

# 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 Gambier  
(2024) & Mundulla Show (2025)

*Recipes for reference on page 7*

## 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

1<sup>st</sup> Laucke Goods Hamper (value approx. \$17)

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

3<sup>rd</sup> 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**

**1<sup>st</sup> Prize \$50, plus Product.**

**2<sup>nd</sup> 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](http://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)

1<sup>st</sup> Prize donated by McKeely Denholm - \$200

2<sup>nd</sup> Prize donated by Merridy Thorpe - \$70

Challenge your friends & family