

## DROVERS APPRENTICES COMPETITION

OPEN TO YOUTH UNDER 18YRS: SCHOOL STUDENTS/SCOUT MEMBERS

ENTRY FEE: \$20/team

### SATURDAY

#### EVENT 1 JUDGING - AT JUDGES TENT BY 10AM

Event 1

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

CLASS (A) - DAMPER – TRADITIONAL

CLASS (B) - JAM SLICE (Recipe provided)

### SATURDAY

#### EVENT 2 JUDGING – ON YOUR SITE FROM 3.00PM

Event 2

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

#### ENTRÉE

GARLIC PIZZA (Must make own dough)

#### MEAL

ROAST CHICKEN WITH VEGETABLES.  
(ROAST POTATOES, PUMPKIN AND ANY GREEN VEGETABLE)

## RECIPES DROVERS' APPRENTICES

### JAM SLICE

1 dessertsp margarine (a little more if desired)  
2 cups SR flour  
¼ cup sugar  
2 eggs

\*Plum jam, for spreading  
½ - 1 cup desiccated coconut about  
1 dessertsp sugar

Rub margarine into sifted flour until it resembles breadcrumbs. Add sugar, 1 egg and a little water to make a dough. Spread dough over a greased & floured tray. Now spread jam all over the dough. Cover well with jam. In a bowl combine coconut and remaining egg with sugar to taste, mixing well. Spread the coconut mixture over the jam, covering it completely (5-10mm thick). Bake until dough is cooked, and top is beginning to turn golden brown. Cool and cut into squares.

\* You may use store bought jam in this recipe

This recipe is cooked at 180c degrees. Tray can be adjusted to fit campoven you are using. Trivets can be used for the trays to sit on.

### MODERATE OVEN 180C DEGREES

Place a piece of baking paper in oven and when it is a yellow colour it has reached a moderate oven temperature.

## CAMP OVEN COOKING COMPETITION RULES - DROVERS APPRENTICES COMPETITION

ALL COMPETITORS ENTER AT THEIR OWN RISK

MEETING WITH OFFICIALS AT 5.30AM SATURDAY MORNING

ALL JUDGES' DECISIONS ARE FINAL

NO FIRES TO BE LIT BEFORE 6AM ON SATURDAY MORNING

- 🍳 Entry fee in the Drovers Apprentices competition does not include a camp site: If you need campsites, please contact us and we try to organize sites nearby if possible.
- 🍳 Drovers' apprentices' team may have a maximum of FOUR (4) competitors of school age who will be nominated at the start of the competition and are not interchangeable. One adult team leader must be present at the site during the times of cooking.

### PRESENTATION OF ITEMS TO JUDGES:

DAMPER: whole – must not be cut.

JAM SLICE: 4 pieces

PIZZA: serve whole – some to be cut for the judges

MEAL: as one serving

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

## GENERAL RULES OF THE CAMP OVEN COOKING COMPETITION 2022

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 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 traditional 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.