

## HOME COOKERY

Stewards: May Gossow (0427 045 809) Email: may52ggossow@optusnet.com.au

Sharon Trost (0475 052 567), Rebecca Trost, Jodie Plant, Kate Millard, Christine Reinke, Janette Swindells, Julia Brown, Denise Watt, Lorraine Mclean

Junior Steward: Maddie Millard, Joe Millard

Honorary Stewards: Beras Vandersee, Myrtle Kanowski

Conditions of Entry:

All entries to be the work of the exhibitor.

**Please note - closing date of all entries is Monday 4th May 2026, closing @ 4pm.**

**Exhibitor's, please be aware - NO late entries will be accepted.**

Phone May (0427 045 809) if you have any questions regarding the cooking entries.

Full cake is required for all cake classes

Stewards will be in the pavilion from 12.30pm to 6.30pm to receive exhibits on Thursday 7th May 2026

All exhibitor class ticket will be given to you on arrival at the pavilion.

Entry fees can be paid when entries are delivered or prior.

Exhibitors restricted to **one entry** in each class. Unless otherwise stated

Appearance of exhibits to be taken into consideration

Jams, jellies etc. must be in jars or bottle, approx 200g - 400g with a screw top jar, filled to top, ( so that no light can be seen at the top of jar between contents and lid) – release your lids on your jams, before leaving the pavilion.

All cakes to be iced on top only, with no decorations.

Please place entries on appropriately sized white paper plates & delivered in plastic bags, these will be removed prior to judging.

All prize money can be collected from the Secretary office on the Saturday 9<sup>th</sup> May, 2026 by 5:00pm.

**Judging to commence: 9.15am on Friday 8th May 2026**

This section will be closed to the public after 4.30pm on Saturday 9th May 2026 for collection of exhibits,  
( please be patient on collecting your exhibits, as your stewards are all volunteers)

Line bottom of the tin only, grease side and tap off excess flour. Thin icing required.

**THANK YOU to all my sponsors for monetary prizes & trophies/ vouchers in Household section- this is so greatly appreciated**

Pat Weir (local Member), May Gossow, Crow's Nest Buffalo Lodge, Selwyn Stark (Patron of Crow's Nest AH&I Society), Narelle Gluer, Myrtille, Dingers Seafood & Takeaway, Miller Family, Sue Case, Cabinet (Highfields), Murphy Creek Tavern- Ty & Belinda Rieck, Cameron & Fiona Littleton, Judy Archer, Marty & Carol Bridges, Margaret & Michelle Fowler, Rodney, Jayne & Leanne Andrews, Robyn Vandersee, Shirley Cronk, Fay Parton, Valda Fowler, Trevor & Irene Taylor, Sharon Trost, Gary & Janelle Schmaling, Myrtle Kanowski, Elaine MacDonald, Terresa Nelder, Julia Brown, Helen Stevens, Travis Morice, Loretta Morice, Melissa Brown, Madonna Herbert, Anthony & Linda Smoothy, Nightingale Craft (Diane), Janette Swindells, Rosemary Pringle, Gordon Coates, Heather Schmidt, Crow's Nest State High School, Shirley Fry, Crows Nest CWA, Nest Café.

**Prize Money: Classes 1-13** 1<sup>st</sup> \$8, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$3

**Classes 14-47:** 1<sup>st</sup> \$8, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4

**Classes 48-53:** 1<sup>st</sup> \$8, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$3

**ENTRY FEE: \$1entry fee must be paid prior to stewards accepting exhibits**

**ALL PRESERVES TO HAVE VARIETY ON ENTRY FORM. LABELS WILL BE SUPPLIED ON ARRIVAL. ANY VARIETY- PLEASE INCLUDE NAME OF EXHIBIT.**

**JAM SECTION is proudly sponsored by Pat Weir (Local Member) and Anthony & Linda Smoothy**

**Prize Money: 1<sup>st</sup> \$8, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$3**

1. ONE BOTTLE SAUCE- A.V. to be displayed in a glass sauce bottle only. **Prize Money 1<sup>st</sup> - \$10 2<sup>nd</sup> \$6 3<sup>rd</sup> \$4 sponsored by Teresa Nelder**

2. ONE BOTTLE MUSTARD PICKLES

3. ONE BOTTLE RELISH – A.V.

4. ONE BOTTLE CHUTNEY- A.V.

5. ONE BOTTLE MARMALADE – A.V.

6. ONE BOTTLE GRAPE JAM

7. ONE BOTTLE FIG JAM

8. **FEATURE CLASS: ONE BOTTLE OF BERRY JAM- (Strawberry, Raspberry etc) Prize Money 1<sup>st</sup> - \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4 sponsored by Melissa Brown**

9. ONE BOTTLE JAM- A.V.

10. COLLECTION OF THREE DISTINCT VARIETIES JAM A.O.V.

11. ONE BOTTLE JELLY – A.V.

12. ONE BOTTLE LEMON BUTTER

13. ONE BOTTLE PASSIONFRUIT BUTTER

**SCONE & PIKELETS**

**Prize money: 1st \$8, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4**

14. FOUR (4) PLAIN SCONES –

**Prize Money 1st \$10, 2nd \$6, 3rd \$4, donated by Crows Nest CWA**

15. FOUR (4) PUMPKIN SCONES

16. FOUR (4) PIKELETS

**CAKES**

17. DATE LOAF- loaf/bar tin

18. GINGERBREAD- loaf/bar tin

**Prize Money 1<sup>st</sup> - \$15, 2<sup>nd</sup> \$10, 3<sup>rd</sup> \$5 sponsored by Michelle Fowler**

19. KENTISH CAKE- loaf/bar tin, iced with chocolate icing

20. ORANGE CAKE - loaf/bar tin, iced with orange flavoured icing

21. PEACH BLOSSOM CAKE- loaf/bar tin, iced with pale pink icing

22. LEMON CAKE- 20cm round tin, iced with lemon flavoured icing

23. MARBLE CAKE -20cm round tin, iced with pale pink icing

24. CHOCOLATE CAKE-20cm round tin, iced with chocolate icing – **Prize Money \$7 sponsored by Elaine MacDonald**

25. CARROT CAKE- 20cm round tin- made with nuts, oil, iced in top only with lemon icing– **Prize Money 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4, sponsored by Helen Stevens**

26. TEA CAKE- 20cm round tin, cinnamon & sugar only on top. First prize will be eligible for Champion Tea Cake of the show.

**GLUTEN FREE SECTION**

27. GLUTEN FREE DATE LOAF– loaf/ bar tin-

**Prize money donated by Sue Case 1st \$10, 2nd \$6, 3rd \$4**

28. FOUR (4) GLUTEN FREE BISCUITS– A.V.

29. FOUR (4) GLUTEN FREE SLICES– A.V.

**Prize money for classes 28 & 29 donated by Julia Brown 1st \$10, 2nd \$6, 3rd \$4**

**PUDDINGS AND FRUITS CAKES**

30. BOILED PLUM PUDDING – must be boiled in cloth traditional way, 225g butter“

**CAROL MILLER MEMORIAL” 1<sup>ST</sup> \$15, 2<sup>ND</sup> \$10, 3<sup>RD</sup> \$5. Sponsored by Barry, Bruce, Jacko & Rhonda Miller**

31. STREAM PLUM PUDDING- Cooked in basin

32. RICH FRUIT CAKE- 225g butter, baked in 20cm square tin

**Prize Money: 1st \$30 sponsored by Judy Archer,**

**2nd \$15- sponsored by Myrtle Kanowski, 3rd \$10 sponsored**

**by Valda Fowler**

Winner of the Rich Fruit Cake for 2025 is eligible to compete at Sub-Chamber finals to be held May 2026. Rich Fruit cake must be made in a 10" (27cm) square tin for this competition. (TBC)

33. SULTANA CAKE - 375g sultanas – 20cm round/square tin **Prize Money 1st \$10, 2nd \$6 3<sup>rd</sup> \$4 Sponsored by Lorraine McLean**

34. PUMPKIN FRUIT CAKE 455g mixed fruit, not iced - round/square tin **Prize Money 1st \$10, 2nd \$6 3<sup>rd</sup> \$4 Sponsored by Madonna Herbert**

35. BOILED FRUIT CAKE- 375g fruit- 20cm round- **Prize Money 1st \$10, 2nd \$6 3<sup>rd</sup> \$4 Sponsored by Travis Morice**

**SPONGES**

36. SPONGE SANDWICH- without butter, jam filled, baked in 20cm round tins

37. SPONGE SANDWICH- with butter, jam filled/ butter icing filling, (not iced on top) baked in 20cm round tins

38. COFFEE SPONGE- Baked in 20cm round tins– iced with thin coffee icing & coffee icing in the middle.

**LAMINGTONS/CUPCAKES/MUFFINS**

39. TWO LAMINGTONS- (5cm) square- **Prize Money 1st \$10, 2nd \$6 3<sup>rd</sup> \$4 Sponsored by Shirley Fry**

40. FOUR (4) DECORATED CUPCAKES – (judged on presentation)- will not be cut, to be baked in a muffin tin.

41. FOUR (4) PATTY CAKES- iced on top only with plain icing

42. FOUR (4) APPLE CINNAMON MUFFINS

**BISCUITS AND SLICE**

43. FOUR NO BAKE SLICE- 5cm X 5cm square – Cherry Slice (recipe supplied)- **Prize Money 1st \$10, 2nd \$6, 3<sup>rd</sup> \$4 Sponsored by Teresa Nelder**

44. FOUR (4) DATE SLICE- 5cm X 5cm square- iced on top pale pink icing (recipe supplied)

45. FOUR (4) CHOCOLATE SLICE- A.V. 5cmX 5cm square

46. FOUR (4) ANZAC BISCUITS

47. FOUR (4) GINGERNUTS

**SWEETS**

48. FOUR (4) MARSHMALLOW- 4 cm square- rolled in toasted coconut

49. FOUR (4) ROCKY ROAD- 4cm square

50. FOUR (4) CARAMEL-4 cm square

51. FOUR (4) COCONUT ICE- 4 cm square- pink & white, no copha (**Mrs Lillian Littleton Memorial**) - **Prize Money \$15 donated by Gordon Coates**

52. FOUR (4) CHOCOLATE FUDGE-4 cm square

53. PLAIN TOFFEE- display in screw top jar

54. FOUR (4) PIECES OF SWEETS-A.O.V. 4 cm SQUARE to be named

**ANZAC BISCUITS COMPETITION- FOR 18 TO 40 YEARS OF AGE**

55. Plate of FOUR (4) Anzac Biscuits- (Darling Downs) Sub Chamber Competition  
**Anzac Biscuit Recipe**

**Ingredients for 24 biscuits:** 125gms butter, chopped, 1 cup plain flour, ½ teasp bicarb soda, 1 cup rolled oats, 1 cup caster sugar, 2 tbs golden syrup, 2bs boiling water, ¼ cup desiccated coconut

**Method:** Combine butter and golden syrup in a pan, stir over heat until butter is melted. Stir in combined soda & water, then remaining ingredients. Mix well. Drop rounded teaspoons of mixture about 4cm apart on greased trays and flatten slightly.

**Prize money 1<sup>st</sup> \$12, 2<sup>nd</sup> \$8, 3<sup>rd</sup> \$5- Proudly sponsored by Margaret & Michelle Fowler**

**BREAD SECTION: Classes 56, 57 & 58 sponsored by Rosemary Pringle**

**Entry Fee: \$2**

**Prize Money: 1<sup>st</sup> \$15, 2<sup>nd</sup> \$10, 3<sup>rd</sup> \$5**

56. AUTHENTIC SOUR DOUGH-WHITE

57.2 WHITE DINNER ROLLS

58.A PLAIN WHITE LOAF OF HOMEMADE BREAD- Baked in oven

**CHAMPION BREAD OF SHOW – ROSETTE/VOUCHER donated by NIGHTINGALE CRAFT**

**MOST POINTS CLASSES 1-13 VOUCHER donated by DINGERS SEAFOOD & TAKEAWAY**

**CHAMPION PRESERVE OF THE SHOW- VOUCHER donated by CABINET COFFEE SHOP (HIGHFIELDS)**

**MOST POINTS CLASSES 14-47 TROPHY donated by ROBYN VANDERSEE**

**MOST POINTS CLASSES 48-54 TROPHY donated by JANETTE SWINDELLS**

**CHAMPION SPONGE OF THE SHOW “ MRS I. W. STUCKEY MEMORIAL” – TROPHY donated by FAY PARTON**

**CLASSES 20-24 CHAMPION BUTTER CAKE TROPHY donated by SHIRLEY CRONK**

**CLASSES 26, 66 71 & 86 CHAMPION TEA CAKE \$25.00 PRIZE MONEY donated by BERAS VANDERSEE**

**MOST POINTS IN HOUSEHOLD SECTION- TROPHY DONATED BY VALDA FOWLER and “BETHEL ANDREWS MEMORIAL” – PERPETUAL TROPHY donated by RODNEY, JAYNE & LEANNE ANDREWS**

**MOST POINTS IN HOUSEHOLD SECTION- Runner up in Household Section, voucher donated by CABINET COFFEE SHOP (HIGHFIELDS)**

**VAL COATES MEMORIAL PRIZE \$15- Encouragement Award in Home Cookery- donated by GORDON COATES**

**MENS SECTION- ALL ENTRIES MUST BE THE WORK OF THE EXHIBITOR Sponsored by Cameron & Fiona Littleton & Selwyn Stark Patron of Crows Nest AH & I Society**

**Full cake is required for all cakes sections, line bottom of tin only, grease sides & tap off excess flour. Thin icing only required.**

**One entry per exhibitor, per class**

**Entry Fee -\$1.00**

**Prize money 1<sup>st</sup> \$8, 2<sup>nd</sup> \$6 3<sup>rd</sup> \$4 (awarded if there is more than 5 entries)**

59.FOUR (4) BISCUITS- A.V.

60.TWO (2) SCONES- A.V.

61.TWO (2) PIKELETS

62.“GRAHAM GOSSOW MEMORIAL”- BOILED FRUIT CAKE- 375g mixed fruit, round/square tin. 1<sup>st</sup> Trophy-\$20 , 2<sup>nd</sup> - \$15 3<sup>rd</sup> \$10 (DONATED BY MAY GOSSOW AND FAMILY)

63.CHOCOLATE CAKE- 20cm round tin- iced on top only

64.CARROT CAKE-baked in 20cm round tin – made with oil, nuts, iced on top with plain icing

65.DATE LOAF- bar/loaf tin

66.TEA CAKE- baked in 20cm round tin, cinnamon & sugar only on top. First Prize will be eligible for Champion Teacake of the show.

**MOST POINTS – PERPETUAL TROPHY- donated by CAMERON & FIONA LITTLETON**

**MOST OUTSTANDING EXHIBIT- MENS SECTION- VOUCHER/ROSETTE- MURPHYS CREEK TAVERN (TY & BELINDA RIECK)**

**ENCOURAGEMENT AWARD- MENS SECTION VOUCHER- MURPHYS CREEK TAVERN (TY & BELINDA RIECK)**

**HIGH SCHOOL SECTION Classes 7-12**

**ALL ENTRIES MUST BE THE WORK OF THE EXHIBITOR**

**Sponsored by Gary & Janelle Schmaling & Crows Nest State High School**

**One entry, per exhibitor, per class**

**Full cake is required for all cakes sections, line bottom of tin only, grease sides & tap off excess flour. Thin icing only required.**

**Entry fee: 50 cents**

**Prize money 1<sup>st</sup> \$8, 2<sup>nd</sup> \$5, 3<sup>rd</sup>, \$3 (awarded if there is more than 5 entries)**

67.TWO (2) PIKELETS

68.TWO (2) PLAIN SCONES

69. FOUR (4) DECORATED ARROWROOT BISCUITS (theme Farmyard Animals)

70.TWO (2) SAVOURY MUFFINS- A.V.- not baked in paper containers

71.TEA CAKE- baked in 20cm round tin, cinnamon & sugar only on top. First Prize will be eligible for Champion Teacake of the show.

72.CHOCOLATE CAKE- loaf/bar tin- iced on top only with chocolate icing. – “Bethel Andrews Memorial”- Trophy donated by Andrews family

73.BOILED FRUIT CAKE- 20cm round tin - “Bethel Andrews Memorial”- Trophy donated by Andrews family

74.MARBLE CAKE – 20cm round tin- 1<sup>st</sup> 10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4 Prize money donated by Loretta Morice

75.FOUR (4) JAM DROPS

76.FOUR (4) PIECES OF CHOCOLATE SLICE - 5cm Square

77.FOUR (4) PIECES OF ROCKY ROAD - 4cm square

78.FOUR (4) PIECES OF MARSHMALLOWS- 4 cm square, rolled in plain coconut

**MOST POINTS - HIGH SCHOOL SECTION- Trophy donated by Sharon Trost**

**MOST POINTS - RUNNER UP-Trophy sponsored by Myrtle Kanowski**

**MOST OUTSTANDING EXHIBIT- Rosette/Voucher- Nest Café ENCOURAGEMENT AWARD-HIGH SCHOOL SECTION- voucher - Nest Café**

**PRIMARY SCHOOL AND UNDER SECTION CLASSES 1-6 (Sponsored by Martin and Carolyn Bridges)**

**ALL ENTRIES MUST TO BE THE WORK OF THE EXHIBITOR**

**One entry, per exhibitor, per class**

**Full cake is required for all cakes sections, line bottom of tin only, grease sides & tap off excess flour. Thin icing only required.**

**Entry Fee: 50 cents**

**Prize Money: 1<sup>st</sup> \$5, 2<sup>nd</sup> \$3, 3<sup>rd</sup> \$2 (3<sup>rd</sup> prize awarded if there is more than 5 entries in any class)**

79.FOUR (4) DECORATED ARROWROOT BISCUITS

80.FOUR (4) ANZAC BISCUITS

81.TWO (2) PIKELETS

82.TWO (2) CUPCAKES-maybe baked in paper containers, iced with plain icing, no decoration- **Prize money 1<sup>st</sup> \$8, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$3, donated by Melissa Brown**

83.TWO (2) SWEET MUFFINS- A.V.- maybe baked in paper container

84.FOUR (4) MARSHMALLOWS – 4cm square – plain white marshmallow- rolled in plain coconut

85.LAZY DAISY CAKE- bar/loaf tin, iced on top only (you only need to place jellybeans on the one end of the cake) **Prize money** 1<sup>st</sup> \$15, 2<sup>nd</sup> \$9, 3<sup>rd</sup> \$6 donated by **Heather Schmidt (Recipe supplied)**

86.TEA CAKE- baked in 20cm round tin, cinnamon & sugar only on top. First Prize will be eligible for Champion Teacake of the show.

87.FOUR (4) CHOCOLATE CRACKLES- (recipe supplied)

88.ONE DECORATED CUPCAKE- Grades 1-6 only- One entry per child, JUDGED on decoration only. (Farm Animal Theme- Cow or calf)

**MOST POINTS- PRIMARY SCHOOL SECTION- Trophy donated by Sharon Trost**

**MOST POINTS- Runner Up- Trophy donated by Myrtle Kanowski**

**CHAMPION EXHIBIT IN PRIMARY SCHOOL SECTION "NEIL TAYLOR MEMORIAL TROPHY" donated by Trevor & Irene Taylor**

**MOST OUTSTANDING EXHIBIT- Rosette/Voucher, donated by Nest Café**

**ENCOURAGEMENT AWARD in Primary Section- Voucher donated by Nest Café**

**SPECIAL AWARD FOR BEST DECORATED CUPCAKE donated by Julia Brown**

#### **PREP & UNDER**

Free entry for all children

Prize Money 1<sup>st</sup> \$10, 2<sup>nd</sup> \$8, 3<sup>rd</sup> \$5 sponsored by May Gossow

89.ONE (1) DECORATED CUPCAKE

90.EDIBLE JEWELLERY – one entry, per child, judged on decoration only

91.ONE (1) DECORATED ARROWROOT BISCUIT- ( Farm Animal Theme, Cow/ Calf)

**ENCOURAGEMENT AWARD in Prep Section- Voucher donated by Nest Café**

**SPECIAL AWARD FOR BEST DECORATED CUPCAKE donated by Julia Brown**

#### **DECORATED CAKES**

**Entry Fee- \$3**

**Prize Money 1<sup>st</sup> \$50, 2<sup>nd</sup> \$30, 3<sup>rd</sup> \$20**

**Proudly Sponsored By Crows Nest Buffalo Lodge**

Limited to 2 entries per class (92 & 93). Entries close on 4<sup>th</sup> May, 2026 with the Chief Steward or Show Secretary.

Exhibits will be received between 12:30pm- 6:00pm on Thursday 7<sup>th</sup> May, 2026.

92.DECORATED CELEBRATION CAKE or DUMMY- using fondant. One tier cake, cake no higher than 20cm.

93.DECORATED NOVELTY CAKE- using butter cream. (FARM ANIMAL THEME cow/calf)

#### **RECIPES**

##### **MARBLE CAKE**

**INGREDIENTS:** 125g soft butter, 185g sugar, 2 eggs, 1 ½ cups self raising flour, ½ cup milk, pinch salt, vanilla.

**METHOD:** Place all ingredients in small mixing bowl and mix on low speed. When combined then beat on higher speed for four minutes only.

##### **RECIPES CONTINUED– MARBLE CAKE**

Divide mixture into three and colour one pink, one chocolate 2 level dessertspoons of cocoa dissolved in hot water to a thin paste) and leave one white. Line bottom of 20 cm round tin. Place mixture in alternate spoonfuls and run knife through to create the marble effect. Bake at 190° for 35-40 minutes or until cooked. When cool, ice with pink icing.

##### **LEMON CAKE**

**INGREDIENTS:** 1 cup castor sugar, 2 eggs, 125g butter, 1 ½ cups self raising flour, 1 rounded tablespoon cornflour, ½ cup milk, 1 tablespoon grated lemon rind. **METHOD:** Sift flour and cornflour, add sugar and lemon rind. Stir in softened butter, lightly beaten eggs and milk. Beat well for five minutes. Spoon mixture into greased 20cm round cake tin with greased greaseproof paper on base. Bake in moderate oven approx 40 minutes. Cool, ice on top with lemon flavoured icing.

##### **DATE SLICE**

**INGREDIENTS:** 1/2 cup butter, 3/4 cup sugar, 1 egg, 1 cup SR flour, 1 cup plain flour, vanilla, pinch of salt, 240g dates, 1 dessertspoon burner, 5 tbs milk.

**METHOD:** Cream burner & sugar, add egg & beat well. Add flour, vanilla & salt. Place the dates, 1 dessertspoon butter and milk in saucepan. Bring slowly to the boil & beat until smooth. Let cool. Halve the pastry mix. Roll half out to fit a 20cm x 30cm lamington pan. Place in lined tin. Spread the date mix on top then roll out other half of pastry & put on top. Bake for 1/2 hour in a moderate oven. Cool & ice with pink icing

##### **CHERRY SLICE**

**INGREDIENTS:** 12 Nice biscuits, 115g cophia, ½ cup chopped glace' cherries, ¾ cup condensed milk, 2 cups coconut, 100g dark chocolate, 1 tbs coconut oil, cochineal food colouring.

**METHOD:** Place a layer of Nice biscuits in the bottom of a lined 20cm x 20cm tin. Melt cophia on low heat. Allow to cool slightly. Mix Cherries, coconut, condensed milk, food colouring and cophia together. Press into tin. Refrigerate until set. Melt chocolate and coconut oil together and spread over slice

##### **LAZY DAISY CAKE**

**INGREDIENTS:** 125g butter, ½ packet jelly crystals (any colour), 4 level tablespoons sugar, 1 ½ cups SR flour, 2 eggs, 1/3 cup milk. **METHOD:** Combine all ingredients in mixing bowl until blended. Beat for 3 minutes on medium speed with electric mixer. Bake in a bar/loaf tin at 180 deg C for 35-40 minutes or until cooked. Ice top only when cool and decorate with jelly bean daisies.

##### **CHOCOLATE CRACKLES**

**INGREDIENTS:** 1 1/3 cup icing sugar, 1/2 cup cocoa, 1 cup coconut, 3 1/2 cups Rice Bubbles, 230g cophia, vanilla.

**METHOD:** Combine icing sugar, cocoa, coconut and rice bubbles in a bowl. Melt cophia and add vanilla. Pour over dry ingredients and mix. Spoon into paper containers. Allow to set in refrigerator. Store in fridge.

**PTO**

## **TIPS FOR SHOW ENTRIES**

**ALWAYS** read your schedule carefully, because there are changes.

\*\*\* All cakes will be cut by judges, or as otherwise stated, bottle of jam/pickles is tasted by the judge, please make sure that lids are loosened before leaving the pavilion. Always check bottle work before bringing to the show- for mould.

### **Tin Sizes:**

**Bar Tin: 21cm x 11cm**

**Sandwich 20cm round**

**Loaf Tin: 22cm x 15cm**

**Lamington tin: 28cm x 18cm**

**Fruit Cakes: 250g mixture: 20 cm / square, 500 g mixture 25cm round/square**

**Slice-** Should be cut 5cm x 5cm. Line your tray with paper, it is a lot easier to lift the slice out. Four/ six slices to a tray unless otherwise stated. Base firm, cooked according to recipe, nice even colour. Firm icing, not too wet, no drips over edges. For show work, trim edges, to get a nice straight edge before cutting 5cm square- use inside slices.

**Scones-** Light and fine in texture. This comes about by kneading well. Size should be about 5cm. For show work, scone should never touch while cooking. For pumpkin scones always strain the pumpkin so no pieces of pumpkin show in scones when opened. Before bringing the scones to a show, rub off any visible flour with a soft cloth. Scones should be evenly cooked and nicely browned top & bottom. Scones should be broken in half not cut. Texture- scones should flake when thumb is rolled across lightly.

**Carrot Cake-**Ice with butter icing for show work as Philly cheese is too messy to handle, also will go mouldy after a couple of days in the heat. Also neaten around the edge of the icing. When cooking for show, forget you own a cake cooler, turn out on a tea-towel, turning often. As using a cake cooler will leave marks causes a loss of points. Always use good quality ingredients at room temperature

**Sponges-** When icing cakes for show work, join sandwiches with a fine line of icing, always have only a thin layer on top, using a little butter, add a little glycerin to keep the icing soft. One tablespoon of hot water added while creaming the butter and sugar helps remove sugar spots. Use Fielders corn flour for cakes and White Wings for thickening. When adding flour, don't add until good consistency.





# Queensland Ag Shows

Email: [admin@qldagshows.com.au](mailto:admin@qldagshows.com.au) Phone: 07 3277 7747 ABN: 79086021294

## ENTRY FORM

### ANZAC BISCUITS – Next Generation

Please complete all information below in CAPITALS and LEGIBLE writing. ALL fields MUST be completed

#### Competitor Information

Name \_\_\_\_\_

Email \_\_\_\_\_

Mobile \_\_\_\_\_

Date of Birth \_\_\_ / \_\_\_ / \_\_\_ Age \_\_\_\_\_

Postal Address \_\_\_\_\_

Town \_\_\_\_\_ Postcode \_\_\_\_\_

Show Society \_\_\_\_\_

Sub Chamber \_\_\_\_\_

#### For Show or Sub Chamber USE ONLY

Local Show:  1st  2nd  3rd

Sub Chamber:  1st  2nd  3rd

Local Show \_\_\_\_\_

Sub Chamber \_\_\_\_\_

#### PROCESSING INFO

**Local Show Entry Forms –** Show Society to forward Local Show Winner and Runner Up Entry Forms to the **Sub Chamber Secretary** for processing.

Sub Chambers will send the Winner an invitation to Sub Chamber Finals.

#### **Sub Chamber Finals Entry Forms**

Sub Chamber Secretary or Delegate is to forward Sub Chamber Finals Winner and Runner up Entry Forms to **Qld Ag Shows Office** within 7 days of competition conclusion to qualify for State Finals [admin@qldagshows.com.au](mailto:admin@qldagshows.com.au)

**State Final invitations will be sent from the Qld Ag Shows office via email during the first week of July.**

#### Competitor Declaration

I \_\_\_\_\_ acknowledge that I am aged between 18 and 40 years of age as of 1<sup>st</sup> May.

I agree to have read and understand the Queensland Ag Shows Competition Rules & Regulations and agree to be bound in all respects by these Rules & By-Laws of Queensland Ag Shows. I also consent and agree that Queensland Ag Shows and Show Societies have the right to take or use photographs of me (and/or my property) and use the photos in any and all marketing and media worldwide including online, now or in the future.

You acknowledge that it is a condition of competing in this competition that you do so at your own risk. You accept all risks and release the Society from all claims, demands and proceedings arising out of or connected with your competing in the Event and indemnify the Society together with any other organisation or person involved in the conduct of the Event against all liability for any injury, loss or damage arising out of or connected with my competing in the Event. This release continues forever and binds all of my heirs, successors, executors, personal representatives and assigns.

Signature \_\_\_\_\_

Date \_\_\_\_\_



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