

BEGINNER COMPETITION ENTRY FEES LISTED PER EVENT/CLASS

SATURDAY			<u>EVENT 1 JUDGING</u> – DISHES TO BE AT JUDGES TENT BY 11AM
			<u>EVENT 2 JUDGING</u> – ON SITE FROM 4.30PM
Event 1	Entry fee - \$2ea class	Prize money – 1 st \$30.00, 2 nd \$20.00, 3 rd \$15.00	
CLASSES: <ul style="list-style-type: none"> a) DAMPER – PLAIN b) SCONES - PLAIN 			
Event 2	Entry fee - \$10	Prize money – 1 st \$150.00, 2 nd \$100.00, 3 rd \$75.00	
<p><u>MEAL</u></p> <p>STEW AND DUMPLINGS – meat must be BEEF or MUTTON</p> <p><u>DESSERT</u></p> <p>CUP PUDDINGS (recipe supplied) AND CUSTARD</p>			
SUNDAY			<u>EVENT 3 JUDGING</u> – DISHES TO BE AT JUDGES TENT BY 10.30AM
			<u>EVENT 4 JUDGING</u> – BEGINNING AT 12.30PM
Event 3	Entry Fee - \$2ea class	Prize Money = 1 st -\$30.00 2 nd - \$20.00 3 rd - \$15.00	
CLASSES: <ul style="list-style-type: none"> a) FLAVOURED DAMPER b) ANZAC BISCUITS 			
Event 4	Entry Fee =\$5.00	Prize Money = 1 st -\$50.00 2 nd - \$35.00 3 rd - \$20.00	
Signature dish – a dish using ingredients from <u>your</u> local area			

RECIPE

EVENT 2 DESSERT –

CUP PUDDINGS

Beat 2oz butter and 1 cup sugar to cream. Add 2 eggs one at a time and beat well. Add ½ cup milk, add 1 cup flour with 1 tsp baking powder and pinch salt.

Grease some old cups, put a dessertspoon of jam or apple or syrup in bottom of each cup and put equal amounts of mixture in each mug.

Cover with greased greaseproof paper and tie down with string. Steam in camp oven for ½ hour in boiling water (with lid on). Serve with custard.

CAMP OVEN COOKING COMPETITION RULES

BEGINNER COMPETITION

ALL COMPETITORS ENTER AT THEIR OWN RISK
ALL JUDGES' DECISIONS ARE FINAL

MEETING WITH OFFICIALS AT 5.30AM SATURDAY MORNING
NO FIRES TO BE LIT BEFORE 6AM ON SATURDAY MORNING

- Beginner Section – you can choose to do the whole competition or individual events. We would love for you to do as much as possible.
It is a have a go competition.
- An indication of your interest in entering the Beginner Competition would be appreciated; sites will be allocated at the beginning of the competition. We can supply tables if you require. Please let us know and we will arrange.
- All entries are to be cooked on site at the Australian Camp Oven Festival and judging includes presentation, taste and cleanliness. To abide by Health Regulations, cleanliness in all areas must be observed at all times
- Enclosed foot wear to be worn in cooking area. Thongs and sandals are **NOT** acceptable at any time while in the cooking area. Failure to adhere to this rule may mean loss of points or disqualification.
- Organisers will have final say in all matters of safety.
- Firewood will be supplied for **cooking** purposes only. It is acceptable to bring your own.
- The use of heat beads/bricks **WILL BE ALLOWED** in the **Beginner competition (only)**. These will not be supplied.
- Points are awarded for 1st, 2nd and 3rd prizes in all competition sections and classes.
- *Events 1 & 3 on Saturday and Sunday - Classes (a) & (b)* will be judged individually in the cooking marquee and prize money awarded for each class.
- *Event 2 & 4* will be judged at the cooking site. All food in these events will remain the property of the contestant and are to be presented for judging as a single serving.
- Competitors are not to use any modern cooking aids and appliances, including but not limited to: laser thermometers, food processors, Mixmaster's etc...
NO commercially pre-packed ingredients are allowed to be used in the cooking competition. Including but not limited to: Gravox/gravy powder, tinned fruit, pastry sheets, cake mixes... Ingredients that **MAY** be used include: P Flour, SR flour, baking powder, rice, curry powder, raisins/sultanas, salt/pepper & dry herbs & spices.

A special award will be made on your camp presentation and interaction with the crowd. This award will be voted for by the festival goers.