



**INTERMEDIATE COMPETITION**

**ENTRY FEE: \$70.00 (includes 1 camp site)**

**Total Prize money \$1060**

**SATURDAY**

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

**Event 1**

**Prize money each class: 1<sup>st</sup> \$40, 2<sup>nd</sup> \$20, 3<sup>rd</sup> \$15**

- a) DAMPER – PLAIN
- b) SPONGE CAKE (USE RECIPE SUPPLIED)
- c) SCONES PLAIN (6)

**SATURDAY**

**EVENT 2 JUDGING – ON YOUR SITE FROM 4.30PM**

**Event 2**

**Prize money: 1<sup>st</sup> \$250, 2<sup>nd</sup> \$175, 3<sup>rd</sup> \$100**

MEAL

ROAST PUMPKIN SOUP (USE RECIPE SUPPLIED)  
served with a DINNER ROLL

&

CURRIED SAUSAGES (USE RECIPE SUPPLIED), served with rice

&

BAKED APPLES. (USE RECIPE SUPPLIED) WITH CUSTARD

**SUNDAY**

**EVENT 3 JUDGING – DISHES TO BE AT JUDGES TENT BY 11AM**

**Event 3**

**Prize Money each class: 1<sup>st</sup> \$40, 2<sup>nd</sup> \$20, 3<sup>rd</sup> \$15**

- a) SWEET DAMPER
- b) COLD TEA LOAF (USE RECIPE SUPPLIED)

**SUNDAY**

**EVENT 4 JUDGING – AT YOUR SITE FROM 12.30PM**

**Event 4**

**Prize Money: 1<sup>st</sup> \$75, 2<sup>nd</sup> \$50, 3<sup>rd</sup> \$35**

**BUSH TUCKER DISH-** A **savoury** dish using native herbs & spices.  
*Recipe also to be presented.*



THANKS TO THE FAMILY OF OUR LATE COMMITTEE MEMBER DAWN GIBSON,  
FOR KINDLY SHARING MOST OF THESE RECIPES WITH US.

## RECIPES

### EVENT 1

Beat together

4 eggs

$\frac{3}{4}$  cup sugar

Fold in dry ingredients after being sifted (3-4 times)

$\frac{3}{4}$  cup of corn flour

1 tblsp of custard powder (to be provided)

pinch of salt

1 teasp of cream of tartar

$\frac{1}{2}$  teasp bi-carb soda

Place in 2 x 7in sponge tins. Bake in a moderate oven for 20-25 minutes.

### SPONGE

### EVENT 2

2kg jap or butternut pumpkin

2 cloves garlic

Chicken stock - Enough for 5 cups. (homemade, can be made prior to festival)

### ROAST PUMPKIN SOUP

2 roma tomatoes

1 onion

Peel and chop pumpkin, onion, and garlic into small pieces, cut tomatoes, place all onto an oven tray or baking dish, drizzle 2 tsp of olive oil over the top, place in hot oven for approx. 40 minutes or until soft.

Add  $1\frac{1}{2}$  cups of stock and blend all together. Add remaining stock and cook till heated through.

### (CURRIED SAUSAGES)

1kg beef or pork thick sausages

2 tsp vinegar

1 small apple

$2\frac{1}{2}$  cups of water

1 tsp cornflour

Pre made beef stock, enough to cover sausages in oven.

60gms butter

2 onions

1 tsp curry powder

Vegetables of choice.

Prick sausages in several places. Place in pan with enough water to cover, add vinegar and 1 tsp salt, cover bring slowly to boil. Reduce heat simmer gently 10 mins drain, cool then remove skins. Slice onions, apple and veges of choice finely. Melt butter in pan add onions etc... with curry powder. Stir until onion is tender. Add sausages, stock, bring to boil, then simmer till ready. Add salt & pepper. Thicken with cornflour.

## BAKED APPLES

4 granny smith apples sugar sultanas cinnamon foil

Wash & core apples. Cut foil large enough to wrap each apple separately. Place apple on foil, fill  $\frac{3}{4}$  of centre with sultanas and pinch of cinnamon. Add sugar to centre. Wrap each apple thoroughly and place in camp oven. Cooked when soft. Test with sharp knife. Recipe is included in the 1<sup>st</sup> Edition of ACOF cookbook. *Submitted by Alison Blinco*

## EVENT 3

$\frac{3}{4}$  cup sultana  
 $\frac{3}{4}$  cup currants  
1 cup strong black tea  
1  $\frac{3}{4}$  cups SR flour

## (OLD TEA LOAF

$\frac{3}{4}$  cup brown sugar firmly packed  
 $\frac{1}{4}$  tsp salt  
1 egg  
2tbsp marmalade jam

Put fruit in bowl soak overnight with the cold tea. Next day add sifted flour and salt to fruit and mix well, stir in brown sugar. Beat egg and marmalade together then add to mixture. Pour into loaf tin lined with paper. Bake for 1 hour in moderate oven. Serve with butter.

## CAMP OVEN COOKING COMPETITION RULES – INTERMEDIATE COMPETITION

- 🍳 The Intermediate Cooking Competition is open to teams of up to four people.
- 🍳 Teams who have competed in the open competition but have not won any prizes for their cooking entries may enter this competition.
- 🍳 Teams who have competed in individual event in the Beginners for more than three festivals or have competed in all events in the Beginners for the last festival and won prizes.
- 🍳 Entry fee into the Intermediate Competition includes a (one) camp site.
- 🍳 *Fires are limited to the competition time only.*

### JUDGING

- 🍳 Event 1 & 3 Classes (a), (b) and (c) will be judged individually in the Judges tent and prize money awarded for each class
- 🍳 **ONE** entry 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 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 championship prize. 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)

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

## 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 time only.*
- 🍳 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.