Guideline for Entrants and Judging Criteria – Open Cooking

Class 1  **Decorated cake (free choice)**
- The cake will not be cut so the use of Styrofoam, florists foam or other form may be used instead of cake
- Cakes should be no more than 30cm high.
- Buttercream or fondant may be used.
- Non-edible decoration should be kept to a minimum
- Shop bought decorations should be kept to a minimum

Class 2  **Four Biscuits (Gingerbread)**
- 2 biscuits should be un-iced. 2 should be iced
- Biscuits my be any shape or size
- Iced with royal icing, colours may be used
- Shop bought decorations may be used but should be kept to a minimum
- Presented on a disposable plate

Class 3  **Six Anzac Biscuits**
- Biscuits should be a deep golden colour
- Even size, shape and colour
- Size to be between 4cm and 6cm
- Biscuits should be chewy in the centre but still snap when broken
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate

Class 4  **Four Muffins (Sweet)**
- Baked in a muffin pan with papers left on
- Even mixing of ingredients
- To be judged on appearance, evenness of size, colour, texture and flavour
- Muffin pan should be between 1/2 cup (standard pan) and 3/4 cup (jumbo or texas pan)
- Presented on a disposable plate

Class 5  **Four Scones**
- The scones should be approximately 5 cm in diameter
- Well risen, straight side, thin golden crust top and bottom, no flour on base
- Fine, moist texture, good crumb, good flavour
- Optional to glaze.
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate
## Guideline for Entrants and Judging Criteria – Open Cooking

<table>
<thead>
<tr>
<th>Class 6</th>
<th>Five CWA / Laucke Flour Mills Scone Mix (sweet)</th>
</tr>
</thead>
<tbody>
<tr>
<td>• The scones should be approximately 5 cm in diameter</td>
<td></td>
</tr>
<tr>
<td>• To be judged on appearance, evenness of size, colour, texture and flavour</td>
<td></td>
</tr>
<tr>
<td>• CWA Laucke Scone mix to be used. If none is available, contact show secretary</td>
<td></td>
</tr>
<tr>
<td>• Presented on a disposable plate</td>
<td></td>
</tr>
<tr>
<td>• Further information on page 4</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Class 7</th>
<th>Baked Slices</th>
</tr>
</thead>
<tbody>
<tr>
<td>• A baked slice is one where at least part of the slice is baked in the oven.</td>
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</tr>
<tr>
<td>• 3 pieces of the same slice</td>
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</tr>
<tr>
<td>• Size to be 4cm x 6 cm</td>
<td></td>
</tr>
<tr>
<td>• To be judged on evenness of size, shape and flavour</td>
<td></td>
</tr>
<tr>
<td>• Presented on a disposable plate</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Class 8</th>
<th>Lamingtons</th>
</tr>
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<tbody>
<tr>
<td>• May be sponge or butter cake</td>
<td></td>
</tr>
<tr>
<td>• Chocolate icing and coconut coating</td>
<td></td>
</tr>
<tr>
<td>• To be approximately 4cm x 4cm x 3cm</td>
<td></td>
</tr>
<tr>
<td>• To be judged on appearance, evenness of size, colour, texture and flavour</td>
<td></td>
</tr>
<tr>
<td>• Presented on a disposable plate</td>
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<table>
<thead>
<tr>
<th>Class 9</th>
<th>Boiled Fruit Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Round pan, minimum width 17.5 cm (7 inches)</td>
<td></td>
</tr>
<tr>
<td>• Cake not to be iced. No cake rack marks</td>
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</tr>
<tr>
<td>• Texture fine and even with no holes or tunnels, moist, but not heavy or doughy</td>
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<tr>
<td>• Fruit should be of even size, evenly distributed and a good balance of fruit and mixture apparent.</td>
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</tr>
<tr>
<td>• May contain cherries and/or peel</td>
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</tr>
<tr>
<td>• Presented on a firm base or cake board</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Class 10</th>
<th>Sponge Roll</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Minimum length 18m. Maximum length 25cm</td>
<td></td>
</tr>
<tr>
<td>• Strawberry or raspberry jam filling only.</td>
<td></td>
</tr>
<tr>
<td>• Cream may not be used</td>
<td></td>
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<tr>
<td>• Ends may be cut off</td>
<td></td>
</tr>
<tr>
<td>• May be dusted with icing sugar</td>
<td></td>
</tr>
<tr>
<td>• To be judged on appearance, colour, texture and flavour</td>
<td></td>
</tr>
<tr>
<td>• Presented on a firm base</td>
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</tbody>
</table>
Guideline for Entrants and Judging Criteria – Open Cooking

Class 11  Cinnamon Tea Cake (Dirt or sand cake)
- Round or square pan, minimum width 17.5 cm (7 inches)
- Melted butter with cinnamon and sugar topping
- No cake rack marks
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base

Class 12  Boiled chocolate cake
- Round or square pan, minimum width 20 cm (8 inches)
- Icing on top only, must complement the cake
- No cake rack marks
- To be judged on appearance, colour, texture, even-ness of size and flavour
- Presented on a firm base

Class 13  Chocolate cake made by a male
- Any shape, any size, but must be a large cake (not cupcake)
- To be iced in a manner to complement the cake
- No cake rack marks
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base

Class 14  Carrot cake
- Round or square pan allowed, approx. 20cm in width or diameter
- Cream cheese icing on top only
- May contain nuts
- No cake rack marks
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base

Class 15  White loaf
- Good volume, even rise, crusty golden outer crust, moist texture
- A bread maker or mixer with dough hook may be used to mix and prove the dough, but it must be baked in an oven
- To be judged on appearance, colour, texture, evenness of rise and flavour
- Presented on a firm base

Class 16  Fruit and nut scrolls
- Scrolls to be baked together (joined)
- Scrolls should be between 7cm and 10cm wide
- May have fruit and / or nuts
- May have cinnamon or other spices
- May be iced to complement the scrolls
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base or plate
Guideline for Entrants and Judging Criteria – Open Cooking

Class 17 Four Sausage Rolls
• Buns to be baked separately (unjoined)
• Buns should be between 15cm and 20cm long
• White or pink icing. May be decorated with coconut or hundreds and thousands
• May have fruit (currants / sultanas)
• To be judged on appearance, colour, texture and flavour
• Presented on a firm base or plate

Class 18 One jar Marmalade
Class 19 One jar Jam
Class 20 One jar Lemon cheese / butter
Class 21 One jar Chutney
Class 22 One bottle Tomato Sauce
• Jars or bottles to contain a minimum of 250ml
• Jar to be labelled with the type of jam, marmalade or chutney (Sauce and lemon butter does not need label)
• Jam, marmalade or chutney to be true to type
• Clear plastic jam covers to be used. Convenor will have them if you are unsure
• To be judged on appearance, colour, texture and flavour
• Jars and bottles should be clean with all traces of previous label removed

Sponsored by Laucke Flour Mills.

Competition Outline
• Only one entry per person, no entry fee
• Best, sweet variation of your scone recipe which must use the Laucke Country Women’s Scone Mix as the base.
• Each local show winner eligible to compete at the association semi-final. Show Secretaries are responsible for informing the EPSA secretary who the winner is. The semi-final will be held at the EPSA meeting in April
• The 10 Association (semi-final) winners will compete in a State Final as part of the 2020 Royal Adelaide Show.
• 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 CWA 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 assist drought affected families.

Judging Guidelines
• 5 scones presented for Judging.
• Scones should be approximately 5cms in diameter.
• Well risen, straight sides, thin golden crust top and bottom, no flour base.
• 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 (1 x 1.2kg, value approx $5.50)
3rd Laucke Country Women’s Scone Mix (1 x 1.2kg, value approx $5.50)