

2016 CHAMPIONSHIP COMPETITION - entry fee \$80.00/team

SATURDAY		EVENT 1 JUDGING – DISHES TO BE AT JUDGES TENT BY 11AM		
		EVENT 2 JUDGING – FROM 4.30PM		
Event 1	Prize Money (for each class) = 1st - \$50.00 2nd - \$25.00 3rd - \$15.00			
CLASSES:	a) PLAIN DAMPER b) SCONES - plain c) 1 LOAF BREAD d) BOILED FRUIT CAKE			
Event 2	Prize Money = 1st - \$450.00 2nd - \$375.00 3rd - \$250.00			
<p>OX TAIL SOUP</p> <p>ROAST BEEF OR MUTTON SERVED WITH GRAVY/SAUCE, ROAST POTATO, PUMPKIN, ONION AND AT LEAST ONE OTHER VEGETABLE. SERVED WITH A SLICE OF DAMPER.</p> <p>DESSERT –SPOTTED DOG (cooked in a calico rag) WITH CUSTARD. <i>Spotted dog recipe supplied: see over</i></p>				
SUNDAY		EVENT 3 JUDGING – DISHES TO BE AT JUDGES TENT BY 10.30AM		
		EVENT 4 JUDGING – BEGINNING AT 12.30PM		
Event 3	Prize Money (for each class) = 1st - \$50.00 2nd - \$25.00 3rd - \$15.00			
CLASSES:	a) FLAVOURED DAMPER – surprise us with either sweet or savoury b) ANZAC BISCUITS			
Event 4	Prize Money = 1st - \$200.00 2nd - \$150.00 3rd - \$100.00			
(1) SIGNATURE DISH - a savoury dish made from ingredients from <u>your</u> local area.				

RECIPE

EVENT 2 –

SPOTTED DOG

4 cups S.R Flour

½ cup sugar

1 dessertspoon dripping or substitute

1 teaspoon nutmeg

500g currants

Dissolve the dripping in a pint/600ml of hot water. Mix together dry ingredients including currants. Add the hot water and dripping mixture. Mix into a sloppy mix – but not runny, adding extra water if needed. Pour mixture into a cloth and tie up like a Christmas pudding. Place into pot full of boiling water and simmer for 3 hours.

CAMP OVEN COOKING COMPETITION RULES - CHAMPIONSHIP 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 championship competition includes: entry for up to 4 people into the Australian Camp Oven Festival, 1(only) camp site near to your designated cooking area, and entry into the competition. If you need more campsites please contact us and we will organize sites nearby where possible.
- Cooking teams may have a maximum of **FOUR (4)** competitors who will be nominated at the start of the competition and are not interchangeable.
- Firewood will be supplied for **cooking** purposes only. It is acceptable to bring your own.
- Organisers will have final say in all matters of safety. Competitors are to ensure the safety of the 4 nominated team members within their cooking site at all times.
- 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.
- Some recipes will be supplied and must be adhered to.
- Food is to be presented as 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 and are cumulative towards the Championship grand prize.
- *Events 1 Classes* (a), (b), (c) & (d) & *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 camp presentation and interaction with the crowd. This award will be voted for by the festival goers.