

BEGINNER COMPETITION

ENTRY FEES LISTED PER EVENT/CLASS

Total Prize money: \$790

SATURDAY

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

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

Class (B) - SUGAR COOKIES (RECIPE SUPPLIED) X 4

SATURDAY

EVENT 2 JUDGING – ON YOUR SITE FROM 4.30PM

Event 2	Entry fee - \$15	Prize money – 1st \$150.00, 2nd \$100.00, 3rd \$75.00
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MEAL

GARLIC BREAD ROLLS

CORNED MEAT W/-WHITE SAUCE SERVED WITH
CAULIFLOWER & SAUCE, HONEY CARROTS & BEANS

DESSERT

APPLE DELIGHT (RECIPE SUPPLIED) WITH CUSTARD

SUNDAY

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

Event 3	Entry Fee - \$10	Prize Money = 1st -\$50.00 2nd - \$30.00 3rd - \$20.00
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SANTA'S PLATE: MUST INCLUDE, GINGERBREAD CAKE (RECIPE SUPPLIED), APRICOT BALLS, PLUS 1 OTHER CHRISTMAS ITEM OF CHOICE.

SUNDAY

EVENT 4 JUDGING – BEGINNING AT 12.30PM

Event 4	Entry Fee - \$5.00	Prize Money = 1st -\$50.00 2nd - \$35.00 3rd - \$20.00
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SIGNATURE DISH: YOUR FAMILIES FAVOURITE CHRISTMAS DISH
Sweet or savoury

RECIPES FOR BEGINNERS

EVENT 1 CLASS B



SUGAR COOKIES

These must be round but can have any colour or Christmas shape in them .

250gms butter, softened
2 teaspoons finely grated lemon rind

½ teaspoon almond essence
¾ cup (165gm) caster sugar

1 egg
1 tablespoon water
2¼ cups (335gms) plain flour
90 g individually wrapped sugar-free
fruit drops, assorted colours.

METHOD:

Beat butter, rind, essence, sugar, egg and the water in small bowl. Stir in flour. Knead dough on floured surface until smooth, cover with plastic wrap. Refrigerate for 30 minutes.

Meanwhile, using rolling pin, gently tap wrapped lollies to crush slightly. Unwrap lollies, separate by colour into small bowls.

Roll dough between sheets of baking paper until 4mm thick. Cut shapes from dough using medium sized cookie cutters. Use very small cutters to cut out centre of each cookie with desired shape.

Place cookies on tray lined with baking paper. Bake in a moderate oven for 5 minutes. Remove & fill centres of each cookie with coloured lollies.

Return to oven for 5mins. Remove & cool.

4 to be presented for judging.

EVENT 2 DESSERT

1 cup S.R. flour
Pinch of salt
1 tablespoon sugar

APPLE DELIGHT

1 large apple grated
½ cup milk
Ground cinnamon for sprinkling

METHOD:

Sift flour and salt together, add sugar and apple and mix with milk to make a scone dough. Put into prepared baking dish. Heat oven to 180 degrees!!!!!!

To make sauce, combine the sugar, butter and boiling water, stirring until sugar has dissolved

And butter melted. Pour sauce over the scone mixture and sprinkle with cinnamon. Bake for 20-25 mins. (When cooked it has a golden biscuit topping and lovely, tasty sauce underneath)

LEAVE IN BAKING DISH FOR JUDGES TO SEE. THEN SERVE ONE DISH FOR JUDGING.

SAUCE

1 cup soft brown sugar
2 tablespoons butter
2 cups of boiling water.

EVENT 3 (CLASS A

½ cup margarine
½ cup sugar
1 egg
Little less than 1 cup golden syrup

GINGERBREAD CAKE

2 cups SR flour
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1 cup hot water

METHOD:

Preheat oven to 180 degrees. Grease and line a lamington tray – baking paper should come up a little higher than the sides of the tray.

Cream margarine and sugar. Add egg and golden syrup and beat well. Add sifted flour, cinnamon and ginger together with hot water and beat until smooth and runny. Bake in prepared tray for 45 mins.

Do not ice.

FOUR SQUARES TO BE PRESENTED FOR JUDGING ON PLATE WITH OTHER ITEMS.

OVEN TEMPERATURES.

180 DEGREES C = MODERATE OVEN.

IN CAMPOVEN PLACE PIECE OF BAKING PAPER WHEN IT TURNS YELLOW
YOU HAVE A MODERATE HEAT.

BEGINNER COMPETITION RULES

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

- 🍳 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.
- 🍳 Entry into the Beginners Competition will be necessary by the 20th September, 2022.
- 🍳 The use of heat beads/bricks WILL BE ALLOWED in the Beginner competition (only). These will not be supplied.

PRESENTATION OF ITEMS TO JUDGES:

DAMPER: whole – must not be cut.

COOKIES: whole x 4

MEAL: as one serving of each course. This includes 1(one complete bread roll)

SANTA'S PLATE: 4 pieces of each item.

SIGNATURE DISH: serve as one dish and then will be divided for 4 judges to taste.

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

A special award will be made on camp presentation and interaction with the crowd. This award will be voted for by the festival goers.

JUDGING

- Event 1 & 3 Classes (a), (b), (c) and (d) will be judged individually in the cooking marquee and prize money awarded for each class
- ONE entry per class per team
- Events 2 & 4 will be judged at the 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. This is to be a family favourite recipe for Christmas. The dish can be either sweet or savoury. All families seem to have a favourite passed down from generation to generation. These are the dishes we would love to see.

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.