Approx. 23cm)

Recipe available on request

Prizes

1st, 2nd, 3rd

Donated by Grasshopper Brewing

ONE KITCHEN'S PRODUCE COMPETITION

Class - 928

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



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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 9:00am.
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

NATIVE FOODS COMPETITION SEMI - FINAL

To be held at the

PARNDANA SHOW

Saturday November 15th 2025

Winner eligible to compete in the State Final to be held at the
2026 ROYAL ADELAIDE SHOW

COMPETITION OUTLINES

01. Exhibitor's own recipe is to be used.
02. 5 small identical items featuring a Native Food, can be either sweet or savoury.
03. Native Food item labelled on the entry.
04. Only one entry per person, no entry fee.
05. Entrants are only eligible to win one local final.

COMPETITION HITS & TIPS

01. Baked items to be considered on the creative use of Native Foods, flavour, evenness of baking and merits of its type.

PRIZE

**Creative Native Gift Voucher
\$30 Prize**

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STATE COOKERY COMPETITIONS

Entries will be received by phone, post or in person until Wednesday November 12th

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

RICH FRUIT CAKE COMPETITION

SEMI - FINAL

Class - 930

To be held at the
PARNDANA SHOW
Saturday November 15th 2025

Winner eligible to compete in the State Final to
be held at the
2026 ROYAL ADELAIDE SHOW

COMPETITION OUTLINES

01. Set recipe to be used.
02. Cake to remain un-iced.
03. As a guide a 19-22cm square tin can be used
04. Only one entry per person
05. Winners eligible to compete at the state final to be held at the 2026 Royal Adelaide Show

COMPETITION HITS & 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 soppy patches.
03. Fruit should be evenly distributed throughout cake.
04. Cake should be of good even shape.
05. Point 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 paper.
06. All cakes will be cut by judge.

RICH FRUIT CAKE RECIPE

INGREDIENTS

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

METHOD

01. Chop and mix together all fruits and soak in sherry or brandy overnight.
02. Note, fruit should be cut to the size of currents
03. Sift together flour, baking powder and spices
04. Cream butter and sugar
05. Add eggs, one at a time, beating well after each addition.
06. Add alternatively the fruit and flour.
07. Add the chopped almonds mix thoroughly
08. Place mixture into a prepared 19-22cm square tin.
09. Bake in a slow oven for 3-3 1/2 hours

PRIZES

Semi-Finals:

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

State Final:

- 1st prize - \$300
- 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 12th

This competition is open to all ages



TRADITIONAL ANZAC BISCUIT COMPETITION

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

Sponsored by
KANGAROO ISLAND OATS
Class - 931



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.