

AUSTRALIAN CAMP OVEN FESTIVAL

DROVERS APPRENTICES COMPETITION 2016
 OPEN TO YOUTH: SCHOOL STUDENTS AND SCOUT MEMBERS
 ENTRY FEE: \$25/team

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		Prize money – 1 st \$30.00, 2 nd \$20.00, 3 rd \$15.00
CLASSES:	a) DAMPER - PLAIN b) VANILLA CAKE	
Event 2		Prize money – 1 st \$150.00, 2 nd \$100.00, 3 rd \$75.00
<u>MEAL</u> CURRY & RICE – meat must be BEEF or MUTTON <u>DESSERT</u> GOLDEN SYRUP DUMPLINGS		
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		Prize Money = 1 st -\$30.00 2 nd - \$20.00 3 rd - \$15.00
CLASSES:	a) FLAVOURED DAMPER b) SCONES - PLAIN	
Event 4		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		

CAMP OVEN COOKING COMPETITION RULES – DROVERS APPRENTICES 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*

- All entries are to be cooked on site at the Australian Camp Oven Festival and judging includes presentation, taste and cleanliness. Cleanliness in all areas must be observed at all times.
- Entry fee in the Drovers Apprentices competition does not include a camp site: If you need campsites please contact us and we will organize sites nearby where possible.
- Drover's apprentice's team may have a maximum of FOUR (4) competitors and one adult team leader who will be nominated at the start of the competition and are not interchangeable.
- Organisers will have final say in all matters of safety. Competitors are to ensure the safety of the nominated team members within their cooking site at all times.
- Firewood will be supplied for **cooking** purposes only. It is acceptable to bring your own
- Enclosed foot wear to be worn in cooking area. Thongs and sandals are not acceptable at any time whilst in the cooking area. Failure to adhere to this rule may mean lose of points or disqualification & removal from area.
- Competitors who are using any ingredient which is of a wild source (kangaroo, rabbit, fish or other bush tucker) must ensure it is fit for human consumption as per the Australian Food Safe Rules and Regulations.
- 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.
- Food is to be presented to stock or drovers camp style eg. Enamel/tin plates, mugs, old cutlery. **NO** china plates, crystal glasses etc...
- The use of trivets, cake tins and baking paper is allowed EXCEPT for the plain damper which is to be cooked directly into the camp oven in a more traditional way.
- Competitors must have everything they require for the days cooking within their cooking site including fridges and eskies. **NO** food, ingredients, cooking utensils are to be acquired from other sources (eg. Handed over the fence)
- Competitors are not to sell or make profit from any food pre-made or cooked on site during the competition.

JUDGING

- Points are awarded for 1st, 2nd and 3rd places in all competition sections and classes.
- *Event 1 Classes (a), & (b), & event 3 Classes (a) & (b)* will be judged individually in the cooking marquee and prize money awarded for each class.
- One entry only per class per team.
- *Events 2 & 4* will be judged at your 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. Setting for judging presentation to be in Stock camp style. Times for judging of these events will be told to you at the morning briefing and will be determined by the number of competitors.
- Event 4, A Signature Dish - a dish to be presented to the judges in your own style, using ingredients from your local area. The signature dish does not have to be a traditional style camp oven meal.

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.