

# INTERMEDIATE COMPETITION

ENTRY FEES \$70.00 (includes 1 camp site) Total Prize money \$1060

<b>SATURDAY</b>		<b>EVENT 1 JUDGING – DISHES TO BE AT JUDGES TENT BY 11AM</b>
<b>Event 1</b>		<b>Prize money/class – 1<sup>st</sup> \$40, 2<sup>nd</sup> \$20, 3<sup>rd</sup> \$15</b>
a) DAMPER - PLAIN b) JAM ROLY POLY (BAKED) recipe supplied c) CORNED MEAT FRITTERS. (4)		
<b>SUNDAY</b>		<b>EVENT 2 JUDGING – ON SITE FROM 4.30PM</b>
<b>Event 2</b>		<b>Prize money – 1<sup>st</sup> \$250, 2<sup>nd</sup> \$175, 3<sup>rd</sup> \$100</b>
<p style="text-align: center;"><u>MEAL</u> ROAST LAMB OR PORK. 2 ROAST VEGES + 2 OTHERS. LOAF OF BREAD MINT OR APPLE SAUCE. <u>DESSERT</u> BREAD AND BUTTER PUDDING WITH CUSTARD.</p>		
<b>SUNDAY</b>		<b>EVENT 3 JUDGING – DISHES TO BE AT JUDGES TENT BY 11AM</b>
<b>Event 3</b>		<b>Prize Money/class - 1<sup>st</sup> \$40 2<sup>nd</sup> \$20 3<sup>rd</sup> \$15</b>
a) FLAVOURED DAMPER (SWEET OR SAVOURY) b) TEA CAKE		
<b>SUNDAY</b>		<b>EVENT 4 JUDGING – BEGINNING AT 12.30PM</b>
<b>Event 4</b>		<b>Prize Money - 1<sup>st</sup> \$75 2<sup>nd</sup> \$50 3<sup>rd</sup> \$35</b>
BUSH TUCKER DISH. A <b>savoury</b> dish using native herbs & spices. Recipe also to be presented/supplied.		

# RECIPE

## JAM ROLY POLY (BAKED)

2 Cups SR flour

Pinch salt

3 tablespoons butter

Water

$\frac{3}{4}$  cup of jam. (Apricot is nice, but jam of choice is fine.)

$\frac{1}{2}$  cup of sultanas

1 teaspoon of melted butter.

### METHOD:

Mix flour and salt together in a bowl and rub in butter. Slowly add enough water to make a dough.

On lightly floured surface, roll dough out into a thin rectangle.

Spread jam on dough lengthways, sprinkle sultanas over jam. Roll dough up lengthways.

Place roll into a greased pie dish, loaf tin or plate. Using a sharp knife make a few slits in the top of roll and lightly spread with melted butter.

Bake in camp oven with medium coals on bottom and hot coals on top for about 30 to 40 minutes.

# CAMP OVEN COOKING COMPETITION RULES

## INTERMEDIATE COMPETITION

*ALL COMPETITORS ENTER AT THEIR OWN RISK*

*MEETING WITH OFFICIALS AT 5.30AM SATURDAY MORNING*

*ALL JUDGES' DECISIONS ARE FINAL*

*NO FIRES TO BE LIT BEFORE 6AM ON SATURDAY MORNING*

- The Intermediate Cooking Competition is open to teams of four who are not quite ready to tackle the Championship competition just yet.
- Teams who have competed in the Championship competition but have not won any prizes for their cooking entries may step down to the Intermediate Competition in 2018.
- Teams who have competed in individual events in the Beginners for more than three festivals or have competed in all events in the Beginners for the 2016 festival and won prizes must move to the Intermediate competition.
- Entry fee into the Intermediate Competition includes (1) campsite, near to your competition cooking site.

**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 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](mailto:cookingcomp@acof.com.au)
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