

Section F: BEER & WINE COMPETITION

Convenor: Gino Melino 0427 534 232
Sponsorship & Prizes by Gino Melino

All entries to have age/vintage specified on label

Class 601. White Grape Wine
Class 602. Red Grape Wine
Class 603. Fruit/Vegetable Wine/Cider

Class 604. Beer
Class 605. Stout
Class a606. Ginger Beer

Section H: COOKERY

Convenor: Bridie Tillett 0412 791 712

ALL COOKERY TO BE CUT BY JUDGE

ALL COOKERY MUST BE AT LEAST 12hrs OLD

Entry tickets must be visible

A few hints for cooking classes.

- For all cakes – stiff cardboard, cut slightly larger than the cake and covered with foil is quite satisfactory.
- No packet mixes.
- Where there are several items in a class, look for uniformity both as to size and degree of cooking.
- Keep icing tidy. No rack marks.
- Entries must be from an individual and must include the entrant's, name and full contact details.

701. Loaf Home-made Bread, not less than 680g and to be baked as a single loaf. Must be cut by judge.
702. Loaf Bread-maker Bread (white)
703. Four Bread rolls. Home-made (white)
704. Three Home-made Buns
705. Collection of yeast products (can use commercial bread maker). Sponsored by McKeely Denholm.
706. 5 pieces of 'Rocky Road' slice
707. West End Beer Cake (*Recipe on page 7*) John Vinen Memorial Trophy – 1 Carton of beer – Sponsored by Woolshed Inn
708. Jubilee Cake – iced on top
709. Cake, suitable for Gluten Free.
List of ingredients to be supplied by exhibitor.
710. Sultana Cake, not less than 3lbs (1.4kg). Mrs JD Hinge Memorial Trophy – Sponsored by Jeff Hinge & Family.
711. Boiled Fruit Cake – (*Recipe on page 7*)
712. Rich Fruit Cake, not less than 4 lbs (1.8kg)
713. Genoa Cake
714. Orange Cake, to be iced. Mrs RAC Knowling Memorial Trophy – Sponsored by T Knowling

715. Chocolate Cake, iced, baked in a loaf tin – Sponsored by Mrs Morva Murch.
716. Carrot Cake iced. Baked in a loaf tin – Sponsored by Mrs Heather Wiese.
717. Banana Cake, iced on top – log or loaf tin. Sponsored by Mrs B Hinge
718. Coffee Cake, plain butter cake with cinnamon and sugar topping, loaf tin. Nell Dinning Memorial Trophy – Sponsored by Barry Dinning
719. Honey Roll, filled with mock cream – Sponsored by Heather Wiese.
720. Country Women's Scone Mix Competition. 5 savoury scones (*Full details on page 7*) – Sponsored by Laucke Flour Mills
721. Apple Cake. No greater than 23 cm – Sponsored by Margaret Clarke.
722. 4 Sweet Biscuits, any variety, one type.
723. 6 Jelly Cakes, unfilled – Sponsored by Denise Rowett.
724. Anzac Biscuit Challenge (*Full details on page 7*) Sponsored by Blue Lake Milling
725. Premium Class: Sponge Sandwich filled with jam (not decorated) – (*see separate ad on page 7*)
**First Prize - \$200 donated by McKeely Denholm,
Second Prize - \$70 donated by Merridy Thorpe.**
726. Decorated cake – free choice
Cakes to be judged on decoration only
727. Decorated cake – Free Choice
Cakes to be judged on decoration only
Sponsored by Bordertown Bakery
728. Hemp Cooking – Savoury Item (*Details on page 7*)
Sponsored by Good Country Hemp
729. Hemp Cooking – Sweet Item (*Details on page 7*)
Sponsored by Good Country Hemp

CHAMPION CAKE OF SHOW – Mavis Staude Memorial
Sponsored by Colin Staude.

MOST SUCCESSFUL EXHIBITOR – Sponsored by Suzie Coventry

MOST OUTSTANDING EXHIBIT – Sponsored by McKeely Denholm in memory of Miss Mon Maney.

Encouragement Award – Sponsored by Millie Millie Embroidery

2024/2025 REGIONAL SEMI FINALS

RICH FRUIT CAKE & GENOA CAKE & SCONE COMPETITION

will be judged this year at Mount Gambie &
Mundulla Shows

Recipes for reference on page 7