

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 may 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



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Class 6 Five CWA / Laucke Flour Mills Scone Mix (sweet)

- The scones should be approximately 5 cm in diameter
- To be judged on appearance, evenness of size, colour, texture and flavour
- CWA Laucke Scone mix to be used. If none is available, contact show secretary
- Presented on a disposable plate
- Further information on page 4



Class 7 Baked Slices

- A baked slice is one where at least part of the slice is baked in the oven.
- 3 pieces of the same slice
- Size to be 4cm x 6 cm
- To be judged on evenness of size, shape and flavour
- Presented on a disposable plate



Class 8 Lamingtons

- May be sponge or butter cake
- Chocolate icing and coconut coating
- To be approximately 4cm x 4cm x 3cm
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



Class 9 Boiled Fruit Cake

- Round pan, minimum width 17.5 cm (7 inches)
- Cake not to be iced. No cake rack marks
- Texture fine and even with no holes or tunnels, moist, but not heavy or doughy
- Fruit should be of even size, evenly distributed and a good balance of fruit and mixture apparent.
- May contain cherries and/or peel
- Presented on a firm base or cake board



Class 10 Sponge Roll

- Minimum length 18m. Maximum length 25cm
- Strawberry or raspberry jam filling only.
- Cream may not be used
- Ends may be cut off
- May be dusted with icing sugar
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base



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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



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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)