



## CHAMPIONSHIP COMPETITION

**ENTRY FEES \$100. (includes festival Entry for 4 team members. 1 campsite)**

**TOTAL PRIZE POOL - \$1845.00**

### SATURDAY

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

#### Event 1

**Prize money for each class: 1<sup>st</sup> \$50, 2<sup>nd</sup> \$25, 3<sup>rd</sup> \$15**

- a) DAMPER - TRADITIONAL
- b) APPLE TURNOVER (2)
- c) DATE CAKE
- d) SAVOURY PULL APART LOAF (MUST CONTAIN YEAST)

### SATURDAY

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

#### Event 2

**Prize money: 1<sup>st</sup> \$400, 2<sup>nd</sup> \$325, 3<sup>rd</sup> \$250**

PEA & HAM SOUP  
&  
ROAST BEEF AND GRAVY WITH VEGETABLES AND YORKSHIRE PUDDING  
&  
SPICED TREACLE PUDDING (USE RECIPE SUPPLIED) WITH CUSTARD

### SUNDAY

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

#### Event 3

**Prize Money for each class: 1<sup>st</sup> -\$50, 2<sup>nd</sup>- \$25, 3<sup>rd</sup> - \$15**

- a) FLAVOURED DAMPER (Sweet)
- b) SHEARER'S MORNING TEA PLATTER  
- MUST INCLUDE A SULTANA CAKE + 3 OTHER SWEET ITEMS (FOR 4 PEOPLE)

### SUNDAY

**EVENT 4 JUDGING - ON YOUR SITE FROM 12.30PM**

#### Event 4

**Prize Money: 1<sup>st</sup> -\$150, 2<sup>nd</sup>- \$100, 3<sup>rd</sup> - \$75**

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

## RECIPE

### EVENT 2

### SPICED TREACLE PUDDING

6ozs flour  
2ozs beef dripping  
1teasp ground ginger  
½ teasp mixed spice  
½ teasp ground cinnamon  
½ teasp bicarb soda

½ teasp baking powder  
1tbsp sugar  
1/4 lb treacle  
1 egg  
¼ teacup milk

Sift flour and other dry ingredients together, rub dripping into them well. Melt treacle, mix egg and milk with it, and add to the dry ingredients. Stir well together, put in a well-greased mould and steam till cooked.

## CAMP OVEN COOKING COMPETITION RULES – CHAMPIONSHIP COMPETITION

Please use these in conjunction with the general rules

- 🍳 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 (except event 4) and are cumulative towards the Championship grand prize.
- 🍳 Event 1 & 3 Classes (a), (b), (c) and (d) will be judged individually in the judges tent and prize money awarded for each class
- 🍳 ONE entry per class per team
- 🍳 Events 2 & 4 to 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. The number of competitors will determine times.
- 🍳 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.
- 🍳 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)

## GENERAL RULES OF THE CAMP OVEN COOKING COMPETITION 2021

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.