

BEGINNER COMPETITION

ENTRY FEES LISTED PER EVENT/CLASS

Total prize money: \$690

SATURDAY

EVENT 1 JUDGING – DISHES TO BE AT JUDGES TENT BY 10AM

Event 1	Entry fee - \$5ea class	Prize money per class – 1 st \$30.00, 2 nd \$20.00, 3 rd \$15.00
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Class (A) - DAMPER - PLAIN

Class (B) - PUFF-A-LOONS (USE RECIPE SUPPLIED)

SATURDAY

EVENT 2 JUDGING – AT YOUR SITE FROM 4.30PM

Event 2	Entry fee - \$15	Prize money – 1 st \$150.00, 2 nd \$100.00, 3 rd \$75.00
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MEAL
BEEF BURGUNDY SERVED WITH RICE
&
DESSERT
GOLDEN PUDDING (USE RECIPE SUPPLIED) WITH CUSTARD

SUNDAY

EVENT 3 JUDGING – DISHES TO BE AT JUDGES TENT BY 10.30AM

Event 3	Entry Fee - \$5ea class	Prize Money per class 1 st -\$30.00, 2 nd - \$20.00, 3 rd - \$15.00
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Class (A) - SWEET DAMPER

Class (B) - BAKED MUD LIZARD (USE RECIPE SUPPLIED)

SUNDAY

EVENT 4 JUDGING – AT YOUR SITE FROM 12.30PM

Event 4	Entry Fee =\$5.00	Prize Money - 1 st -\$50.00, 2 nd - \$35.00, 3 rd -\$20.00
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BUSH TUCKER DISH. A savoury dish using native herbs and spices.
Recipe also to be presented.

RECIPES

EVENT 1(B)

PUFF-A-LOONS

Fat or oil
3 cups flour

A dessertspoon baking powder
½ cup water

Make a dough of flour, baking powder and water. Mix into dough and roll out. Cut into squares, drop into 1 inch of fat or oil that has been heated in a camp oven. When they are puffed up and light brown in colour lift out and then drop in next lot. Please serve with a side of golden syrup.
Recipe from Jack & Reg Absalom "Outback Cooking in the Camp Oven"

EVENT 2

GOLDEN PUDDING

¼ lb(120grams) Breadcrumbs
¼ lb suet, finely chopped
¼ lb marmalade

¼ lb sugar
2 eggs
2 tbsp milk

Rub suet into breadcrumbs thoroughly, then add marmalade and sugar, mix well together. Beat eggs well, and add, then mix in enough milk to make of a good consistency. Boil for 2 hours in a buttered basin.

EVENT 3 (B)

BAKED MUD LIZARD

250gms/½ lb flour
Pinch of salt
120gms / 4oz margarine or butter
½ cup of water

1 teaspoon sugar
Jam of choice
Glaze - 1 beaten egg

Sift flour into a bowl and add the salt and sugar. Rub in margarine with tips of fingers and pour in the water, cold as you can get it. Make this into a soft dough. Roll out on a floured board and dampen the edges. Spread with jam of your choice and roll up. Glaze with beaten egg and bake for approx. 1 hour.
Recipe from Jack & Reg Absalom "Outback Cooking in the Camp Oven"

BEGINNER COMPETITION RULES

- 🗨 Beginner Section – you can choose to do the whole competition OR individual events. We would love for you to do as much as possible. It is a have a go competition.
- 🗨 Open to competitors who have never competed in the Australian Camp Oven Cooking Competition before or have competed in previous years but have only competed in one or two individual events.
- 🗨 Once a team has competed in individual events for three festivals they will have to move up to the Intermediate Level.
- 🗨 Any teams who have competed in the full Beginner Competition and have won several prizes will have to move up to the Intermediate Level.
- 🗨 An indication of your interest in entering the Beginner Competition would be appreciated at least two weeks before the Festival weekend; sites will be allocated at the beginning of the competition. We can supply tables if you require. Please let us know ahead of time and we will arrange. There will be limited sites available for teams who nominate on the weekend of the festival so make sure you get in early.
- 🗨 The use of heat beads/bricks WILL BE ALLOWED in the Beginner competition (ONLY). These will not be supplied.
- 🗨 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
- 🗨 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

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

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.