

WEEKEND FISHERMANS CHALLENGE

ENTRY FEES LISTED

Cooking to start at 7am.

Teams of 1 or 2 people

SUNDAY

JUDGING – DISHES TO BE AT JUDGES TENT BY 11AM

Event 3

Entry Fee - \$20

Prize Value = 1st \$150.00, 2nd \$100.00, 3rd \$75.00

1 x Savoury Damper

Glazed Meat Loaf – recipe provided.

Please present damper & meatloaf whole. Do not cut.

- 🍳 All food in this event will remain the property of the contestants and is to be presented for judging as stated above.
- 🍳 This event will be in a communal area with coals to be shared by all in this section.
- 🍳 Please bring your table, chairs and any other utensils & ingredients needed for the cook. **DON'T FORGET YOUR OVENS....**
- 🍳 There will be an area to bring your vehicle to unload nearby to the cooking area
- 🍳 Cooking can start from 7am. You are welcome (and encouraged) to come early and help with the fires.
- 🍳 Prizes may be made up of cash and vouchers to the value indicated.

The same rules will apply to this section as all other sections.

Please read the camp oven cooking rules & regulations

RECIPES FOR FISHERMAN'S CHALLENGE

RECIPE

SAVOURY GLAZED MEATLOAF

GLAZE

½ teaspoon dry mustard
¼ cup tomato sauce
1 teaspoon salt

1 tbsp brown sugar

MEATLOAF

1 cup fresh breadcrumbs
750 gms minced steak
Pepper
1 medium onion, chopped
1 egg beaten

1 tbsp worcestershire sauce
2 tbsp tomato sauce
185 gm can evaporated milk
2 teaspoons dry mustard

METHOD:

Combine ingredients for glaze, set aside. Mix together all remaining ingredients (mixture will be rather moist). Press into greased 20cm x 10cm (8in x 4in) loaf tin, then turn upside down on to aluminium foil-lined oven tray, leaving tin still over loaf. Bake in moderate oven 15 minutes. Remove from oven, remove loaf tin. Brush meatloaf well with glaze. (Do not replace loaf tin)

Return to oven, cook further 50-60 minutes.

You will need a 10in or larger oven for this recipe. Trivets may be used under tray.



MODERATE CAMP OVEN

165-190C DEGREES

When baking paper is placed into oven and turns a yellow
You have a moderate oven.

AUSTRALIAN
CAMP OVEN
FESTIVAL

1 - 2 OCTOBER 2022



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.