

# OPEN CLASSES - 17 YEARS AND OVER

Entries close Friday 21st September. No entry fees.

Please enter on the Entry Form on page 31 and post to Sue Thomas, Indoor Co-ordinator, Port Elliot Show, PO Box 399, Victor Harbor 5211. Phone 0418 847 626

See page 30 for delivery details.

## COOKERY – Open Section OB

Convener: Patsy Greer Phone 8552 5890

Senior Steward: Margaret Dent, Stewards: Anna Leahy, Ruby Overall, Kevin & Nathan Sadler

**One** entry per class, per person & Exhibits to be on a firm paper/plastic plate or cup (Toffee apples). (Cakes in both Open and Junior classes can be round, square or log).

**Please Note:** cooling rack marks must not be present on cakes. **Judges Hint:** Place a sheet of newspaper on table surface, cover with tea towel and lay cake on top to cool.

**Sponsors: The Village Square - Port Elliot, Betta Home Living, Aquacaf Goolwa, Victorfish-Victor Harbor Farmer's Market & Patsy Greer**

**\*\*Homemade or purchased puff pastry acceptable in classes where indicated.**

OB174. Laucke CWA Scone Mix Comp.  
*see page 43 for details.*

OB175. 3 Plain Scones, even size

OB176. 3 Fruit Scones, even size

OB177. 3 Pumpkin Scones, even size

OB178. Apricot/Fruit Loaf –  
oven baked (identify)

OB179. Bread – White, oven baked

OB180. Bread – White, machine made

OB181. Bread – Grain mix, machine made

OB182. White – Any savoury loaf or pull apart,  
machine or oven made (identify)

OB183. 2 Pasties – normal size \*\*

OB184. 2 Meat Pies – normal size \*\*

OB185. 3 Party Sausage Rolls \*\*

**A 'Best Exhibit Ribbon' and Prize will be  
awarded in Classes OB174-OB185**

**Please note: Only ordinary or cream cheese icing can be  
used where \*\* shown**

OB186. Cake suitable for a diabetic, iced or  
un-iced (list ingredients)\*\*

OB187. Jubilee Cake – iced or un-iced \*\*

OB188. Tea Cake – iced or any other finish \*\*

OB189. Any citrus Flavoured Cake iced or  
uniced (identify) \*\*

**OB205 Heirloom Album – Gathering of Special family recipes and memories of Times around the meal table. (see portelliottshow.com.au for more details)**

OB190. Carrot Cake – iced \*\*

OB191. Plain Sponge – jam filled

OB192. Dark Fruit Cake – un-iced

OB193. Boiled Fruit Cake – un-iced

OB194. Sultana Cake – un-iced

OB195. Any other cake not listed above – iced (identify)

\*\* Home ingredients or packet  
mix may be used in this class only

**A 'Best Cake' Trophy, Ribbon and Prize in honour of the  
late Anne Innes & donated by Ian & Carol Youles, will be  
awarded in Classes OB186-OB195**

OB196. Bakewell Tart – any finish \*\*

OB197. 3 Sponge Kisses (jam filled)

OB198. 3 Cockles – iced \*\*

OB199. 3 Coconut Macaroons (NOT modern Macarons)

OB200. 3 Jam Drop Biscuits

OB201. 3 Melting Moment Biscuits

OB202. 3 Shortbread Biscuits

OB203. 3 Rock Buns

OB204. 4 Melting Moment Biscuits

**A 'Best Exhibit' Ribbon and Prize will be awarded in  
Classes OB196-OB204**

**A "Port Elliot Show 2018 Best in Show – Open Exhibit  
Cookery" Ribbon & Prize will be awarded in classes  
OB174-204**

**A "Port Elliot Show 2018 Best Exhibit" ribbon and prize  
will be awarded in class OB205**