

# SECTION 9 - HOME COOKERY

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

**Stewards:** 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

**Entry Fee:** Classes 9001 – 9055 \$1 entry fee per item, must be paid prior to Stewards accepting exhibits.

**Entry Fee:** Classes 9056 – 9058 \$2 entry fee per item, must be paid prior to Stewards accepting exhibits.

**Entry Fee:** Classes 9059 – 9078 \$1 entry fee per item, must be paid prior to Stewards accepting exhibits.

**Entry Fee:** Classes 9079 – 9088 \$0.50 entry fee per item, must be paid prior to Stewards accepting exhibits.

**Entry Fee:** Classes 9089 – 9091 Free entry fee per item

**Entry Fee:** Classes 9092 – 9093 \$3 entry fee per item, must be paid prior to Stewards accepting exhibits.

**Prize Money:** unless otherwise specified

**Classes 01-13:** 1st \$8, 2nd \$5, 3rd \$3

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

**Classes 48-54:** 1st \$8, 2nd \$5, 3rd \$3

**Class 55:** 1<sup>st</sup> \$12, 2<sup>nd</sup> \$8, 3<sup>rd</sup> \$5

**Classes 56-58:** 1<sup>st</sup> \$15, 2<sup>nd</sup> \$10, 3<sup>rd</sup> \$5

**Classes 59-66:** 1<sup>st</sup> \$8, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4

**Classes 67-78:** 1<sup>st</sup> \$8, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$3

**Classes 79-88:** 1<sup>st</sup> \$5, 2<sup>nd</sup> \$3, 3<sup>rd</sup> \$2

**Classes 89-91:** 1<sup>st</sup> \$10, 2<sup>nd</sup> \$8, 3<sup>rd</sup> \$5

**Classes 92-93:** 1<sup>st</sup> \$50, 2<sup>nd</sup> \$30, 3<sup>rd</sup> \$20

## Conditions of Entry

- All entries to be the work of the exhibitor.
- **Please note - closing date of all entries is Monday 4<sup>th</sup> May 2026, closing @ 4pm.**
- **Exhibitors, 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 receive exhibits in the pavilion between 12.30pm to 6.30pm on Thursday 7<sup>th</sup> 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 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 and 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 commencing: 9.15am on Friday 8<sup>th</sup> May 2026.**
- This section will be closed to the public after 4.30pm on Saturday 9<sup>th</sup> May 2026 for collection of exhibits, (please be patient when collecting your exhibits, as our Stewards are all volunteers)
- Line bottom of the tin only, grease side and tap off excess flour. Thin icing required.
- Tin Sizes – Bar Tin: 21cm x 11cm; Sandwich: 20cm round; Loaf Tin: 22cm x 15cm; Lamington Tin: 28cm x 18cm; Fruit Cakes: 250g mixture square or round 20cm round or square

**TIP – ALWAYS** read your schedule carefully, there are changes.

**NOTE –** 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 for mould before presenting at the Show.

**Our sincere “Thank You” to each and everyone of our valued Sponsors.**

## **JAM SECTION**

**Prizes: 1<sup>st</sup> \$8, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$3 unless otherwise specified**

**Sponsors: PAT WEIR (LOCAL MEMBER)**

**ANTHONY AND LINDA SMOOTHY**

Class 9001 ONE BOTTLE SAUCE - A.V. display in glass sauce bottle only

**Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4 Sponsor: TERRESA NELDER**

Class 9002 ONE BOTTLE MUSTARD PICKLES

Class 9003 ONE BOTTLE RELISH – A.V.

Class 9004 ONE BOTTLE CHUTNEY – A.V.

Class 9005 ONE BOTTLE MARMALADE – A.V.

Class 9006 ONE BOTTLE GRAPE JAM

Class 9007 ONE BOTTLE FIG JAM

Class 9008 **FEATURE CLASS:** ONE BOTTLE BERRY JAM - (Strawberry, Raspberry ETC)

**Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4 Sponsor: MELISA BROWN**

Class 9009 ONE BOTTLE JAM- A.V.

Class 9010 COLLECTION OF THREE DISTINCT VARIETIES JAM A.O.V.

Class 9011 ONE BOTTLE JELLY – A.V.

Class 9012 ONE BOTTLE LEMON BUTTER

Class 9013 ONE BOTTLE PASSIONFRUIT BUTTER

## **MOST POINTS JAM SECTION - CLASSES 9001 TO 9013**

**Prize: VOUCHER Sponsor: DINGERS SEAFOOD & TAKEAWAY**

## **CHAMPION PRESERVE OF THE SHOW**

**Prize: VOUCHER Sponsor: CABINET COFFEE SHOP (HIGHFIELDS)**

## **SCONE & PIKELETS**

Scones – Light and fine in texture. This comes about by kneading well. Size should be about 5cm. For show work, scones 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 on top & bottom. Scones should be broken in half not cut. Texture – scones should flake when thumb is rolled across lightly.

Class 9014 FOUR (4) PLAIN SCONES

**Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4**

**Sponsor: CROWS NEST CWA**

Class 9015 FOUR (4) PUMPKIN SCONES

Class 9016 FOUR (4) PIKELETS

## **CAKES**

Class 9017 DATE LOAF- loaf/bar tin

Class 9018 GINGERBREAD- loaf/bar tin

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

**Sponsor: MICHELLE FOWLER**

Class 9019 KENTISH CAKE- loaf/bar tin, iced with chocolate icing

Class 9020 ORANGE CAKE loaf/bar tin, iced with chocolate icing

Class 9021 PEACH BLOSSOM CAKE- loaf/bar tin, iced with pale pink icing

Class 9022 LEMON CAKE- 20cm round tin, iced with lemon flavoured icing

## **LEMON CAKE RECIPE**

### **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 flavored icing.

Class 9023 MARBLE CAKE - 20cm round tin, iced with pale pink icing

### **MARBLE CAKE RECIPE**

#### **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.

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.

Class 9024 CHOCOLATE CAKE - 20cm round tin, iced with chocolate icing

**Prize: \$7 Sponsor: ELAINE MACDONALD**

## **CHAMPION BUTTER CAKE – CLASSES 20-24**

**Prize: TROPHY Sponsor: SHIRLEY CRONK**

Class 9025 CARROT CAKE - 20cm round tin - made with nuts, oil, iced on top only with lemon icing.

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.

**Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4 Sponsor: HELEN STEVENS**

Class 9026 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**

Class 9027 GLUTEN FREE DATE LOAF— loaf/ bar tin

**Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4 Sponsor: SUE CASE**

Class 9028 FOUR (4) GLUTEN FREE BISCUITS— A.V.

**Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4 Sponsor: JULIA BROWN**

Class 9029 FOUR (4) GLUTEN FREE SLICES— A.V.

**Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4 Sponsor: JULIA BROWN**

### **PUDDINGS AND FRUITS CAKES**

Class 9030 BOILED PLUM PUDDING – must be boiled in cloth traditional way, 225g butter

#### ***CAROL MILLER MEMORIAL***

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

**Sponsor: BARRY, BRUCE, JACKO & RHONDA MILLER**

Class 9031 STEAM PLUM PUDDING- Cooked in basin

Class 9032 RICH FRUIT CAKE- 225g butter, baked in 20cm square tin

**Prizes: 1<sup>st</sup> \$30 Sponsor: JUDY ARCHER**

**2<sup>nd</sup> \$15 Sponsor: MYRTLE KANOWSKI**

**3<sup>rd</sup> \$10 Sponsor: 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)

Class 9033 SULTANA CAKE - 375g sultanas - 20 cm round / square tin

**Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4**

**Sponsor: LORRAINE MCLEAN**

Class 9034 PUMPKIN FRUIT CAKE - 455g mixed fruit, not iced - round / square tin

**Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4**

**Sponsor: MADONNA HERBERT**

Class 9035 BOILED FRUIT CAKE- 375g fruit- 20cm round tin

**Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4**

**Sponsor: TRAVIS MORICE**

### **SPONGES**

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 table-spoon of hot water added while creaming the butter and sugar helps remove sugar spots. Use Fielders cornflour for cakes and White Wings for thickening. When adding flour, don't add until good consistency.

Class 9036 SPONGE SANDWICH - without butter jam filled, baked in 20cm round tins

Class 9037 SPONGE SANDWICH - with butter

jam filled/ butter icing filling, (not iced on top) baked in 20cm round tins

Class 9038 COFFEE SPONGE

Baked in 20cm round tins— iced with thin coffee icing & coffee icing in the middle.

### ***IW STUCKEY MEMORIAL CHAMPION SHOW SPONGE***

**Prize: TROPHY Sponsor: FAY PARTON**

### **LAMINGTONS/CUPCAKES/MUFFINS**

Class 9039 TWO LAMINGTONS- (5cm) square

**Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4 Sponsor: SHIRLEY FRY**

Class 9040 FOUR (4) DECORATED CUPCAKES (judged on presentation); will not be cut, to be baked in a muffin tin.

Class 9041 FOUR (4) PATTY CAKES – iced on top only with plain icing

Class 9042 FOUR (4) APPLE CINNAMON MUFFINS

### **BISCUITS AND SLICE**

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 other-wise 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.

Class 9043 FOUR NO BAKE SLICE – 5cm X 5cm square

**Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4 Sponsor: TERRESA NELDER**

#### **CHERRY SLICE RECIPE**

##### **INGREDIENTS:**

12 Nice biscuits

115g copha

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 copha on low heat. Allow to cool slightly. Mix Cherries, coconut, condensed milk, food colouring and copha together. Press into tin. Refrigerate until set. Melt chocolate and coconut oil together and spread over slice.

Class 9044 FOUR (4) DATE SLICE – 5cm X 5cm square

iced on top pale pink icing

#### **DATE SLICE RECIPE**

##### **INGREDIENTS:**

½ cup butter

¾ cup sugar

1 egg

1 cup SR flour

1 cup plain flour

Vanilla

Pinch of salt

240g dates

1 dessertspoon butter

5 tbs milk

##### **METHOD:**

Cream burner & sugar, add egg & beat well. Add flour, vanilla & salt. Place the dates, 1 dessert spoon 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 and ice with pink icing.

Class 9045 FOUR (4) CHOCOLATE SLICE – A.V. 5cmX 5cm square

Class 9046 FOUR (4) ANZAC BISCUITS

Class 9047 FOUR (4) GINGERNUTS

#### **MOST POINTS CLASSES 14-47**

**Prize: Trophy Sponsor: ROBYN VANDERSEE**

#### **SWEETS**

Class 9048 FOUR (4) MARSHMALLOW - 4cm square rolled in toasted coconut

Class 9049 FOUR (4) ROCKY ROAD - 4cm square

Class 9050 FOUR (4) CARAMEL - 4 cm square

Class 9051 FOUR (4) COCONUT ICE- 4 cm square pink & white, no coph

#### ***MRS LILLIAN LITTLETON MEMORIAL***

**Prize: \$15 Sponsor: GORDON COATES**

Class 9052 FOUR (4) CHOCOLATE FUDGE - 4 cm square

Class 9053 PLAIN TOFFEE- display in screw top jar

Class 9054 FOUR (4) PIECES OF SWEETS - A.O.V. 4 cm SQUARE to be named

#### **MOST POINTS CLASSES 48-54**

**Prize: TROPHY Sponsor: JANETTE SWINDELLS**

#### **ANZAC BISCUITS COMPETITION**

##### **FOR 18 TO 40 YEARS OF AGE**

Class 9055 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 teaspoon bicarb soda

1 cup rolled oats

1 cup caster sugar

2 tablespoons golden syrup

2 tablespoons boiling water

¾ 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.

**Prizes: 1<sup>st</sup> \$12, 2<sup>nd</sup> \$8, 3<sup>rd</sup> \$5**

**Sponsor: MARGARET & MICHELLE FOWLER**

#### **ENCOURAGEMENT AWARD CLASSES 9001-9054**

##### ***VAL COATES MEMORIAL***

**Prize: \$15 Sponsor: GORDON COATES**

#### **BREAD SECTION**

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

**Sponsor: ROSEMARY PRINGLE**

Class 9056 AUTHENTIC SOUR DOUGH - WHITE

Class 9057 WHITE DINNER ROLLS

Class 9058 PLAIN WHITE LOAF OF HOMEMADE BREAD - Baked in oven

**CHAMPION BREAD OF SHOW – Rosette and Voucher**

**Sponsor: NIGHTINGALE CRAFT**

#### **MENS SECTION**

**ALL ENTRIES MUST 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.

**Sponsors: CAMERON AND FIONA LITTLETON**

**SELWYN STARK (PATRON OF CROWS NEST  
AH&I SOCIETY)**

Class 9059 FOUR (4) BISCUITS- A.V.

Class 9060 TWO (2) SCONES- A.V.

Class 9061 TWO (2) PIKELETS

Class 9062 "**GRAHAM GOSSOW MEMORIAL**" - BOILED FRUIT CAKE 375g mixed fruit, round/square tin.

**Prizes: 1<sup>st</sup> \$20, 2<sup>nd</sup> \$15, 3<sup>rd</sup> \$10**

**Sponsor - MAY GOSSOW AND FAMILY**

Class 9063 CHOCOLATE CAKE - 20cm round tin, iced on top only

Class 9064 CARROT CAKE - baked in 20cm round tin – made with oil, nuts, iced on top with plain icing

Class 9065 DATE LOAF - bar/loaf tin

Class 9066 TEA CAKE - baked in 20cm round tin cinnamon and sugar only on top. First Prize will be eligible for Champion Teacake of the show.

#### **MOST POINTS MENS SECTION – PERPETUAL TROPHY**

**Sponsor: CAMERON AND FIONA LITTLETON**

#### **MOST OUTSTANDING EXHIBIT - MENS SECTION**

**Prizes - VOUCHER/ROSETTE**

**Sponsor - MURPHYS CREEK TAVERN (TY & BELINDA RIECK)**

#### **ENCOURAGEMENT AWARD- MENS SECTION**

**Prizes – VOUCHER**

**Sponsor - MURPHYS CREEK TAVERN (TY & BELINDA RIECK)**

#### **MOST POINTS CLASSES 9001-9066**

##### ***BETHEL ANDREWS MEMORIAL***

**Prize: TROPHY Sponsor: RODNEY, JAYNE AND LEANNE ANDREWS**

**Prize: TROPHY Sponsor: VALDA FOWLER**

#### **MOST POINTS CLASSES 9001-9066 – Runner Up**

**Prize: VOUCHER Sponsor: CABINET COFFEE SHOP**

#### **HIGH SCHOOL SECTION**

**ALL ENTRIES MUST 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: \$0.50**

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

**Sponsor: GARY AND JANELLE SCHMALING**

Class 9067 TWO (2) PIKELETS

Class 9068 TWO (2) PLAIN SCONES

Class 9069 FOUR (4) DECORATED ARROWROOT BISCUITS  
(Theme Farmyard Animals)

Class 9070 TWO (2) SAVOURY MUFFINS- A.V.- not baked  
in paper containers

Class 9071 TEA CAKE- baked in 20cm round tin, cinnamon  
and sugar only on top. First Prize will be eligible for  
Champion Teacake of the show.

Class 9072 CHOCOLATE CAKE loaf/bar tin- iced on top only  
with chocolate icing

**Bethel Andrews Memorial**

**Prize – Trophy**

**Sponsor – ANDREWS FAMILY**

Class 9073 BOILED FRUIT CAKE- 20cm round tin

**Bethel Andrews Memorial**

**Prize – Trophy**

**Sponsor – ANDREWS FAMILY**

Class 9074 MARBLE CAKE – 20cm round tin

**Prize: 1<sup>st</sup> 10, 2<sup>nd</sup> \$6, 3<sup>rd</sup> \$4**

**Sponsor: LORETTA MORICE**

**MARBLE CAKE RECIPE**

**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. 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.

Class 9075 FOUR (4) JAM DROPS

Class 9076 FOUR (4) PIECES OF CHOCOLATE SLICE - 5cm  
Square

Class 9077 FOUR (4) PIECES OF ROCKY ROAD - 4cm square

Class 9078 FOUR (4) PIECES OF MARSHMALLOWS- 4 cm  
square, rolled in plain coconut

**MOST POINTS - HIGH SCHOOL SECTION**

**Prize: TROPHY Sponsor: SHARON TROST**

**MOST POINTS HIGH SCHOOL SECTION - RUNNER UP**

**Prize: TROPHY Sponsor: MYRTLE KANOWSKI**

**ENCOURAGEMENT AWARD - HIGH SCHOOL SECTION**

**Prize: VOUCHER Sponsor: NEST CAFÉ**

**MOST OUTSTANDING EXHIBIT HIGH SCHOOL SECTION**

**Prize: VOUCHER/ROSETTE Sponsor: NEST CAFÉ**

## **PRIMARY SCHOOL AND UNDER SECTION**

**ALL ENTRIES MUST 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: \$0.50**

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

**Sponsor: MARTIN AND CAROLYN BRIDGES**

Class 9079 FOUR (4) DECORATED ARROWROOT BISCUITS

Class 9080 FOUR (4) ANZAC BISCUITS

Class 9081 TWO (2) PIKLETS

Class 9082 TWO (2) CUPCAKES maybe baked in paper  
containers, iced with plain icing, no decoration.

**Prizes: 1<sup>st</sup> \$8, 2<sup>nd</sup> \$5, 3<sup>rd</sup> \$3 Sponsor: MELISSA BROWN**

Class 9083 TWO (2) SWEET MUFFINS- A.V. maybe baked  
in paper container

Class 9084 FOUR (4) MARSHMALLOWS 4cm square – plain  
white marshmallow, rolled in plain coconut

Class 9085 LAZY DAISY CAKE bar/loaf tin, iced on top only  
(you only need to place jellybeans on the one end of the  
cake)

**Prizes: 1<sup>st</sup> \$15, 2<sup>nd</sup> \$9, 3<sup>rd</sup> \$6 Sponsor: Heather Schmidt**

**LAZY DAISY CAKE RECIPE**

**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.

Class 9086 TEA CAKE baked in 20cm round tin, cinnamon  
& sugar only on top. First Prize will be eligible for  
Champion Teacake of the show.

Class 9087 FOUR (4) CHOCOLATE CRACKLES

**CHOCOLATE CRACKLES RECIPE**

**INGREDIENTS:**

1 1/3 cup icing sugar

1/2 cup cocoa

1 cup coconut

3 1/2 cups Rice Bubbles

230g copho

Vanilla

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

Class 9088 ONE DECORATED CUPCAKE

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

Food tastes better when you  
eat it with your Family.

**MOST POINTS - PRIMARY SCHOOL SECTION**

Prize: TROPHY Sponsor: SHARON TROST

**MOST POINTS - PRIMARY SCHOOL SECTION - Runner Up**

Prize: TROPHY Sponsor: MYRTLE KANOWSKI

**CHAMPION EXHIBIT - PRIMARY SCHOOL SECTION**

**NEIL TAYLOR MEMORIAL**

Prize: TROPHY Sponsor: TREVOR & IRENE TAYLOR

**MOST OUTSTANDING EXHIBIT - PRIMARY SCHOOL SECTION**

Prize: ROSETTE/VOUCHER Sponsor: NEST CAFÉ

**ENCOURAGEMENT AWARD - PRIMARY SCHOOL SECTION**

Prize: VOUCHER Sponsor: NEST CAFÉ

**SPECIAL AWARD FOR BEST DECORATED CUPCAKE**

Prize: TROPHY Sponsor: JULIA BROWN

**PREP & UNDER**

Entry Fee - Free entry for all children

Prizes: 1<sup>st</sup> \$10, 2<sup>nd</sup> \$8, 3<sup>rd</sup> \$5 Sponsor: MAY GOSSOW

Class 9089 ONE (1) DECORATED CUPCAKE

Class 9090 EDIBLE JEWELLERY – one entry, per child, judged on decoration only

Class 9091 ONE (1) DECORATED ARROWROOT BISCUIT – (Farm Animal Theme, Cow/ Calf)

**ENCOURAGEMENT AWARD – PREP SECTION**

Prize: VOUCHER Sponsor: NEST CAFÉ

**DECORATED CAKES**

Entry Fee- \$3

Limit - 2 entries per class (92 & 93)

Entries close 4th May 2026 with Chief Steward

Exhibits accepted 12:30 to 6:00pm on Thurs 7 May 2026

Prizes: 1<sup>st</sup> \$50, 2<sup>nd</sup> \$30, 3<sup>rd</sup> \$20

Sponsor: CROWS NEST BUFFALO LODGE

Class 9092 DECORATED CELEBRATION CAKE or DUMMY using fondant. One tier cake, cake no higher than 20cm.

Class 9093 DECORATED NOVELTY CAKE using butter cream. (FARM ANIMAL THEME cow/calf)

**CHAMPION TEA CAKE – CLASSES 26, 66, 71 AND 86**

Prize: \$25 Sponsor: BERAS VANDERSEE

**THANK YOU**

To all our sponsors for monetary prizes and trophies/vouchers in Home Cookery Section - so greatly appreciated.

Pat Weir (local Member)

Selwyn Stark (Patron of Crow's Nest AH&I Society)

Myrtille Bistro

Crow's Nest Buffalo Lodge

Dingers Seafood & Takeaway

Cabinet Coffee Shop (Highfields)

Murphy Creek Tavern - Ty & Belinda Rieck

Nightingale Craft

Crows Nest CWA

Nest Café

May Gossow

Narelle Gluer

Miller Family

Sue Case

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 Schmalung

Myrtle Kanowski

Elaine MacDonald

Terresa Nelder

Julia Brown

Helen Stevens

Travis Morice

Loretta Morice

Melissa Brown

Madonna Herbert

Anthony & Linda Smoothy

Janette Swindells

Rosemary Pringle

Gordon Coates

Heather Schmidt

Shirley Fry







**For Show or Sub Chamber USE ONLY**

Local Show:  1st  2nd  3rd

Sub Chamber:  1st  2nd  3rd

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

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

## 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 \_\_\_\_\_

#### 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 \_\_\_\_\_



## **ANNOUNCEMENT – NEW THIS YEAR - SHOW ENTRIES**

This year for the Crows Nest Show we're excited to be able to introduce online entries via the **Showday Online** platform – making it quicker and easier to complete administration requirements for both yourself, our stewards and our administrative team by registering your exhibits from the comfort of home.

### **But please don't worry!**

We do understand that online entries aren't for everyone.

As we make this transition, our friendly Show Office team are more than happy to help anyone requiring assistance with registering online and uploading their entries.

Whether you're tech-savvy or prefer pen and paper, we've got you covered – because everyone deserves the chance to be a part of the Show.

All sections will be able to use Showday Online for entries expect the Woodchop and Chainsaw competitors for this year's show.

Please refer to the relevant Section on our website for specific entry details for these Sections.

If submitting your entries via Showday Online, please ensure you have read the Rules & Regulations before entering each Section.

# **REGISTER & LOGIN**



<https://showday.online/show/crowsnest>

### **NEW USERS**

Obtain your Showday Online instant login by visiting

<https://showday.online>

### **EXISTING USERS**

Registered Exhibitors

YOU are ready to go!

Simply login & begin registering for 2026 Crows Nest Show.

If you require assistance, please contact the show office and we can help place your nominations for you.



0428 261502 or 0418 314 496



[www.crowsnestshow.com.au](http://www.crowsnestshow.com.au)

# HOW TO ENTER SECTIONS ONLINE

<https://showday.online/show/crowsnest>



1. Create a new account or login to your existing account
  - If you have forgotten your password, please use the forgotten password feature.
2. Select CROWS NEST SHOW
3. Click on PLACE AN ENTRY
4. Click on INDIVIDUAL ENTRY
5. In Entrant Name select your Entrant from the drop down or click on ADD NEW to add a new entrant to your account
  - a. If clicking Add New fill out your Entrants name. Other fields are optional
6. In EXHIBIT TYPE select INDOOR / DISPLAY
7. Click on SELECT CLASSES
8. From the drop down choose the Section you would like to enter
9. On the pop up TICK the box to accept the entry notes and conditions for this section
10. Click the PLUS symbol beside the section you are entering to expand to the classes
11. Click on the class or classes you are entering to select them
12. If entering multiple items into the same class, increase the QTY counter to reflect the number you would like to enter
13. Fill out the items name in the Exhibition Name box if applicable eg painting name
14. Fill in any additional information the show may require for this entry if asked
15. Once all classes have been selected
16. Click on ADD ANOTHER ENTRY if you need to place more entries for this show and repeat this process
17. Click on FINISHED ADDING CLASSES if you do not need to place any more entries for this show
18. Click on FINISHED ADDING EXTRAS once done
19. Tick the box to agree to our website T&C's
20. Click **PAY** – even if you are paying cash
21. You will now be emailed an acknowledgement of your entries. Please check you Junk / Spam folder if this email is not in your inbox.

**Fees are payable at the Show Office (cash and EFTPOS available)**

**OR to the Section Steward.**

**Exhibitor tags will be given at this time.**

*“Change the way you look at things and the things you look at change.” Wayne W. Dyer*