



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

SECTION P



Taylor & Forgie
Funeral Directors | Est. 1855



SATURDAY 27th & SUNDAY 28th AUGUST 2022

CONVENER: Robyn Hughes 0417 666 363

STEWARDS: Josie Ireland, Gloria Kiryk, Marie Berrill, Jenny Langmead, Josie Falting,
Rae Sergejevs & Gudrun Hanke

Entry Fee

Adults: \$1.00

Juniors: 50 cents

School Groups: FREE

Closing Date

FRIDAY 12th August 2022

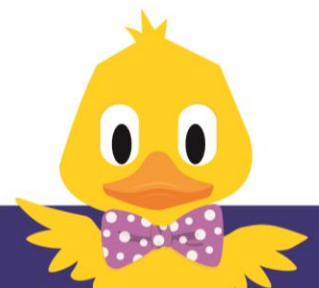
1st prize cash and vouchers, 2nd prize ribbon, 3rd prize ribbon.

JUNIOR classes are awarded Place ribbons along with a perpetual trophy.

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.**

**WHERE POSSIBLE EXHIBIT LABELS WILL BE EMAILED. ALTERNATIVELY, EXHIBITORS CAN INCLUDE A
STAMPED SELF-ADDRESSED ENVELOPE, INCLUDE POSTAGE ON THE ENTRY FORM OR
CAN COLLECT FROM THE SHOW OFFICE AFTER 19th AUGUST 2022.**



CONDITIONS OF ENTRY

Please read the schedule carefully as changes have occurred.
Exhibits may be rejected if they do not meet the criteria (Junior classes not included)

ENTRIES LIMITED TO 3 PER CLASS.

No late entries will be accepted.

With the exception of Decorated Cakes, Judges will cut and taste every entry.

- All exhibits **MUST** be delivered to the exhibition hall as follows:
- **Thursday 25th August between 4.30pm & 6.00pm OR**
Friday 26th August between 8.00am & 11.00am.
- **Entry Confirmation Form MUST be produced.**
- **All vehicles MUST be off site by 11am on Friday 26th August.**

EXHIBITORS MUST PRODUCE THEIR COPY OF THE ENTRY CONFIRMATION FORM:

- To the Convener or Steward on arrival at the exhibition hall for the collection of exhibits and prizes on Monday 30th August between 8am -11am and 3.30pm – 6.30pm. **NO SUNDAY COLLECTION.**
- Sponsored cash prizes will be paid via EFT.
- Exhibits and prizes will not be released for collection without the Entry Confirmation Form being produced.
- Entries not collected within 14 days of the show will be disposed of unless alternative arrangements have been made.

WE THANK OUR SPONSORS, DONORS AND SUPPORTERS WHO MAKE THIS SECTION POSSIBLE

CWA Gawler
K Brereton Showcase Jewellers
Kent Hallet, Olives SA
Lower Northern Branch (Gawler) CDASA
Cake Decorators Association SA, inc
Gawler AH & F Society
SACWA Bottlebrush Ladies, Gawler
Poetic Justice Café
Prince Albert Hotel
Josie Falting.

Gawler South Bakery
Those Barossa Girls
Gizelle Forgie
Bakers Delight Gawler
Trevalle Orchards
Gawler Club
The Coeliac Society of SA Inc
Josie Ireland
Jess Maslin

VOUCHERS KINDLY DONATED BY THE BAKE AND BREW SHOP
WITH THE AID OF THE FOLLOWING DONORS:
Robyn Hughes, Josie Ireland, josie Falting
& Gawler Caravan Centre



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 the instructions re the number of small cakes and biscuits required.
6. All exhibits to be made by the exhibitor.
7. Round cake tin 20cm unless otherwise specified.
8. **NOTE: All exhibits in this section must be homemade (no packet cake).**
9. **The judge will look at whether the exhibit meets the class requirements, appearance, texture as well as taste.**

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 eg. oven bag or Glad Zip Lock Bags (NO GLAD WRAP OR SUPERMARKET VEGETABLE BAGS).

ENTRY LABEL IS TO BE ATTACHED TO THE TOP FRONT EDGE OF THE PLATE (NOT ON CLEAR PLASTIC BAG.)

JUDGING COMMENCES AT 12.30 PM FRIDAY 26th AUGUST

OPEN COOKERY

Class No:

P1001 Scones plain, 5	\$5 Donated by CWA Gawler
P1002 Scones fruit, 5	\$5 Donated by CWA Gawler
P1003 Scones sweet, 5	\$5 Donated by CWA Gawler
BEST EXHIBIT IN SCONES	1 x 10kg flour Donated by Gawler South Bakery
MERIT AWARD SCONES	\$5 Donated by CWA Gawler
P9200 Lauke/CWA Scone Mix Competition	– See end of section for information
P1004 Bread, any variety, (handmade) 1 loaf any shape	\$5 voucher Donated by Bakers Delight, Gawler
P1005 Sourdough Bread, 1 loaf any shape	1 x 10kg Flour Donated by Gawler South Bakery
P1006 Sausage Rolls, 5 even size, approx. 8cm long	\$5 voucher Donated by Bakers Delight, Gawler
P1007 Jubilee Log, iced	\$5 voucher Donated by Bakers Delight, Gawler
P1008 Cup Cakes, 5, small, iced (any flavour, no fondant)	\$5 voucher Donated by Bakers Delight, Gawler
P1009 Butterfly Cakes, 3, Vanilla, small, baked in a patty pan	\$5 voucher Donated by Bakers Delight, Gawler
P1010 Chocolate Brownies, 5 pieces 5cm's square not iced	1 st Place Voucher Donated by K Brereton Showcase Jewellers. 2 nd place \$5.00 voucher Donated by Bake and Brew shop
P1011 Slices ,2 different varieties,3 pieces of each, Baked	\$5 voucher Donated by Bakers Delight, Gawler
P1012 Cockles, 3, iced	\$5 voucher Donated by Bakers Delight, Gawler
P1013 Native Biscuit, 5, using 2 native foods eg. Macadamia nuts, wattle seed, lemon myrtle.	\$5 voucher Donated by Bakers Delight, Gawler
P1014 Collection of Biscuits, not iced, 3 varieties, 2 ea	\$5 voucher Donated by Bakers Delight, Gawler
P1015 Anzac Biscuits, 5	\$10 Donated by Gawler Club.
P1016 Almond Bread, (or any other nut or fruit), 5 slices	\$5 voucher Donated by Bakers Delight, Gawler
P1017 Carrot Cake, iced	\$10 voucher Donated by Prince Albert Hotel.
P1018 Apple Cake no icing	\$20 Voucher Donated by Poetic Justice Café.
P1019 Orange Cake, iced, no filling, oblong in shape	\$10 Donated by Gawler Club
P1020 Chocolate Cake, iced, round	\$10 voucher Donated by Prince Albert Hotel.
P1021 Banana Log Cake, iced	\$10 Donated by Gawler Club.
P1022 Orange and Olive Oil Cake	*Must use recipe on next page
P1023 Round Date Loaf with Walnuts	\$10 Donated by Josie Ireland
P1024 Ginger Fluff, cream filled	\$10 Donated by Josie Ireland
P1025 Sponge, Chocolate, cream filled	\$10 Donated by Josie Falting
P1026 Blowaway Sponge Sandwich, jam filled (cornflour)	\$10 Donated by Gawler Club
P1027 Sultana Cake, NO citrus peel	\$10 voucher donated by Bake and brew shop
P1028 Fruit Cake, baked 3 weeks before the Show	Prize Donated by Gizelle Forgie
P1029 Boiled Fruit Cake, not iced	Prize Donated by Gizelle Forgie
P1030 Genoa Cake	\$10 Donated by Gawler Club
P1031 Gluten Free Orange and Almond Cake	Please use recipe attached
OPEN COOKERY AGGREGATE PRIZE	\$50 Donated by THOSE BAROSSA GIRLS

P1026 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

1st Place **Donated by Kent Hallet, Olives SA**

2nd Place **Donated by Kent Hallet, Olives SA**

P1036 GLUTEN FREE ORANGE & ALMOND CAKE

(Donated by The Coeliac Society of SA Inc)

Ingredients

Melted butter to grease

2 oranges

3 eggs

215g (1 cup) caster sugar

300g (3 cups) almond meal

1 teaspoon gluten-free baking powder

Orange Syrup

1 Orange

155g (3/4 cup) caster sugar

Method

Step 1

Preheat oven to 170c. Brush a round 22cm (base measurement) springform pan with melted butter to lightly grease. Line base with non-stick baking paper.

Step 2

Place the oranges in a saucepan and cover with cold water. Bring to the boil over a medium heat. Cook for 15 minutes or until tender. Drain. Return to pan and cover with cold water. Bring to the boil and cook for 15 minutes (this will reduce the bitterness of the peel). Refresh under cold water. Drain. Coarsely chop oranges. Remove and discard any seeds.

Step 3

Place the orange in the bowl of a food processor and process until smooth.

Step 4

Use an electric beater to whisk the eggs and sugar in a bowl until thick and pale. Add the orange, almond meal and baking powder and gently fold until just combined. Pour into prepared pan.

Step 5

Bake for 1 hour or until a skewer inserted into the centre comes out clean. Set aside for 15 minutes to cool.

Step 6

Meanwhile, to make the orange syrup, use a zester to remove the rind from the orange. (Alternatively, use a vegetable peeler to peel the rind from the orange. Use a small sharp knife to remove white pith. Cur rind into tin strips). Juice orange.

Step 7

Place rind in a saucepan of boiling water and cook for 5 minutes or until soft. Drain. Return to pan with orange juice and sugar. Place over low heat and cook, stirring, for 2-3 minutes or until the sugar dissolves and the syrup thickens.

Step 8

Turn cake onto a serving plate. Use a skewer to gently prick the top. Spoon over the syrup. Cut into wedges to serve.

1st Place Hungry and Fussy (by Helen Tzouganatos)

Donated by The Coeliac Society of SA Inc

2nd Place 4 Ingredients: More Gluten Free Lactose Free (by Kim McCosker)

Donated by The Coeliac Society of SA Inc

DECORATED CAKES

REQUIREMENTS FOR DECORATED CAKES

- Dummy cakes permitted, cakes will not be cut or tasted.
- Should be fondant /sugar paste. NO BUTTERCREAM. Covering should be smooth and free of cracks or other marks.
- 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, unless otherwise stated.

OPEN

1st Place \$15 2nd \$10 (per class)

Donated by Lower Northern (Gawler) Branch of Cake Decorators Assoc. SA.

P2040 Decorated Celebration Cake, any occasion.

P2041 Mini cake “Seasons ” theme [choose one of the 4 seasons] Entry to fit within a 15cm cube.

P2042 3D Cake Topper. Entry to fit within a 15cm cube.

BEST IN SHOW TROPHY

DONATED BY CAKE DECORATORS ASSOCIATION of SA INC.

BEST IN SHOW PRIZE

\$10 VOUCHER DONATED BY BAKE AND BREW SHOP, GAWLER

1st & 2nd place ribbons awarded by the Gawler A, H & F Society

JUNIOR – Under 18

1st Place \$15 & Trophy 2nd Place \$10 3rd Place \$5

Donated by Lower Northern (Gawler) Branch of Cake Decorators Assoc. SA.

P2043 One Decorated Special Occasion cake, competitors’ choice (base no larger than 32cm)

P2044 One Cake Topper, made out of fondant, ‘story book character’ THEME’. Entry to fit within a 15cm cube.

BEST IN SHOW PRIZE \$5 VOUCHER

1st & 2nd place ribbons awarded

DONATED BY BAKE AND BREW SHOP, GAWLER

DONATED BY THE GAWLER A, H & F SOCIETY

JUNIOR - 12 years & under

1st Place \$15 & Trophy 2nd Place \$10 3rd Place \$5 (per class for best interpretation of theme)
Donated by Lower Northern (Gawler) Branch of Cake Decorators Assoc. SA.

P2045 Decorated Cake, 'ANIMAL THEME'. NO store purchased lollies/decorations allowed

P2046 Decorated Biscuits (5 ONLY) bought or homemade, 'ANIMAL THEME'. Decorated as desired but NO store purchased lollies/decorations allowed. To be presented and attached on a plate or board

1ST & 2nd place ribbons awarded DONATED BY THE GAWLER AH & F SOCIETY

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

JUNIOR COOKERY

OPEN TO BOYS & GIRLS IN AGE GROUPS AS STIPULATED – PLEASE STATE AGE ON ENTRY FORM
EXHIBITORS TO USE AS SMALL A PLATE AS POSSIBLE

RIBBONS AWARDED FOR 1st & 2nd PLACE PLUS AN ENCOURAGEMENT AWARD
A PERPETUAL TROPHY IS ALSO AWARDED FOR THE HIGHEST AGGREGATE Classes P3050 – P5062

ALL ENTRIES WILL BE JUDGED

8 YEARS & UNDER

- P3050 Honey Joys, 3
P3051 Decorated bought biscuits, 3
P3052 Healthy & nutritious school lunch in a lunch box
P3053 Muesli Slice, 3 pieces

BEST EXHIBIT \$5 DONATED BY JOSIE IRELAND

12 YEARS & UNDER

- P4054 Gingerbread People, 3 (piping icing optional)
P4055 Cup Cakes cooked in patty pans, 3, plain (iced but not filled)
P4056 Brownies, 3 pieces
P4057 Unbaked Slice, any variety, 3 pieces

BEST EXHIBIT \$5 DONATED BY JOSIE IRELAND

UNDER 18

- P5058 Sausage Rolls, 3, even size approximately 8cm long
P5059 Brownies, 3 pieces
P5060 Biscuits, any 2 varieties, 3 of each
P5061 Banana Bread, 3 slices ***Please use recipe attached**

BEST EXHIBIT

\$5 DONATED BY Josie Ireland

JUNIOR CHALLENGE, CHOCOLATE CHIP MUFFIN

P5062 Junior Challenge Chocolate Chip Muffin, un-iced

Requirements for the Junior Challenge Chocolate Chip Muffin, un-iced

- Individual bakes only, (no group entries)
- Use own recipe, no packet mixes
- Medium size, 3 on a plate

1st Place

\$10

DONATED BY Jess Maslin

2nd Place

\$5

DONATED BY Josie Ireland

P5061 BANANA BREAD

Ingredients

1 $\frac{3}{4}$ cups self raising flour ($\frac{1}{2}$ wholemeal may be used)
 $\frac{1}{4}$ cup plain flour
1 teaspoon cinnamon
 $\frac{2}{3}$ cup brown sugar
2 ripe bananas mashed
 $\frac{1}{2}$ cup milk
2 eggs beaten
50g butter, melted

Method

Step 1

Line an 11cm x 21cm loaf tin with baking paper and preheat oven to 180c.

Step 2

In a bowl mix the dry ingredients together and set aside.
In another bowl mix the bananas, milk, eggs and butter together.

Step 3

Add the wet ingredients to the dry ingredients.
Mix until combined, do not over stir.

Step 4

Pour the mixture into the prepared tin and bake for approximately 55 – 60 minutes or until a skewer comes out clean when inserted into the loaf.

Step 5

Stand for 10 minutes before removing from the tin.

JAMS, SPREADS & PRESERVES

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

JAMS & SPREADS

PLEASE LOOSEN JAR LIDS – ALL JARS WILL BE OPENED AND TASTED

PRIZES – 1st \$5.00 voucher DONATED BY THE BAKE AND BREW SHOP 2nd & 3rd ribbons

P6070 Jar Marmalade, Sweet Orange	\$5 Donated by the SACWA Bottlebrush Ladies
P6071 Jar Marmalade, Grapefruit	
P6072 Jar Pear/Quince Paste no less than 150gm	\$5 Donated by the SACWA Bottlebrush Ladies
P6073 Jar Marmalade, A.O.V. (name of variety MUST BE on label & entry form)	
P6074 Jar Apricot Jam, fresh	\$5 Donated by the SACWA Bottlebrush Ladies
P6075 Jar Fig Jam	
P6076 Jar Plum Jam	
P6077 Jar Jam, A.O.V. (name of variety MUST BE on label & entry form)	
P6078 Jar Blackberry Jam	
P6079 Jar Raspberry Jam	
P6080 Jar Strawberry Jam	\$5 Donated by the SACWA Bottlebrush Ladies
P6081 Jar A.O.V. of Berry Jam (name of variety MUST BE on label & entry form)	
P6082 Jar Apple Jelly	
P6083 Jar Quince Jelly	
P6084 Jar Jelly, A.O.V. (name of variety, MUST BE on label & entry form)	
P6085 Jar Lemon Cheese	\$5 Donated by the SACWA Bottlebrush Ladies

BEST EXHIBIT JAMS & SPREADS

Donated by Trevallie Orchards

PRESERVES

PLEASE LOOSEN JAR LIDS – ALL JARS WILL BE OPENED AND TASTED

P7086 Jar Preserved Fruit, one jar any variety	
P7087 Jar Pickled Sliced Cucumbers	\$5 Donated by the SACWA Bottlebrush Ladies
P7088 Jar Pickled Onions, sweet	
P7089 Jar Pickles, Zucchini	\$5 Donated by the SACWA Bottlebrush Ladies
P7090 Jar Pickles, Mustard, mixed	\$5 Donated by the SACWA Bottlebrush Ladies
P7091 Jar Pickles, A.O.V. (name of variety MUST BE on label & entry form)	
P7092 Jar Relish, A.O.V. (name of variety MUST BE on label & entry form)	
P7093 Jar Chutney, Tomato, ripe	\$5 Donated by the SACWA Bottlebrush Ladies
P7094 Jar Chutney, A.O.V. (name of variety MUST BE on label & entry form)	
P7095 Bottle Tomato Sauce	\$5 Donated by the SACWA Bottlebrush Ladies
P7096 Bottle Hot and Spicy Sauce	

BEST EXHIBIT PRESERVES

Donated by Trevallie Orchards

STATE CAKE COMPETITIONS

Please note that this page is for information only, these cakes are NOT being judged in Gawler

RICH FRUIT CAKE & GENOA CAKE

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:

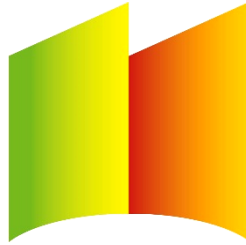
Appearance	20 points
Cooking	10 points
Texture	10 points
Flavour	10 points

SEMI FINALS:

RICH FRUIT CAKE
2022 Show Season
Wilmington
Mt Remarkable

GENOA CAKE
2022 Show Season
Burra
Crystal Brook

THERE IS NO ENTRY FEE FOR THIS SECTION.



COUNTRY SHOWS
AGRICULTURAL SOCIETIES COUNCIL
OF SOUTH AUSTRALIA

LAUCKE / CWA SCONE MIX COMPETITION P9200
Sponsored by Laucke Flour Mills

JUDGING GUIDELINES

Scones are to be made using the Laucke Country Women's Scone Mix.
Scones will alternate each year between Sweet and Savoury. **2022 – Savoury**
5 savoury 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. 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 2021 Royal Adelaide Show.

Revenue from sales of Laucke CWA Scone Mix is used to assist drought affected families.

PRIZE ALLOCATION

LOCAL	1 st	Laucke Goods Hamper
	2 nd	Laucke Product
	3 rd	Laucke Country Women's Scone Mix
ASSOCIATION	1 st	\$40.00 cash
	2 nd	\$20.00 cash
	3 rd	\$10.00 cash
STATE	1 st	\$200.00 cash
	2 nd	\$75.00 cash
	3 rd	\$40.00 cash



There is no entry fee for this section