

INTERMEDIATE COMPETITION

ENTRY FEE: \$80.00 (includes festival entry for 4 team members. 2 campsites)

Total Prize money \$1085

SATURDAY

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

Event 1

Prize money for each class: 1st \$40, 2nd \$25, 3rd \$15

- a) DAMPER – TRADITIONAL
- b) CORNISH PASTIE
- c) FRUIT MINCE SCROLL – HOME MADE FRUIT MINCE

SATURDAY

EVENT 2 JUDGING – ON YOUR SITE FROM 4.30PM

Event 2

Prize money – 1st \$250, 2nd \$175, 3rd \$100

MEAL
 BREAD ROLLS
 BACON & EGG TART (Recipe supplied)
 ROAST DUCK, STUFFING, ORANGE SAUCE. ROAST POTATO, SNOW
 PEAS, ROAST TOMATOES
DESSERT
 CHRISTMAS PUDDING COOKED IN A RAG WITH EGG CUSTARD

SUNDAY

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

Event 3

Prize Money for event 3 - 1st \$80 2nd \$50 3rd \$30

SANTAS PLATE: WITH SWEET POTATO FRUIT CAKE (RECIPE SUPPLIED),
 GINGER COOKIES (RECIPE SUPPLIED) AND 2 OTHER COOKED
 CHRISTMAS ITEMS

SUNDAY

EVENT 4 JUDGING – ON YOUR SITE FROM 12.30PM

Event 4

Prize Money - 1st \$75 2nd \$50 3rd \$35

SIGNATURE DISH: A FAMILY FAVOURITE CHRISTMAS DISH
Can be savoury or sweet

RECIPES INTERMEDIATE COMPETITION

BACON AND EGG TART

1 cup SR flour

1 tbs dripping

¼ teasp salt

Squeeze of lemon

2 or 3 tbs water

125gms bacon

2 or 3 tomatoes

1 finely chopped onion

6 eggs

Mix flour and salt, rub dripping into flour. Mix in water and lemon until a firm pastry consistency.

Put pastry in pie dish. Cook diced bacon, place layer of bacon, then sliced tomatoes and diced onion. Break in eggs and cover with pastry. Glaze and bake in hot oven.

Pepper & salt

SWEET POTATO FRUIT CAKE

¾ cup butter

2 tbspoons golden syrup

1 cup sugar

500g mixed dried fruit

2 eggs well beaten

1 cup mashed sweet potato

1 cup plain flour

1 cup SR flour

1 teasp mixed spice

1 teasp ground nutmeg

Pinch of salt

Melt butter in a large pot. Add golden syrup, sugar and mixed fruit and stir until sugar is dissolved. Remove from heat and add the eggs and sweet potato. When cool, add sifted flours, spices and salt.

Place in prepared tin and bake for 1½ hours in moderate oven.

GINGER COOKIES

2 tablespoons softened butter
¾ cup sugar
1 egg
3 des/spoons treacle
2 cups plain flour

1 teasp bicarbonate of soda
1 teasp ground cinnamon
1 teasp ground ginger
1 teasp mixed spice

Cream butter and sugar, then beat in egg and treacle. Sift in flour, bicarb soda and spices and mix well. Roll mixture into balls, place on prepared baking trays and flatten with a fork. Bake in moderate oven for 15-20 minutes.

Moderate oven: place baking paper in oven and when turns yellow-correct heat.

Hot oven: place baking paper in oven and when turns light brown that is correct heat.

CAMP OVEN COOKING COMPETITION RULES - INTERMEDIATE COMPETITION

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

- 🍳 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.
- 🍳 Entry into the Intermediate Competition must be in by 20th September 2022
- 🍳 *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: Signature dish: a dish is to be presented to the judges in your own style. This dish should be a family favourite Christmas dish.

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.