

## INTERMEDIATE COMPETITION

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

**Total Prize money \$1235**

[ACOF 2024 Entry Form](#)

### 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) Burnt butter biscuits x 6 (*recipe supplied*)
- c) Boiled chocolate cake (*recipe supplied*)

### SATURDAY

### EVENT 2 JUDGING – ON YOUR SITE FROM 4.30PM

Event 2

Prize money – 1st \$300, 2nd \$225, 3rd \$150

#### MEAL

**ENTRÉE:** Bread rolls x 6 with pea and ham soup

**MAIN:** Roast Beef with roast potato, sweet potato, pumpkin, onion & beans. Gravy. Served with Yorkshire pudding.

**DESSERT:** Baked Apple Dumpling 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

#### **MORNING SMOKO:**

- Anzac biscuits (*crunchy*) x 6,
- Quick bread (*recipe supplied*) whole,
- Light fruit cake (*recipe supplied*) whole cake.
- Savoury scrolls of your choice x 6

### SUNDAY

### EVENT 4 JUDGING – ON YOUR SITE FROM 12.30PM

Event 4

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

**BUSH TUCKER DISH:** Sweet dish - must contain lemon myrtle.

## RECIPES INTERMEDIATE COMPETITION

### EVENT 1 CLASS B

### BURNT BUTTER BISCUITS

#### Ingredients:

¼ lb butter  
1 egg  
5ozs self-raising flour

¼ lb sugar  
Almond essence  
Almond halves

#### Method:

Put butter into a saucepan and allow it to turn to a nice brown. Allow to cool, but not to set. Beat in the sugar and the egg and add the sifted flour and essence. Roll into small balls, put ½ almond in the centre and bake in a slow oven till brown.

**SLOW OVEN 130 – 165C. TEST PAPER – CRUST.**

### EVENT 1 CLASS C

### BOILED CHOCOLATE CAKE

#### Ingredients:

¼ lb butter  
1 ½ cups sugar  
2 tablespoons cocoa  
½ teaspoon bi-carb soda

1 cup water  
2 eggs  
2 cups SR flour

#### Method:

Boil and simmer for 2 minutes, butter, sugar, cocoa and soda and water. Stir constantly. Let cool and add beaten eggs and flour.

Bake in moderate oven for approximately 40 minutes.

**MODERATE OVEN 165 – 190C. TEST PAPER - YELLOW**

### EVENT 3

### QUICK BREAD

#### Ingredients:

1 cup water  
125gms butter  
250gms dates  
1 level teaspoon bi-carb soda

1 cup sugar  
2 cups SR flour  
2 eggs

#### Method:

Bring water, dates, sugar, butter, and bi-carb soda to the boil. Remove from heat and let cool.

Add beaten eggs and sifted flours. Bake in moderate oven.

## EVENT 3

## LIGHT FRUIT CAKE

### Ingredients

450gms plain flour

4 large eggs

1 teasp vanilla essence

250gms butter, softened

Pinch of salt

220gms caster sugar

370gms mixed dried fruit

1 teasp baking powder

### Method

Sift flour and baking powder together. Combine butter, sugar, eggs, vanilla, and salt in a large bowl and beat until creamy. Add mixed fruit and flour mixture and stir to combine. Place in the prepared tin and smooth the surface. Bake for approx. 1 3/4 hours or till cooked.

## 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 events 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 20<sup>th</sup> September 2024
- 🍳 *Fires are limited to the competition time only.*

### **JUDGING**

- 🍳 Event 1 Classes (a), (b) and (c) & Event 3 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 Lemon Myrtle.

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



## GENERAL RULES OF THE CAMP OVEN COOKING COMPETITION 2024

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.