

## F: BEER & WINE COMPETITION

Convenor: Gino Melino 0427 534 232  
Sponsorship & Prizes by Gino Melino  
All to have age/vintage specified on label

- 601 White Grape Wine
- 602 Red Grape Wine
- 603 Fruit/Vegetable Wine/Cider
- 604 Beer
- 605 Stout

## H: COOKERY

Convenors: Bridie Tillett  
Stewards: Merridy Thorpe  
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 entrants, 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 Premium Class: Four Bread rolls. Home-made (white) - see separate ad  
First Prize - \$200 donated by McKeely Denholm  
Second Prize - \$50 donated by Merridy Thorpe
- 704 Three Home-made Buns
- 705 Collection of yeast products
- 706 5 pieces of 'Rocky Road' slice –  
Sponsor – McKeely Denholm
- 707 West End Beer Cake - (Recipe on page 7)  
John Vinen Memorial – 1 Carton of beer donated 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 - 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.  
Sponsored by Mr T Knowling - Mrs RAC  
Knowling Memorial Trophy

- 715 Chocolate Cake, iced, baked in a loaf tin.
- 716 Carrot Cake iced. Baked in a loaf tin  
Sponsor Mrs Heather Wiese.
- 717 Banana Cake, iced on top - log or loaf tin  
Sponsor Mrs B. Hinge.
- 718 Coffee Cake - plain butter cake with cinnamon and sugar topping, loaf tin.  
Nell Dinning Memorial – Sponsor Barry Dinning
- 719 Honey Roll, filled with mock cream. –  
Sponsored by Heather Wiese.
- 720 Country Women's Scone Mix Competition.  
5 SWEET scones (Full details on page 7)  
Sponsor Laucke Flour Mills
- 721 Apple Cake. No greater than 23 cm  
Sponsor Margaret Clarke.
- 722 4 Sweet Biscuits, any variety, one type.
- 723 6 Jelly Cakes, unfilled - Donated by Denise Rowett.
- 724 Anzac Biscuit Challenge - Six Biscuits - Any Recipe  
Only one entry per person  
(Full details page 7). Sponsor Blue Lake Milling
- 725 Sponge Sandwich filled with jam
- 726 Decorated cake - free choice  
Cakes to be judged on decoration only  
Sponsored By Bordertown Bakery
- 727 Hemp Cooking - Savoury Item  
(Details on page 7)  
Sponsored by Good Country Hemp
- 728 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 - COOKERY  
Sponsored by Suzie Coventry  
MOST OUTSTANDING EXHIBIT - COOKERY  
Sponsored by McKeely Denholm in memory of Miss Mon Maney

### 2024/2025 REGIONAL SEMI FINALS

#### RICH FRUIT CAKE & GENOA CAKE & SCONE COMPETITION

will be judged 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 MUNDULLA 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

## **2025 COUNTRY WOMEN'S SCORE MIX COMPETITION**

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

#### Competition Outline

- Best SWEET variation of your score recipe using – Laucke Country Women's Score 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 Score Mix is not available in your town please contact the show secretary.
- Revenue to the CWA from sales of the score 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 Score Mix (value approx. \$5.50)  
3<sup>rd</sup> Laucke Country Women's Score Mix (value approx. \$5.50)

Section H: Class 724

## **Anzac Biscuit Challenge**

Six Anzac Biscuits – Any recipe  
**Using Blue Lake Rolled Oats**

**1<sup>st</sup> Prize** Hamper of Blue Lake 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 727: Hemp Cooking – Savoury Item  
Prize: Hemp family pack, value \$65.00

Section H: Class 728: 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 703 – Premium Cookery

#### **Premium Class**

Four Bread Rolls, Homemade – White

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

2<sup>nd</sup> Prize donated by Merridy Thorpe - \$50

Challenge your friends & family