

Bush Tucker Cooking Competition

Judging begins at 12:30pm – so when your dish is cooked and plated up, simply bring it over to the judging tent. All meals must be brought to the judging tent by 2.30pm to be eligible for judging. Judges decision is final. Prizes will be awarded to overall winner and 1st and 2nd place in each category.

Overall Winner of the Bush Tucker Cooking Competition will receive \$500 + engraved Bush Tucker Day camp oven + certificate.

Main	1st place - Camp oven + certificate 2nd place - Certificate and prize
Entree	1st place - Camp oven + certificate 2nd place - Certificate and prize
Dessert	1st place - Camp oven + certificate 2nd place - Certificate and prize

(Kindly donated by Trundle bush Tucker day Committee, Col & Karen Quade, Digger & Debbie Anderson)

DRESS UP YOUR CAMP KITCHEN TO BE IN THE RUNNING TO WIN A STORE VOUCHER KINDLY DONATED BY BLUE SKY OUTDOOR FORBES

Junior Bush Chef Cooking Competition

The Junior Bush Chef Competition is open to all budding bush chefs between the ages of 8 yrs and 16 yrs.

Junior Chefs are be supervised by a responsible adult.

Prizes will be awarded to 1st and 2nd place.

1st place - Camp oven + certificate

2nd place - Merchandise pack + certificate

(kindly donated by Toni Grady for the Karen Grady Memorial Prize)

Master Bush Chef Competition

In what has become one of our most popular events, invited guests are given a select ingredient, pantry items and a strict time limit and must come up with a dish of their choice to wow the judges.

TRUNDLE BUSH TUCKER DAY



COOKING COMPETITION 2018 ENTRY FORM

ENTRIES TO BE RECEIVED AT JUDGES TENT
BETWEEN 12:30 & 2:30PM

In fairness to all entrants, and in keeping with the spirit of the day, only one prize will be awarded per cook. However, one cook may enter as many dishes as he/ she wishes.

YOUR DETAILS

Name: _____ Surname: _____

Address: _____

Town: _____ State: _____ Postcode: _____

Phone: _____ Email Address: _____

CATEGORY (Please Tick)

JUNIOR

(Aged 10-16 Yrs)

ENTRÉE/DAMPER

MAIN

DESSERT/CAKE

AGE: _____

YOUR DISH

Name of Dish: _____

Cooking Method: (Please provide brief steps)

1. _____

2. _____

3. _____

4. _____

5. _____

I agree that the above information is true and correct. I agree to my recipe being used in future advertising and/or publications for the benefit only of Trundle Bush Tucker Day. Signature: _____

JUDGING SECTION

0 POOR

1 FAIR

2 GOOD

3 GREAT

4 EXCELLENT

5 OUTSTANDING

	JUDGE 1	JUDGE 2	JUDGE 3
OVERALL PRESENTATION			
TASTE			
DEGREE OF DIFFICULTY			
ORIGINALITY			
TOTAL			

GRAND TOTAL :

/60

INFORMATION AND GUIDELINES FOR 2018 ENTRANTS

The following guidelines are to ensure the integrity of Trundle Bush Tucker Day;

- Prizes will be awarded in each of the nominated categories: Overall, Entrée/Damper, Main, Dessert/Cake & Junior.
- TRADITIONAL BUSH COOKING METHODS are to be used to create dishes.
- STRICTLY no gas, hot rocks or other artificial means of cooking are to be used.
- NO endangered species are to be used in cooking.
- ALL cooking is to be undertaken in the Festival Area.
- ALL dishes must be presented to the judging tent no later than 2.30pm
- REMEMBER that prizes will be awarded at the presentation on the same day as competition.
- WE WOULD LIKE to use some of the recipes entered in the cooking competition in an upcoming Trundle Bush Tucker Day History and Recipe Book. Thank you for providing as much information as possible.
- COOKS are encouraged to leave any extra food in the free tasting area for the public to sample.
- The Judges' decision is final.

TRUNDLE BUSH TUCKER DAY 2018 RECIPES

The Trundle Bush Tucker Day Committee would like to produce a book containing our special and unique bush cooking recipes and methods. We would appreciate your contribution.

Cook's Name: _____

Recipe Name: _____

Ingredients and Quantities: _____

Method:

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. _____

8. _____

9. _____

10. _____

Serving Suggestions: _____
