

# MURRAY BRIDGE A&H SOCIETY INC

## 104<sup>th</sup> Annual Show



ABN 11 686 674 167

PO Box 315, Murray Bridge SA 5253

Email :- [Secretary@murraybridgeshow.com.au](mailto:Secretary@murraybridgeshow.com.au)

Murray Bridge Showgrounds, 113 Old Princes Hwy, Murray Bridge SA 5253

## 22 – 23 September 2023

### Section R – Cookery



*Convenor: Mrs Carolyn Johnson  
Ph: 0419 597 732*

**ENTRIES CLOSE 5pm FRIDAY 15 SEPTEMBER 2023**

ENTER AT <https://showday.online/show/themurraybridgeshow>



MurrayBridgeShow.com.au



Enter Here

**Convenor: Carolyn Johnson 0419 597 732**

Stewards: Ruby Ash, Tamara Attrill, Cath Evans, Elsie Johnson & Angela Thorley

Entry Forms to be received by 5pm, Friday 15th September 2023

NO LATE ENTRIES

**Open Section Entry Free but Open exhibitors need to be a member of the show to enter - \$5 Junior and \$10 adult**

Prizes: no prize money - unless otherwise stated.

Exhibits must be received for staging and judging Friday 22nd September 2023

from 7:00am and no later than 9:00am

Entries can be dropped off early by prior arrangement with a convenor.

**\*Waiver - MUST BE SIGNED BY ALL EXHIBITORS FOR COOKERY SECTIONS By placing an entry in the Cookery Section, the exhibitor agrees to assume any risk associated with participating in the event and releases The Murray Bridge Show and its volunteers from any and all claims of damage, contamination or degradation of the exhibit that may arise during the Show.**

**The exhibitor agrees that though care will be taken with the exhibits, as no refrigeration or commercial food preparation facilities are available, no guarantee will be made on the suitability of the exhibit being consumed after the Show and that the exhibits should be disposed of by whatever means the exhibitor sees fit.**

NOTE:

- 2 ENTRIES ONLY PER EXHIBITOR IN ANY ONE CLASS
- CAKE AND SCONE Entries must be from an individual and must include the entrants name and full contact details.
- NO COOKING TO BE DONE ON DAY OF JUDGING
- Entries to be on suitable plates or covered cardboard with paper Doily no bigger than 25cm
- **SUITABLE OVEN BAG TO BE SUPPLIED WITH EACH ENTRY**
- All cooking must be home made.
- Mock cream may be used
- Cakes to be iced only where stated, top only to be iced
- No icing sugar over sponges
- Any prize money and trophies available from 4:00pm Saturday 23rd September 2023
- Exhibits to be picked up from 4:00pm to 6:00pm Saturday 23rd September 2023
- EXHIBITS NOT COLLECTED BY 5 pm ON SATURDAY 23rd SEPTEMBER 2023 WILL BE DISCARDED UNLESS ARRANGED WITH CONVENER.

### **Southern Country Shows Association Aggregate**

#### **Open and Junior Photography**

A Trophy will be awarded to the exhibitor who gains the highest aggregate points by winning prizes at a minimum of 2 shows within the Southern Country Shows Association.

**Aggregate Points: First – 5 Second – 3**

## Scones, Muffins, Rock Buns, Pikelets

**Class 22001 Six Plain Scones**

**Class 22002 Six Pumpkin Scones**

**Class 22003 Six Fruit Scones**

**Class 22004 A slice of Pizza, Any Topping, Scone Dough approximately 15cm square**

**Class 22005 Six Sweet Muffins - no paper cases**

**Class 22006 Six Rock Buns**

**Class 22007 Six Pikelets**

Most Points Open Scones - \$20

Trophy for Most Points in classes 22001 to 22006

\$20 DONATED by ADRIAN PEDERICK MP

Best in Scones - Champion Exhibit Rosette

## Large Cakes

**Class 22151 Jubilee Log - ICED - TROPHY - YVONNE PATTERSON**

Donated by YVONNE PATTERSON

**Class 22152 Swiss Roll - JAM FILLED**

**Class 22153 Chocolate Roll - MOCK CREAM FILLED**

**Class 22154 Blow Away Sponge - JAM FILLED**

**Class 22155 Ginger Fluff Sponge**

**Class 22156 Banana Log or Loaf - ICED**

**Class 22157 Marble Cake - ICED**

**Class 22158 Orange Log or Loaf - ICED**

**Class 22159 Carrot Cake - ICED**

**Class 22160 Date & Nut Roll - no cut ends**

**Class 22161 Gluten Free Cake**

**Class 22162 Mud Cake any kind - ICED**

Most Successful Exhibitor Large Cakes

Classes 22151-22162 DONATED by MRS CORAL HUMPHREY

Best in Large Cakes - Champion Exhibit Rosette

## Feature Chocolate Cake Challenge

- ADRIAN PEDERICK MP FEATURE CLASS \$60 PRIZE

**Class 22201 Men's Chocolate Cake - ICED**

**Class 22202 Women's Chocolate Cake - ICED**

Best in Feature Cakes - Champion Exhibit Rosette

Adrian Pederick MP Feature Class - \$60

**Class 22203 Gender Neutral Chocolate Cake - ICED**

## Fruit Cakes

### **Class 22251 Currant Cake**

### **Class 22252 Sultana Cake - square tin**

TROPHY - MRS JOY KENNETT

### **Class 22253 Dark Fruit Cake - square tin**

TROPHY - MB NEWSAGENCY & GIFTS

### **Class 22254 Boiled Fruit Cake - square tin**

MEMORIAL TROPHY - MRS H RATHJEN

### **Class 22255 Genoa Cake - square tin**

Best in Fruit Cakes - Champion Exhibit Rosette

TROPHY - MRS G AURICHT

Most Successful Exhibitor Fruit Cakes - \$20

in Classes 22251-22255 \$20 DONATED by ADRIAN PEDERICK MP

## Fancy Cookery

### **Class 22301 Six Cup Cakes - ICED**

Adrian Pederick MP Feature Class \$60 PRIZE

### **Class 22302 Six Cream Puffs - unfilled**

### **Class 22303 Six Jelly Cakes**

### **Class 22304 Six Butterfly Cakes- cream filled**

### **Class 22305 Six Pieces of uncooked Slice, same variety**

### **Class 22306 Six Pieces of cooked Slice, same variety**

Most Successful Exhibitor in Fancy Cookery - \$20

Classes 22301-22307 \$20 DONATED BY ADRIAN PEDERICK MP

## Bread

BREAD CLASSES PROUDLY SPONSORED BY: LAUCKE FLOUR MILLS

### **Class 22351 1 loaf White Bread - Homemade - single rectangular loaf**

### **Class 22352 1 loaf of Homemade Bread - Any other kind**

### **Class 22353 1 Loaf Wholemeal Bread - Homemade**

### **Class 22354 1 Bread Machine-made - White**

### **Class 22355 1 Bread Machine-made - Any other kind**

Trophy & Champion Exhibit 22351 - 22355

Most Successful Exhibitor in Bread - \$20

Classes 22351-22355 \$20 DONATED BY ADRIAN PEDERICK MP

Best in Bread - Champion Exhibit Rosette

## Biscuits

**Class 22401 Six Anzac biscuits**

**Class 22402 Six Cockles (Jam filled and Iced)**

**Class 22403 Six Choc Chip Biscuits**

**Class 22404 Six Cornflake Biscuits**

**Class 22405 Jam Drop Biscuits**

**Class 22406 Any Other Biscuits**

Best in Biscuits - Champion Exhibit Rosette

GRAND CHAMPION EXHIBIT Shirley Wilhelm Memorial Perpetual Trophy

For classes 22001 - 22406

AGGREGATE TROPHY FOR OPEN COOKERY

for Classes 22001 – 22406 donated by Rotary Club, Mobilong

## Junior Cookery Section

Special Thanks to Trophy Donors for Donations of Prize Money

PRIZE MONEY DONATED BY CARCUMA NORTH POLL MERINO & WHITE SUFFOLK STUDS

Junior Section Entry Free

AGE TO BE PUT ONTO ENTRY FORM / NAME & AGE ON BACK OF EXHIBIT TICKET

JUDGING FRIDAY, 23rd September 2022

### **PRE SCHOOL - (5 years of age & under)**

First Prize: \$3, Second: \$1

Entries to be on suitable plates or covered cardboard with paper doily and oven bag

Age & Name to be put on Entry Forms & Exhibit Numbers

**Class 22451 One Slice Fairy Bread cut into 4 triangles**

**Class 22452 3 Milk Arrowroot Biscuits - ICED & DECORATED WITH BOUGHT LOLLIES-TROPHY**

TROPHY - ANGELA THORLEY

TROPHY - CAROLYN JOHNSON

**Class 22453 Open sandwich with a minimum filling of 3 things on one piece of bread**

TROPHY - ANGELA THORLEY

**Class 22454 Funny Face, Decorated Pasta Plate, make sure pasta is securely attached**

CHAMPION COOKERY PRE SCHOOL

Champion Exhibit will receive a rosette

### **LOWER PRIMARY SCHOOL (5-8 yrs of age)**

First: \$3, Second: \$1

Entries to be on suitable plates or covered cardboard with paper doily with oven bag

Age & Name to be put on Entry Forms & Exhibit Numbers

**Class 22501 4 Plain Scones**

**Class 22502 4 Small Cakes - ICED**

- TROPHY – CAROLYN JOHNSON

**Class 22503 Healthy Snack including at least 3 vegetables or fruit**

**Class 22504 Giant Cookie (max diameter 15cm)**

**Class 22505 4 Milk Arrowroot Biscuits - ICED & DECORATED WITH BOUGHT LOLLIES  
- TROPHY**

TROPHY - CAROLYN JOHNSON

**Class 22507 4 Chocolate Crackles**

CHAMPION COOKERY LOWER PRIMARY SCHOOL

**Class 22508 4 Slices of Rocky Road (approx 5cmx4cm each)**

### **UPPER PRIMARY SCHOOL (9-12 yrs of age)**

First: \$3, Second: \$1 (unless otherwise stated)

Entries to be on suitable plates or covered cardboard and oven bag

Age & Name to be put on Entry Forms & Exhibit Numbers

**Class 22551 5 Rock Buns**

**Class 22552 5 Scrolls or Pinwheels Puff Pastry – SWEET**

**Class 22553 5 Milk Arrowroot Biscuits - ICED & DECORATED**

**Class 22554 5 Small Cakes - ICED & DECORATED**

**Class 22555 1 MUG Cake cooked in the microwave**

TROPHY - C HUMPHREY

**Class 22556 5 Honey Crackles**

**Class 22557 5 Choc Chip Biscuits - TROPHY - YVONNE PATTERSON**

Donated by YVONNE PATTERSON

CHAMPION COOKERY UPPER PRIMARY SCHOOL

### **SECONDARY SCHOOL STUDENTS (12-16 yrs of age)**

First \$3, Second \$1 (unless otherwise stated)

Entries to be on suitable plates or covered cardboard with paper doily

Age & Name to be put on Entry Forms & Exhibit Numbers

**Class 22601 6 Plain Scones**

**Class 22602 6 Pikelets**

**Class 22603 6 Muffins sweet, no paper cases**

**Class 22604 Mini Pizza Scone Dough any topping - max 15cm**

TROPHY - ANGELA THORLEY

**Class 22605 6 Brownie slices**

**Class 22606 6 Cupcakes Cakes - ICED**

**Class 22607 6 Anzac Biscuits**

TROPHY - ANGELA THORLEY

**Class 22608 Chocolate Cake Iced and Decorated - TROPHY**

CHAMPION COOKERY SECONDARY SCHOOL

Rosette

## **Feature Junior Classes - Funfetti Biscuits**

*Ingredients: 185g butter, softened; ¾ cup of castor sugar, 1 tsp vanilla extract, 1 egg, 2 cups of plain flour & ½ cup of 100s and 1000s of your choice.*

*Method:*

*Step 1-Preheat oven to 180C/160C fan-forced. Line 3 baking trays with baking paper.*

*Step 2-Using an electric mixer, beat butter, sugar and vanilla until pale and creamy. Add egg. Beat until combined. Sift flour over butter mixture and add 100s and 1000s. Using a wooden spoon, stir to combine.*

*Step 3-Place dough on a lightly floured surface. Shape into a 30cm log. Wrap in plastic wrap.*

*Refrigerate for 2 hours or until firm. Remove and discard plastic wrap.*

*Step 4- Slice into 1cm-thick rounds. Place on trays. Bake for 12 minutes or until golden. Cool on trays for 5 minutes. Transfer to a wire rack to cool completely. Serve.*

### **Class 22651 3 Biscuits: 8 years & Under**

\$10 PRIZE FOR WINNING ENTRY DONATED by MR ADRIAN PEDERICK MP

### **Class 22652 4 Biscuits: 9 - 12yrs**

\$10 PRIZE FOR WINNING ENTRY DONATED by MR ADRIAN PEDERICK MP

### **Class 22653 5 Biscuits: 13 - 16yrs**

\$10 PRIZE FOR WINNING ENTRY DONATED by MR ADRIAN PEDERICK MP

## 2023 Laucke & CWA Scone Mix Competition

Prizes sponsored Laucke Flour Mills & SA Country Women’s Assn

TO BE JUDGED AT MURRAY BRIDGE SHOW

1st Prize winner eligible to compete in Southern Country Shows Association Final Competition

Outline:

- Best SAVORY SCONES—variation of your scone recipe which must use the Laucke Country Women’s Scone Mix as the base
- Only one entry per person
- Entrants are only eligible to win one local final
- Winners from each Local Show to be eligible to enter and be judged at the appropriate Association Show
- The 10 Association winners will then compete in a State Final as part of the 2023 Royal Adelaide Show
- No entry fees
- 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 your local show secretary
- Revenue to the CWA from sales of the scone mix is used to assist drought affected families in South Australia and Interstate

Judging Guidelines:

1. 5 scones presented for Judging.
2. Scones should be approximately 5cms 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

LOCAL COMPETITION

- 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)

SEMI FINALS – to be held at the Southern Country Shows Assoc Annual Dinner		STATE FINALS – to be held at the Adelaide Royal Show 2024	
1 <sup>st</sup>	\$40	1 <sup>st</sup>	\$200
2 <sup>nd</sup>	\$20	2 <sup>nd</sup>	\$75
3 <sup>rd</sup>	\$10	3 <sup>rd</sup>	\$40

### Class 22750 2023 LAUCKE & CWA SCONE MIX COMPETITION





## Decorated Cakes

### **Class 22700 Decorated Cake Open**

### **Class 22701 Junior under 16 yrs Decorated Cake (judged on decoration only)**

- TROPHY DONATED BY - MRS M L PEARSON

TROPHY DONATED BY - MRS M L PEARSON

TROPHY - CAROLYN JOHNSON

### **Class 22702 Novelty Cake**

- TROPHY DONATED BY MRS A G BURGESS

TROPHY DONATED BY MRS A G BURGESS

TROPHY DONATED BY MRS A G BURGESS

### **Class 22703 Special Occasion**

- TROPHY DONATED BY CAROLYN JOHNSON

Best in Decorated Cakes - Champion Exhibit Rosette

TROPHY - CAROLYN JOHNSON

Champion Exhibit for Decorated Cakes

ROSETTE

**AGRICULTURAL SOCIETIES COUNCIL OF SA**  
**RICH FRUIT CAKE & GENOA CAKE CHAMPIONSHIP**

**SOUTHERN COUNTRY SHOWS ASSOCIATION SEMI-FINALS**

to be held at the

**PORT ELLIOT SHOW**

**On Saturday 7<sup>th</sup> October, 2023**

**Cookery Convener: Patsy Greer, phone 85525890**

**Email: patsebay@chariot.net.au**

**FREE ENTRY: 1 ENTRY PER EXHIBITOR**

**Entries close: 4.00pm, Friday 29<sup>th</sup> September, 2023**

**Entries to Indoor Co-ordinator:**

**Sue Thomas, PO Box 399, Victor Harbor, 5142**

**Phone: 0418847626; Email: indoorcoordinator@portelliotshow.com.au**

**Entry forms available in the Port Elliot Show Book or from the Show's website -**

**[www.portelliotshow.com.au](http://www.portelliotshow.com.au)**

**Fruit Cake and Genoa Cake exhibits will be accepted**

**for judging on Saturday up to 11.30am and not to be removed until 4.30pm, Sunday.**

**Cakes can also be delivered on Saturday 8.30am – 11.30am or on Friday if preferred.**

**OPEN JUDGING TO BE HELD ON SATURDAY AT 2:00 PM**

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***RICH FRUIT CAKE CHAMPIONSHIP***

(Recipe to be used – Cake not to be iced – for hints go to [www.sacountryshows.com](http://www.sacountryshows.com) )

**SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE**

**Prize money: First-\$60, Second-\$25, Third-\$10**

**INGREDIENTS:**

250 grams butter  
250 grams dark brown sugar  
6 eggs  
250 grams sultanas  
250 grams raisins  
200 grams currants  
100 grams dates  
60 grams chopped red glacé cherries  
60 grams mixed peel  
60 grams chopped almonds  
375 grams plain flour  
1 teaspoon baking powder  
1 teaspoon mixed spice  
200 mls sherry or brandy.

**METHOD:**

1. Mix together all fruits, and soak in the sherry or brandy overnight.
2. Sift together flour, baking powder and spice.
3. Cream together butter and sugar.
4. Add the eggs one at a time, beating well after each addition, then alternatively add the fruit and flour and lastly the chopped nuts. Mix thoroughly.
5. Place mixture into a prepared square tin (approx. 19-22cm in size).
6. Bake in slow oven for approx. 3-3½ hours.

**Sponsored by SUNBEAM**

**Winner eligible to compete in the State Final to be held at the  
2024 ROYAL ADELAIDE SHOW.**

**PRIZES: FIRST - \$300, SECOND - \$100, THIRD - \$50**

# ***GENOA CAKE COMPETITION***

(Exhibitors own recipe to be used – Cake not to be iced. Size and shape optional (no recipe need accompany exhibit))

**SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE**

**SEMI-FINAL TO BE HELD AT PORT ELLIOT SHOW**

**FREE ENTRY: 1 ENTRY PER EXHIBITOR**

**Prize money: First - \$50, Second - \$20, Third - \$10**

**Sponsored by SUNBEAM**

**Winner eligible to compete in the State Final to be held at the**  
**2024 ROYAL ADELAIDE SHOW.**

**PRIZES: FIRST - \$300, SECOND - \$75, THIRD - \$40**

## **INGREDIENTS**

250 grams butter  
250 grams dark brown sugar  
6 eggs  
250 grams sultanas  
250 grams raisins  
200 grams currants  
100 grams dates  
60 grams chopped red glacé cherries  
60 grams mixed peel  
60 grams chopped almonds  
375 grams plain flour  
1 teaspoon baking powder  
1 teaspoon mixed spice  
200 mls sherry or brandy.



## **METHOD:**

1. Mix together all fruits, and soak in the sherry or brandy overnight.
2. Sift together flour, baking powder and spice.
3. Cream together butter and sugar.
4. Add the eggs one at a time, beating well after each addition, then alternatively add the fruit and flour and lastly the chopped nuts. Mix thoroughly.
5. Place mixture into a prepared square tin (approx. 19-22cm in size).
6. Bake in slow oven for approx. 3-3½ hours.

# GENERAL ENTRY FORM

ABN: 11 686 674 167

**MURRAY BRIDGE A&H SOCIETY Inc**

Entries To: Society Secretary

PO Box 315, Murray Bridge, SA, 5253

Receipt #

**PLEASE USE A SEPARATE ENTRY FORM FOR EACH SECTION YOU ENTER**

SECTION	CLASS No	QTY	DESCRIPTION OF CLASS	ENTRY FEE
<b>1 ENTRY FORM PER PERSON PER SECTION</b>				
I hereby certify that the particulars given are true and correct, and entry is made with the full knowledge of the Rules and Regulations of the MBA&H Society Incorporated as located on <a href="http://www.murraybridgeshow.com.au">www.murraybridgeshow.com.au</a> .			<b>MEMBERSHIP ADULT \$10/JUNIOR \$5</b>	
<b>Age if under 18:</b>			SIGNED	<b>TOTAL</b>
<b>NAME:</b>			PHONE	
<b>ADDRESS:</b>			MOBILE	
			FAX	
			POST CODE	
<b>EMAIL:</b>			EXHIBITOR NUMBER	