



COOKERY

Prize Schedule | Competition Information

31 August - 9 September 2018 | theshow.com.au



royal adelaide
SHOW

PRESENTING PARTNER



IMPORTANT INFORMATION

DELIVERY AND COLLECTION TIMES

Location: **Duncan Gallery, Goodwood Road, Adelaide Showground.**

All exhibits to be delivered, judged and removed (if applicable) from the Duncan Gallery.

Exhibits must be delivered at the times stated on the timetable below and be accompanied by the Society computer print out for entry details.

Once exhibits have been received, the pavilion will be closed for judging (except for Royal Adelaide Show Feature Classes).

N.B. The Society's stewards have the right, at any time, to dispose of exhibits that are no longer acceptable for display.

DELIVERY, JUDGING AND COLLECTION TIMETABLE

Section	Delivery	Judging	Collection
Jams & Preserves – All Sections	Tues 28 August 8.00 am to 9.30 am	Tue 28 August	Tue 11 Sept 10.00 am to 12 noon
Cake Decorating – All Sections	Wed 29 August 8.00 am to 9.30 am	Wed 29 August	Tue 11 Sept 10.00 am to 12 noon
Fruit Cakes & Puddings	Thu 30 August 8.00 am to 9.30 am	Thu 30 August	Tue 11 Sept 10.00 am to 12 noon
Open Cookery & Junior Cookery	Thu 30 August 8.00 am to 9.30 am	Thu 30 August	No collection
Chocolate Cake Challenge & Afternoon Tea for Two	Fri 31 August 8.00 am to 9.30 am	Fri 31 August	Tue 11 Sept 10.00 am to 12 noon <i>Stands Only</i>

Any exhibits, prize cards, prize money, trophies and prizes not collected by 12 noon on Tuesday 11 September will be available from Monday 24 to Friday 28 September at the Secretary's Office.

EXHIBITS RECEIVED AFTER THE TIME SET DOWN WILL NOT BE JUDGED

The Royal Agricultural and Horticultural Society makes every attempt to ensure that all information contained within this schedule is correct at the time of printing, however the RA&HS reserves the right to change such details as may be required.

COOKERY

CLOSING DATE OF ENTRIES FRIDAY 15 JUNE 2018 AT 5.00 PM CST

CLOSING DATE OF ENTRIES

The following conditions will strictly apply:

- All entries, whether posted, lodged in person or completed online must be in the Society's possession at its Administration Office by **5.00 pm (CST) on Friday 15 June 2018**.
- When sending entry forms and fees by post, the onus is on the exhibitor to ensure adequate delivery time.
- Entry forms by facsimile or email will not be accepted.
- A late entry option is available under the following conditions:
 - Late entries may only be submitted online and will be accepted for 7 days after the official closing date (by 5.00 pm CST)
 - An additional fee equivalent to three times the standard entry fee is paid.

Absolutely no exception to the above conditions will be made to any exhibitor under any circumstance.

ACKNOWLEDGEMENT OF ENTRIES

Entries submitted online will be acknowledged via email.

For postal entries, if you require formal acknowledgement that your entry has been received please include a stamped, self-addressed envelope with your entry form.

ONLINE ENTRIES

www.theshow.com.au

ENTRY FEES (GST INCLUDED)

Cake Decorating, Open Section, Jams & Preserves, Chocolate Cake Challenge, Afternoon Tea Feature Class, Fruit Cake & Puddings:

- \$6.00 per entry (online)

- \$7.00 entry (paper)

Junior Section: - \$3.50 per entry (online)

- \$4.50 per entry (paper)

Cheques should be made payable to RA&HS and posted with the completed entry form.

PAYMENT OF FEES

When paying fees by cheque or credit card, exhibitors must ensure that sufficient funds are available at the time of entry. Failure to do so may result in non-acceptance of entries.

REFUNDS

No refunds of entry fees will be made after the closing date of entries.

MEMBERSHIP

Exhibitors need not be members of the Royal Agricultural & Horticultural Society of SA Inc. Membership fees: Adults \$165, Juniors \$56 (under 18).

CONTACT US

Post RA&HS - Cookery Section
PO Box 108, GOODWOOD, SA 5034
Email entries@adelaideshowground.com.au
Phone (08) 8210 5211 Between 9.00 am - 5.00 pm Monday to Friday
Website www.theshow.com.au

YOUR PRIVACY

If you do not want your details to be made available to other parties, please tick the box on the entry form supplied by the RA&HS. Your personal information will then only be used by the RA&HS to maintain contact with you and allow us to manage your entries. The RA&HS reserves the right to inform prize sponsors of the details of recipients to enable distribution of their voucher/product prizes.

DUTY OF CARE

It is important to ensure your own safety and that of all other site personnel, visitors and general public at the Adelaide Showground.

All competitors have a "Duty of Care" to avoid exposing themselves or other people to situations which could lead to injury. This "Duty of Care" extends to the prevention of damage to property.

GENERAL REGULATIONS

Exhibitors are reminded that the Society's General Regulations apply to all sections of the Show. A copy of the General Regulations can be obtained from the Society's website at www.theshow.com.au or from the Society's Administration Office. Exhibitors should note that the General Regulations contain a number of provisions relevant to competitions and this Schedule including but not limited to, offences, penalties, prohibited drugs. As those conditions apply in addition to the regulations contained within this schedule, Exhibitors should familiarise themselves with the General Regulations.

SPECIAL REGULATIONS

Exhibitors are reminded that the Special Regulations contained within this Schedule are merely supplementary to and subject to the General Regulations.

The members of the Society's Art, Craft, Cookery & Technology Committee shall have the authority to act on behalf of the Society to take any necessary action under these Special Regulations.

TRANSFERS

Please ensure exhibits are entered in the correct class at the time of entry. No exhibit will be transferred to another class after the closing date of entries.

SUBMISSION OF ENTRIES

There is a restriction of one entry per class, except for Cottage Industry classes.

COOKERY CONDITIONS OF ENTRY

Please read the schedule carefully, as changes may have occurred from previous years. Exhibits may be rejected if they do not fit the criteria as printed.

- In all classes an exhibit can only compete in one class.
- Exhibits must **ONLY BE ENTERED IN ANY ROYAL SHOW ONCE.**
- The Society will not under any circumstances hold itself responsible for any loss, damage to, or mis-delivery of any exhibit.
- The judges are empowered to award a prize, whether there be one or more exhibits, providing they deem the exhibit worthy. They may award second prize in lieu of first or third prize in lieu of second.

- The judge's decision is final and no correspondence may be entered into.
- **COOKERY EXHIBITORS:** - Judges are empowered to cut any exhibit, with the exception of those exhibited for icing purposes only,
 - Plates will be supplied by the Society for display purposes,
 - Unless specified, packet mixes are not to be used.
- **IN JUNIOR CLASSES:** Exhibitors should note that entry forms must be signed by parent, guardian or teacher stating that the work entered is the original and unaided work of the exhibitor.
- **Exhibits must be solely the work of the Individual except when entered in the Professional Baking Competition.**

DISPLAY OF EXHIBITS

The Society reserves the right to display only prize winning exhibits should the number of entries exceed the display space available. Exhibits will be shown in display cases provided by the Society.

EXHIBIT CARDS

After entries have closed, exhibit cards will be forwarded to exhibitors and must accompany each entry.

These cards should be securely fastened to entries so that the card is clearly seen when the work is displayed. Straight pins must not be used to attach exhibit cards.

Every separate article of a set must bear the exhibit number and be attached to the set by mounting.

Exhibits must not have any identification markings or names, other than the exhibit cards supplied by the Society.

WITHDRAWALS/FAILURE TO EXHIBIT

All withdrawals must be made in writing and can be sent via email to entries@adelaideshowground.com.au or faxed to (08) 8210 5222. Emailed withdrawals must include "Withdrawal" in the subject line and the section (eg Cookery), exhibitor name, class number/s, exhibit number (if known) and exhibit name (if applicable). Withdrawals must be made at least 24 hours prior to judging.

PRIZES & AWARDS

Prizes of First \$20, Second \$10 and Third \$5 will be awarded in the following sections (unless otherwise specified):

- Fruit Cakes & Puddings
- Open & Junior Cookery & Jams & Preserves
- Junior Cake Decorating

Prizes of First \$50; Second \$20 and Third \$10 will be awarded for Open Cake Decorating classes (unless otherwise specified)

Prizes of First \$100, Second \$50 and Third \$25 will be awarded for Wedding Cake classes (unless otherwise specified).

Prize cards for all placing's will be forwarded by the Society after the Show.

Trophies and Prizes will be available for collection with exhibits on the Tuesday after the Show

Ribbons awarded for 1st, 2nd and 3rd place; Classes with 10-15 exhibits, 4th place and over 16 exhibits, 1 Commended Ribbon.

Sashes will be awarded for:

- MOST SUCCESSFUL EXHIBITOR AWARDS
- MOST OUTSTANDING EXHIBITOR AWARDS
- AFTERNOON TEA FOR TWO FEATURE CLASS – 1st to 3rd
- CHOCOLATE CAKE CHALLENGE – 1st to 3rd
- BEST SPECIALTY CAKE
- BEST EXHIBIT "OLD CLASSIC"
- PROFESSIONAL AND COTTAGE INDUSTRY – 1st to 3rd
- SCHOOL CHALLENGE CLASSES – 1st to 3rd
- COOKERY PENTATHLON - 1st

Rosette will be awarded for:

- CHAMPION CHOCOLATE CAKE
- MOST OUTSTANDING PROFESSIONAL OR COTTAGE INDUSTRY PRODUCT

PAYMENT OF PRIZE MONEY

All prize money won during the Royal Adelaide Show will be paid by Electronic Funds Transfer (EFT) only.

PRIZE MONEY WILL BE PAID AT THE END OF OCTOBER.

Any trophy, prize or prize money not claimed by 11 December of the current year. shall be deemed forfeited by the exhibitor and the RA&HS shall no longer be liable to pay or provide the prize.

PRIZE MONEY AND GST

Prize money as stated in the Prize Schedule does not include GST.

The prize money which we pay to successful exhibitors depends on information provided to us. If you confirm that you are GST registered and provide your Australian Business Number (ABN), we will pay the appropriate prize money plus 10% GST. We will provide you with a Recipient Created Tax Invoice which you will need to submit to the Australian Taxation Office.

If you confirm you are registered for GST, in entering the competition, you acknowledge your agreement to the following:

- You will not issue a tax invoice to the RA&HS in respect to prize money received;
- You will notify the RA&HS if you cease to be registered for GST.

If you provide your Australian Business Number but are not registered for GST, we will pay the prize money as detailed in the Prize Schedule without reference to the GST.

If you confirm you are entering as part of a private recreational pursuit or hobby, we will pay the prize money as detailed in the Prize Schedule without reference to GST.

IMPORTANT

It is important that you either:

- Confirm you are entering as part of a private recreational pursuit or hobby, or
- Confirm you are entering as a GST registered business and supply your ABN

Failure to do either of the above will require the RA&HS to withhold tax, at the maximum tax rate, from your prize money in accordance with Australian tax legislation.

The RA&HS is not a tax consultant and therefore assumes no liability for actions taken as a result of these guidelines. In any instances where an entrant or sponsor is uncertain of the tax implications of their involvement, they should consult their own accountant or tax advisor.

The Society makes every endeavour to ensure all prizes listed are accurate at the time of printing. Should a prize (cash, voucher, product, trophy) be withdrawn by a sponsor subsequent to printing, the Society will pay prize money as stated above. It is the responsibility of the prize winner to follow-up with the Society any sponsored prize (cash, voucher, product, trophy) they believe they are entitled to prior to 11 December in the year of the prize being awarded. The Society will not follow-up prize sponsors after this date or review any prizes that may have been incorrectly awarded.

PRIZE MONEY COLLECTION

Alternatively, prize money, up to \$50 cash in total, can be collected from the Administration Office on the dates below:

Show Time Friday 31 August to Sunday 9 September – 2.00 pm to 4.00 pm daily or Tuesday 11 September 9.00 am to 5.00 pm.

Photo identification (eg drivers licence) will be required when collecting prize money.



PROFESSIONAL BAKING

For information on Professional Baking, including classes, entry fees and dates. Please refer to the [separate](#) Professional Baking Prize Schedule.

Available to download from theshow.com.au

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EXHIBITORS PLEASE NOTE:

Please ensure that your exhibit card is securely attached to your exhibit as per "Exhibit Card" instructions.

Please do not send in exhibits before the specified time for delivery as their safety cannot be guaranteed.



2019 ROYAL ADELAIDE SHOW

ASK THE JUDGES

COOKERY

You are invited to attend an "Ask the Judges" session for the Royal Adelaide Show Cookery Sections. This is an ideal opportunity for you to ask questions and hear what the judges are looking for when judging exhibits.

Where: Goyder Mezzanine

When: Tuesday 15 May

Time: 3.00 pm till 4.00 pm

Parking: Rose Terrace Car Park 1, then walk down the Duncan Gallery to the Goyder Mezzanine

Tea and coffee will be available.

Your Entry Form will also be accepted on the day

We look forward to seeing you there!

If you have any queries, please contact us on (08) 8210 5211 or email entries@adelaideshowground.com.au



PRESENTING PARTNER
bankSA

OPEN CAKE DECORATING



PROUDLY PRESENTED BY BAKE BOSS



CAKE DECORATING EXHIBITORS

Choosing the correct section if you are 18 years or older on 31 August 2018.

MASTERS: This is for competitors who have won two (2) first prizes in an Intermediate **Class** at any Royal Show or National and State competitions to enter that class only. Exhibitors in this section have a high level of skill.

INTERMEDIATE: This is for competitors who have won two (2) first prizes in a Novice **Class** at any Royal Show or National and State competitions to enter that class only or who have 3 years or more in cake decorating experience.

NOVICE: This is for competitors with less than 3 years of cake decorating experience or who have not won two (2) first prizes in any one **class** of the Novice section at any Royal Show or National and State competitions. If they have achieved this they move up in that class only. Teachers of Cake Decorating and cupcake classes are not permitted to enter this section.

Please note that as competitors progress through the above levels they may be competing in different sections at any one time. Past competitors may not regress to a section below their current level.

OPEN: This is open to all competitors.

SENIORS: This is for competitors who are at least 70 years of age on 31st August. Competitors may still enter any of the other sections above if they qualify to do so.

CAKE DECORATING ENTRY INFORMATION

General rules and conditions of entry are to be found in the front pages of this schedule

PLEASE READ CAREFULLY!

POINTS OF INTEREST:

- Non Sugar items – No artificial ornaments or flowers are to be used
- Cachous, Ribbon, Tulle and plastic Stamens are permitted.
- Wire and tape in flower sprays may be used but **must not** penetrate the icing.
- Edible gold and silver, shimmer, lustre or glitter may be used.
- Non Toxic does not mean edible.

ADDITIONAL GUIDELINES

BOARDS – should be wood, not cardboard. Covering may be paper, icing, fabric or similar. Must have Cleats (Feet) underneath to raise them off the table and allow easier handling. Cleats are not available on delivery at the Show.

CAKE COVERING – should be fondant/sugar paste. Covering should be smooth and free of cracks or other marks. Buttercream, fresh cream and ganache are unsuitable for this Section.

OVERALL IMPRESSION – colour, harmony and balance will create visual impact. This should allow your exhibit to stand out among the others.

TECHNIQUES – pipe work and modelling work that is well executed will help you gain additional points.

PIPE WORK – should be completed with freshly made royal icing, be well formed and consistent in size and shape.

MODELLING – flowers and leaves should be finely rolled out with no ragged edges, Natural in shape and colour, and veined if appropriate. Novelty figures should be free of cracks, with attention given to the joining of pieces.

FEATURE DECORATION – Care in attaching your feature to the cake surface is important. Royal icing is quite strong when dry, but make sure any sign of attachment is kept to a minimum.

CONDITIONS OF ENTRY

Entries must be the **unaided work of the competitor and comply with the schedule. Refer to general entry information at the beginning of the Cake Decorating section.**

All entries must be able to be lifted by one person.

Competitors are limited to one entry per Class.

Boards must be raised on cleats (feet) for ease of handling.

Where specified cake must be used, otherwise Polystyrene dummies or Rice Krispies are permitted.

The following items are **not permitted**:

- Butter cream coverings or other spreadable icings.
- Pins or wire that penetrate the covering.
- Store bought ornaments.
- Store bought sweets (cachous will be permitted), **except in the Gingerbread House Class.**

Entries who do not comply with these rules will lose 50% of their points.

MASTER'S SECTION

Open to exhibitors who have won four (4) First Prizes in an Intermediate **Class** at any National, State and Royal Show competition to enter that class.

Finished base board **must fit within** measurement given. It is always better to go smaller than be over.

**Class 1 - THE PORTSIDE NEWSAGENCY PRIZE
AND THE BAKE BOSS PRIZE
Wedding Cake, Spring.**

It is the season for weddings - whether it be vintage or modern, Spring is here!

Design one or more tiers on a common base board to suit theme.

Include at least one Royal icing technique.

To fit within a 47 cm square.

Maximum height 65 cm, including cleats.

- First : \$100 sponsored by **Portside Newsagency**, Second: Product (\$50) sponsored by **Bake Boss**

**Class 2 - THE BAKE BOSS PRIZE
Celebration Cake, Travel.**

We're going on a holiday, don't know how, don't know where?

Design one or more tiers to suit theme.

It can be a destination or anything to do with travel.

Must not be carved and must not look like a sugar art piece.

To fit within a 42 cm square.

Maximum height 32 cm, including cleats.

- First: Product (\$50) sponsored by **Bake Boss**

**Class 3 - THE BAKE BOSS PRIZE
Floral Art, Camellia**

To include four different stages of the Camellia flower and leaves.

Presented in a vase of your choice and provide the name of the Camellia you have made.

To fit within 32 cm, including cleats.

- First: Product (\$50) sponsored by **Bake Boss**

**THE BAKE BOSS PRIZE
for**

**MOST SUCCESSFUL CAKE DECORATING
EXHIBITOR IN MASTER'S SECTION**

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

2013 - B-A Smith

2014 - B-A Smith

2015 - B-A Smith

2016 - B-A Smith

2017 - B-A Smith

- Product (\$80) sponsored by **Bake Boss**

INTERMEDIATE SECTION

Open to exhibitors who have won two (2) First Prizes in a Novice **class** at any National, State and Royal Show competition to enter that class, or who have more than 3 years of cake decorating experience.

Finished base board **must fit within** measurement given. It is always better to go smaller than to be over.

Class 4 - THE PORTSIDE NEWSAGENCY PRIZE and THE BAKE BOSS PRIZE Wedding Cake, Rockabilly.

It's a little bit Hillbilly, a little bit Rock - it's Rockabilly!

Design one or more tiers on a common base board to suit theme.

To fit within a 47 cm square.

Maximum height 65 cm, including cleats.

- First : \$100 sponsored by **Portside Newsagency**, Second: Product (\$50) sponsored by **Bake Boss**

Class 5 - THE BAKE BOSS PRIZE Celebration Cake, Water.

You might be on the water or in the water or even near the water BUT water must be part of your design!

Design one or more tiers to suit theme.

Must include a name or greeting.

Must not be carved and must not look like a sugar art piece.

To fit within a 42 cm square.

Maximum height 32 cm, including cleats.

- First: Product (\$50) sponsored by **Bake Boss**

Class 6 - THE BAKE BOSS PRIZE

Floral Art, Fuschia

To include three different stages of a Fuschia and leaves.

Presented in a vase of your choice.

Maximum height 32 cm cube, including cleats.

- First: Product (\$50) sponsored by **Bake Boss**

THE BAKE BOSS PRIZE

for

MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN INTERMEDIATE SECTION.

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

2013 - L Smart

2014 - J Harrison

2015 - M Spratt

2016 – H Chen

2017 – L Walton

- Product (\$80) sponsored by **Bake Boss**

NOVICE SECTION

Open to exhibitors who have not won two (2) First Prizes in any one **class** in this section at any National, State and Royal Show competition.

Competitors must move to the Intermediate Section after 3 years of experience in cake decorating. Cake decorating teachers may not enter any of the Novice Classes.

Finished base board **must fit within** measurement given. It is always better to go smaller than be over.

Class 7 - THE PORTSIDE NEWSAGENCY PRIZE and THE BAKE BOSS PRIZE

Wedding Cake, Hippy.

Flower power, tie dye and psychadelic colours!

Design one or more tiers on a common base board to suit theme.

To fit within a 47 cm square.

Maximum height 65 cm, including cleats.

- First : \$100 sponsored by **Portside Newsagency** Second: Product (\$50) sponsored by **Bake Boss**

Class 8 - THE BAKE BOSS PRIZE

Celebration Cake, Sport.

Howzat or Up There Cazaly! Design a cake for sporty person - any sport will do!

Design one or more tiers to suit theme.

Must include a name or greeting.

Must not be carved or look like a sugar art piece.

To fit within a 42 cm square.

Maximum height 32 cm, including cleats.

- First: Product (\$50) sponsored by **Bake Boss**

Class 9 - THE BAKE BOSS PRIZE

Floral Art, Frangipani.

To include flowers and bud.

Presented as desired.

To fit within a 32 cm cube.

- First: Product (\$50) sponsored by **Bake Boss**

THE BAKE BOSS PRIZE

for

MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN NOVICE SECTION.

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

2013 - T McElroy

2014 - W McDonald

2015 - H Chen

2016 – L Walton

2017 – R Daw

- Product (\$80) sponsored by **Bake Boss**

OPEN SECTION

Open to all competitors. (No restrictions)

Finished base board **must fit within** measurement given. It is always better to go smaller than to be over.

Class 10 - THE BAKE BOSS PRIZE

Small Celebration Cake, Under The Sea.

One or more tiers.

Can be sculptured and carved.

Majority of the entry must be cake.

Photos of construction and cake content must be provided with entry.

To fit within a 16 cm square.

Maximum height 32 cm, including cleats.

- First: Product (\$50) sponsored by **Bake Boss**

Class 11 - THE BAKE BOSS PRIZE

Sugar Art, Wedding Topper.

Design a topper for a wedding cake. Let your imagination be free!

No cake to be used.

Consisting mainly of sugar based medium.

Can incorporate the use of wire, wooden skewers and/or other means of support but must be noted on the Information Form for Judges.

To fit within a 27 cm square.

Maximum height 32 cm, including cleats.

- First: Product (\$50) sponsored by **Bake Boss**

Class 12 - THE BAKE BOSS PRIZE**Sculptured Cake**, Faux (Fake) Food.

When is a cake not a cake? When it looks like something else! Fake food - will it be takeaway, sweet or savoury?

Carved and shaped from cake only.

The majority of the entry must be cake.

Photos of construction and cake content must be provided with entry.

To fit within a 42 cm square.

Maximum height 32 cm, including cleats.

- First: Product (\$50) sponsored by **Bake Boss**

Class 13 - THE BAKE BOSS PRIZE**Gingerbread House.**

Exhibit to be totally edible. Commercial sweets allowed.

House to be assembled with Royal Icing only.

At least 50% of the Gingerbread to be visible.

To fit within a 46 cm square.

Maximum height 32 cm, including cleats.

- First: Product (\$50) sponsored by **Bake Boss**

Class 14 - THE BAKE BOSS PRIZE

Decorated Biscuits, Nothing but Royal Icing
Dust off those nibs and brush up on your icing skills!

Decorate three (3) biscuits with Royal Icing. Everything to be made with Royal Icing - no store bought items.

Biscuits must be homemade.

Biscuits to be fixed on a plaque or plate.

To fit within a 27 cm square.

- First: Product (\$50) sponsored by **Bake Boss**

THE CDASA TROPHY

for

HIGHEST SCORING EXHIBIT IN OPEN CAKE DECORATING

- Trophy sponsored by **Cake Decorators Association of SA**

THE CDASA TROPHY

for

SECOND HIGHEST SCORING EXHIBIT IN OPEN CAKE DECORATING.

- Trophy sponsored by **Cake Decorators Association of SA**

THE CAKE BOSS PRIZE

for

MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN OPEN SECTION.

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

2013 - N Peglar

2014 - B Damen

2015 - B-A Smith

2016 - N Horasio

2017 - W McDonald

- Product (\$80) sponsored by **Bake Boss**

SENIOR SECTION

Must be 65 years of age or older.

Finished base board **must fit within** measurement given. It is always better to go smaller than to be over.

Class 15 - THE BAKE BOSS PRIZE**Celebration Cake**, Christmas.

Will it be a white Christmas or a hot Australian Christmas? Flowers or animals, angels or choir boys - your choice!

Design single tier only to suit theme.

To fit within a 42 cm square.

Maximum height 32 cm, including cleats.

- First: Product (\$50) sponsored by **Bake Boss**

JUNIOR CAKE DECORATING



PROUDLY PRESENTED BY BAKE BOSS



Exhibitors are requested to read the following before lodging entries.

Age as at 1 September 2018

- Under 7 years of age
- From 8 to 12 years
- From 13 to 18 years

CONDITIONS OF ENTRY

Entries must be the **unaided work of the competitor and comply with the schedule. Refer to general entry information at the beginning of the Cake Decorating section.**

Competitors are limited to one entry per Class. Boards must be raised on cleats (feet) for ease of handling.

Polystyrene dummies are permitted in the cake classes.

The following items are **not permitted**:

- Butter cream coverings.
- Pins or wire that penetrate the covering.
- Store bought ornaments or sweets, except cachous.

UP TO 7 YEARS OF AGE

Class 16 - THE BAKE BOSS PRIZE

Celebration Cake.

Cover one single cake with fondant and decorate it for any celebration. Cake board with cleats (feet) attached must fit within a 32 cm square

- First: Product (\$50) sponsored by **Bake Boss**

Class 17 - THE BAKE BOSS PRIZE

Decorated Biscuits, five.

Decorated as you wish. No store bought lollies/decorations allowed, except cachous. To be presented on a plate or board to fit within a 32 cm square.

- First: Product (\$50) sponsored by **Bake Boss**

FROM 8 TO 12 YEARS OF AGE

Finished base board **must fit within** measurement given. It is always better to go smaller than to be over.

Class 18 - THE BAKE BOSS PRIZE

Celebration Cake, Hero or Villain.

Cover with fondant and decorate to suit theme.

Entry and cake board with cleats (feet) attached must fit within a 32 cm cube.

- First: Product (\$50) sponsored by **Bake Boss**

Class 19 - THE BAKE BOSS PRIZE

Decorated Biscuits, five

Decorated as you wish.

No store bought lollies/decorations allowed, except cachous.

To be presented on a plate or board to fit within a 32 cm square.

- First: Product (\$50) sponsored by **Bake Boss**

FROM 13 TO 18 YEARS OF AGE

Finished base board **must fit within** measurement given. It is always better to go smaller than to be over.

Class 20 - THE BAKE BOSS PRIZE

Celebration Cake

Cover with fondant and decorate it for any celebration.

Entry and cake board with cleats (feet) attached must fit within a 30 cm cube.

- First: Product (\$50) sponsored by **Bake Boss**

THE HALLIDAY-MIDDLETON ENCOURAGEMENT AWARD

- Medallion sponsored by **Joy Middleton & Maxine Halliday**

GENERAL GUIDELINES FOR COOKERY EXHIBITORS OPEN & JUNIOR COOKERY

Judges cut and taste every entry.

For **cakes and pastries** the following points will be taken into consideration:

- Judges can tell if packet cakes have been entered in wrong classes. Presentation, general appearance, colour, texture, evenness of appearance, good flavour, according to type, no rack marks (put on Glad Bake), minimal amount of icing used when required (cakes should be iced cold with the exception of Jubilee Cakes). The correct choice of pastry for the category, even glazing, well sealed and filled. Good colour and texture on top and bottom.
- Do not use dark trays.
- Anodised tins make cakes dark.
- Shiny, clean aluminium tins are the best choice.

BREADS

- Good volume, even rise, thin crisp golden outer crust, fine moist texture.
- Good crumb, even distribution of grain.

SCONES

- The scones should be approximately 5 cm in diameter.
- Well risen, straight side, thin golden crust top and bottom, no flour on base.
- Fine, moist texture, good crumb, good flavour according to type.
- Optional to glaze.

MUFFINS

- The texture should be between that of a cake and a scone.
- Baked in muffin pans, no paper cases, well risen, good colour, moist.
- Well flavoured and even in shape.

ANZAC BISCUITS

- Should snap when broken. Deep golden colour.
- Should be evenly mixed with no evidence of undissolved soda.
- Even size and shape/not over size.

CREAM PUFFS

- Thin golden crust, well risen, light, no moist centres.

CHOCOLATE CRACKLES (JUNIOR SECTION)

- Ingredients evenly mixed.
- The cophia should be cooled slightly before it is added to the dry ingredients.
- 5 cm size in patty pans.

OPEN COOKERY

Open Cookery entries must be prepared and cooked in the home kitchen. All exhibitors must sign the entry form or agree on line that this condition has been complied with. Note: an exhibitor in cookery is not a professional (ie) a person who does not earn an income from cookery.

Professional Cooks using equipment at their place of work (and have an ABN) are encouraged to enter the Professional Baking Competition.

The RA&HS reserves the right to dispose of cookery exhibits that ferment, show signs of mould or at risk of contaminating other exhibits.

Judges are empowered to cut any exhibit, with the exception of those exhibited for icing purposes only.

OPEN COOKERY

BREADS & SCONES

Class 21 - Bread, white, one loaf.

Part preparation could be done with a dough hook and/or bread maker, but the final result would be baked in an oven.

Class 22 - Bread, any grains, one loaf.

Part preparation could be done with a dough hook and/or bread maker, but the final result would be baked in an oven.

Class 23 - Bread, any variety, bread maker only, one loaf.**Class 24 - Bread, Sourdough**, one loaf, any shape.**Class 25 - Scones, plain**, five, approx. 5cm diameter.**Class 26 - Scones, fruit**, five, approx. 5cm diameter.**Class 27 - Muffins, sweet**, three, no paper cases, baked in a muffin tray, standard size.**Class 28 - Muffins, savoury**, three, no paper cases, baked in a muffin tray, standard size.**Class 29 - THE FELICITY BRAKE PRIZE Jubilee Cake**, without yeast, iced.

- First : \$50; Second : \$30; Third : \$20 sponsored by **Felicity Brake**

MOST SUCCESSFUL EXHIBITOR IN BREADS & SCONES

2013 - S Geue

2014 - A Mayo

2015 - H McGee

2016 - R Liebelt

2017 - P Beard

GLUTEN FREE

All entries must be entirely edible and no larger than 23 cm or 3 slices. Entries may be delivered frozen.

Class 30 - THE COELIAC SOCIETY OF SA PRIZE

Gluten Free Cookery, sweet product.
Ingredient list to be supplied.

- First : \$50; Second : \$30; Third : \$20 sponsored by **Coeliac Society of SA**

Class 31 - Gluten Free Cookery, savoury product.
Ingredient list to be supplied.**Class 32 - Gluten Free Cookery, bread product**.
Ingredient list to be supplied.

PASTRIES

Homemade pastry to be used.

Class 33 - THE PORTSIDE NEWSAGENCY PRIZE Pasties, plate of three.

- First : \$20; Second : \$10; Third : \$5 sponsored by **Portside Newsagency**

Class 34 - THE PORTSIDE NEWSAGENCY PRIZE Meat Pies, plate of three.

- First : \$20; Second : \$10; Third : \$5 sponsored by **Portside Newsagency**

Class 35 - THE PORTSIDE NEWSAGENCY PRIZE Sausage Rolls, five, even size, approximately 8 cm long.

- First : \$20; Second : \$10; Third : \$5 sponsored by **Portside Newsagency**

Class 36 - Cream Puffs, unfilled, five.

Class 37 - Individual Tartlets, either sweet or savoury, two varieties, two of each, not larger than 8cm. Total of four.

Class 38 - THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE

Apple Pie, crusts on top and bottom, removed from cooking container. Minimum size 20 cm diameter.

- First : Voucher (\$65) sponsored by **Adelaide Showground Farmers Market Inc**

Class 39 - Fruit Mince Pies, individual, plate of three.

Class 40 - THE CAREME PASTRY PRIZE Egg and Bacon Pie.

Careme Sour Cream Shortcrust Pastry to be used.

Recipe <https://caremepastry.com/recipe/egg-and-bacon-pie/>

- First : Trophy; Second : Medallion; Third : Medallion sponsored by **Careme Pastry**

THE BENJAMIN STEGGALL GRAPHIC DESIGN PRIZE for

MOST SUCCESSFUL EXHIBITOR IN PASTRIES

2013 - E Tiller

2014 - E Tiller

2015 - J Williams

2016 – E Tiller

2017 – E Tiller

- \$25 sponsored by **Ben Steggall**

SMALL CAKES

Class 41 - THE BAKE BOSS PRIZE Traditional Rock Buns, three.

- First: Product (\$50) sponsored by **Bake Boss**

Class 42 - THE BAKE BOSS PRIZE Small Cakes, five, iced (not fondant), suitable for afternoon tea.

- First: Product (\$50) sponsored by **Bake Boss**

Class 43 - THE BAKE BOSS PRIZE Friand, three, any variety.

- First: Product (\$50) sponsored by **Bake Boss**

Class 44 - THE KYTONS BAKERY PRIZE Lamingtons, three, maximum 5cm square.

- First : \$50 and Voucher (\$10); Second : \$25 and Voucher (\$10); Third : \$15 and Voucher (\$10) sponsored by **Kytons Bakery**

Class 45 - THE BAKE BOSS PRIZE Jelly Cakes, round, three, no cream filling.

- First: Product (\$50) sponsored by **Bake Boss**

Class 46 - THE BAKE BOSS PRIZE Vanilla Butterfly Cakes, three. Baked in a paper patty pan.

- First: Product (\$50) sponsored by **Bake Boss**

THE BAKE BOSS PRIZE for

MOST SUCCESSFUL EXHIBITOR IN SMALL CAKES

2013 - J-A McKenna

2014 - A Mayo

2015 - L O'Halloran

2016 - J-A McKenna

2017 – J Williams

- Product (\$80) sponsored by **Bake Boss**

BISCUITS & SLICES

Class 47 - Anzac Biscuits, plate of five.

Class 48 - Biscuits, collection of three distinct varieties, two of each in a different mixture, not iced or filled.

Class 49 - Biscuits, savoury, five on a plate.

Class 50 - Biscuits, savoury bark, 3 pieces, no larger than 15 cm.

Class 51 - Ginger Biscuits, five, free choice.

Class 52 - Kourambiethes, hand shaped (no cutters), five on a plate.

Class 53 - Almond Bread, or other nut or fruit (eg Pistachio, Macadamia etc), plate of five slices.

Class 54 - THE BAKE BOSS PRIZE
Macarons, any double, five, maximum 5 cm in diameter

- First: Product (\$50) sponsored by **Bake Boss**

Class 55 - THE BAKE BOSS PRIZE
Shortbread, traditional, whole round, approx. 12 to 20 cms.

- First: Product (\$50) sponsored by **Bake Boss**

Class 56 - THE BAKE BOSS PRIZE
Cockles, three, iced.

- First: Product (\$50) sponsored by **Bake Boss**

Class 57 - THE BARBRA DEMPSTER PRIZE
Slices, sweet, baked, three varieties, two of each.

- First : \$50 sponsored by **Liza Campbell**

Class 58 - THE BAKE BOSS PRIZE
Slices, sweet, unbaked, three varieties, two of each.

- First: Product (\$50) sponsored by **Bake Boss**

Class 59 - THE BAKE BOSS PRIZE
Edible Standing Christmas Tree, decorated, commercial sweets allowed, no larger than 25cm square.

- First: Product (\$50) sponsored by **Bake Boss**

THE BAKE BOSS PRIZE

for

MOST SUCCESSFUL EXHIBITOR IN BISCUITS & SLICES

2013 - E Tiller

2014 - J Williams

2015 - A Tilling

2016 - H McCarthy

2017 - I Noakes

- Product (\$80) sponsored by **Bake Boss**

LARGE CAKES

Class 60 - THE COUNTRY WOMENS ASSOCIATION ADELAIDE BRANCH PRIZE
Sponge, plain sandwich, 20cm, jam filled.

- First : \$50 sponsored by **Country Womens Association - Adelaide Branch**

Class 61 - THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE
Fruit & Nut Roll, baked in a roll tin.

- First : Voucher (\$65) sponsored by **Adelaide Showground Farmers Market Inc**

Class 62 - THE BAKE BOSS PRIZE
Tea Cake, cinnamon and sugar topping.

- First: Product (\$50) sponsored by **Bake Boss**

Class 63 - THE BAKE BOSS PRIZE
Swiss Roll, jam filled, uncut ends, no icing sugar to be sprinkled on roll.

- First: Product (\$50) sponsored by **Bake Boss**

Class 64 - THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE
Carrot Cake, iced, any shape not exceeding 23cm.

- First : Voucher (\$65) sponsored by **Adelaide Showground Farmers Market Inc**

Class 65 - THE RUTH STEGGALL MEMORIAL PRIZE

Banana Cake, iced, oblong.

- First : \$25 sponsored by **Ben Steggall**

Class 66 - THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE
Orange Cake, iced, oblong.

- First : Voucher (\$65) sponsored by **Adelaide Showground Farmers Market Inc**

Class 67 - THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE
Apple Cake, free choice.

- First : Voucher (\$65) sponsored by **Adelaide Showground Farmers Market Inc**

Class 68 - THE BAKE BOSS PRIZE

Ginger Fluff Sponge, mock cream filling, maximum size 23cm.

- First: Product (\$50) sponsored by **Bake Boss**

Class 69 - THE BAKE BOSS PRIZE

Marble Cake, iced, square or round, maximum size 23cm.

- First: Product (\$50) sponsored by **Bake Boss**

Class 70 - THE OLIVE OIL PACKAGING SERVICE PRIZE

Orange Cake, made with Olive Oil (refer recipe)

Ingredients:

- 1 whole medium size orange
- 1 1/2 cups caster sugar
- 1 1/4 cups olive oil
- 3 eggs
- 2 cups self-raising wholemeal flour.

Method:

Place the orange in a saucepan with water to cover 3/4 of the orange. Bring to the boil, change the water and repeat boil, remove the water and cool.

Remove the pips and blend the orange with sugar, oil. Mix in the eggs.

Fold in flour.

Bake in a 23 cm (or less) round tin for approximately 45 minutes at 160 degrees C (fan forced).

- First : Product (\$100); Second : Product (\$50); Third : Product (\$25) sponsored by **Olive Oil Packaging Service**

**THE JOAN ELSEGOOD PRIZE
FOR
MOST SUCCESSFUL EXHIBITOR IN LARGE CAKES**

Joan Elsegood was a Cookery Judge at the Royal Adelaide Show for 37 years. She began her home economics training at 16 in 1941 at Maroubra Junction Domestic Science School, and continued at East Sydney Technical School. At 21, Joan moved to South Australia to work in the food industry. Joan retired from judging at the RAS at the age of 89 in 2014.

2013 - R Liebelt

2014 - R Liebelt

2015 - M Giles

2016 – G Beattie

2017 - J Williams

- \$100 sponsored by **Felicity Brake**

SPECIALTY CAKE

Class 71 - THE BAKE BOSS PRIZE**Zebra Cake**

The following recipe to be used:

Ingredients:

- 4 Eggs
- 1 cup Castor Sugar
- 2 teaspoons Vanilla
- 3/4 cup Vegetable Oil
- 1/2 cup Milk
- 2 cups Self Raising Flour - sifted
- 2 Tbsp Cocoa

Method:

Grease a 22cm round cake tin and line the base and the sides with baking paper. Beat eggs, sugar and vanilla in a small bowl for 5 minutes or until thick and creamy, then transfer to a larger bowl. Whisk oil and milk in a jug to combine. Add oil mixture and sifted flour to the egg mixture

Fold until just combined

Divide into 2 equal portions

Fold cocoa into one portion

Pour 1/4 cup of plain batter into the centre of the prepared tin then

Pour 1/4 cup of chocolate batter on top of and in the centre of the plain batter

Repeat with remaining batters

Cook 180 degrees C for about 45 minutes or until a skewer comes out clean

Cool in the tin for 10 minutes, then turn out to cool completely

Ice when cool

Butter Icing:

200g Unsalted Butter

1 teaspoon Vanilla

2 1/2 cups Icing Sugar

- First: Product (\$50) sponsored by **Bake Boss**

 OLD CLASSIC

Class 72 - THE 'TRIED, TESTED & TRUE' PRIZE**Hinkler Cake**

Named after famous Queensland aviator, Bert Hinkler, the original version of this recipe was published in the CWA Bundaberg Branch Cookery Book, to celebrate him successfully completing the first ever solo flight from England to Australia in 1928. During the 1930's in South Australia, a popular variation was the Amy Johnson Cake, named after the famous British pilot who became the first woman to achieve the same feat. Her husband, Jim Mollison, at one stage lived in Adelaide, where he was an instructor for the SA Aero Club and flew for Eyre Peninsula Airways. The original recipe missed some key information, such as quantities for the fruit filling, the pan size and cooking time. This updated version by South Australian author Liz Harfull is featured in *Tried Tested and True: Treasured Recipes and Untold Stories from Australian Community Cookbooks*, published by Allen & Unwin, April 2018.

Ingredients:

120 g self-raising flour
 2 teaspoons caster sugar
 Pinch of salt
 60 g butter, chopped
 2 tablespoons milk (approximately)
 75 g (1/2 cup) currants
 45 g (1/4 cup) raisins, chopped
 80 g (1/2 cup) chopped dates.

Sponge Mixture:

60 g butter, softened
 110 g (1/2 cup) caster sugar
 2 eggs
 150 g (1 cup) self-raising flour
 4 tablespoons milk

Lemon Icing:

185 g (1 1/2 cups) icing sugar
 15 g butter, softened
 2 tablespoons lemon juice (approximately)

Method:

Preheat the oven to moderately hot (190 degrees C in a conventional oven). Grease and line the base of a large, shallow, square cake pan (approximately 22 cm).

Put the flour, sugar and salt in a bowl. Rub in the butter until the mixture resembles fine breadcrumbs. Make a well in the centre and add the milk. Mix with a knife until it forms a soft dough.

Turn the dough onto a floured board and knead it very gently until smooth.

Roll the dough out to fit the cake pan then place it in the pan, moulding it gently with your fingers to fit in the corners. Sprinkle over the currants, raisins and dates.

To make the sponge mixture, cream the butter and caster sugar in a large bowl until light and fluffy and the sugar is dissolved.

Add the eggs, one at a time and beat until combined.

Add the flour alternatively with the milk and beat until combined.

Spread the sponge mixture over the fruit and bake in the oven for 30 minutes or until golden.

Allow the cake to cool in the pan for a few minutes then turn out onto a wire rack to cool completely.

To make the lemon icing, put the icing sugar, butter and lemon juice in a small bowl and mix until smooth and of a spreading consistency.

When the cake is cool, ice the top with the lemon icing.

- First: \$50 and signed copy of 'Tried, Tested & True'; Second: signed copy of 'Tried, Tested & True' sponsored by **Liz Harfull**

DESSERTS

Class 73 - Meringues, plain, plate of five.

Class 74 - After Dinner Treats, bite size, three distinct varieties, two of each.

Class 75 - THE BAKE BOSS PRIZE

Layered Cake, decorated for a special occasion.

- First: Product (\$50) sponsored by **Bake Boss**

Class 76 - Confectionery, three distinct varieties, two of each.

Class 77 - Pavlova, unfilled.

Class 78 - Baked Cheesecake.

THE BETH WILEY PRIZE

for

MOST SUCCESSFUL EXHIBITOR IN DESSERTS

2013 - E Tiller

2014 - H McGee

2015 - E Tiller

2016 - E Tiller

2017 - E Tiller

- \$25 sponsored by **Ben Steggall**

THE MARGARET HURST MEMORIAL TROPHY FOR THE MOST OUTSTANDING COOKERY EXHIBIT

Margaret Hurst was a Royal Adelaide Show Cookery Judge for 26 years and a South Australian Country Shows Cookery Judge for more than 40 years. She has judged interstate at Melbourne and Sydney Shows. Early in her judging career, Margaret was mentored by senior Judge Anita Stiller.

In recognition of Margaret's contribution to South Australian Country Shows she was awarded a life membership to the SA Agricultural Shows Council. Margaret is remembered fondly for her leadership in judging, her mentoring and her kindness and generosity.

- Trophy sponsored by **The Hurst Family**

MOST SUCCESSFUL EXHIBITOR

THE BAKE BOSS PRIZE

for

MOST SUCCESSFUL EXHIBITOR IN OPEN COOKERY CLASSES

2013 - E Tiller

2014 - A Mayo

2015 - J Williams

2016 - E Tiller

2017 - E Tiller

- Product (\$80) sponsored by **Bake Boss**

PENTATHLON CLASS

Class 79 - THE JOY MIDDLETON MEDALLION**The Pentathlon of the Cookery Section**

To be eligible for this prize, you need to have an entry in the following classes:

Class 25 - Plain Scones

Class 42 - Small Cakes

Class 47 - Anzac Biscuits

Class 83 - Boiled Fruit Cake

Class 162 - Lemon Butter/Curd

The winner will be the exhibitor who has gained the most points in these five classes.

First, 5 points; Second, 3 points; Third, 1 point.

- First: Medallion sponsored by Joy Middleton

FRUIT CAKES AND PUDDINGS

All Fruit Cake and Pudding exhibits not collected on Tuesday 11 September will be held until Friday 14 September 2018 then disposed of by the Society. The RA&HS reserves the right to dispose of fruit cake and pudding exhibits that ferment, show signs of mould or are at risk of contaminating other exhibits. All entries in Fruit Cakes and Puddings will remain on exhibition during the Show.

Class 80 - Genoa Cake, square, maximum 23cm.

Class 81 - Sultana Cake, square, maximum 23cm.

Class 82 - Rich Fruit Cake, not boiled, square, maximum 23cm.

Class 83 - Boiled Fruit Cake, square, maximum 23cm.

Class 84 - Plum Pudding, cooked in a basin.

THE MARGARET KIRKWOOD MEMORIAL TROPHY FOR MOST SUCCESSFUL EXHIBITOR IN FRUIT CAKES AND PUDDINGS

Margaret Kirkwood was a Royal Adelaide Show Cookery Judge for more than 50 years. She was awarded a RAS Long Serving Volunteer Award in 2009. Margaret trained as a home sciences teacher in Sydney and also held a Cordon Bleu Diploma. She published several cookbooks and wrote cookery advice columns for newspapers in SA and Tas. Margaret hosted an ABC TV show "Creative Cooking with Margaret Kirkwood" some of which are available on Youtube. Margaret was highly regarded amongst her peers for her judging capabilities and mentoring, her generosity and her kindness.

2013 - S Foreman

2014 - T Manser

2015 - C Johnson

2016 - J Biggins

2017 - J Biggins

- Trophy sponsored by **Felicity Brake**

BEST IN SECTION – FRUIT CAKES AND PUDDINGS

2014 - S Smith

2015 - C Johnson

2016 – No Award

2017 – E Tiller

JUNIOR COOKERY

All entries in Junior Cookery will be disposed of by the Society after the Duncan Gallery closes on Sunday 9 September. Exhibitors are requested to attach a label with their name, class number on the underside of lunch boxes to assist with collection on Tuesday 11 September.

The RA&HS reserves the right to dispose of junior cookery exhibits that ferment, show signs of mould or are at risk of contaminating other exhibits.

There is no restriction on number of entries in Junior Cookery.

Judges are empowered to cut any exhibit, with the exception of those exhibited for icing purposes only.

JUNIOR PRIMARY SCHOOL STUDENTS RECEPTION TO YEAR 3

Class 85 - Gingerbread People, three, iced.

Class 86 - Chocolate Crackles, three.

Tip: When mixing all ingredients, allow copho to cool slightly before combining with remaining ingredients to prevent the crackle having a solid base.

Class 87 - Bought Biscuits, edible decorations, five.

(Commercial sweets only)

Class 88 - Healthy Lunch Box, for school.

Food only.

No commercial packaged products.

Lunch box with detachable lid for display.

Class 89 - Muffins, sweet, three.

No paper cases, baked in a muffin tray, standard size.

Class 90 - THE COUNTRY WOMENS ASSOCIATION ADELAIDE BRANCH PRIZE Scones, plain, five.

Approximately 5 cm diameter.

- First : \$25 sponsored by **Country Womens Association - Adelaide Branch**

Class 91 - Frittata, savoury, three slices.

Approximately 5cm diameter.

Class 92 - Coconut Ice, pink and white, layered, melt and mix, one bar.

Class 93 - Fruit and Vegetable Novelty Design, any object, animal etc.

Displayed on a plate/board no larger than 25 cm.

Maximum height less than 30 cm.

Class 94 - Rock Cakes (refer recipe)

Ingredients:

2 cups self raising flour

1/3 cup sugar

90 gm butter

1 1/2 cups sultanas and currants mixed

Grated zest of 1 orange

1 egg

1/2 cup milk

Method:

Line 2 baking trays with baking paper and pre-heat oven to 180 c

In a bowl, mix dry ingredients together, then rub in butter until it looks like bread crumbs.

Stir in mixed fruit and zest.

Whisk egg and milk together and add to mixture.

Place spoonfuls of mixture on oven trays allowing for mixture to spread and bake in oven for approximately 15 to 20 minutes or until golden brown.

Allow to cool before moving from trays.

**THE MARGARET HURST MEDALLION
for**

MOST SUCCESSFUL COOKERY EXHIBITOR IN ALL JUNIOR PRIMARY SCHOOL CLASSES.

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

2013 - C Molineux

2014 - E Johnson

2015 - E Johnson

2016 - B McKenna

2017 - S McKenna

- Medallion sponsored by **Carolyn Johnson**

PRIMARY SCHOOL STUDENTS YEAR 4 TO YEAR 7

Class 95 - Mini Pizza, one.

Thin scone dough base.

Class 96 - Gingerbread People, three.**Class 97 - THE COUNTRY WOMENS ASSOCIATION ADELAIDE BRANCH PRIZE Scones**, any variety, five.

Approximately 5 cm diameter.

- First : \$25 sponsored by **Country Womens Association - Adelaide Branch**

Class 98 - Biscuits, sweet, two varieties.

Using a different type of mixture, not iced, three of each.

Class 99 - Chocolate Crackles, three, not decorated.

Tip: When mixing all ingredients, allow copha to cool slightly before combining with remaining ingredients to prevent the crackle having a solid base.

Class 100 - Unbaked Slice, any variety, three pieces.**Class 101 - Small Cakes**, iced and decorated, five.

Cooked in paper patty pans.

Class 102 - Apple Cake, free choice.**Class 103 - THE LADY JOHANNA FORSTER PRIZE****Chocolate Cake**, iced on top only, any shape.

- First : \$30; Second : \$10; Third : \$5 sponsored by **Charlie Kelso**

Class 104 - Frittata, savoury, three slices**Class 105 - Brownies**, three pieces, un-iced.**Class 106 - Healthy Lunch Box**, for school.

Food only.

No commercial packaged products.

Lunch box with detachable lid for display.

Class 107 - Muffins, sweet, three.

No paper cases, baked in a muffin tray, standard size.

Class 108 - Scone Dough Scroll, three, sweet or savoury.**Class 109 - Chocolate Chip Cookies (refer recipe)****Ingredients:**

125 gms soft butter

1/2 cup caster sugar

1/3 cup firmly packed brown sugar

1 teaspoon vanilla essence

1 large egg

2/3 cup self raising flour

1 cup plain flour

1 1/3 cups chocolate chips (dark, milk, white or mixed)

Method:

Line 3 trays with baking paper and pre heat oven to 180 C

Cream butter, both sugars and vanilla together until pale and creamy then add the egg and mix well.

In a separate bowl, mix both the flours together and then stir into the butter mixture.

When combined, stir in the chocolate chips.

Plate small spoonfuls of mixture onto the trays allowing for spreading during baking.

Bake for approximately 15 minutes or until light golden brown.

Cool on trays until firm.

THE PAM RIVERS PRIZE

for

MOST SUCCESSFUL COOKERY EXHIBITOR IN ALL PRIMARY SCHOOL CLASSES.

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

2013 - A Howard

2014 - A Ranford

2015 - A Ranford

2016 - A Ranford

2017 - E Oster

- Medallion sponsored by **Pam Rivers**

SECONDARY SCHOOL STUDENTS

Class 110 - THE PORTSIDE NEWAGENCY PRIZE Sausage Rolls, five, even size.

- First : \$20; Second : \$10; Third : \$5 sponsored by **Portside Newsagency**

Class 111 - THE COUNTRY WOMENS ASSOCIATION ADELAIDE BRANCH PRIZE Scones, any variety, five.
Approximately 5cm diameter.

- First : \$25 sponsored by **Country Womens Association - Adelaide Branch**

Class 112 - Biscuits, sweet, two varieties, three of each.
Using a different type of mixture, not iced.

Class 113 - Small Cakes, decorated, five.

Class 114 - THE BEST SECONDARY JUBILEE CAKE PRIZE Jubilee Cake, without yeast, iced.

- First : \$30; Second : \$10; Third : \$5 sponsored by **Charlie Kelso**

Class 115 - Chocolate Cake, one layer, iced on top.

Class 116 - THE KYTONS BAKERY PRIZE Lamingtons, three, approximately 5cm square.

- First : \$50 and Voucher (\$10); Second : \$25 and Voucher (\$10); Third : \$15 and Voucher (\$10) sponsored by **Kytons Bakery**

Class 117 - Banana Bread, baked in bread tin (refer recipe).

Ingredients:

1 3/4 cups self raising flour (1/2 wholemeal may be used)
1/4 cup plain flour
1 teaspoon cinnamon
2/3 cup brown sugar
2 ripe bananas, mashed
1/2 cup milk
2 eggs, beaten
50 gms butter, melted.

Method

Line a 11 cm by 21 cm loaf tin with baking paper and pre heat oven to 180 C

In a bowl, mix together dry ingredients together and set aside.

In another bowl, mix bananas, milk, eggs and butter together, then add dry ingredients and mix until combined - do not over stir.

Pour mixture into prepared tin and bake 55-60 minutes or until a skewer comes out clean when inserted into loaf.

Stand for 10 minutes before removing from tin.

Class 118 - Vegetable Cake, iced on top and decorated.

Class 119 - THE COELIAC SOCIETY OF SA PRIZE Gluten Free Cake, can be iced.

Size 18 cm - 23 cm.

- First : \$50 sponsored by; Second : \$30; Third : \$20 sponsored by **Coeliac Society of SA**

Class 120 - Baked Slice, sweet, three pieces.

Class 121 - Unbaked Slice, any variety, three pieces.

Class 122 - Muffins, sweet, three.
No paper cases, baked in a muffin tray

Class 123 - Muffins, savoury, three.
No paper cases, baked in a muffin tray.

Class 124 - Melting Moments, three.

Class 125 - Brownies, three pieces, un-iced.

THE MOST SUCCESSFUL COOKERY EXHIBITOR IN ALL SECONDARY SCHOOL CLASSES MEDALLION.

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

2013 - E Kinnear

2014 - M Sharp

2015 - M Sharp

2016 - V Clarke

2017 - V Clarke

- Medallion sponsored by **Charlie Kelso**

MOST SUCCESSFUL SCHOOL IN JUNIOR COOKERY

Awarded to the school gaining the highest aggregate in junior cookery.

2013 - Oakbank Area School

2014 - Urrbrae Agricultural High School

2015 - Urrbrae Agricultural High School

2016 - Kilkenny Primary School

2017 - Urrbrae Agricultural High School

THE MOST OUTSTANDING EXHIBIT IN JUNIOR COOKERY MEDALLION

- Medallion sponsored by **Charlie Kelso**

ROYAL ADELAIDE SHOW FEATURE CLASSES

Refer inside front cover for delivery times.

CHOCOLATE CAKE CHALLENGE

Ribbons will be awarded 1st to 6th place in both Feature Classes.

Class 126 - THE BAKE BOSS PRIZE

Men's Chocolate Cake.

Buttercake (no Mud, Boiled or Packet Cakes), 18 cm to 23 cm round, iced on top, not decorated, no layers.

Restricted to male cooks only.

- First: Product (\$50) sponsored by **Bake Boss**

Class 127 - THE BAKE BOSS PRIZE

Women's Chocolate Cake.

Buttercake, (no Mud, Boiled or Packet Cakes), 18 cm to 23 cm round, iced on top, not decorated, no layers.

Restricted to female cooks only.

- First: Product (\$50) sponsored by **Bake Boss**

THE BAKE BOSS PRIZE

for

CHAMPION CHOCOLATE CAKE

Winner will be selected from 1st Prize in Classes 126 and 127.

- Product (\$80) sponsored by **Bake Boss**

AFTERNOON TEA FOR TWO

Class 128 - THE LENSWOOD COLD STORES PRIZE

Afternoon Tea for Two People.

Two Tiers, maximum height 32 cm (no cardboard stands)

Selection of savoury and sweet, must include two apple products - one sweet and one savoury.

Exhibitor to provide stand.

- First : \$100; Second : \$50; Third : \$25 sponsored by **Lenswood Cold Stores Co-operative Society Ltd**

GENERAL GUIDELINES FOR EXHIBITORS OPEN & JUNIOR JAMS AND PRESERVES

This section showcases the heritage of preserving practices that have been used over the centuries. Jams, preserves, chutneys and pickles were made to ensure a regular food supply by the storage of an abundance of fruit and vegetables available during a good season. Preserving is about concentrating sugars for jams, using vinegar for chutneys, relishes, sauces and pickles, preserving in oils and drying of the fruits and vegetables for the lean seasons and when out-of-season.

The colour of the product depends on the fruit and the level of cooking, but the darker products show a more traditional cooking method.

The following points will be taken into consideration:

- Clean jars, plain labels with no commercial or personal identification.
- Correct size of container.
- Colour and flavour according to type.
- Jars and bottles sealed only with lids or cellophane.
- Attractively presented.

PICKLES AND BOTTLED FRUITS

- Even size, good quality, clarity.
- Good preparation in peeling and cutting according to type.
- Onions pickled all the way through.
- Attractively arranged in container.

CHUTNEYS & RELISHES

- Spreadable consistency, correct preparation of fruit and vegetables eg tomatoes peeled.

SAUCES

- Correct pourable consistency, no separation.

JAMS AND MARMALADES

- Spreadable consistency, even distribution of fruit, seed and peel according to type.
- Clarity (marmalades).
- No crystallisation.

SPREADS

- Spreadable consistency, no curdling.

JELLIES

- Clarity and correct consistency. Containing no fruit pieces.

GENERAL GUIDELINES FOR EXHIBITORS OPEN & JUNIOR JAMS AND PRESERVES

- 1. Jams** should be made from fruit and contain pieces of fruit. They should have a gelled structure, either naturally or by using added pectin. A balance of sweetness and acidity aids the enjoyment of the product. For example, strawberry jam will have more of an acidic taste when compared to fig jam because the fresh fruit itself reflects this.
- 2. Marmalades** should have pieces of peel which are edible. The judge will consider if a reasonable attempt has been made to use the whole fruit so that some juice and whole fruit is in the product. Marmalade is normally a little transparent. There should be a balance of acidity and sweetness although there is a Sweet Marmalade. They should have a gelled structure, either naturally or with added pectin.
- 3. Jellies** should be made from the strained juice of cooked fruits and sugar, and contain no pieces of fruit. They should have a gelled structure either naturally or with added pectin. A balance of sweetness and acidity aids in the enjoyment of the product. They can be made from the extracted juice of the fruit, or from the water extraction of the fruit as with quinces when the fruit is boiled in water to obtain colour and flavour and the resultant 'juice' makes the jelly.
- 4. Chutneys and Relishes** are made from fruits and/ or vegetables and contain pieces of fruit and/ or vegetables in the product. The addition of vinegar is the most important factor and this ingredient preserves the product. The addition of sugar and spices balances the vinegar flavour and generally makes the product tasty. The product should have a spoonable consistency and not show signs of too much moisture weeping around the product in the jar or on a plate.
- 5. Sauces** are much like chutneys. Whether a sauce should have tiny chunks of fruit and/or vegetables, or contain seeds, is a personal choice. They should be pourable from the bottle and not too thin. Consider where the particular sauces are used and whether they would be acceptable with seeds or small chunks.

JAMS AND PRESERVES

All Jams and Preserves exhibits not collected on Tuesday 11 September will be held until Friday 14 September 2018 then disposed of by the Society. The RA&HS reserves the right to dispose of jam and preserve exhibits that ferment, show signs of mould or at risk of contaminating other exhibits.

All entries in Jams and Preserves will remain on exhibition throughout the duration of the Show.

Exhibitors are restricted to one entry per class.

CONDITIONS OF ENTRY:

- Judges are empowered to open all jars exhibited.
- In classes requiring a collection, jars to be uniform, not less than 250 grams and marked with Exhibit Number and Class Number on bottom of each jar.
- All jams, jellies and marmalades to be cooked by the traditional method.
- Cellophane or lids to cover jams, jellies and marmalades.
- Plain labels, no decoration around the writing, must be placed on the jar only - labels are not to be placed on cover.
- **ALL LIDS TO BE RELEASED BY THE COMPETITOR ON DELIVERY READY FOR JUDGING**

PROFESSIONAL & "COTTAGE INDUSTRY" SECTION

Open to exhibitors who own or work within a commercial operation. A list of ingredients on display bottle only. Limit of 2 entries per class. Two jars, one unlabelled, one with commercial label for display, not less than 250 grams to be supplied for each entry. Lids with no identifiable markings.

Class 129 - Native Australian Fruit, jam or preserve.

Class 130 - Chutney or Relish, any flavour.

Class 131 - Pickles, any variety

Class 132 - Savoury Sauce, any flavour.

Class 133 - Sweet Sauce, any flavour.

Class 134 - Marmalade, any flavour.

Class 135 - Stone Fruit Jam, any flavour.

Class 136 - Berry Jam, any flavour.

Class 137 - Jelly, any flavour.

Class 138 - Jams or Jellies, any two distinct varieties.

Class 139 - Fusion Class, old with new, eg Orange Marmalade and Australian Fruit.

Class 140 - Dried Blends/Mixes, eg Dukkah, meat rubs, spice mixes etc.

Class 141 - Meat Base, eg curry paste.

MOST OUTSTANDING PROFESSIONAL OR COTTAGE INDUSTRY EXHIBIT IN JAMS & PRESERVES

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

OPEN SECTION

An exhibitor in Open Jams and Preserves is not a professional (i.e. a person who does not earn an income from the making of jams and preserves).

Class 142 - Flavoured Vinegars, two varieties, one bottle of each.

Class 143 - Mustard Pickles, one jar, not less than 250 grams.

Class 144 - Green Tomato Pickles, one jar, not less than 250 grams.

Class 145 - THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Chutney or Relishes, two varieties, two matching jars, of exhibitor's choice, not less than 250 grams.

- First : Voucher (\$65) sponsored by **Adelaide Showground Farmers Market Inc**

Class 146 - Fruit Sauce, sweet, one bottle.

Class 147 - Sauces, savoury, two varieties, other than tomato sauce, one bottle of each.

Class 148 - THE ALNDA FARMS MEDALLION Tomato Sauce, one bottle.

- First : Medallion sponsored by **Alnda Farms**

Class 149 - Hot and Spicy Sauce, one bottle.

Class 150 - Pasta Sauce, no meat, fish or cheese. One bottle.

Class 151 - Pickled Onions, one jar, not less than 250 grams.

Class 152 - Beetroot Product, one jar, not less than 250 grams.

Class 153 - THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE

Jams, not including marmalade, two varieties, two matching jars, not less than 250 grams, of exhibitor's choice.

- First : Voucher (\$65) sponsored by **Adelaide Showground Farmers Market Inc**

Class 154 - Marmalade, two varieties, two matching jars, of exhibitor's choice, not less than 250 grams.

Class 155 - THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE

Marmalade, any variety, one jar, not less than 250 grams.

- First : Voucher (\$65) sponsored by **Adelaide Showground Farmers Market Inc**

Class 156 - THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE

Apricot Jam, one jar, not less than 250 grams.

- First : Voucher (\$65) sponsored by **Adelaide Showground Farmers Market Inc**

Class 157 - THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE

Strawberry Jam, one jar, not less than 250 grams.

- First : Voucher (\$65) sponsored by **Adelaide Showground Farmers Market Inc**

Class 158 - Berry Jam, any flavour, apart from Strawberry. One jar, not less than 250 grams.

Class 159 - Fig Jam, one jar, not less than 250 grams.

Class 160 - Collection of Jellies, two varieties, two matching jars, not less than 250 grams, of exhibitor's choice.

Class 161 - Butter or Curd, two varieties, any flavour other than lemon, one jar of each, not less than 250 grams.

Class 162 - Lemon Butter/Curd, one jar.

Class 163 - Creative Preserving. Let your imagination run wild. Not less than 250 gm.

Class 164 - Paste, fruit based, one variety, not less than 150 gm.

Class 165 - Olives, preserved, whole, one jar, not less than 250 grams.

Class 166 - Herb Jelly, not less than 250 grams, may contain pieces.

Class 167 - Quince Jelly, one jar.

Class 168 - Dukkah, one small jar, ingredients to be listed.

MOST SUCCESSFUL EXHIBITOR IN OPEN JAMS & PRESERVES CLASSES

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

2013 - S Rabbitt

2014 - S Rabbitt

2015 - S Rabbitt

2016 - S Rabbitt

2017 - A Eyre

NOVICE SECTION

Open to exhibitors who have not won a first prize in any Royal Adelaide Show.

Class 169 - Tomato Sauce, one bottle.

Class 170 - Fresh Jam, any variety, one jar, not including berry, not less than 250 grams.

Class 171 - Berry Jam, any variety, one jar, not less than 250 grams.

Class 172 - Lemon Butter, one jar, not less than 250 grams.

Class 173 - Chutney or Relish, two varieties, two matching jars of exhibitors choice, not less than 250 grams.

JUNIOR JAMS AND PRESERVES

All jams, jellies and marmalades to be cooked by the traditional method.
Lids to cover jams, jellies and marmalades.

PRIMARY AND SECONDARY SCHOOL STUDENTS

Class 174 - Lemon Cordial.

Class 175 - Creative Arrangement of Fruit,
Vegetables, Herbs or Legumes, dried, and
presented in a glass container.

Class 176 - Flavoured Vinegar, one bottle.

Class 177 - Berry Jam, any variety, one jar.

Class 178 - Fresh Jam, any variety, not including
berry. One jar.

Class 179 - Marmalade, any variety, one jar.

Class 180 - Spread, sweet, any variety.

Class 181 - Sauce, tomato, one bottle.

Class 182 - Fruit Sauce, any variety, one bottle.

Class 183 - Salad Dressing, one jar.

MOST SUCCESSFUL EXHIBITOR IN PRIMARY & SECONDARY JAMS & PRESERVES CLASSES

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

2013 - A Swan

2014 - D Rabbitt

2015 - D Rabbitt

2016 - D Rabbitt

2017 - B Swan

SCHOOL CHALLENGE

Class 184 - THE GLENYS WHITE PRIZE
Savoury Sauce, your choice, Primary
School

Two entries per school per class.
Labels to be designed by school and
will be taken into consideration during
judging.

- Product (\$50) sponsored by **Glenys White**

Class 185 - THE JULIANNE WANDEL PRIZE
Savoury Sauce, your choice, Secondary
School

Two entries per school per class.
Labels to be designed by school and will be
taken into consideration during judging.

- Product (\$50) sponsored by **Julianne Wandel**

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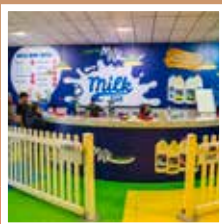
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