

Recipes and Competition Details for Section H: Cookery

Section H: Class 707

707. West End Beer Cake – Recipe: 2 cups SR flour; ½ cup sugar; 1 cup beer; 2oz (62 ½ gm) butter; 1 beaten egg; ½ cup mixed fruit (cut raisins, sultanas and peel); ½ teaspoon mixed spice. Rub butter into flour. Mix sugar and spice into flour, then fruit and egg. Add beer, mixing all well
Topping: ½ cup plain flour, ½ cup sugar, 2oz (62 ½ gm) butter. Rub all together until crumbly. Sprinkle over cake mixture. Bake in hot oven for approx. ½ hour.

Section H: Class 711

711. Boiled Fruit Cake – Recipe: put together in a large saucepan ¼ lb (125gm) butter, 1 cup white sugar, 1 cup currants, 1 cup sultanas, 1 cup raisins, 1 teaspoon mixed spice, ¼ teaspoon salt, 2oz (62 ½ gm) mixed peel, 1 cup water. Bring all to a boil and simmer for 2 or 3 minutes, take from heat and stir in 1 teaspoon carb soda. Allow to cool, then stir in 2 well beaten eggs, 1 cup SR flour and 1 cup plain flour sifted together. Bake in greased and lined cake tin about 8” (20cm) square in moderate to slow oven for about 1 ½ hours.

AGRICULTURAL SOCIETIES COUNCIL OF SOUTH AUSTRALIA

SUNBEAM CAKE CHAMPIONSHIP

Sponsored by Angus Park Fruit Company Pty Ltd

*Semi-finals will be held this year at the
Mount Gambier Show*

~ Recipes for reference below ~

RICH FRUIT CAKE

Recipe to be used– cake not to be iced

Angus Park products to be used where possible.

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

METHOD: Mix together all fruits and soak in sherry or brandy overnight. Sift together flour, baking powder and spice. Cream together butter and sugar. Add eggs one at a time, beating well after each addition, then alternatively add the fruit and flour and lastly the chopped nuts. Mix thoroughly, Place mixture in prepared square tin[approx. 19-22cms in size] .Bake in slow oven for approx 3-3 1/2 hours. NOTE- fruit should be chopped to size of currants.
SEMI-FINAL PRIZES: :FIRST \$60 SECOND \$25 THIRD \$10

Winner eligible to compete at State Final to be held at the next Royal Adelaide Show

GENOA CAKE

SEMI FINAL PRIZES: First \$50 Second \$20 Third \$10
Winner eligible to compete at State Final to be held at the next Royal Adelaide show.

This competition will be for a Genoa Cake made to exhibitor’s own recipe, size and shape optional.

Section H: Class 720

2024 COUNTRY WOMEN’S SCONE MIX COMPETITION

Sponsored by Laucke Flour Mills and the SA Country Women’s Association.

Competition Outline

- Best SAVORY variation of your scone recipe using – Laucke Country Women’s Scone Mix.
- Only one entry per person
- Entrants are only eligible to win one local final.
- No entry fee
- Entrants please note that you DO NOT have to follow the recipe on the back of the box. You use the mix as a base only
- If the Scone Mix is not available in your town please contact the show secretary.
- Revenue to the CWA from sales of the scone mix is used to provide much needed help to women and families in need through the Emergency Fund.

Judging Guidelines

1. 5 scones presented for Judging.
2. Scones should be approximately 5 cm in diameter.
3. Well risen, straight sides, thin golden crust top and bottom, no flour base.
4. Fine, moist texture, good crumb, good flavour and according to type.

Prize Allocation

1st Laucke Goods Hamper (value approx. \$17)

2nd Laucke Country Women’s Scone Mix (value approx. \$5.50)

3rd Laucke Country Women’s Scone Mix (value approx.. \$5.50)

by Section H: Class 724

Anzac Biscuit Challenge

Six Anzac Biscuits – Any recipe

Using Blue Lake Rolled Oats

1st Prize \$50, plus Product.

2nd Prize Hamper of Blue Lake Products

No entry fee – Only one entry per person

Mark entry as “Anzac Challenge”

Proudly Sponsored

Blue Lake Milling

Section H: Class 728: Hemp Cooking – Savoury Item

Prize: Hemp family pack, value \$65.00

Section H: Class 729: Hemp Cooking – Sweet Item

Prize: Hemp family pack, value \$65.00

Sponsored by GOOD COUNTRY HEMP

www.goodcountryhemp.com

Products available from Mundulla General Store, Bordertown Fruit Market & In 2 Health

Section H: Class 725 – Premium Cookery

Premium Class

Sponge Sandwich (filled with jam but not decorated)

1st Prize donated by McKeely Denholm - \$200

2nd Prize donated by Merridy Thorpe - \$70

Challenge your friends & family