

DROVERS APPRENTICES COMPETITION

OPEN TO ALL YOUTH: UNDER 18/SCHOOL STUDENTS/SCOUT AND OTHER YOUTH GROUP MEMBERS

ENTRY FEE: \$20/team

Total Prize money: \$455

SATURDAY

EVENT 1 JUDGING – DISHES TO BE AT JUDGES TENT BY 11AM

Event 1

Prize money (each class): 1st \$30.00, 2nd \$20.00, 3rd \$15.00

a) DAMPER – PLAIN

b) BUTTER CAKE (USE RECIPE PROVIDED)

SATURDAY

EVENT 2 JUDGING – ON SITE FROM 3.00PM

Event 2

Prize money: 1st \$150.00, 2nd \$100.00, 3rd \$75.00

MEAL

LAMB STEW OR A CURRY, EITHER DISH TO BE SERVED WITH RICE.

&

DESSERT

FRUIT DAMPER AND BUTTER PUDDING.

RECIPE

EVENT 1

125gms Butter.

1 Cup sugar.

2 Egg

1 Cup Milk

BUTTER CAKE

2 Cups S.R. Flour

1 Teaspoon Vanilla

Pinch Salt.

METHOD:

Melt butter and add to the sugar in a large bowl. Beat the eggs and pour into sugar mixture. Put flour and salt into sifter. Add half milk and sifted flour.

Mix. Continue adding the milk and flour until well combined. Add vanilla then pour into greased & floured tin.

Bake in oven till cooked. (Can be cooked directly in well-greased & floured camp oven or in cake tin on trivet in camp oven.)



CAMP OVEN COOKING COMPETITION RULES – DROVERS APPRENTICES COMPETITION

- 🍳 Entry fee in the Drovers Apprentices competition does not include a camp site:
- 🍳 Drovers apprentices' team may have a maximum of FOUR (4) competitors of YOUTH (under 18) who will be nominated at the start of the competition and are not interchangeable, plus ONE adult team leader must be present at the site during the times of cooking.

JUDGING

- 🍳 Event 1 & 3 Classes (a) and (b) will be judged individually in the Judges tent and prize money awarded for each class
- 🍳 **ONE** entry per class per team
- 🍳 Event 2 will be judged at your cooking site. All food in this event 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 the time.

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 and the Drovers Apprentices are eligible.

GENERAL RULES OF THE CAMP OVEN COOKING COMPETITION 2020

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. Judging includes taste, presentation and cleanliness.
- 🍳 Appointed camp oven stewards will be scrutineering all cooking sites for non-compliance of rules.
- 🍳 Firewood will be supplied for **cooking** purposes only. It is acceptable to bring your own.
- 🍳 Fires are limited to the competition.
- 🍳 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 their four (4) registered team members and judges/steward, 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 adhered to.
- 🍳 **NO** commercial pre-packaged ingredients, including but not limited to: Gravox/gravy powders, 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 not 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.

OTHER

- 🍳 There is a noise curfew after 10pm – please read the camping rules.
- 🍳 A special award will be made on camp presentation and interaction with the crowd. This award will be voted for by the festival goers, so the more you interact with them the more chance you will have to win this great prize.