

DROVERS APPRENTICES COMPETITION
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 10AM
Event 1		Prize money/Class – 1 st \$30.00, 2 nd \$20.00, 3 rd \$15.00
	a) DAMPER - PLAIN b) ROCK CAKES (RECIPE SUPPLIED) 4.	
		<u>EVENT 2 JUDGING</u> – ON YOUR SITE FROM 4.30PM
Event 2		Prize money – 1 st \$150.00, 2 nd \$100.00, 3 rd \$75.00
	<u>MEAL</u> BEEF STEW AND DUMPLINGS. <u>DESSERT</u> SELF SAUCING CHOCOLATE PUDDING.	
SUNDAY		<u>EVENT 3 JUDGING</u> – DISHES TO BE AT JUDGES TENT BY 10AM
Event 3		Prize Money/class = 1 st -\$30.00 2 nd - \$20.00 3 rd - \$15.00
	a) DAMPER ON A STICK WITH SYRUP FOR DIPPING. (3) b) APPLE TEA CAKE	
		<u>EVENT 4 JUDGING</u> – BEGINNING AT 12.30PM
Event 4		Prize Money = 1 st -\$50.00 2 nd - \$35.00 3 rd - \$20.00
BUSH TUCKER DISH. A savoury dish using native herbs & spices. Recipe also to be presented.		

ROCK CAKES

1/4 Pound butter.

3/4 Cup sugar.

2 Cups SR flour

1 Egg

Currants & sultanas mixed to 1cup

Few drops of lemon juice

Pinch Salt.

METHOD:

Cream Butter and sugar, beat in egg then sift in flour and add fruit and flavouring. Break off pieces in desired size and bake. Moderate oven.

AUSTRALIAN

CAMP OVEN



FESTIVAL

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*

- Entry fee in the Drovers Apprentices competition does not include a campsite: If you need campsites, please contact us and we will organize sites nearby where possible.
- Drover's apprentices team may have a maximum of FOUR (4) competitors of school age (maximum age of 18 years) who will be nominated at the start of the competition and are not interchangeable. One adult team leader must be present at the site during the times of cooking.

PLEASE READ THE GENERAL RULES THAT APPLY TO ALL SECTIONS OF THE COOKING COMPETITION.

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

GENERAL RULES OF THE CAMP OVEN COOKING COMPETITION 2018

APPOINTED CAMP OVEN STEWARDS WILL BE SCRUTINEERING ALL COOKING SITES THROUGHOUT THE WEEKEND FOR NON-COMPLIANCE OF RULES.

- **ALL** entries are to be cooked on site at the Australian Camp Oven Festival. Judging includes taste, presentation and cleanliness.
- Firewood will be supplied for **cooking** purposes only. It is acceptable to bring your own.
- Cooking teams shall have a maximum of **four (4)** competitors who are to be nominated at the start of the competition. No competitor can be substituted after official signing of the indemnity forms.
- Organisers will have the final say in all matters of safety. However, team members are responsible for the safety of the four (4) registered team members and others within their cooking site at all times.
- Competitors must maintain the highest level of cleanliness throughout their cooking site during the competition.
- **ENCLOSED FOOTWEAR** must be worn in all cooking areas. Thongs and sandals are **NOT** permitted at any time in the cooking areas, even after the competition each day. Failure to adhere to this rule will result in loss of points or disqualification from the competition.
- Recipes provided by the Australian Camp Oven Committee for the purpose of competition are to be strictly adhered to.
- **NO** commercial pre-packaged ingredients, including but not limited to: Gravox, tinned fruit, pastry sheets, cake mixes etc. are to be used in the cooking competition. Ingredients that **MAY** be used include P flour, SR flour, baking powder, rice, curry powder, raisins, sultanas, salt/pepper and dry herbs & spices.
- Competitors, who are using any ingredient that is of a wild source (kangaroo, rabbit, fish or other bush tucker) or commercially bought, must be handled and 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, Mixmasters.
- Competitors are to remember that food is to be presented in stock camp or drover's camp style including but limited to: enamel plates, tin pints, mugs, old cutlery **NO** china plates, crystal glasses, silver cutlery.
- The use of trivets, cake tins and baking paper is allowed **EXCEPT** if you are cooking the plain damper, which is to be cooked in a traditional way, directly into the camp oven.

- Competitors must have everything they require for the days cooking within their cooking site including fridges and eskies. NO food, ingredients, cooking utensils etc. are to be acquired from other sources (eg: being handed over the fence!)
- Competitors are not to sell or make profit from any food pre-made or cooking on site during the competition.
- You may give taste tests of your cooking to the crowd if you wish. Please interact with the crowd as much as possible. They are keen to learn about camp oven cooking.

JUDGING

- Event 1 & 3 Classes (a), (b), (c) and (d) will be judged individually in the cooking marquee and prize money awarded for each class
- **ONE** entry per class per team
- Events 2 & 4 will be judged at the cooking site. All food in these events will remain the property of the contestants and are to be presented for judging as a single serving. Setting for judging presentation is to be in bush style. Times for judging of these events will be given to you in the morning briefing. Time will be determined by the number of competitors.
- Event 4: Bush Tucker Dish: a dish is to be presented to the judges in your own style. This dish must contain bush herbs & spices. The recipe used for this dish must be presented to judges at time of judging. The score for this event will not go toward the final score. It will be scored separately.
- If you would like details of stockists of Native herbs and spices please get in touch and we can give you information: cookingcomp@acof.com.au