



COOKERY

ROYAL  
ADELAIDE  
SHOW

31 AUGUST - 8 SEPTEMBER

2024



COMPETITION  
SCHEDULE

THESHOW.COM.AU



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The Royal Agricultural and Horticultural Society makes every attempt to ensure that all information contained within this schedule is correct at the time of printing, however the RA&HS reserves the right to change such details as may be required.

## KEY DATES

ENTRIES OPEN: 26 April 2024

CLOSING DATE OF ENTRIES: Friday 21 June 2024, 5:00pm

COLLECTION OF EXHIBITS: Tuesday 10 September 2024

### COOKERY INFORMATION SESSION

2024 Cookery Information Session will be held on Thursday 9th of May, 2:30pm - 4:30pm, Goyder Mezzanine.

### NEW FEATURE – COOKERY TOURS

Tour of Cookery during the Royal Adelaide Show. 11:00am and 2:00pm daily. Further details will be provided in the exhibitor information booklet.

### NEW AWARD - GRAND CHAMPION OF COOKERY

Awarded to the most successful exhibitor across all three sections (Open Cake Decorating, Open Cookery and Jams and Preserves).

Exhibitors must enter all three sections.

\$100 sponsored by Emma Tiller

## HOW TO ENTER

### ENTRY FEES (GST INCLUDED)

Junior Section: **\$5.00 per entry.**

Cake Decorating, Open Section, Jams & Preserves, Generational Chocolate Cake Challenge, Picnic Luncheon Feature Class, Fruit Cake & Puddings: **\$7.00 per entry.**

### SUBMISSION OF ENTRIES

All entries must be submitted online [www.theshow.com.au](http://www.theshow.com.au)

Exhibits must be submitted and paid for by the closing date and time.

Entries will be acknowledged via email.

### CLOSING DATE OF ENTRIES

Friday 21 June 2024, 5:00pm

The following conditions will strictly apply:

- All entries must be in the Society's possession at its Administration Office by 5.00 pm (CST) on Friday 21 June 2024.
- Entry forms by facsimile, paper or email will not be accepted.
- No entries will be accepted after the above closing date.
- Absolutely no exception to the above conditions will be made to any exhibitor under any circumstance.

### MEMBERSHIP

It is not a requirement of entry to the Cookery Competition to be a member of the Royal Agricultural & Horticultural Society of SA Inc, however, we do ask you to consider becoming a member of the Society, which will greatly assist us in continuing to grow, promote and support South Australia's vital Primary Industries. There are numerous other benefits to membership, including unlimited entry to The Royal Adelaide Show, access to Members Dining and Bar facilities and even discounts for Taste of the Best and The Adelaide Showground Caravan Park.

Further information can be found at <https://www.rahs.com.au/membership>

## WITHDRAWALS

All withdrawals must be made in writing and can be sent via email to [entries@adelaideshowground.com.au](mailto:entries@adelaideshowground.com.au). Emails must include "Withdrawal" in the subject line and the section (e.g. Cookery), exhibitor name, class number/s, exhibit number (if known) and exhibit name (if applicable). Withdrawals must be made at least 24 hours prior to judging.

## REFUNDS

No refund of entry fees will be made after the closing date of entries.

## CONTACT US

Event Coordinator: Chelsea Wilkinson  
Email: [cwilkinson@adelaideshowground.com.au](mailto:cwilkinson@adelaideshowground.com.au)  
Phone: (08) 8210 5211 Between 9.00 am - 5.00 pm Monday to Friday  
The Royal Agricultural & Horticultural Society's ABN is 68 531 710 498.

## YOUR PRIVACY

By exhibiting at The Show you acknowledge that you have read and agree to the privacy policy of the RA&HS which can be viewed here [linked to <https://www.theshow.com.au/contact-us/>]

In relation to your entry into a competition we may specifically use and/or disclose your personal information to:

- Communicate competition information to you such as entry opening dates, delivery and collection details and entry ticket distribution
- Publish competition results both online and in printed results listings
- Publish competition entries in Competition Catalogues
- Advise sponsors of competition prize winners for distribution of prizes from both the RA&HS and sponsors

By entering into a competition you consent to your contact details being provided to the sponsors of that competition for the purpose of distributing your prize. You also consent to your name, suburb and postcode being listed in a competition catalogue and, if you are a prize winner your name in competition results.

If you do not wish for your name and address to be printed in a competition catalogue, please ensure that you select the 'Keep Private' option in your online exhibitor profile.

## DELIVERY AND JUDGING TIMETABLE

Exhibitors are reminded that there are different delivery and judging days for each section and to review the information carefully to avoid arriving on the wrong day.

Section	Delivery	Judging
Jams & Preserves, all Sections	Monday 26 August 5:00 – 7:00pm Tuesday 27 August 8.00 am to 9.30 am*	Tuesday 27 August
Cake Decorating, all Sections (EXCEPT CLASS 13)	Wednesday 28 August 8.00 am to 9.30 am*	Wednesday 28 August
Fruit Cakes & Puddings Cake Decorating Class 13 Open Cookery Novice Cookery Junior Cookery	Friday 30 August 8.00 am to 9.30 am*	Friday 30 August
Picnic Lunch for Two Marmalade Class Chocolate Cake Challenge Across the Generations	Saturday 31 August 8.00 am to 9.30 am*	Saturday 31 August

\* Exhibits received after the set down time will not be judged.

## DISPLAY OF EXHIBITS

The Society reserves the right to display only prize-winning exhibits should the number of entries exceed the display space available. Exhibits will be shown in display cases provided by the Society.

## EXHIBIT CARDS

After entries have closed, exhibit cards will be **EMAILED** to exhibitors and must accompany each entry.

Exhibits must not have any identification markings or names, other than the exhibit cards emailed by the Society.

Please ensure exhibit cards are attached to the correct exhibit as each card will have a unique barcode attached to assist with judging.

## EXHIBIT COLLECTION

All exhibits will be discarded at 12 noon Tuesday 10 September unless administration has been notified before Monday 9 September via email to [entries@adelaideshowground.com.au](mailto:entries@adelaideshowground.com.au)

All Prize cards, trophies and prizes (excluding cash) can be collected on Tuesday 10 September during 10am and 12 noon.

## COOKERY CONDITIONS OF ENTRY

Please read the schedule carefully, as changes may have occurred from previous years. Exhibits may be rejected if they do not fit the criteria.

- An exhibit can only compete in one class unless it is entered in the Pentathlon class.
- Exhibits can only be entered in any Royal Show once.
- The Society will not under any circumstances hold itself responsible for any loss, damage to, or mis-delivery of any exhibit.
- The judges are empowered to award a prize, whether there be one or more exhibits, providing they deem the exhibit worthy.
- They may award second prize in lieu of first or third prize in lieu of second.
- The judge's decision is final, and no correspondence will be entered into.
- Judges are empowered to cut any exhibit, except for those exhibited for icing purposes only.
- Plates will be supplied by the Society for display purposes,
- Unless specified, packet mixes are not to be used.
- In junior classes, exhibitors should note that entry forms must be signed by parent, guardian or teacher stating that the work entered is the original and unaided work of the exhibitor.
- Exhibits must be solely the work of the Individual except when entered in the Professional/Cottage Industry section.

## PRIZES

Prizes of First \$25 and Second \$10 will be awarded in the following sections (unless otherwise specified):

Fruit Cakes & Puddings

Open, Novice & Junior Cookery, Jams & Preserves

Junior Cake Decorating

Prizes of First \$50, Second \$20 and Third \$10 will be awarded for Open Cake Decorating classes (unless otherwise specified)

Prizes of First \$100, Second \$50 and Third \$25 will be awarded for Wedding Cake classes (unless otherwise specified).

Ribbons will be awarded for 1st, 2nd, and 3rd place. Judges may also choose to award a 4th place ribbon for any class with 10-15 exhibits and a commended ribbon for any class with over 16 exhibits.

Sashes will be awarded for:

- Grand Champion of Cookery
- Most Successful Exhibitor Award
- Most Outstanding Exhibit Awards
- Picnic Lunch for Two (Feature Class) - 1st to 3rd
- Chocolate Cake Challenge (Feature Class), 1<sup>st</sup> in each class,
- Professional and Cottage Industry - 1st to 3rd
- School Challenge Classes - 1st to 3rd
- Cookery Pentathlon - 1st to 3rd

Rosettes will be awarded for:

- Most Outstanding Professional or Cottage Industry Product



## MOST SUCCESSFUL EXHIBITOR AWARDS

Points to be allotted as follows:

First, 5 points; Second, 3 points; Third, 1 point.

## PAYMENT OF PRIZE MONEY

Any prize money won during the Royal Adelaide Show is paid by Electronic Funds Transfer (EFT). The Exhibitor should provide the BSB, Account Number and Account Name when entering.

**PRIZE MONEY WILL BE PAID BY THE END OF OCTOBER 2024.**

### PRIZE MONEY AND GST

Prize money as stated in the Prize Schedule does not include GST.

The prize money which we pay to successful exhibitors depends on information provided to us. If you confirm that you are GST registered and provide your Australian Business Number (ABN), we will pay the appropriate prize money plus 10% GST. We will provide you with a Recipient Created Tax Invoice which you will need to submit to the Australian Taxation Office.

If you confirm you are registered for GST, in entering the competition, you acknowledge your agreement to the following:

- You will not issue a tax invoice to the RA&HS in respect to prize money received;
- You will notify the RA&HS if you cease to be registered for GST.

If you provide your Australian Business Number but are not registered for GST, we will pay the prize money as detailed in the Competition Schedule without reference to the GST.

If you confirm you are entering as part of a private recreational pursuit or hobby, we will pay the prize money as detailed in the Competition Schedule without reference to GST.

### IMPORTANT

It is important that you either:

- Confirm you are entering as part of a private recreational pursuit or hobby, or
- Confirm you are entering as a GST registered business and supply your ABN

Failure to do either of the above will require the RA&HS to withhold tax, at the maximum tax rate, from your prize money in accordance with Australian tax legislation. The RA&HS is not a tax consultant and therefore assumes no liability for actions taken as a result of these guidelines. In any instances where an entrant or sponsor is uncertain of the tax implications of their involvement, they should consult their own accountant or tax advisor.

The Society makes every endeavor to ensure all prizes listed are accurate at the time of publishing. Should a cash prize be withdrawn by a sponsor subsequent to publishing, the prize will revert back to the competitions default amount where applicable. Vouchers, product or trophies withdrawn by a sponsor subsequent to publishing will not be replaced. It is the responsibility of the prize winner to follow-up with the Society any sponsored prize (cash, voucher, product, trophy) they believe they are entitled to prior to 30 November in the year of the prize being awarded. The Society will not follow-up prize sponsors after this date or review any prizes that may have been incorrectly.

## GENERAL REGULATIONS

Exhibitors are reminded that the Society's General Regulations apply to all sections of the Show. A copy of the General Regulations can be obtained from the Society's website at [www.theshow.com.au](http://www.theshow.com.au) or from the Society's Administration Office. Exhibitors should note that the General Regulations contain a number of provisions relevant to competitions and this Schedule including but not limited to, offences, penalties, prohibited drugs. As those conditions apply in addition to the regulations contained within this schedule, Exhibitors should familiarise themselves with the General Regulations.

## SPECIAL REGULATIONS

Exhibitors are reminded that the Special Regulations contained within this Schedule are merely supplementary to and subject to the General Regulations. The members of the Society's ACCT Committee shall have the authority to act on behalf of the Society to take any necessary action under these Special Regulations.

# CAKE DECORATING

Rules have been made to help the competitors comply with the Australian and New Zealand Food and Health Standards.

- General rules and conditions of entry are to be found in the front pages of this schedule.
- Entries must be the unaided work of the competitor and comply with the details of this schedule.
- All entries must be able to be lifted by one person.
- Exhibitors are limited to one entry per Class.
- Boards must be raised on cleats (feet) that will raise it sufficiently for ease of handling. Due to cabinet restrictions, when measuring the specified maximum height for entry, the measurement is to include cleats.
- Where specified cake must be used, otherwise Polystyrene dummies or Rice Krispies are permitted.
- Any wired decoration that is being inserted into the cake must be placed into a suitable food grade holder, e.g. posy pick or straw.
- The following items are not permitted and entries which do not comply with these rules will lose 50% of their points:
- Buttercream coverings or other spreadable icings, except Royal Icing and buttercream in the Buttercream Decorated Cake class only.
- Wire that penetrates the covering without being in a food grade holder.
- Pins, toothpicks, craft glues and store-bought ornaments (except commercial containers allowed in classes 6 and 9).
- Store bought sweets (cachous will be permitted), except in the Gingerbread House Class.

**Cake decorating exhibitors 18 years or older** (on 1 September, in the year of the competition) should use the below to determine which section you should enter under.

**Masters:** This is for competitors who have won four (4) first prizes in an Intermediate Class at any Royal Show or National and State competitions to enter that class only. Exhibitors in this section have a high level of skill.

**Intermediate:** This is for competitors who have won two (2) first prizes in a Novice Class at any Royal Show or National and State competitions to enter that class only or who have 3 years or more in cake decorating experience.

**Novice:** This is for competitors with less than 3 years of cake decorating experience or who have not won two (2) first prizes in any one class of the Novice section at any Royal Show or National and State competitions. If they have achieved this, they move up in that class only. Teachers of Cake Decorating and/or Cup Cake Classes are not permitted to enter this section.

Please note that as competitors progress through the above levels they may be competing in different sections at any one time. Past competitors may not regress to a section below their current level. It is the responsibility of the exhibitor to ensure they enter the correct class.

**Open:** This is open to all competitors.

**Seniors:** This is for competitors who are at least 65 years of age on 1 September in the year of competition. Competitors may still enter any of the other sections above if they qualify to do so.

## CAKE DECORATING ENTRY INFORMATION

General rules and conditions of entry are to be found in the front pages of this schedule.

**POINTS OF NOTE:** Please read carefully.

- Non-Sugar items i.e. no artificial ornaments or flowers are to be used.
- Ribbon, tulle and plastic stamens are permitted.
- Wire and tape in flower sprays may be used but must not penetrate the icing and must be put in a posy pick or suitable food grade item eg. straw.
- **Edible Food products** e.g. polenta, gelatine, cachous and piping gel may be used. Gold, silver, shimmer, lustre or glitter must be food safe.
- Isomalt and wafer paper are permitted.
- Edible imaging up to 10% may be used as an embellishment only.
- **Boards** should be wood, not cardboard. Covering may be paper, icing, fabric or similar. Must have Cleats (Feet) underneath to raise them off the table and allow easier handling. Cleats are not available on delivery at the Show.
- **Cake covering** should be fondant/sugar paste. Covering should be smooth and free of cracks or other marks. Buttercream, fresh cream and ganache are not allowed as a decoration.
- PLEASE NOTE: Buttercream ONLY to be used in class 13.

- **Overall impression** – colour, harmony and balance will create visual impact. This should allow your exhibit to stand out among the others.
- **Techniques** - pipe work and modelling work that is well executed will help you gain additional points.
- **Pipe work** should be completed with freshly made royal icing, be well formed and consistent in size and shape.
- **Modelling** flowers and leaves should be finely rolled out with no ragged edges, Natural in shape and colour, and veined if appropriate. Novelty figures should be free of cracks, with attention given to the joining of pieces.
- **Decorations** - Care in attaching your decorations to the cake surface is important. Royal icing is quite strong when dry, but make sure any sign of attachment is kept to a minimum.

## MASTER'S SECTION

Open to exhibitors who have won four (4) First Prizes in an **Intermediate Class** at any National, State or Royal Show competition to enter that class.

Finished base board **must fit within** measurement given. It is always better to go smaller.

### **Class 1      Wedding Cake "Elegant Wedding Cake"**

One or more tiers on a common base board.  
Include 2 or more Royal Icing techniques.  
To fit within a 47 cm square.  
Maximum height is 65cm, including cleats.

### **Class 2      Celebration Cake "Christmas Theme"**

Design one or more tiers to suit theme.  
Must include a name or greeting.  
To fit within a 42 cm square.  
Maximum height is 32 cm, including cleats.

### **Class 3      Floral Art "A Vase of Flowers"**

Minimum of 3 varieties of flowers to be made.  
Flowers to be named for judges.  
Any foliage may be included.  
Vase to be made of sugar based medium.  
To fit within a 32 cm cube.

## **MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN MASTER'S SECTION**

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

## INTERMEDIATE SECTION

Open to exhibitors who have won two (2) First Prizes in a **Novice Class** at any National, State or Royal Show competition to enter that class, or who have more than 3 years of cake decorating experience.

If a competitor has won four (4) first prizes in any class in Intermediate, they must enter the Masters Section in that class only.

Finished base board must fit within measurement given. It is always better to go smaller.

### **Class 4      Wedding Cake "Rustic Theme"**

One or more tiers on a common base board.  
Includes at least 1 Royal Icing technique.  
To fit within a 42cm square.  
Maximum height 65cm, including cleats.

### **Class 5      Celebration Cake "Woodlands Theme"**

Design one or more tiers on a common base board, to suit theme.  
Must include a name or greeting.  
To fit within a 42 cm square.  
Maximum height is 32 cm, including cleats.



**Class 6    Floral Art "Anemone"**

1 single flower only and 1 bud only and MAY only include Anemone leaves.  
To be presented in a commercial vase  
To fit within a 32cm cube.

**MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN INTERMEDIATE SECTION.**

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

**NOVICE SECTION**

Open to exhibitors who have not won two (2) First Prizes in any one class in this section at any National, State or Royal Show competition.

Competitors must move to the Intermediate Section after 3 years of experience in cake decorating.

Cake decorating teachers may not enter any of the Novice Classes.

Finished base board **must fit within** measurement given. It is always better to go smaller.

**Class 7    Wedding Cake "Suitable for a Spring Wedding"**

One or more tiers on a common base board.  
Modern or traditional, your choice.  
To fit within a 47cm square.  
Maximum height 65cm, including cleats.

**Class 8    Celebration Cake "Depicting a Hobby"**

Design one or more tiers on a common baseboard to suit theme.  
To fit within a 42 cm square.  
Maximum height 32 cm, including cleats.

**Class 9    Floral Art "A Vase of Daisies"**

Only Daisy Leaves MAY be included.  
To be presented in a commercial vase.  
To fit within a 32cm **cube**.

**MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN NOVICE SECTION.**

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

**OPEN SECTION**

Open to all competitors.

Finished base board **must fit within** measurement given. It is always better to go smaller than to be over.

**Class 10    Small Celebration Cake "Gravity Defying"**

Design one or more tiers to suit theme.  
Description / photos of construction to be provided with an Information Sheet for Judges.  
To fit within a 20 cm square.  
Maximum height 32 cm, including cleats.

**Class 11    Sugar Art "A Bird or Birds"**

Design a sugar art piece - no cake to be used.  
Presented as desired.  
To fit within a 27 cm square.  
Maximum height 32cm, including cleats.

**Class 12 Sculptured Cake "A Toy"**

Use your imagination and sculpting skills to create your exhibit.

Cake must be used and not be from any commercially shaped tin.

Description of construction and cake content to be provided with an Information Sheet for Judges.

To fit within a 42 cm square.

Maximum height 32cm, including cleats.

**Class 13 "Buttercream Decorated Cake"**

CHECK SPECIAL DELIVERY DAY / TIME FOR THIS CLASS - Friday 30th August, 8:00 – 9:30am

Only Buttercream covering and decorations to be used.

Polystyrene dummy may be used.

To fit within a 32cm cube including cleats.

**Class 14 Australian Gingerbread Structure**

Exhibit to be totally edible, apart from the baseboard.

Commercial sweets allowed.

Structure to be assembled with Royal Icing only.

At least 50% of the gingerbread to be visible.

Sample for tasting to be supplied in a sealed bag.

To fit within a 47 cm square

Maximum height 65 cm, including cleats.

**Class 15 Decorated Biscuits**

Decorate (5) biscuits as you wish.

No store-bought lollies/decorations allowed, except cachous.

To be presented fixed on a board.

To fit within a 32cm square.

**THE CDASA PRIZE HIGHEST SCORING EXHIBIT IN CAKE DECORATING**

This prize will be awarded to the highest scoring exhibit from all sections excluding Junior Cake Decorating.

Voucher (\$75) sponsored by Cake Decorators Association of SA

**MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN OPEN SECTION.****SENIOR SECTION**

Exhibitors must be 65 years of age or older as of 1 September in the year of the competition.

Finished base board **must fit within** measurement given. It is always better to go smaller.

**Class 16 Celebration Cake "Create a cake you would love to receive"**

Design single tier to suit theme.

To fit within a 42cm square.

Maximum height is 32 cm, including cleats.

**JUNIOR CAKE DECORATING**

Age is as of 1 September 2023 in the year of the competition, in the following breakdown.

- 7 years of age or under
- From 8 to 12 years
- From 13 to 18 years

## CONDITIONS OF ENTRY

- General rules and conditions of entry are to be found in the front pages of this schedule.
- Entries must be the unaided work of the competitor and comply with the details of this schedule.
- Exhibitors are limited to one entry per Class.
- Boards must be raised on cleats (feet) that will raise it sufficiently for ease of handling.
- When measuring the specified maximum height for entry, the measurement includes cleats.
- Where specified cake must be used, otherwise Polystyrene dummies or Rice Krispies are permitted.
- Entries must be the unaided work of the competitor and comply with the schedule.
- The following items are **not permitted**:
- Butter cream coverings or other spreadable icing, except Royal Icing.
- Pins or wire that penetrate the covering.
- Store bought ornaments, pins or toothpicks.
- Store bought sweets (cachous will be permitted)

## 7 YEARS OF AGE OR YOUNGER

Finished base board **must fit within** measurement given. It is always better to go smaller than to be over.

Age of exhibitor must be displayed on the back of exhibit card.

### **Class 17 Celebration Cake "Your Choice"**

Cover one single cake with fondant and decorate it to suit your theme.

Entry and cake board with cleats (feet) attached must fit within a 32 cm cube.

### **Class 18 Decorated Biscuits, five.**

Decorated as you wish.

No store-bought lollies/decorations allowed, except cachous.

To be presented fixed on a board to fit within a 32cm square.

## FROM 8 TO 12 YEARS OF AGE

Finished base board **must fit within** measurement given. It is always better to go smaller than to be over.

Age of exhibitor to be displayed on the exhibit card.

### **Class 19 Celebration Cake "Under the Sea"**

Design one or more tiers to suit theme.

Can incorporate the use of food safe internal supports but must be noted on an Information Sheet for Judges.

Name of the game must also be provided on the Information Form for Judges.

Entry and cake board with cleats (feet) attached must fit within a 32cm cube.

### **Class 20 Decorated Biscuits, five**

Decorated as you wish.

No store-bought lollies/decorations allowed, except cachous.

To be presented fixed on a board to fit within a 32 cm square.

## FROM 13 TO 18 YEARS OF AGE

Finished base board **must fit within** measurement given. It is always better to go smaller.

Age of competitor to be displayed on the exhibit card.

### **Class 21 Celebration Cake "Your Choice"**

Design one or more tiers to suit the theme.

Name of the hero to be provided on the Information Form for Judges.

Can incorporate the use of food safe internal supports but must also be noted on an Information Sheet for Judges. Entry and cake board with cleats (feet) attached must fit within a 32cm cube.

## THE CDASA PRIZE HIGHEST SCORING EXHIBIT IN JUNIOR CAKE DECORATING

Voucher (\$75) sponsored by Cake Decorators Association of SA

## THE MAXINE HALLIDAY MEMORIAL ENCOURAGEMENT AWARD

Special Prize: Medallion sponsored by Joy Middleton

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## OPEN & JUNIOR COOKERY

What the Judges look for and some general guidelines.

Judges cut and taste every entry.

### Cakes and pastries

- Presentation, general appearance, colour, texture, evenness of appearance, good flavour, according to type.
- Try to avoid rack marks by putting item on Glad Bake or a tea towel to cool.
- A minimum amount of icing should be used when required (cakes should be iced cold, except for Jubilee Cakes).
- A decoration is any addition placed on top of the icing, including piping.
- Judges can tell if packet cakes have been entered in wrong classes.
- Try not to use dark trays or tins - anodised tins make cakes dark. Shiny, clean aluminum tins are the best choice.
- Pastries
- Select the correct choice of pastry for the category.
- Even glazing, well-sealed and filled.
- Good colour and texture on top and bottom.

### Breads

- No bread mixes.
- Good volume, even rise, thin crisp golden outer crust, fine moist texture.
- Good crumb, even distribution of grain.
- Scones
- The scones should be approximately 5 cm in diameter.
- Well, risen, straight side, thin golden crust top and bottom, minimal flour on base.
- Fine, moist texture, good crumb, good flavour according to type.
- Optional to glaze.

### Muffins

- The texture should be between that of a cake and a scone.
- Baked in muffin pans, no paper cases, well risen, good colour, moist.
- Well flavoured and even in shape.
- ANZAC BISCUITS
- Should snap when broken. Deep golden colour.
- Should be evenly mixed with no evidence of undissolved soda.
- Even size and shape/not over size.

### Cream Puffs

- Thin golden crust, well risen, light, no moist centres.

### CHOCOLATE CRACKLES (JUNIOR SECTION)

- Ingredients evenly mixed.
- The copha should be cooled slightly before it is added to the dry ingredients.
- 5 cm size in patty pans.

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## OPEN COOKERY

Entrants may bake for any Open class using the ingredients they use at home i.e. dairy free, gluten free etc. If these ingredients are used, please alert the judge by supplying an ingredients list for the exhibits. This excludes any set recipes.

Open Cookery entries must be prepared and cooked in the home kitchen. An exhibitor in cookery is not a professional (i.e.) a person who does not earn an income from cookery.

Professional Cooks using equipment at their place of work (and have an ABN) are encouraged to enter the Professional Baking Competition.

The RA&HS reserves the right to dispose of cookery exhibits that ferment, show signs of mold or at risk of contaminating other exhibits.

Judges are empowered to cut any exhibit, except for those exhibited for icing purposes only.

## BREADS & SCONES

No bread mixes to be used.

**Class 22 Bread, white: one loaf.**

Part preparation could be done with a dough hook and/or bread maker, but the final result would be baked in an oven.

**Class 23 Bread, any grains: one loaf.**

Part preparation could be done with a dough hook and/or bread maker, but the final result would be baked in an oven.

**Class 24 Focaccia, topped with olive oil, salt and rosemary.**

Less than 30cm.

**Class 25 THE MACEY PRIZE Bread, Sourdough: one loaf, any shape.**

First : \$50

Sponsored by Tracy Noble

**Class 26 THE DOROTHY O'KEEFFE PRIZE and THE GLADYS PIGGOTT MEMORIAL PRIZE Scones, plain**

Five scones required.

Approx. 5 cm in diameter.

First : \$50; Second : \$30; Third : \$20

Sponsored by Grant Piggott (\$50) and in Memory of Dorothy O'Keefe (\$50)

**Class 27 Scones, pumpkin**

Five scones required.

Approx. 5 cm in diameter.

**Class 28 Muffin Challenge: sweet without the use of sugar or artificial sweeteners.**

Use the main flavouring ingredient as a sweetener, i.e. honey in Honey & Walnut Muffins, banana in Banana & Sultana Muffins, apple in Apple & Pear Muffins,

Five muffins required,

No paper cases and

Please provide the ingredient list.

First : \$100; Second : \$25

Sponsored by Felicity Brake

**Class 29 Muffins, savoury**

5 Muffins required.

No paper cases,

Baked in a muffin tray, standard size.

**Class 30 THE FELICITY BRAKE PRIZE Jubilee Cake: without yeast, iced.**

First : \$100; Second : \$30; Third : \$20

Sponsored by Felicity Brake

## THE JOHN & VIDA MANEY PRIZE MOST SUCCESSFUL EXHIBITOR IN BREADS & SCONES

Congratulations to our previous winners:

2023 T Rawolle

2022 L Bonfili

Trophy sponsored by McKeely Denholm

## DIETARY DELIGHTS

All entries must be entirely edible and no larger than 20 cm or 3 slices (except Gluten free, sweet product, biscuits - 5 biscuits). Entries may be delivered frozen.

### **Class 31 THE BALD HILLS OLIVE GROVE PRIZE Chocolate Orange Chickpea Torte.**

18cm round

uniced.

Recipe to be used as follows:

#### Ingredients

- 1 ¼ cups cooked drained chickpeas (or 1 x 400g tin drained chickpeas)
- 1 tsp. orange zest
- 1 tbsp. orange juice
- 1/3 cup vegetable oil
- ¾ cup caster sugar
- ½ cup cocoa consisting of ¼ cup non-alkalized cocoa (i.e. Cadbury's) and ¼ cup alkalized cocoa
- ½ tsp. baking powder
- ¼ cup almond meal
- 2 eggs lightly beaten

The whole preparation can be done in a conventional food processor.

- Process the chickpeas with the zest and juice until the mixture is smooth.
- Add the almond meal, oil and caster sugar and process to mix.
- Sift in the cocoa and baking powder, process to mix.
- Add in the eggs and process lightly.
- Pour into a greased pan, with baking paper on the bottom and bake at 180 degrees Celsius for approximately 40 minutes.

First : \$100 Sponsored by Felicity Brake (\$50) and Bald Hills Olive Grove (\$50)

Second : \$25 Sponsored by Felicity Brake

### **Class 32 Cookery appropriate for a diabetic. Sweet Biscuit.**

Five small.

Ingredient list to be supplied.

### **Class 33 THE NUTTELEX PRIZE Vegan Cookery, sweet product, cake uniced.**

Maximum size 20cm.

Ingredient list to be supplied.

First : \$100; Second : \$50

Sponsored by Nuttelex Foods Pty Ltd

## **MOST SUCCESSFUL EXHIBITOR IN DIETARY DELIGHTS COOKERY**

Congratulations to our previous winners:

2023 T Rawolle & N Whyatt

2022 T Rawolle

## PASTRIES

Homemade pastry to be used.

### **Class 34 THE FLORENCE WARD MEMORIAL PRIZE Pasties**

Three pasties required.

First : \$25; Second : \$15; Third : \$10

Sponsored by Robyn Octoman



**Class 35 Meat Pies**

Three meat pies required.

**Class 36 Sausage Rolls**

Five sausage rolls required.

Even size, approximately 8 cm long.

**Class 37 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE and THE JANICE GRANTHAM MEMORIAL PRIZE Cream Puffs, unfilled**

Five cream puffs required.

First : \$100 Sponsored by Adelaide Showground Farmers Market Inc

Voucher is Market Membership for 12 months

Voucher (value \$65) Sponsored by The Grantham Family

**Class 38 Individual Tartlets, either sweet or savoury, two varieties,**

Two of each variety required (total of four)

Not larger than 8cm.

**Class 39 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Apple Pie, crusts on top and bottom**

Approximate size 20 cm diameter.

First : Voucher (value \$65) Sponsored by Adelaide Showground Farmers Market Inc.

Voucher is Market Membership for 12 months

**Class 40 Fruit Mince Pies**

Three individual pies required.

**Class 41 THE CAREME PASTRY PRIZE Careme Pastry Recipe - Vanilla Slice**

Vanilla Slice Recipe: <https://www.caremepastry.com.au/recipe/vanilla-slice/>

First : Trophy; Second : Medallion; Third : Medallion

Sponsored by Careme Pastry

**MOST SUCCESSFUL EXHIBITOR IN PASTRIES**

Congratulations to our previous winners:

2023: T. Hall

2022: T. Hall

**SMALL CAKES**

**Class 42 Traditional Rock Buns**

Five Rock Buns required.

**Class 43 Small Cakes, iced and decorated.**

Suitable for Afternoon Tea.

Five small cakes required.

No fondant to be used.

**Class 44 THE KYTONS BAKERY PRIZE Lamingtons**

Five lamingtons required.

Maximum 5cm square.

First : \$50, Voucher (\$10); Second : \$25, Voucher (\$10); Third : \$15, Voucher (\$10)

Sponsored by Kytons Bakery Australia

**Class 45 THE JOY MIDDLETON PRIZE Jelly Cakes with cream filling.**

Five jelly cakes required

Maximum 5cm, round

First : \$50; Second : \$25

Sponsored by Joy Middleton

**Class 46 Vanilla Butterfly Cakes**

Five Cakes required.

Filled with Jam and Cream

Baked in a paper patty pan.

**MOST SUCCESSFUL EXHIBITOR IN SMALL CAKES**

Congratulations to our previous winners:

2023: J. Guy

2022: J. Guy

**BISCUITS & SLICES**

**Class 47 THE 'STEWARDS' PRIZE Australia's Favourite Biscuit, Anzac Biscuits.**

Five biscuits required.

First : \$50; Second : \$30; Third : \$20

Sponsored by Rosita Scragg

**Class 48 Biscuits, collection of two distinct savoury varieties.**

Three pieces of each of a different mixture,

Not iced or filled.

**Class 49 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Ginger Biscuits, free choice.**

First : Voucher (value \$65) Sponsored by Adelaide Showground Farmers Market Inc

Voucher is Market Membership for 12 months

**Class 50 Kourambiethes, hand shaped**

5 items required.

**Class 51 THE JOY MIDDLETON PRIZE Almond Bread.**

Five slices required.

First : \$50; Second : \$25

Sponsored by Joy Middleton

**Class 52 THE CHELSEA PRIZE Shortbread, traditional, whole round.**

Size: 12 - 20cm

First : \$50

Sponsored by Tracy Noble

**Class 53 Cockles**

Five cockles required.

Iced.

**Class 54 Yo Yos, joined with icing.**

Five Yo Yos required.

Maximum of 3cm across

Fork mark decorations not piped.

Biscuit recipe includes custard powder.

**Class 55 Energy Balls**

Five energy balls required.

Maximum of three centimetres in diameter.

Please provide an ingredient list.

**Class 56 Slice, sweet, unbaked, two varieties**

3 of each

## **MOST SUCCESSFUL EXHIBITOR IN BISCUITS & SLICES**

Congratulations to our previous winners:

2023: M. Wilkinson

2022: H. McCarthy

## **NATIVE FOODS SHOWCASE**

Further classes in the Native Food Showcase can be located in Jam's and Preserves.

### **Class 57 THE CREATIVE NATIVE FOODS PRIZE Biscuits, using two Australia Native foods.**

e.g. Macadamia nuts, Wattle seed, Lemon Myrtle.

Five biscuits required.

Please include a list of ingredients.

First : Voucher (\$50); Second : Voucher (\$30)

Sponsored by Tuckeroo Gourmet Native Products

### **Class 58 THE CREATIVE NATIVE FOODS PRIZE Individual savoury pastries, using Australian Native food.**

Three pastries required.

Please include a list of ingredients.

First : Voucher (\$50); Second : Voucher (\$30)

Sponsored by Creative Native Foods

## **LARGE CAKES**

### **Class 59 THE COUNTRY WOMEN'S ASSOCIATION ADELAIDE BRANCH PRIZE Sponge.**

Two separate cakes,

Bottoms sandwiched together with a thin layer of jam.

Uniced

Maximum of 23cm

First : \$50

Sponsored by Country Women's Association, Adelaide Branch

### **Class 60 Chocolate Sponge Roll.**

Mock cream filling with ends not cut.

### **Class 61 Tea Cake, cinnamon and sugar topping.**

### **Class 62 THE NEIL PIGGOTT PRIZE Chocolate Cake Challenge, Across the Generations- OPEN CATEGORY**

2024 FEATURE CLASS - To be judged in front of the public on Saturday 31st August.

OPEN CATEGORY - For those under 65 years

One layer of cake made to fit the following requirements:

Butter cake not a mud cake

Iced, Not decorated means nothing on top of the icing and no piping

Round - Less than 23cm

First : \$25; Second : \$15; Third : \$10

Sponsored by Grant Piggott

### **Class 63 Chocolate Cake Challenge, Across the Generations- MASTER'S CATEGORY**

2024 FEATURE CLASS - To be judged in front of the public on Saturday 31st August.

MASTER'S - For those over 65 years

One layer of cake made to fit the following requirements:

Butter cake not a mud cake

Iced, Not decorated means nothing on top of the icing and no piping

Round - Less than 23cm

**Class 64 THE RITA FERGUSON PRIZE Banana Cake**

Iced on top of cake only.

Not decorated (no piping and nothing on top of the icing).

Please take extra care to ensure that the cake is cooked as undercooked cakes will not be judged.

First : \$30; Second : \$20; Third : \$10

Sponsored by Watson Family

**Class 65 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Lemon Drizzle Cake**

Baked in a Bundt tin,

Lemon and sugar (crystals) drizzled over the cake.

First : Voucher (value \$65) Sponsored by Adelaide Showground Farmers Market Inc

Voucher is Market Membership for 12 months.

**Class 66 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Apple Cake, free choice.**

Not exceeding 20cm in diameter

First : Voucher (value \$65) Sponsored by Adelaide Showground Farmers Market Inc.

Voucher is Market Membership for 12 months

**Class 67 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Carrot Cake.**

Baked in a log or loaf pan.

Traditional cream cheese icing on top of cake.

Not decorated (no piping and nothing on top of the icing).

No pineapple

Please take extra care to ensure that the cake is cooked as undercooked cakes will not be judged.

First : Voucher (value \$65) Sponsored by Adelaide Showground Farmers Market Inc

Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

**Class 68 Zebra Cake (set Recipe)**

Round 22 cm

The following recipe MUST be used.

**Ingredients**

- 4 eggs
- 1 cup castor sugar
- 2ts vanilla essence
- $\frac{3}{4}$  cup vegetable oil
- $\frac{1}{2}$  cup milk
- 2 cups self raising Flour – sifted
- 2 tbsp cocoa

**Method**

- Grease a 22 cm round cake tin and line the base and the sides with baking paper.
- Beat eggs, sugar and vanilla in a small bowl for 5 minutes or until thick and creamy, then transfer to a larger bowl.
- Whisk oil and milk in a jug to combine.
- Add oil mixture and sifted flour to the egg mixture.
- Fold until just combined. Divide into 2 equal portions.
- Fold cocoa into one portion.
- Pour  $\frac{1}{4}$  cup of plain batter into the centre of the prepared tin, then pour  $\frac{1}{4}$  cup of chocolate batter on top of and into the centre of the plain batter.
- Repeat with the remaining batters.
- Bake 180 degrees Celsius for about 45 minutes or until cooked.
- Cool in the tin for 10 minutes, then turn out.
- Ice when cool.

**Butter Icing**

- 200g unsalted butter
- 1 tsp vanilla essence
- 2  $\frac{1}{2}$  cups icing sugar

**Class 69 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Fruit & Nut Roll, baked in a roll tin.**

First : Voucher (value \$65)  
Sponsored by Adelaide Showground Farmers Market Inc.  
Voucher is Market Membership for 12 months

**Class 70 THE OLIVE OIL PACKAGING SERVICE PRIZE Citrus Cake, made with Olive Oil (refer recipe)**

**Ingredients:**

Citrus equivalent of 1 whole medium size orange approximately 140 g to be used in recipe

- 1 1/2 cups caster sugar
- 1 1/4 cups olive oil
- 3 eggs
- 2 cups self-raising wholemeal flour.

**Method:**

- Place the whole fruit in a saucepan with water to cover 3/4 of the fruit. Bring to the boil, change the water and repeat boil, remove the water and cool.
- Remove the pips and any excessive pith, weigh out 140g, blend the fruit with sugar, oil. Mix in the eggs.
- Fold in flour.
- Bake in a 23 cm (or less) round tin for approximately 45 minutes at 160 degrees C (fan forced).

Please provide details of citrus used.

First : Voucher (\$100); Second : Voucher (\$50); Third : Voucher (\$25)

Sponsored by Olive Oil Packaging Service

**THE FLORENCE ONDATI PRIZE IN MEMORY MOST SUCCESSFUL EXHIBITOR IN LARGE CAKES**

Congratulations to our previous winners:

2023: C Johnson

\$50 Sponsored by Tania Wood

## **FRUIT CAKES AND PUDDING**

**Class 71 Genoa Cake**

Square

Maximum 23cm.

**Class 72 Sultana Cake**

Square.

Maximum 23cm.

**Class 73 Rich Fruit Cake, not boiled.**

Square

Maximum 23cm.

**Class 74 Boiled Fruit Cake.**

Square

Maximum of 23cm

**Class 75 Plum Pudding, cooked in a basin.**

**MOST SUCCESSFUL EXHIBITOR IN FRUIT CAKES AND PUDDINGS**

Congratulations to our previous winners:

2023: J Biggins

2022: J Biggins

**THE FLORENCE SULLIVAN PRIZE IN MEMORY BEST IN SECTION – FRUIT CAKES AND PUDDING**

Congratulations to our previous winners:

2023: J Biggins

2022: L O'Halloran

\$50 Sponsored by Tania Wood

## CONFECTIONARY

**Class 76 Russian Toffee**  
Wrapped  
Five pieces  
Attractively presented.

**Class 77 Rocky Road with nuts.**  
Five pieces,  
5cm x 5 cm  
Attractively presented.

## DESSERTS

**Class 78 Decorated Layered Letter O Cookie Cake.**  
All ingredients edible and to be made by competitors.  
Real flowers, if used, must be edible and pesticide free.  
Creativity is encouraged in this class.  
Minimum of two layers  
Maximum 30 cm.

**Class 79 Pavlova nests**  
Piped  
Unfilled  
Three required  
Maximum 12 cm

**Class 80 Baked Cheesecake.**

### MOST SUCCESSFUL EXHIBITOR IN DESSERTS

Congratulations to our previous winners:

2023: C. Lintern

2022: C. Lintern

## PENTATHLON CLASS

**Class 81 THE JOY MIDDLETON MEDALLION The Pentathlon of the Cookery Section Prize**

To be eligible for this prize, you need to have an entry in the following classes:

Class 26 - Plain Scones

Class 43 - Small Cakes

Class 47 - Anzac Biscuits

Class 60 - Chocolate Sponge Roll

Class 74 - Boiled Fruit Cake

The winner will be the exhibitor who has gained the most points in these five classes.

First, 5 points; Second, 3 points; Third, 1 point; Fourth .5 point.

Congratulations to our previous winners:

2023: V Matthews

Medallion sponsored by Joy Middleton

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## NOVICE COOKERY

Open to exhibitors who have not won a First Prize in Cookery at any Royal Show.

**Class 82 THE SPRING GULLY FOODS PRIZE Scones, plain**

Five scones required.

First : \$100; Second : \$50

Sponsored by Spring Gully Foods Pty Ltd

**Class 83 THE SPRING GULLY FOODS PRIZE Rock Buns**

Five Rock Buns required.

**The following recipe must be used by all exhibitors.**

**Ingredients:**

2 cups self-raising flour

1/3 cup sugar

90 gm butter

1 1/2 cups sultanas and currants mixed

Grated zest of 1 orange

1 egg

1/2 cup milk

**Method:**

Line 2 baking trays with baking paper and pre-heat oven to 180 c

In a bowl, mix dry ingredients together, then rub in butter until it looks like bread crumbs.

Stir in mixed fruit and zest.

Whisk egg and milk together and add to mixture.

Place spoonfuls of mixture on oven trays allowing for mixture to spread and bake in oven for approximately 15 to 20 minutes or until golden brown. Allow to cool before moving from trays.

First : \$100; Second : \$50

Sponsored by Spring Gully Foods Pty Ltd

**Class 84 THE SPRING GULLY FOODS PRIZE Orange Cake**

Iced on top of cake only

Not decorated

Log or loaf tin

First : \$100; Second : \$50

Sponsored by Spring Gully Foods Pty Ltd

**THE LIZ HARFULL PRIZE and THE SPRING GULLY FOODS PRIZE MOST OUTSTANDING NOVICE COOKERY EXHIBITOR**

Congratulations to our previous winners:

2023: Mr M Holland

\$150 sponsored by Spring Gully Foods

\$40 and Voucher (value \$40) sponsored by Liz Harfull

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## ROYAL ADELAIDE SHOW FEATURE CLASS

The classes being exhibited with the Royal Adelaide Show Feature Class are:

**CHOCOLATE CAKE CHALLENGE, ACROSS THE GENERATIONS**

**Class 62 OPEN CATEGORY**

**Class 63 MASTERS CATEGORY**

**Class 105 PRIMARY SCHOOL CATEGORY**

**Class 115 SECONDARY SCHOOL CATEGORY**

**Class 85 THE LENSWOOD COLD STORES PRIZE Luncheon Picnic for Two.**

Packed in a basket without handles,

Maximum height 32 cm

The selection of three baked savory and two baked sweet items must include two apple products - one sweet and one savory.

First : \$100; Second : \$50; Third : \$25

Sponsored by Lenswood Cold Stores Co-operative Society Ltd

### **Class 136 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Marmalade, any variety**

All details on page 29

### **THE MARGARET HURST MEMORIAL PRIZE MOST OUTSTANDING COOKERY EXHIBIT**

Margaret Hurst was a Royal Adelaide Show Cookery Judge for 26 years and a South Australian Country Shows Cookery Judge for more than 40 years. Margaret judged interstate at Melbourne and Sydney Shows. Early in her judging career, Margaret was mentored by senior Judge Anita Stiller.

In recognition of Margaret's contribution to South Australian Country Shows she was awarded a life membership to the SA Agricultural Shows Council. Margaret is remembered fondly for her leadership in judging, her mentoring and her kindness and generosity.

Congratulations to our previous winners

2023: V. Albrecht

2022: S. Ongcharoen

\$75 and Trophy Sponsored by Ann Hurst

### **MOST SUCCESSFUL EXHIBITOR IN OPEN COOKERY CLASSES**

Congratulations to our previous winners:

2023: T. Rawolle

2022: J. Williams

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## **JUNIOR COOKERY**

Entrants may bake for any Junior class using the ingredients they use at home i.e. dairy free, gluten free etc. If these ingredients are used, please alert the judge by supplying an ingredients list for the exhibits.

All entries in Junior Cookery will be disposed of by the Society after the Duncan Gallery closes on Sunday 8 September.

The RA&HS reserves the right to dispose of junior cookery exhibits that ferment, show signs of mould or are at risk of contaminating other exhibits.

Judges are empowered to cut any exhibit, except for those exhibited for icing purposes only.

## **JUNIOR PRIMARY SCHOOL STUDENTS RECEPTION TO YEAR 3**

### **Class 86 THE NELSON FAMILY PRIZE Gingerbread People**

Iced and decorated.

Three gingerbreads are required.

First : \$25

Sponsored by Lisa Nelson

### **Class 87 Chocolate Crackles**

Tip: When mixing all ingredients, allow copha to cool slightly before combining with remaining ingredients to prevent the crackle having a solid base.

Three items required.

### **Class 88 THE MELISSA CAGNEY PRIZE Honey Crackles**

Three honey crackles required.

First : \$25; Second : \$15; Third : \$10

Sponsored by Bernadette Cagney

### **Class 89 Bought Biscuits: Edible decorations**

Decorate Five bought biscuits.  
Commercial sweets only

**Class 90 THE MS LACE JUNIOR BAKER PRIZE Muffins, sweet**

Three muffins required.  
No paper cases.  
Baked in a muffin tray, standard size.  
First: \$40; Second : \$20 sponsored by Hannah Lace

**Class 91 THE COUNTRY WOMEN'S ASSOCIATION ADELAIDE BRANCH PRIZE Scones, plain**

Five scones required.  
Approximately 5 cm diameter.  
First : \$25  
Sponsored by Country Women's Association - Adelaide Branch

**Class 92 Biscuits, any flavour: animal shape**

Three biscuits required  
Iced

**Class 93 Open faced healthy "Alien" sandwich**

Use one slice of bread.  
Healthy toppings.

**Class 94 Cold Rolls, vegetables and noodles**

Three cold rolls required.

**Class 95 Fruit and Vegetable, Novelty Design: any object, animal etc.**

Displayed on a plate/board no larger than 25 cm.  
Maximum height less than 30 cm.

**Class 96 Rock Cakes**

3 Rock Cakes required.  
The following recipe must be used by all exhibitors.

**Ingredients:**

2 cups self-raising flour  
1/3 cup sugar  
90 gm butter  
1 1/2 cups sultanas and currants mixed  
Grated zest of 1 orange  
1 egg  
1/2 cup milk

**Method:**

1. Line 2 baking trays with baking paper and pre-heat oven to 180 c
2. In a bowl, mix dry ingredients together, then rub in butter until it looks like bread crumbs.
3. Stir in mixed fruit and zest.
4. Whisk egg and milk together and add to mixture.
5. Place spoonfuls of mixture on oven trays allowing for mixture to spread
6. Bake in oven for approximately 15 to 20 minutes or until golden brown.
7. Allow to cool before moving from trays.

**THE MARGARET HURST MEDALLION MOST SUCCESSFUL COOKERY EXHIBITOR IN ALL JUNIOR PRIMARY SCHOOL CLASSES.**

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

Congratulations to our previous winners:

2023: R. Mueller and X. Fountas

2022: G. Tiller

## PRIMARY SCHOOL STUDENTS' YEAR 4 TO YEAR 6

**Class 97 Mini Pizza**

One pizza required  
Bought base

**Class 98 Sausage Rolls: using commercial pastry**

Three sausage rolls required.  
Approximately 8cm long.

**Class 99 Cold Rolls, vegetables and noodles**

Three cold rolls required.

**Class 100 THE NELSON FAMILY PRIZE Gingerbread People**

Three gingerbreads required.  
Iced and decorated.  
First : \$25 sponsored by Lisa Nelson

**Class 101 THE COUNTRY WOMEN'S ASSOCIATION ADELAIDE BRANCH PRIZE Scones, any variety**

Five scones required.  
Approximately 5 cm diameter.  
First : \$25  
Sponsored by Country Women's Association - Adelaide Branch

**Class 102 Biscuits, sweet: two varieties.**

Using two different types of mixture.  
Not iced  
Three biscuits of each variety required.

**Class 103 Unbaked Slice, any variety**

Three pieces required.

**Class 104 Small Cakes: iced and decorated**

Cooked in paper patty pans.  
Five cakes required.

**Class 105 THE LADY JOHANNA FORSTER PRIZE Chocolate Cake Across the Generations- PRIMARY SCHOOL CATEGORY**

2024 FEATURE CLASS - To be judged in front of the public on Saturday 31st August.

PRIMARY SCHOOL CATEGORY

One layer of cake made to fit the following requirements:  
Butter cake not a mud cake  
Iced  
Not decorated means nothing on top of the icing and no piping  
Round - Less than 23cm  
First : \$50; Second : \$25  
Sponsored by Charlie Kelso

**Class 106 Brownies**

Three brownies required  
Un-iced.

**Class 107 THE MS LACE JUNIOR BAKER PRIZE Muffins, sweet**

Three muffins required.

No paper cases,  
Baked in a muffin tray, standard size.  
First: \$40; Second : \$20 sponsored by Hannah Lace

#### **Class 108 Banana Bread.**

The following recipe should be used by all exhibitors.

##### **Ingredients:**

1  $\frac{3}{4}$  cups Self raising flour [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  
50gms butter, melted

##### **Method:**

1. Line an 11cm x 21cm loaf tin with baking paper and pre heat oven 180oC.
2. In a bowl, mix dry ingredients together and set aside.
3. In another bowl mix bananas, milk, eggs, and butter together
4. Add wet ingredients to dry ingredients and mix until combined – be careful not to over mix. |
5. Pour mixture into prepared tin and bake 55-60 mins in 180oC oven or until a skewer comes out clean when inserted into loaf.
6. Stand 10 mins before removing from tin.

#### **Class 109 Chocolate Chip Cookies**

Three cookies required.

The following recipe should be used by all exhibitors.

##### **Ingredients:**

125 gms soft butter  
 $\frac{1}{2}$  cup caster sugar  
 $\frac{1}{3}$  cup firmly packed brown sugar  
1 teaspoon vanilla essence  
1 large egg  
 $\frac{2}{3}$  cup self-raising flour  
1 cup plain flour  
1  $\frac{1}{3}$  cups chocolate chips (dark, milk, white or mixed)

##### **Method:**

1. Line 3 trays with baking paper and pre heat oven to 180 C
2. Cream butter, both sugars and vanilla together until pale and creamy then add the egg and mix well.
3. In a separate bowl, mix both the flours together and then stir into the butter mixture.
4. When combined, stir in the chocolate chips.
5. Place small spoonfuls of mixture onto the trays allowing for spreading during baking.
6. Bake for approximately 15 minutes or until light golden brown.
7. Cool on trays until firm.

#### **MOST SUCCESSFUL COOKERY EXHIBITOR IN ALL PRIMARY SCHOOL CLASSES.**

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

Congratulations to our previous winners:

2023: P Fountas and B Wilson

2022: B Wilson

## SECONDARY SCHOOL STUDENTS

### Class 110 Sausage Rolls

Five sausage rolls required.  
Use commercial pastry.  
Approximately 8 cm long.

### Class 111 THE COUNTRY WOMEN'S ASSOCIATION ADELAIDE BRANCH PRIZE Scones, any variety

Five scones required.  
Approximately 5cm diameter.  
First : \$25  
Sponsored by Country Women's Association - Adelaide Branch

### Class 112 Biscuits, sweet: two varieties

Using a different type of mixture and not iced.  
Three of each variety required.

### Class 113 Small Cakes: iced and decorated.

Five cakes required.

### Class 114 THE BEST SECONDARY JUBILEE CAKE PRIZE Jubilee Cake: without yeast, iced.

First : \$50; Second : \$25  
Sponsored by Charlie Kelso

### Class 115 Chocolate Cake Across the Generations- SECONDARY SCHOOL CATEGORY

2024 FEATURE CLASS - To be judged in front of the public on Saturday 31st August.  
SECONDARY SCHOOL CATEGORY - For those in year 7 - 12  
One layer of cake made to fit the following requirements:  
Butter cake not a mud cake  
Iced - Not decorated means nothing on top of the icing and no piping.  
Round - Less than 23cm

### Class 116 THE KYTONS BAKERY PRIZE Lamingtons

Three lamingtons required  
Approximately 5cm square  
First : \$50, Voucher (\$10); Second : \$25, Voucher (\$10); Third : \$15, Voucher (\$10)  
Sponsored by Kytons Bakery Australia

### Class 117 Banana Bread: baked in bread tin.

The following recipe must be used by all exhibitors.

#### Ingredients:

1 3/4 cups self-raising flour (1/2 wholemeal may be used)  
1 /4 cup plain flour  
1 teaspoon cinnamon  
2/3 cup brown sugar  
2 ripe bananas, mashed  
1/2 cup milk  
2 eggs, beaten  
50 gms butter, melted.

#### Method

1. Line a 11 cm by 21 cm loaf tin with baking paper and pre heat oven to 180 C
2. In a bowl, mix together dry ingredients together and set aside.
3. In another bowl, mix bananas, milk, eggs and butter together
4. Add dry ingredients and mix until combined - be careful not to over mix. .
5. Pour mixture into prepared tin and bake 55-60 minutes or until a skewer comes out clean when inserted into loaf.
6. Stand for 10 minutes before removing from tin.



**Class 118 Baked Slice, sweet**

Five pieces required.

**Class 119 Unbaked Slice, any variety**

Five pieces required.

**Class 120 THE NUTTELEX PRIZE Muffins, vegan**

Five muffins required.

Baked in a muffin tray, no paper cases.

Please supply a list of all ingredients at time of delivery.

First : \$100; Second : \$50

Sponsored by Nuttelex Foods Pty Ltd

**Class 121 Melting Moments**

Five melting moments required.

**Class 122 Brownies**

Five pieces required.

Uniced.

**MOST SUCCESSFUL COOKERY EXHIBITOR IN ALL SECONDARY SCHOOL CLASSES.**

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

Congratulations to our previous winners:

2023: E Johnson

2022: E Johnson

Medallion sponsored by Charlie Kelso

**MOST SUCCESSFUL SCHOOL IN JUNIOR COOKERY**

Awarded to the school gaining the highest aggregate in junior cookery.

Congratulations to our previous winners:

2023: Eudunda Primary School and Hamilton Secondary College

**SPECIAL AWARD****MOST OUTSTANDING EXHIBIT IN JUNIOR COOKERY**

Congratulations to our previous winners:

2023: E Johnson

2022: E. Johnson

Medallion sponsored by Charlie Kelso

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## JAMS AND PRESERVES

### OPEN & JUNIOR JAMS AND PRESERVES

**General Guidelines for Exhibitors**

This section showcases the heritage of preserving practices that have been used over the centuries. Jams, preserves, chutneys and pickles were made to ensure a regular food supply by the storage of an abundance of fruit and vegetables available during a good season. Preserving is about concentrating sugars for jams, using vinegar for chutneys, relishes, sauces and pickles, preserving in oils and drying of the fruits and vegetables for the lean seasons and when out-of-season.

The colour of the product depends on the fruit and the level of cooking, but the darker products show a more traditional cooking method.

The following points will be taken into consideration:

- Clean jars, plain labels with no commercial or personal identification.
- Correct size of container.
- Colour and flavour according to type.
- Jars and bottles sealed only with lids or cellophane.

- Attractively presented.

#### **Pickles and Bottled Fruits**

- Even size, good quality, clarity.
- Good preparation in peeling and cutting according to type.
- Onions pickled all the way through.
- Attractively arranged in container.

#### **Chutneys and Relishes**

Are made from fruits and/ or vegetables and contain pieces of fruit and/ or vegetables in the product. The addition of vinegar is the most important factor, and this ingredient preserves the product. The addition of sugar and spices balances the vinegar flavour and generally makes the product tasty. The product should have a spoonable consistency and not show signs of too much moisture weeping around the product in the jar or on a plate.

- Spreadable consistency, correct preparation of fruit and vegetables eg tomatoes peeled.

#### **Sauces**

Are much like chutneys. Whether a sauce should have tiny chunks of fruit and/or vegetables, or contain seeds, is a personal choice. They should be pourable from the bottle and not too thin. Consider where the particular sauces are used and whether they would be acceptable with seeds or small chunks.

- Correct pourable consistency, no separation.
- Spreads
- Spreadable consistency, no curdling.

#### **Jams and Marmalades**

Jams should be made from fruit and contain pieces of fruit. They should have a gelled structure, either naturally or by using added pectin. A balance of sweetness and acidity aids the enjoyment of the product. For example, strawberry jam will have more of an acidic taste when compared to fig jam because the fresh fruit itself reflects this.

Marmalades should have pieces of peel which are edible. The judge will consider if a reasonable attempt has been made to use the whole fruit so that some juice and whole fruit is in the product. Marmalade is normally a little transparent. There should be a balance of acidity and sweetness although there is a Sweet Marmalade. They should have a gelled structure, either naturally or with added pectin.

- Spreadable consistency, even distribution of fruit, seed and peel according to type.
- Clarity (marmalades).
- No crystallisation.

#### **Jellies**

Should be made from the strained juice of cooked fruits and sugar, and contain no pieces of fruit. They should have a gelled structure either naturally or with added pectin. A balance of sweetness and acidity aids in the enjoyment of the product. They can be made from the extracted juice of the fruit, or from the water extraction of the fruit as with quinces when the fruit is boiled in water to obtain colour and flavour and the resultant 'juice' makes the jelly.

- Clarity and correct consistency. Containing no fruit pieces.

### **JAMS AND PRESERVES**

All Jams and Preserves exhibits **not collected** on Tuesday 14 September will be disposed of by the Society. **Lemon Curd or empty jars** will NOT be returned. The RA&HS reserves the right to dispose of jam and preserve exhibits that ferment, show signs of mould or at risk of contaminating other exhibits.

Should space permit. all entries in Jams and Preserves will remain on exhibition throughout the duration of the Show. Exhibitors are restricted to one entry per class.

#### **CONDITIONS OF ENTRY:**

- Judges are empowered to open all jars exhibited.
- In classes requiring a collection, jars to be uniform, not less than 250 grams and marked with Exhibit Number and Class Number on bottom of each jar.
- All jams, jellies and marmalades to be cooked by the traditional method.

- Cellophane or lids to cover jams, jellies and marmalades.
- Plain labels, no decoration around the writing, must be placed on the jar only - labels are not to be placed on cover.
- ALL LIDS TO BE RELEASED BY THE COMPETITOR ON DELIVERY READY FOR JUDGING

## OPEN SECTION

An exhibitor in Open Jams and Preserves is not a professional (i.e. a person who does not earn an income from the making of jams and preserves).

### **Class 123 THE CREATIVE NATIVE FOODS PRIZE Jam - Australian Native Food as main flavour.**

This class will be judged on Friday 30<sup>th</sup> of August as part of the Native Food Showcase.

One Jar

Not less than 250 grams.

First : Voucher (\$50); Second : Voucher (\$30)

Sponsored by Creative Native Foods

### **Class 124 THE CREATIVE NATIVE FOODS PRIZE Preserve - Australian Native Food as main flavour (sweet or savoury)**

This class will be judged on Friday 30<sup>th</sup> of August as part of the Native Food Showcase.

One Jar

Not less than 250 grams.

First : Voucher (\$50); Second : Voucher (\$30)

Sponsored by Creative Native Foods

### **Class 125 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Apricot Jam: one jar - not using dried fruit.**

Not less than 250 grams.

First : Voucher (\$65) Sponsored by Adelaide Showground Farmers Market Inc.

Voucher is Market Membership for 12 months

### **Class 126 Apricot Jam: one jar - using dried fruit.**

One Jar

Not less than 250 grams.

### **Class 127 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Strawberry Jam**

One Jar

Not Less than 250 grams

First : Voucher (\$65) Sponsored by Adelaide Showground Farmers Market Inc.

Voucher is Market Membership for 12 months.

### **Class 128 Berry Jam, any flavour apart from Strawberry**

One Jar

Not Less than 250 grams

### **Class 129 Fig Jam**

One Jar

Not Less than 250 grams

### **Class 130 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Jams, not including marmalade, two distinct varieties.**

One of each presented in matching jars.

Not Less than 250 grams

First : Voucher (\$65) Sponsored by Adelaide Showground Farmers Market Inc.

Voucher is Market Membership for 12 months

### **Class 131 Quince Jelly**

One jar.

### **Class 132 Herb Jelly**

Not less than 250 grams,

May contain pieces.

**Class 133 Collection of Jellies**

One to be apple  
Two matching jars  
Not less than 250 grams

**Class 134 Lemon Butter or Curd**

One jar.

**Class 135 Butter or Curd, any flavour other than lemon.**

One jar  
Not less than 250 grams

**Class 136 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Marmalade, any variety**

Please note: this class will be judged on Saturday 31st of August in front of the public, the marmalade can be delivered on Tuesday 27th, Wednesday 28th or Friday 30th.

One jar.  
Not less than 250 grams.  
First : Voucher (\$65) Sponsored by Adelaide Showground Farmers Market Inc.  
Voucher is Market Membership for 12 months

**Class 137 Marmalade, two varieties of exhibitor's choice.**

Two matching jars  
Not less than 250 grams.

**Class 138 Paste, fruit based**

One variety  
Not less than 150 grams

**Class 139 Preserve - Not found elsewhere in this Section.**

Not less than 250 grams or 1 jar 250 mL size

**Class 140 THE 'THOSE BAROSSA GIRLS' PRIZE Bottled fruit, 2 jars with a different variety in each.**

Jars will not be opened.  
First : \$50; Second : \$25  
Sponsored by Those Barossa Girls

**Class 141 Pickled bottled vegetables, tomatoes may be included.**

One jar  
Not less than 250 grams.  
Jars will not be opened.

**Class 142 THE SPRING GULLY FOODS PRIZE Fruit Sauce, sweet**

One bottle.  
First : \$50  
Sponsored by Spring Gully Foods Pty Ltd

**Class 143 THE SPRING GULLY FOODS PRIZE Savoury sauces, other than tomato sauce**

One bottle.  
First : \$50  
Sponsored by Spring Gully Foods Pty Ltd

**Class 144 Tomato Sauce**

One bottle.

**Class 145 Barbecue Sauce**

One bottle.  
Please provide an indication of heat intensity.

**Class 146 Pasta Sauce**

No meat, fish or cheese.

One bottle

**Class 147 THE SPRING GULLY FOODS PRIZE Mustard Pickles**

First : \$50

Sponsored by Spring Gully Foods Pty Ltd

**Class 148 THE SPRING GULLY FOODS PRIZE Green Tomato Pickles**

One jar

Not less than 250 grams

First : \$50

Sponsored by Spring Gully Foods Pty Ltd

**Class 149 Bread and Butter Cucumber Pickles**

One jar

Not less than 250 grams

**Class 150 Beetroot Product**

One jar

Not less than 250 grams.

**Class 151 Sauerkraut or Kimchi**

One jar

Not less than 250 grams.

**Class 152 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE and THE SPRING GULLY FOODS PRIZE Chutney or Relishes,  
two varieties of exhibitor's choice**

Two matching jars

Not less than 250 grams.

First : Voucher (value \$65) sponsored by Adelaide Showground Farmers Market Inc

Voucher is Market Membership for 12 months

\$50 sponsored by Spring Gully Foods Pty Ltd

**Class 153 Dukkah**

One small jar

Ingredients to be listed.

**Class 154 THE JOY MIDDLETON MEDALLION The Pentathlon of the Jams & Preserves Section Prize**

The winner will be the exhibitor who has gained the most point in these five classes.

Class 126: Apricot Jam

Class 134: Lemon Butter or Lemon Curd

Class 144: Tomato Sauce

Class 149: Bread and Butter Cucumber Pickle

Class 153: Dukkah

Points to be allotted as follows

First, 5 points; Second, 3 points; Third 1 point, Fourth, .5 point

First : Medallion sponsored by Joy Middleton

**THE SPRING GULLY FOODS PRIZE MOST SUCCESSFUL EXHIBITOR IN OPEN JAMS & PRESERVES CLASSES**

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

Congratulations to our past winners:

2023: E Tiller

\$100 and Medallion sponsored by Spring Gully Foods Pty Ltd

## NOVICE SECTION

Open to exhibitors who have not won a first prize in Jams and Preserves.

### **Class 155 Berry Jam, any variety**

One jar

Not less than 250 grams.

### **Class 156 Lemon Butter**

One jar,

Not less than 250 grams.

### **Class 157 Chutney or Relish, two varieties of exhibitor's choice**

Two matching jars

Not less than 250 grams.

### **Class 158 Tomato Sauce**

One bottle.

## PROFESSIONAL & "COTTAGE INDUSTRY" SECTION

Open to exhibitors who own or work within a commercial operation.

A list of ingredients on display bottle only.

Limit of 2 entries per class.

Two jars, one unlabeled, one with commercial label for display, not less than 250mls to be supplied for each entry.

Lids with no identifiable markings.

### **Class 159 THE BEERENBERG PRIZE Native Australian Fruit, jam or preserve.**

First : \$50; Second : \$25

Sponsored by Beerenberg Pty Ltd

### **Class 160 THE BEERENBERG PRIZE Stone Fruit Jam, any flavour.**

First : \$50; Second : \$25

\$75 Sponsored by Beerenberg Pty Ltd

### **Class 161 THE BEERENBERG PRIZE Berry Jam, any flavour.**

First : \$50; Second : \$25

Sponsored by Beerenberg Pty Ltd

### **Class 162 THE BEERENBERG PRIZE Marmalade, any flavour.**

First : \$50; Second : \$25

Sponsored by Beerenberg Pty Ltd

### **Class 163 THE BEERENBERG PRIZE Chutney or Relish, any flavour.**

First : \$50; Second : \$25

Sponsored by Beerenberg Pty Ltd

### **Class 164 THE BEERENBERG PRIZE Pickles, any variety**

First : \$50; Second : \$25

Sponsored by Beerenberg Pty Ltd

### **Class 165 THE BEERENBERG PRIZE Sauerkraut or Kimchi**

First : \$50; Second : \$25

Sponsored by Beerenberg Pty Ltd

### **Class 166 THE BEERENBERG PRIZE Pearls, savoury or sweet.**

First : \$50; Second : \$25

Sponsored by Beerenberg Pty Ltd

### **Class 167 Savoury Sauce, any flavour**



## THE BEERENBERG PRIZE MOST OUTSTANDING PROFESSIONAL OR COTTAGE INDUSTRY EXHIBIT IN JAMS & PRESERVES

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

Congratulations to our previous winners:

2023: Gourmet To Go

2022: Gourmet To Go

\$200 sponsored by Beerenburg Pty Ltd

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## JUNIOR JAMS AND PRESERVES

All jams, jellies and marmalades to be cooked by the traditional method. Lids to cover jams, jellies and marmalades.

## PRIMARY AND SECONDARY SCHOOL STUDENTS

### **Class 168 THE SPRING GULLY FOODS PRIZE Berry Jam: any variety**

One Jar

First : \$50

Sponsored by Spring Gully Foods Pty Ltd

### **Class 169 THE SPRING GULLY FOODS PRIZE Jam, any variety not including berry**

Not from dried fruit

One Jar

First : \$50

Sponsored by Spring Gully Foods Pty Ltd

### **Class 170 THE SPRING GULLY FOODS PRIZE Marmalade, any variety**

One Jar

First : \$50

Sponsored by Spring Gully Foods Pty Ltd

### **Class 171 THE SPRING GULLY FOODS PRIZE Spread, sweet, any variety.**

First : \$50

Sponsored by Spring Gully Foods Pty Ltd

### **Class 172 THE SPRING GULLY FOODS PRIZE Tomato Sauce**

One bottle

First : \$50

Sponsored by Spring Gully Foods Pty Ltd

### **Class 173 THE SPRING GULLY FOODS PRIZE Fruit Sauce, any variety: one bottle.**

First : \$50

Sponsored by Spring Gully Foods Pty Ltd

### **Class 174 THE SPRING GULLY FOODS PRIZE Lemon Cordial.**

First : \$50

Sponsored by Spring Gully Foods Pty Ltd

### **Class 175 THE SPRING GULLY FOODS PRIZE Flavoured Vinegar**

One bottle

First : \$50

Sponsored by Spring Gully Foods Pty Ltd

### **Class 176 THE SPRING GULLY FOODS PRIZE Fruit, Vegetables, Herbs or Legumes, Creative Arrangement: dried, and presented in a glass container.**

First : \$50

Sponsored by Spring Gully Foods Pty Ltd

## **THE SPRING GULLY FOODS PRIZE MOST SUCCESSFUL EXHIBITOR IN PRIMARY & SECONDARY JAMS & PRESERVES CLASSES**

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

Congratulations to our past winners:

2023: M. Zoanetti

2022: M. Zoanetti

\$100 and Medallion sponsored by Spring Gully Foods Pty Ltd

## **SCHOOL CHALLENGE**

Variety of sauce to be chosen by the exhibitor.

Two entries per school per class.

Labels to be designed by school and will be taken into consideration during judging.

### **Class 177 THE GLENYS WHITE MEDALLION and THE SPRING GULLY FOODS PRIZE Savoury Sauce - Primary School**

\$200 Sponsored by Spring Gully Foods Pty Ltd

Medallion Sponsored by Glenys White

### **Class 178 THE JULIANNE WANDEL PRIZE and THE SPRING GULLY FOODS PRIZE Savoury Sauce - Secondary School**

\$200 Sponsored by Spring Gully Foods Pty Ltd

Medallion Sponsored by Julianne Wandel

- Adelaide Showground
- Farmers Market Inc.
- Ann Hurst
- Bald Hills Olive Grove
- Beerenberg Pty Ltd
- Bernadette Cagney
- Cake Decorators Association of SA
- Careme Pastry
- Carolyn Johnson
- Charlie Kelso
- Country Women's Association - Adelaide Branch
- Creative Native Foods
- Emma Tiller
- Felicity Brake
- Glenys White
- Grant Piggott
- Joy Middleton
- Julianne Wandel
- Kytons Bakery
- Lenswood Cold Stores Co-operative
- Society Ltd
- Lisa Nelson
- Liz Harfull
- McKeely Denholm
- Michelle Theeuf
- Nuttelex
- Olive Oil Packaging Service
- Robyn Octoman
- Rosita Scragg
- Spring Gully Foods Pty Ltd
- Tania Wood
- Those Barossa Girls
- Tracey Manser
- Tracy Noble
- Watson Family

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# ROYAL ADELAIDE SHOW - EXHIBITORS CONDITIONS OF ENTRY

## HAZARD REPORTING

Exhibitors must notify the Area/Pavilion Supervisor or the Venue Control Centre immediately of any hazards detected. Hazards are any situation which has the potential to cause:

1. Injury, illness or death to people or animals either immediately or in the future
2. Damage or destruction to property

## INCIDENT REPORTING

Exhibitors must notify the Area/Pavilion Supervisor or the Venue Management Office immediately an incident occurs which has resulted in:

1. The injury, illness or death of any person or animal
2. The damage, destruction or loss of property
3. A near miss incident that could have resulted in the consequences listed in 1 and 2

## WASTE DISPOSAL

All waste including liquids must be disposed of responsibly and placed in the appropriate bin or receptacle. Storm drains must not be used for the disposal of any waste.

## HAZARD MINIMISATION

All areas must be kept in a clean and tidy order with clearly defined and available access and exit routes at all times. Build-up of combustible waste must be avoided.

Care must be taken to minimise trip hazards and obstacles that people may walk into.

## HAZARDOUS MATERIALS

The RA&HS are to be advised of all hazardous materials that are brought onto the Showground. Appropriate warning signs and Safety Data Sheets (SDS) will need to be provided before allowing these materials on site. SDS are to be available onsite and provided immediately upon request by an RA&HS Representative.

## MEDIA COMMENTS

Any public comment on emergencies, incidents or other venue matters should only come from the RA&HS. The key media spokesperson for the RA&HS is the Marketing Manager.

## DUTY OF CARE

It is important to ensure your own safety and that of all other site personnel, visitors and general public at the Adelaide Showground.

All competitors have a "Duty of Care" to avoid exposing themselves or other people to situations which could lead to injury. This "Duty of Care" extends to the prevention of damage to property.

## LIABILITY AND INDEMNITY

### 1. Release

- Entry to and remaining on the Showground is entirely at the risk of the Exhibitor and to the maximum extent permitted by law, the Exhibitor releases the Society (which term includes in this clause the Society's officers, employees, members and agents), from all claims and demands of every kind resulting from any accident, damage or injury occurring at the Showground, and without limitation, the Exhibitor acknowledges:
- the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibit;
- the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibitor, his or her family, invitees and Agents;
- the Society has no responsibility or liability for any loss, damage or injury to a Motor Vehicle or any of its contents whilst it is located on the Showground; and
- without limiting Regulations 1 (a) and 1 (b) above, the Society has no responsibility or liability for any loss, damage or injury resulting from the sale, treatment, failure to treat, destruction, disposal or other dealing with any Exhibit, or for loss, damage or injury to any personal belongings, equipment or property brought onto the Showground.

### 2. Indemnity

To the maximum extent permitted by law, the Exhibitor must indemnify and keep indemnified the Society and its officers,

employees, members and agents from and against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits for which the Society is or may be or become liable in respect of or arising from:

- a) loss, damage or injury to any person in connection with the Exhibit or the relevant Event;
- b) without limiting Regulation 2(a), loss, damage or injury to any other Exhibit or Exhibitor, his or her family, invitees, Agents, or to the property of the Society, or its members, or to the general public, caused or contributed to or by any act or omission of an Exhibit of the Exhibitor or by the Exhibitor, his or her family, invitees or Agents; and
- c) without limiting Regulation 2(a), loss, damage or injury to the Exhibit, or the Exhibitor, his or her family, invitees, or Agents caused or contributed by an act or omission of an Exhibit of the Exhibitor or by the transportation, feeding or housing of an Exhibit of the Exhibitor.

### 3. Removal from Showground

Without prejudice to any other provision in these Regulations, where the Society, its officers, employees, members or agents removes an Exhibit, or causes an Exhibit to be removed from the Showground, the Exhibit is removed or caused to be removed entirely at the risk of the Exhibitor. The person or persons removing the Exhibit will be deemed to be the agent of the Exhibitor, and his or her acts and omissions will be deemed to be the acts and omissions of the Exhibitor.

### 4. Insurance

The Society will arrange Animal Exhibitors Public Liability insurance cover for all Exhibitors of Exhibits being animals. The Exhibitor is bound by the terms and conditions of this insurance and by Statutory Duties as defined under the Insurance Contracts Act (1984). Details of the Animal Exhibitors Public Liability insurance are set out in the Relevant Schedule. The Society does not insure first party loss, damage or injury to Exhibits, and Exhibitors should consider purchasing insurance if required.

### 5. Personal effects

The Society has no responsibility or liability for any loss or damage caused to personal belongings, equipment or property which is brought onto the Showground by an Exhibitor, his or her family, invitees or Agents.

## EMERGENCY INFORMATION

**Emergency information and Emergency Assembly Points for the various animal pavilions and stables will be included with Exhibitor List of Entries and Notice to Exhibitor notifications. Competitors should be familiar with these plans.**

## FIRST AID

During the Royal Adelaide Show, St John provides First Aid Services but it is suggested that competitors have a basic First Aid kit for minor medical requirements.

St John is not in attendance after public hours.

For emergency contact details, check Notice Boards for onsite assistance or dial 000 for a medical emergency.

## RA&HS EMERGENCY FACILITIES

Firefighting and other emergency equipment must not be removed or used for any other purpose. Missing or unserviceable equipment should be reported to the Venue Control Centre immediately.

## SMOKING

Smoking is only permitted in designated locations. The Royal Adelaide Show is a smoke free event.

## TRAFFIC CONTROL

The RA&HS Traffic Control Policy imposes speed restrictions within the Showground. For the duration of the Royal Adelaide Show the speed limit is 10 kph on the grounds and 8 kph inside buildings.

The use of vehicles inside the Showground is closely managed during the Royal Adelaide Show. Conditions of entry will be provided with the issue of Vehicle Entry Permits.

# ROYAL ADELAIDE SHOW

