



DA HALL & CO.
(CHAMPIONSHIP COMPETITION)

ENTRY FEES \$100. (Includes festival Entry for 4 team members. 2 campsites)

TOTAL PRIZE POOL – \$2250.00

[ACOF 2024 Entry form](#)

SATURDAY

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

Event 1

Prize money for each class: 1st \$50, 2nd \$30, 3rd \$20

- a) Damper – Traditional
- b) Station Brownie (*Recipe supplied*)
- c) Marble Cake (*Recipe supplied*)
- d) Cinnamon Bun (*Recipe supplied*)

SATURDAY

EVENT 2 JUDGING – ON YOUR SITE FROM 4.30PM

Event 2

Prize money: 1st \$450, 2nd \$375, 3rd \$300

MEAL

ENTRÉE: Empire Puffs (*recipe supplied*)

SOUP: Mulligatawny Soup (*recipe supplied*) with 6 Dinner Rolls

MAIN: Roast Lamb, Roast Potato, Roast Sweet Potato, Roast Pumpkin, Onion, Peas. Gravy* & Mint Sauce*

DESSERT: Golden Pudding (*recipe supplied*) with Egg Custard*

**Must all be made on site.*

SUNDAY

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

Event 3

Prize Money for each class: 1st -\$50, 2nd- \$30, 3rd - \$20

- a) Pecan & Ginger cookie x 6 (*Recipe supplied*)
- b) Boiled Fruit Cake (*Recipe supplied*)
- c) Yeast Buns x 4 (*Recipe supplied*)
- d) Highland Scones x6 (*Recipe supplied*)

SUNDAY

EVENT 4 JUDGING – ON YOUR SITE FROM 12.30PM

Event 4

Prize Money: 1st -\$150, 2nd- \$100, 3rd - \$75

BUSH TUCKER DISH: Savoury dish containing Lemon Myrtle

RECIPES – (CHAMPIONSHIP COMPETITION)

EVENT I CLASS B

STATION BROWNIE

Ingredients:

1 cup sugar
1 cup butter
2 cups flour
Pinch salt
1 ½ cups mixed fruit

Essence to taste
½ cup milk
2 teaspoons cream of tartar
1 teaspoon soda
2 eggs

Method:

Cream butter and sugar, add eggs well beaten, sift in flour, cream of tartar & salt, then add essence and fruit, lastly add milk in which soda has been dissolved. Bake for approx. one hour in moderate oven.

Present the complete brownie.

EVENT I CLASS C

MARBLE CAKE

Ingredients:

220gms butter,
softened
185ml milk (Room temperature)
220gms caster sugar
Pink food colouring
1 teaspoon vanilla essence

1 tablespoon cocoa powder
3 eggs
Pale pink icing, to serve
150gms plain flour, sifted
150gms S.R. flour sifted

Method:

Cream butter and sugar well, add vanilla. Add eggs one at a time. Fold in the well sifted flours alternately with milk. Divide mixture into three equal parts. Leave one part natural, colour one pink and use cocoa mixed with a little hot water to colour the third portion. In a well-greased or lined round tin place alternate spoonfuls of the different mixtures. Lightly tap tin on bench and run a knife through mixture four times to give a marble effect. Bake in a moderate oven for around 50mins.

Cool and ice with pink icing.

Present the complete cake.

EVENT I CLASS D

CINNAMON BUNS

Ingredients:

2 ¼ cups flour
4tbsp raisins
2tbsp dripping
½ cup sugar
4teasp baking powder

½ cup water
2teasp cinnamon
1 egg
1teasp salt

Method:

Take 2tbsp of the sugar and mix with the flour in which salt and baking powder have been sifted. Rub the dripping in lightly, add the beaten egg to the water, and add slowly to make a fairly stiff dough. Roll out one third of an inch thick on a floured board, brush with melted butter, and sprinkle with the rest of the sugar, cinnamon & raisins, reserving a little of the sugar and cinnamon. Roll as for a jam roll, cut into pieces an inch thick, squeeze the cut edges together and sprinkle with the rest of the sugar and cinnamon. Place on greased paper in a baking dish and bake in a moderate oven for 30 to 35mins.

EVENT 2 ENTRÉE

EMPIRE PUFFS

Ingredients:

1 cup minced cold meat (can be prepared prior to festival)	
1 cup flour	1 ½ tbsp dripping
1 small teasp cream of tartar	salt & pepper
2 tbsp mashed potatoes	1 dessertspoon tomato sauce
½ teasp bicarbonate of soda	

Season the meat with sauce and pepper and salt. Make paste of flour, cream of tartar, bicarbonate of soda, a pinch of salt, and potatoes, mix with cold water, and roll out very thin; cut rounds with a saucer, put a little meat on each, fold over, and pinch the edges together. Fry in boiling fat for 7 minutes.

EVENT 2 SOUP

MULLIGATAWNY SOUP

Ingredients:

500gms gravy beef	2 medium onions
1 large carrot cut small	1 apple chopped
1 litre of water	2 slices lean bacon
1 large tomato cut up	1 tblsp curry powder

Method:

Cover beef with water and boil slowly for 2 hours with a little salt. Add all other ingredients and simmer for a further ¾-1 hour. Blend or put through a sieve. If not thick enough add a little blended arrowroot or cornflour.

EVENT 2 DESSERT

GOLDEN PUDDING

Ingredients

¼ lb breadcrumbs	¼ lb sugar
¼ lb suet, finely chopped	2 eggs
¼ lb marmalade (<u>can be store bought</u>)	2tblsp milk

Method

Rub suet into breadcrumbs thoroughly, then add marmalade and sugar. Mix well together. Beat eggs well, and add, then mix in enough milk to make of a good consistency. Boil in a buttered basin for 2 hours.

EVENT 3 CLASS A PECAN & GINGER COOKIES

Ingredients

125gms butter	½ cup chopped crystallized ginger
2/3 cup castor sugar	1 egg
½ cup chopped pecans	2 cups SR flour

Mix dry ingredients together. Melt butter and add to dry mix with beaten egg. Mix well. Place spoonful's the size of a golf ball onto a greased tray and flatten out. Press a whole pecan into top. Bake in a moderate oven until lightly browned. Approximately 18 to 20 minutes.

EVENT 3 CLASS B BOILED FRUIT CAKE

Ingredients

2 cups flour	2destsp golden syrup
2 eggs	1teasp mixed spice
1 cup brown sugar	1teasp bi-carb soda
500gms mixed fruit	1teasp cinnamon
1 cup water	1destsp coffee (optional)
125gms butter	½teasp salt

If desired add brandy, rum, or sherry (say 3destsp), by omitting the equivalent volume from water.

Method

Place all ingredients in a saucepan, except the flour and eggs. Boil for 5 minutes, then allow to cool. Beat eggs and stir into cooled mixture. Stir in sifted flour and mix well. Bake in moderate oven for about 90 minutes.

EVENT 3 CLASS C HIGHLAND SCONES

Ingredients

2 cups flour	4 teasp baking powder
5tblsp butter	½ cup milk
2tblsp sugar	½ teasp salt
2 eggs	Marmalade (left over from golden pudding)

Method

Blend butter with sifted, dry ingredients, stir in milk and eggs, spoon dough onto oiled paper dusted with flour and pat with the hand to ¼ inch thickness. Spread marmalade over half dough, cover with other half and press together. Cut into squares, then crosswise to make triangles, brush with milk to glaze and bake in a hot oven for 15 minutes.

EVENT 3 CLASS D

YEAST BUNS

Ingredients

1/3 cup skim milk powder
500gms plain flour
1/3 cup sugar
2teasp salt
1 cup water
1/4 teasp ground cinnamon

Glazing

1 teasp gelatine
1tblsp sugar

90gms butter or margarine
1/2 teasp mixed spice
1/2 cup sultanas

40gms (2tblsp) compressed yeast Or
20gms (2tblsp) dried yeast

1tblsp hot water

Method

Mix skim milk powder and sugar together in a saucepan. Add 2/3 cup of the water. Mix till smooth.

Heat, stirring constantly, until boiling.

Add butter and remaining water. Cool to lukewarm, then add crumbled or dried yeast.

Sift flour, salt, and spices together. Add sultanas.

Add milk mixture and mix well to make a soft dough (add more warm water if necessary).

Knead well for 10 minutes (dough should be satiny). Place in a greased bowl, cover with plastic and stand in a warm place for 10 minutes.

Grease two flat baking trays.

Divide dough into 16 even-sized pieces. Shape into buns.

Place on prepared baking trays and stand in a warm place until they double in bulk – 20 to 30 minutes.

Bake at 200-230 degrees for 15 to 20 minutes.

Make glaze by dissolving gelatine in hot water and stirring in the sugar until dissolved. Glaze immediately.

CAMP OVEN COOKING COMPETITION RULES – DA HALL & CO. CHAMPIONSHIP COMPETITION

Please use these in conjunction with the general rules

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 championship competition includes - entry for four (4) people into the Australian Camp Oven Festival; Two (2) only camp sites near to your designated cooking area and entry into the competition. Should you require more camp sites, please contact us and we may be able to organise some nearby if possible.
- 🍳 Cooking teams shall have a maximum of four (4) competitors who will be nominated at the start of the competition and cannot be interchanged.
- 🍳 Points are awarded for 1st, 2nd and 3rd places in all competition sections and classes in events 1, 2 & 3, and are cumulative towards the Championship grand prize.
- 🍳 Event 1 & 3 Classes (a), (b), (c) and (d) will be judged individually in the judge's tent and prize money awarded for each class
- 🍳 ONE entry per class per team
- 🍳 Events 2 & 4 to 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, as the number of competitors will determine times.
- 🍳 Event 4: Bush Tucker Dish – a savoury dish of your choice but must contain Lemon Myrtle.

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.