



BRINGING COMMUNITIES  
TOGETHER – SA'S LARGEST  
REGIONAL SHOW

Gawler Agricultural, Horticultural & Floriculture Society Inc

PO BOX 116  
Gawler SA 5118  
(08) 8523 1477  
info@gawlershow.org.au  
www.gawlershow.org.au  
ABN 31 588 023 239

## COOKERY & PRESERVES

Proudly supported by

Taylor & Forgie  
Funeral Directors



### SECTION P

**SATURDAY 24<sup>th</sup> & SUNDAY 25<sup>th</sup> AUGUST 2019**

**CONVENER:** Robyn Hughes 0417 666 363

**JUDGES:** Mrs Joan Lindner, Mrs Jenny Parish, Lori Smith, Julieanne Wandel & Cake Decorators Association

**STEWARDS:** Josie Ireland, Helen Hughes, Gloria Kiryk, Marie Berryl, Jenny Smits, Jenny Langmead, Josie Falting, Rae Sergejeus, Gudrun Hanke, Joan Mclean & Marisa Mclean

Entry Fee

**Adults: \$1.00**

**Juniors: 50 cents**

**School Groups: FREE**

**Closing Date**

**FRIDAY 2<sup>nd</sup> August 2019**

**PRIZES:** 1<sup>st</sup> \$5.00 Voucher 2<sup>nd</sup> \$2.00 **Prize Money will be paid via EFT**

JUNIOR classes are not awarded prize money. Place ribbons are awarded in lieu. NOTE: entries lodged under "School Group" classification in any class are not eligible for prizes but will be awarded a perpetual trophy on an aggregate basis. Junior entrants participating in Adult/Open classes are required to pay the fee applicable to all entrants in that class.

**ENTRY FORMS TO BE COMPLETED ONLINE, LODGED VIA POST OR AT THE SHOW OFFICE.  
PAYMENT MUST BE MADE IN FULL AT TIME OF ENTRY TO BE ACCEPTED.**

**EXHIBITORS MUST INCLUDE STAMPED SELF-ADDRESSED ENVELOPE FOR RETURN OF ENTRY LABELS.  
ALTERNATIVELY, LABELS MAY BE COLLECTED FROM THE SHOW OFFICE AFTER 16<sup>th</sup> AUGUST 2019.**

**NORTHERN AGRICULTURAL SHOWS ASSOCIATION OF SA INC  
GRAND AGGREGATE TROPHIES**

The Northern Agricultural Shows Association Inc. (NASA) donates trophies each year to the Adult and Junior exhibitor whose exhibits gain the highest number of points in selected categories. For more information please visit [gawlershow.org.au](http://gawlershow.org.au)

The Bungip

Gawler



Drakes

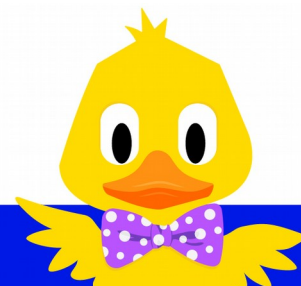


gawler\_show

Gawler Show

@gawlershow

gawlershow



**LIMITED TO 3 ENTRIES PER CLASS**

**No late entries will be accepted.**

- All exhibits **MUST** be staged at the exhibition hall as follows:
  - Thursday 22<sup>nd</sup> August between 4.30pm & 6.00pm OR
  - Friday 23<sup>rd</sup> August between 8.00am & 11.00am.
  - Entry form **MUST** be produced.
  - All vehicles **MUST** be off site by 11am.
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- Exhibits **MUST NOT** be removed until after 5pm Sunday.
  - EXHIBITORS **MUST PRODUCE THEIR COPY OF THE ENTRY FORM:**
  - To the Steward on arrival at the exhibition hall.
  - To the Convener or Steward for the collection of prizes between 4.00pm & 5.30pm Sunday and collection of exhibits from 5.00pm Sunday.
  - Prize money will be paid via EFT.
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WE THANK OUR SPONSORS, DONORS AND SUPPORTERS WHO MAKE THIS SECTION POSSIBLE

**CWA Gawler**

**Mrs K Palamountain**

**Kent Hallet, Olives SA**

**Lower Northern Branch of Cake Decorators Association SA**

**Cake Decorators Association SA**

**Gawler AH & F Society**

**Gawler South Bakery**

**Breretons Jewellers**

**Gizelle Forgie**

**Jess Maslin**

**Trevallie Orchards**

**VOUCHERS KINDLY DONATED BY THE BAKE AND BREW SHOP**

**WITH THE AID OF THE FOLLOWING DONORS:**

**Robyn Hughes, Joan McLean, Helen Hughes, Josie Ireland, Freda Chinnek,  
Alison Braid, Josie Falting & Mrs Elaine Phillips**



**HINTS & REQUIREMENTS ON COOKING FOR JUDGING**

1. Definitely no cake cooler marks on any cakes. No testing marks in centre.
2. All sponges to be exhibited on paper plate or suitable board covered with greaseproof paper. NO alfoil or plastic.
3. Biscuits must all be evenly baked top and bottom.
4. Scones to be evenly coloured, not to be leaning over, no floury bottoms.
5. Take special note of instructions in Show Book re the number of small cakes and biscuits required.
6. All exhibits to be made by the exhibitor.
7. **NOTE: All exhibits in this section must be homemade**

**SALE OF CAKE PROHIBITED IN HALL**

PLEASE NOTE

All entries to be exhibited on appropriate size white paper plate or covered board where required, in CLEAR plastic bag e.g. oven bag or Glad Zip Lock Bags (NO Glad Wrap or supermarket vegetable bags). ENTRY LABEL TO BE ATTACHED TO TOP OF FRONT EDGE OF PLATE (NOT ON CLEAR PLASTIC BAG)

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**\*\*\*PRESIDENT’S CHOICE\*\*\***

**ENTRY FEE FOR THIS SECTION ONLY: \$5.00. NO JUNIOR OR SCHOOL GROUP DISCOUNTS.**

**PRIZE MONEY: 1<sup>st</sup> prize \$50.00 Runners up – 2 x \$25.00**

**Judges: President Gawler A H & F Society – Ms. Patricia Dent OAM  
Christine Andrews from Divine Dining  
Paul Porcelli**

**JUDGING COMMENCES SATURDAY 24<sup>th</sup> AUGUST 9AM**

**Class No:**  
P1000 “President’s Choice” – Decorated Chocolate Dessert Cake

**SPECIFIC REQUIREMENTS TO BE AWARE OF:**

ANY COLOUR CHOCOLATE CAKE (No mud cakes)

Approximately 22 cm diameter ROUND cake on board (with cleats) no larger than 30 cm diameter

No height restriction

Ribbon and tulle allowed but ALL other decorations must be edible

The following is NOT permitted to penetrate the icing— pins, wire, plastic, toothpicks etc

The following is NOT permitted — any plant materials (e.g. fresh/dried flowers, leaves)

The aim of this class is to decorate the cake extravagantly and lusciously. Minimal decorations only to be extended onto board

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# JUDGING COMMENCES AT 12.30 PM FRIDAY 23<sup>rd</sup> AUGUST

## OPEN COOKERY

### Class No:

- P1001 Scones plain, 6 **\$5 Donated by CWA Gawler**
- P1002 Scones fruit, 6 **\$5 Donated by CWA Gawler**
- P1003 Scones savoury, 6 **\$5 Donated by CWA Gawler**
- P1006 Bread, any variety, (handmade)
- P1007 Sourdough Bread **1 x 10kg Flour Donated by Gawler South Bakery**
- P1008 Jubilee Log, iced

**BEST EXHIBIT IN SCONES 1 x 10kg Donated by Gawler South Bakery**

**SCONES MERIT AWARD \$5 Donated by CWA Gawler**

**P9200 – Laucke/CWA Scone  
Mix Competition  
See end of section for  
further information**

- P1010 Sausage Rolls, 4
- P1011 Seed Cake, Caraway
- P1012 Quiche, removed from container
- P1013 Frangipani Cake
- P1014 Apple Pie, shortcrust pastry top and bottom
- P1015 Welsh Cheesecakes, 6, not iced (pastry case, jam & cake mixture with a narrow pastry cross on top).
- P1016 Lamingtons, 4, cake mixture **Donated by MRS K Palamountain**
- P1017 Cup Cakes, 4, small, iced (any flavour)
- P1018 Rock Buns, 4, no sugar on top
- P1019 Butterfly Cakes, 4, small
- P1022 Chocolate Brownies, 4 slices **Sponsored by Breretons**
- P1023 Slices, 2 different varieties, 3 pieces of each (baked)
- P1024 Pikelets, plate of 4
- P1025 Cockles, 4, iced
- P1026 Collection of Biscuits, not iced, 3 varieties, 2 of each
- P1027 Anzac Biscuits, 3
- P1028 Almond Bread, (or any other nut or fruit), 3
- P1030 Carrot Cake, iced
- P1031 Apple Cake, iced
- P1032 Orange Cake, iced, no filling
- P1033 Chocolate Cake (including mud), iced
- P1034 Banana Log Cake, iced
- P1037 Ginger Cake, icing optional
- P1038 Orange and Olive Oil Cake **as per recipe by Olives SA - see end of this sub-section**
- P1040 Round Date Loaf with Walnuts
- P1042 Ginger Fluff, cream filled
- P1044 Sponge, Chocolate, cream filled
- P1045 Blowaway Sponge Sandwich, jam filled (cornflour)
- P1047 Sultana Cake
- P1048 Fruit Cake, baked 3 weeks before Show **Prize Donated by Gizelle Forgie**
- P1049 Boiled Fruit Cake, not iced **Prize Donated by Gizelle Forgie**
- P1050 Genoa Cake **\$10 Donated by CWA Gawler**
- P1052 Any other cookery not specified – sweet (name exhibit)

**ORANGE & OLIVE OIL CAKE**  
*(Recipe supplied by Olives SA)*

**Ingredients**

3 eggs

165gm caster sugar Grated zest of one orange 125ml extra virgin olive oil 190gm SR Flour

125ml orange juice

Icing sugar to dust

**Method**

Pre heat oven to 180 degrees C. Grease and line a 20cm spring form tin.

Place eggs and sugar in a bowl of an electric mixer and mix until thick and pale.

Stir in orange zest and olive oil then fold in the SR flour with a wooden spoon.

Stir in the orange juice.

Place in the prepared cake tin and bake in a pre-heated oven for 40 minutes. Cool slightly in the pan then turn out onto a wire rack.

Dust with icing sugar

**A Bottle of Extra Virgin Olive Oil Donated By Kent Hallet, Olives SA**

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# DECORATED CAKES

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## REQUIREMENTS FOR DECORATED CAKES

- Dummy cakes permitted, cakes will not be cut or tasted.
  - Any cake foundation permitted for all decorated cakes unless specified.
  - The following NOT permitted to penetrate the icing— pins, wire, plastic, toothpicks etc
  - The following NOT permitted — Non Sugar ornaments and decorations, dried plant materials.
  - Ribbon and braid allowed.
  - Cake boards to have cleats (feet) attached for easy handling.
  - Size of exhibit (including base) limited to 40cm x 40cm
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## OPEN

**1<sup>st</sup> Place – \$10, 2<sup>nd</sup> - \$5 DONATED BY LOWER NORTHERN BRANCH OF CAKE DECORATORS ASSOC SA INC, GAWLER.**

P2055 Decorated Celebration Cake 'SPORT'

P2056 Mini Cake suitable for any occasion — base board no larger than 16cm

P2057 3D Cake Topper

**BEST IN SHOW TROPHY DONATED BY CAKE DECORATORS ASSOCIATION of SA INC.**

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## JUNIOR – Under 18

P2062 One Decorated Mini Special Occasion Cake (base no larger than 16cm) 'RAINBOW' \$5 Best interpretation of theme award

P2063 One Animal made out of fondant \$5 Most creative award

**AWARDS DONATED BY LOWER NORTHERN BRANCH OF CAKE DECORATORS ASSOC SA INC, GAWLER.**

**1<sup>st</sup> & 2<sup>nd</sup> place ribbons awarded DONATED BY THE GAWLER AH&F SOCIETY**

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## JUNIOR - 12 years & under

P2064 Decorated Cupcake (3 ONLY) NO store bought lollies/decorations allowed, 'RAINBOW'

P2065 Decorated Biscuits (3 ONLY) bought or homemade, decorated as desired but NO store bought lollies/decorations allowed. To be presented on a plate or board, 'RAINBOW'

**\$5 Best interpretation of theme award DONATED BY LOWER NORTHERN BRANCH OF CAKE DECORATORS ASSOC SA INC, GAWLER.**

**1<sup>ST</sup> & 2<sup>nd</sup> place ribbons awarded DONATED BY THE GAWLER AH&F SOCIETY**

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**JUDGES SPECIAL MERIT AWARD (JUNIOR 17 YEARS AND UNDER / JUNIOR 12 YEARS AND UNDER)**

**DONATED BY LOWER NORTHERN CAKE DECORATORS ASSOCIATION SA INC, GAWLER.**

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# JUNIOR COOKERY

OPEN TO BOYS & GIRLS IN AGE GROUPS AS STIPULATED – PLEASE STATE AGE ON ENTRY FORM  
EXHIBITORS TO USE AS SMALL A PLATE POSSIBLE  
RIBBONS AWARDED FOR 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> PLUS AN ENCOURAGEMENT AWARD

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## 8 YEARS & UNDER

P3067 Honey Joys, 2  
P3068 Iced & decorated bought biscuits, 2  
P3069 Healthy & nutritious school lunch in a lunch box  
P3072 Any other cookery not specified - sweet or savoury  
**BEST EXHIBIT \$10 DONATED BY JESS MASLIN**

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## 12 YEARS & UNDER

P4073 Gingerbread Shape, 2 (piping icing optional)  
P4075 Cup Cakes, 2, plain (iced but not filled)  
P4079 Pikelets, 2  
P4084 Any other cookery not specified - sweet or savoury  
**BEST EXHIBIT \$10 DONATED BY JESS MASLIN**

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## UNDER 18

P5088 Sausage Rolls, 3  
P5089 Brownies, 2 (on a plate)  
P5090 Biscuits, any 2 varieties, 2 of each  
P5097 Any other cookery not specified - sweet or savoury  
**BEST EXHIBIT \$10 DONATED BY JOSIE IRELAND**

**HIGHEST AGGREGATE TROPHY classes P3067 - P5097 DONATED BY GAWLER AH&F SOCIETY**

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# JAMS, SPREADS & PRESERVES

ALL JAMS AND JELLIES TO BE IN TUMBLERS OR GLASS JARS (approx. 375 – 400 grams)

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## JAMS & SPREADS

PLEASE LOOSEN JAR LIDS

PRIZES – 1<sup>st</sup> \$5.00 voucher DONATED BY THE BAKE AND BREW SHOP, 2<sup>nd</sup> \$2.00 & 3<sup>rd</sup> certificate

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- P6098 Jar Marmalade, Sweet Orange
- P6099 Jar Marmalade, Grapefruit
- P6100 Jar Marmalade, 3 fruits
- P6101 Jar Marmalade, Lime
- P6102 Jar Marmalade, A.O.V., name of variety MUST BE on label & entry form
- P6103 Jar Apricot Jam, fresh
- P6105 Jar Fig Jam
- P6106 Jar Plum Jam
- P6107 Jar Jam, A.O.V., name of variety MUST BE on label & entry form
- P6108 Jar Blackberry Jam
- P6109 Jar Raspberry Jam
- P6110 Jar Strawberry Jam
- P6111 Jar A.O.V. of Berry Jam, name of variety MUST BE on label & entry form
- P6112 Jar Apple Jelly
- P6113 Jar Quince Jelly
- P6114 Jar Jelly, A.O.V., name of variety, MUST BE on label & entry form
- P6115 Jar Lemon Cheese
- P6116 Jar Fruit Cheese, A.O.V, name of variety (eg orange) MUST BE on label & entry form

**BEST EXHIBIT JAMS & SPREADS Donated by Trevallie Orchards**

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## PRESERVES

PLEASE LOOSEN JAR LIDS

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- P7117 Jar Preserved Fruit, one jar any variety
- P7118 Jar Pickled Sliced Cucumbers
- P7119 Jar Pickled Onions, sweet
- P7120 Jar Pickled Red Cabbage
- P7121 Jar Pickles, Zucchini
- P7122 Jar Pickles, Mustard, mixed
- P7124 Jar Pickles, Green Tomato
- P7125 Jar Pickles, A.O.V. – name of variety MUST BE on label & entry form
- P7126 Jar Relish, any variety – name of variety MUST BE on label & entry form
- P7127 Jar Chutney, Tomato, ripe,
- P7128 Jar Chutney, A.O.V. - name of variety MUST BE on label & entry form
- P7129 Bottle Tomato Sauce
- P7130 Bottle Plum Sauce
- P7131 A.O.V. Sauce - name of variety MUST BE on label & entry form

**BEST EXHIBIT PRESERVES Donated by Trevallie Orchards**



# CAKES COMPETITIONS

## RICH FRUIT CAKE (P9209) & GENOA CAKE (P9201)

Competitions are held state wide and organised by the Agricultural Societies Council of SA  
Sponsored by

**SUNBEAM FOODS PTY LTD and ANGOVES WINES**

The Rich Fruit Cake and Genoa Cake Competition is a state-wide event organised by the Agricultural Societies Council of SA Inc. and sponsored by SUNBEAM FOODS PTY LTD. Semi- finals are held at various South Australian Country Shows on a rotational basis, with the semi- final winners competing at the State Championship held during the Royal Adelaide Show.

### PRIZE MONEY: SEMI FINALS

Fruit Cake 1ST \$60.00 - 2ND \$25.00 - 3RD \$10.00

Genoa Cake 1ST \$50.00 - 2ND \$20.00 - 3RD \$10.00

### PRIZE MONEY: STATE FINAL

Fruit Cake 1ST \$250.00 - 2ND \$100.00 - 3RD \$50.00

Genoa Cake 1ST \$250.00 - 2ND \$75.00 - 3RD \$40.00



The **FRUIT CAKE** is to be made to the following Recipe. (Use Sunbeam Food products where possible)

### RECIPE MUST BE USED & CAKE IS NOT TO BE ICED

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

**METHOD:** Chop fruits, mix together and soak in the 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 alternately add fruit and flour and lastly chopped nuts. Mix thoroughly. Place mixture in a well prepared tin (square) 19-22cm, and bake in a slow oven for approximately three to three and a half hours.

Note: Fruit should be cut to the size of currants.

The **GENOA CAKE** is Exhibitor's own recipe. It should contain sultanas, cherries & almonds. There is to be NO restriction on the ingredients used.

### HINTS FOR ABOVE COMPETITIONS:

1. Cakes should be cooked evenly all over – top, bottom and sides should be of even colour. Points will be deducted for uneven cooking.
2. Cakes must be well cooked right through – no damp or soggy patches.
3. Fruit should be evenly distributed throughout cake.
4. Fruit should be moist and clean.
5. Cake should be of a good even shape.
6. Points to be deducted for – cake rack marks, burnt edges, pieces of paper or foil which were not removed properly from cake, marks on cake from careless removal of paper.
7. All cakes will be cut by the judge.
8. Points to be allocated as follows:

Appearance	20 points
Cooking	10 points
Texture	10 points
Flavour	10 points

<p><b>SEMI FINALS:</b></p> <p><b>RICH FRUIT CAKE</b></p> <p><b>2019 Show Season –</b> Quorn (22<sup>nd</sup> Sept) Burra (12<sup>th</sup> Oct)</p> <p><b>2020 Show Season –</b> Wilmington (20<sup>th</sup> Sept) Eudunda (8<sup>th</sup> Nov) &amp;</p> <p><b>GENOA CAKE</b></p> <p><b>2019 Show Season -</b> Wilmington (15<sup>th</sup> Sept) Kapunda (26<sup>th</sup> oct)</p> <p><b>2020 Show Season –</b> Jamestown (4<sup>th</sup> &amp; 5<sup>th</sup> Oct) Clare (17th Oct)</p>
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**THERE IS NO ENTRY FEE FOR THIS SECTION.**

# LAUCKE/CWA SCONE MIX COMPETITION – P9200

*Sponsored by Laucke Flour Mills & SA Country Women's Association*



## JUDGING GUIDELINES

Scones are to be made using the Laucke Country Women's Scone Mix.

Scones will alternate each year between Sweet and Savoury. **2019/2020 - Sweet.**

**5 SWEET** scones to be presented for judging. The scones should be approximately 5cms in diameter, well risen, straight sides, no flour on the base, thin golden crust top and bottom. They should be fine, moist texture, good crumb, good flavour and according to type.

**ENTRANTS PLEASE NOTE:** you do not have to follow the recipe on the back of the box. You use the mix as a base only.

## GENERAL OUTLINE

Entrants are eligible to win one local final. Winners of local shows are eligible to enter the semi-final at the appropriate Association Show (e.g. Gawler Show Winner is eligible for the NASA Semi Final held in February 2020). The semi-final **MUST** be separate to the host show local competition. Semi Final winners are eligible to enter the State Final to be held at the 2019 Royal Adelaide Show. *Revenue from sales of Laucke CWA Scone Mix is used to assist drought affected families.*

### Prize Allocation

#### LOCAL

- 1st Laucke Goods Hamper (value approx \$20)
- 2nd Laucke Country Women's Scone Mix (1 x 1.2kg, value approx \$5.50)
- 3rd Laucke Country Women's Scone Mix (1 x 1.2kg, value approx \$5.50)

#### ASSOCIATION

- 1st \$40.00 cash
- 2nd \$20.00 cash
- 3rd \$10.00 cash

#### STATE

- 1st \$200.00 cash
- 2nd \$75.00 cash
- 3rd \$40.00 cash



**THERE IS NO ENTRY FEE FOR THIS SECTION.**