

K1 - COOKERY

CONVENOR

Heather Graetz

CONTACT

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- Entries close on Thursday (26th March 2026) at 7:00pm, via ShowDay Online.
- Exhibits must be in the Elders Pavilion by 8:55am on Show Day.
- No cooking is to be done on the day of the Show.
- Plates are provided for entries.
- Exhibits MUST not be left before 7:30am on Show Day
- Both the Keith and Tintinara District Show Society & the Convenor DO NOT take any responsibility for exhibits that are left before 7:30am or after 5:30 pm on Show Day.
- No packet mixes allowed. – Avoid wire-rack marks on cakes.
- Classes which have 8 or more entries will have a 3rd prize ticket.

IMPORTANT TO REMEMBER (FOR Regional and State competitions):

- Entrants are ONLY eligible to win ONE local final.
- Winners from each local show will be ELIGIBLE to enter and be judged at the nominated association show.
- The 10 association winners will then compete in the State Final, judged at the 2026 Royal Adelaide Show.

JUDGING GUIDELINES (FOR SCONES ONLY):

- Only 1 entry per person (no entry fee).
- 5 scones are to be presented for judging using Laucke Country Women's Scone Mix.
- Scones should be approx 5cm in diameter, well risen, straight sides, thin golden crust top & bottom, no flour base. Requires a fine, moist texture, good crumb, good flavour & according to type.

Special Awards COOKERY:

Champion Cake of the Show
Aggregate Points Trophy
Champion Yeast or Pastry Exhibit
CWA Scone 1st Prize
CWA Scone 2nd Prize
CWA Scone 3rd Prize
Joyce Braun Memorial Trophy

Pendleton Olives
Mrs JC Irwin
Keith Bakery
Laucke Flour Mill
Laucke Flour Mill
Laucke Flour Mill
Strawberries Galore

K1-A: GENERAL

Class 401	Rich Fruit Cake	Keith Clothing & Craft
	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, 1tsp Baking Powder, 1tsp Mixed Spice, 200ml Sherry or Brandy.	
	METHOD:	
	<ol style="list-style-type: none">1. Chop fruits, mix together & soak in the sherry or brandy overnight.2. Sift together plain flour, baking powder & spice.3. Cream butter & sugar.4. Add eggs one at a time, beating well after each addition, then alternately add fruit, flour and chopped nuts. Mix thoroughly.5. Place mixture in a well-prepared square tin (19cm – 22cm).6. Bake in a slow oven for approximately 3 to 3 ½ hours.	
Class 402	Boiled Pineapple Fruit Cake	
	INGREDIENTS: 500g Mixed Fruit, 140g Butter, 225g Brown Sugar, 440g tin of Crushed Pineapple, 2 Eggs, 1 ¼ cups Self-Raising Flour, 1 cup Plain Flour, 1 tspn Mixed Spice, ¼ tspn Carb Soda.	
	METHOD:	
	<ol style="list-style-type: none">1. Bring to boil mixed fruit, sugar, butter & pineapple (including the juice). Simmer for 2 – 3 minutes.2. Cool, then add lightly beaten eggs and fold in sifted dry ingredients.3. Bake in a greased & lined 20cm round tin.4. Bake in moderate oven for 2 ½ hours.	
Class 403	Apple Cake (no icing)	Keith CWA
Class 404	Banana Cake, iced (Log or Loaf Tin)	Alice Robins
Class 405	Carrot Cake with Cream Cheese Top (Log or Loaf)	The Purple Paddock
Class 406	Chocolate Cake with Chocolate Icing (Log or Loaf)	O'Brien Electrical – Keith
Class 407	Genoa Cake <i>Exhibitor's own recipe to be used.</i>	Beyond Words Bookshop
Class 408	Cinnamon Tea Cake	Cathy Hutchings
Class 409	Fruit & Nut Roll	Chris McMurray
Class 410	Potato Cake, with Crumble Topping	Helen Rosenzweig
Class 411	Decorated Child's Birthday Cake	Jude Molineux
Class 412	Decorated Cupcakes (6)	

Class 413	Sponge Cake (Braun-Off) <i>Cornflour Sponge Sandwich, filled with Jam & top dusted with Icing Sugar.</i>	Strawberries Galore
Class 414	Beer Cake (West End) INGREDIENTS: 2 cups Self-Raising Flour, ½ cup Sugar, 1 cup West End Beer, 60g Butter, 1 Beaten Egg, ½ tspn Mixed Spice, ½ cup Mixed Fruit (cut Raisins, Sultanas & Peel) METHOD: 1. Rub butter into flour, mix sugar & spice in, then fruit & egg. 2. Add beer & mix well. 3. Make Topping with ½ cup Plain Flour, ½ Sugar & 60g Butter. Rub all together until crumbly. Sprinkle over cake mixture. 4. Bake in hot oven for 30 minutes.	Keith Hotel Motel
Class 415	6 Lamingtons (4-5cm Squares)	Pat Rohan
Class 416	Vanilla Slice	
Class 417	6 Honey Biscuits	Allan & Michelle Cotton
Class 418	Honey Sponge Roll with Mock Cream	Margaret Cotton
Class 419	Pavlova Challenge	Cherie Wayman
Class 420	Gluten-Free Cake (any variety)	Fulwood Bowen & Massage
Class 421	6 Sausage Rolls (5cm rolls)	Ron & Sheryl Hunt
Class 422	1 Loaf of White Bread (handmade)	Vic Coleman
Class 423	1 Loaf of White Bread (machine)	Heather Graetz
Class 424	1 Loaf of Wholemeal or Mixed Grain Bread (handmade)	Jacqui Logan
Class 425	1 Loaf of Wholemeal or Mixed Grain Bread (machine)	Heather Graetz
Class 426	1 Loaf of Sourdough Bread	Wholey Health
Class 427	1 Sweet Yeast Item	Henry & Rose Café
Class 428	Men's Chocolate Cake Challenge, with Chocolate Icing	Mel & Doug Mitton
Class 429	5 Plain Scones	Keith IGA
Class 430	5 Sweet Scones	Keith IGA
Class 431	5 Fruit Scones	Keith IGA
Class 432	6 ANZAC Biscuits	Blue Lake Milling
Class 433	5 CWA Laucke Mix Savoury Scones	Laucke Flour Mills
Class 434	Baked Item featuring a native food <i>Sweet or savoury. Please state native food used.</i>	Creative Native