

CHAMPIONSHIP COMPETITION

ENTRY FEES \$100. (Entry for 4 team members. 1 campsite) TOTAL PRIZE POOL \$1980.00

SATURDAY		EVENT 1 JUDGING – DISHES TO BE AT JUDGES TENT BY 11AM
Event 1		Prize money/class – 1st \$50, 2nd \$25, 3rd \$15
a) DAMPER – TRADITIONAL b) BOILED FRUIT CAKE (recipe supplied) c) JAM DROPS (6) d) JAM ROLY POLY – BOILED (recipe supplied)		
		EVENT 2 JUDGING – ON SITE FROM 4.30PM
Event 2		Prize money – 1st \$400, 2nd \$375, 3rd \$250
<p style="text-align: center;"><u>CHRISTMAS DINNER</u> MEAT OF CHOICE. 3 ROAST VEGETABLES + 1 OTHER VEGETABLE. SERVED WITH GRAVY. LOAF OF BREAD. 2 SLICES CUT FOR JUDGING WITH MEAL. PLUM PUDDING WITH CUSTARD</p>		
SUNDAY		EVENT 3 JUDGING – DISHES TO BE AT JUDGES TENT BY 11AM
Event 3		Prize Money/class - 1st -\$50, 2nd - \$25, 3rd - \$15
a) FLAVOURED DAMPER (Sweet or Savoury) b) SCONES (4) c) GINGER NUT BISCUITS (6)		
		EVENT 4 JUDGING – BEGINNING AT 12.30PM
Event 4		Prize Money = 1st -\$150, 2nd - \$100, 3rd - \$75
BUSH TUCKER DISH. A sweet dish using native herbs & spices. Recipe also to be presented/supplied.		

RECIPE

BOILED FRUIT CAKE:

2 cups flour

2 eggs

1 cup brown sugar

500gms mixed fruit

1 cup water

125gms butter

2 dessert spoons golden syrup

1 teaspoon mixed spice

1 teaspoon bi-carb soda,

1 teaspoon cinnamon

1 dessert spoon coffee

½ teaspoon salt.

Method:

Place all ingredients in a saucepan, except the flour and eggs. Boil for 5 minutes, then allow to cool.

Beat eggs, and stir into cooled mixture. Stir in sifted flour and mix well.

Bake in a moderate oven until cooked.

BOILED JAM ROLL:

INGREDIENTS:

2 ½ cups flour

3 tablespoons dripping or butter

1 ½ teaspoons baking powder

1 teaspoon sugar,

Pinch of salt.

jam

METHOD:

Mix all ingredients to a stiff dough. You may need to add some more liquid to make it come together. Roll out neatly into a square then put onto a clean tea towel.

Spread dough thinly with a little of your favourite jam. Roll up in tea towel and fasten with a safety pin or pins. Drop into boiling water and boil for 1½ to 2 hours.

CAMP OVEN COOKING COMPETITION RULES

CHAMPIONSHIP COMPETITION

- Entry fee in the **championship competition** includes: entry for four (4) people into the Australian Camp Oven Festival; **One (1) only camp site** near to your designated cooking area and entry into the competition. Should you require more camp sites, please contact us and we will organise some nearby if possible.
- Cooking teams shall have a maximum of **four (4)** competitors who will be nominated at the start of the competition and cannot be interchanged.
- Points are awarded for 1st, 2nd and 3rd places in all competition sections and classes and are cumulative towards the Championship grand prize.
- 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 to 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. The number of competitors will determine time.
- Event 4: Bush Tucker Dish: a dish is to be presented to the judges in your own style. This dish must contain traditional bush herbs & spices. The recipe used for this dish is to be presented to judges at time of judging. The score for this event will not go toward the Championship final score.

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
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