2026 FRASER COAST AGRICULTURE SHOW

2026 Show Theme: "***Cultivating the Future"***

SECTION 26:

COOKERY

21st & 22nd MAY 2026

Section Sponsors:

Ann Bowden
Althea Brooks
Vicki & Loriarna Nicholson
Robert & Judith Ullmann



We gratefully acknowledge the continuing sponsorship by Businesses and Individuals.

Department of Infrastructure, Local Government and Planning

GENERAL REGULATIONS

(For the conduct of competitions at Queensland Ag Shows affiliated Queensland Agricultural Shows)

Subject to the Rules, By-Laws and Regulations of the Queensland Chamber of Agricultural Society's Inc. (Queensland Ag Shows) and the society relevant to this schedule (Fraser Coast Agriculture Show Society Inc.), the following regulations shall apply. Where there is a conflict between these regulations and the regulations and the rules of the local Agricultural Society, (Fraser Coast Agriculture Show Society Inc.), the rules of the Affiliated Agricultural Society prevail.

GENERAL REGULATIONS AND ACCEPTANCE OF ENTRIES

1. The attention of Exhibitors is drawn to the fact that entries are accepted subject to the Rules, By-Laws and Regulations of the Queensland Ag Shows and the Fraser Coast Agriculture Show Society Inc. in addition to any Special Regulations which appear in this schedule. Copies of the Rules and By-Laws may be obtained the Queensland Ag Shows website www.queenslandshows.com.au/competitions or the show society relevant to this schedule (Fraser Coast Agriculture Show Society Inc.)
2. These By-Laws and Regulations, together with Special Regulations and notes as set forth in the respective sections of the Competition Schedules or Catalogues, are to be the conditions of competition. In these By-Laws, the Regulations, the Special Regulations and notes the words "entry form" shall, unless the context otherwise indicates or requires mean the form supplied by the Show to persons desiring to apply to enter an Exhibit in any of the Show's competitions or to compete in any event which those persons are required to complete and lodge with the Show in order to apply to do so.
3. Subject to this by-Law and to any Regulation, Special Regulation or condition of Entry in any section or class (a) An Exhibit must be the bona fide property of the person who enters the Exhibit or class.
4. In any class in which entries are accepted from a club or other groups of Owners, the name of the club or particulars sufficient to identify the group shall be stated on the Entry Form together with a statement of the name and address of a person who is authorised to act on behalf of the club or group in relations to all matters relating to the entry. The Show shall be entitled to deal with the person so authorised as if he were the sole Owner of the Exhibit and delivery or payment to that person or the club or group by whom such person is authorised to act of any trophy prize or moneys won by or payable in respect of the Exhibit shall be a complete discharge to the Show.
5. Entries entered in the wrong class by the Exhibitor/Competitor may be transferred to the proper class by the Chief Stewards.
6. In the case of insufficient numbers being nominated or shown in any class, the society retains the right suspend classes at any time. The section Chief Steward retains the right to reduce prize money where classes are not sufficiently patronised.
7. The Fraser Coast Agriculture Show Society Inc. is operating under the Queensland Ag Shows and the Maryborough Showgrounds & Equestrian Park covid safe plan. You must adhere to COVID safe key principles that apply to Maryborough Showgrounds & Equestrian Park and the Fraser Coast Agriculture Show Society Inc.

JUDGING

8. Judging will be performed by a Judge or panel of Judges appointed by the Fraser Coast Agriculture Show Society Inc.
9. In all affiliated Agricultural Show Sections, Judges should not judge the same section within a two (2) year period of the same show.
10. An exhibitor shall not compete in a section if the Exhibitor is a member of the Judge's immediate family.
11. Any person causing a nuisance by loud comments, or the decision of the judge or otherwise unseemly behaviour will, after being cautioned, be expelled from the judging area and in the case of exhibitors, be liable for disqualification.
12. All Judges and Stewards who accept engagements with Queensland Ag Shows and Show Societies must follow the rules set in the Code of Practice and Conduct – Show Judges and Stewards document obtained from the Qld Ag Shows website www.queenslandshows/competitions or the show society relevant to this schedule (Fraser Coast Agriculture Show Society Inc.)

NOTICE TO INTENDING EXHIBITORS

13 Entries for the upcoming Fraser Coast Agriculture Show can be made as described for each section in this schedule. Entries submitted other than on the correct form or online will be returned to the Exhibitor and, unless all requirements are complied with, and the forms returned to the Fraser Coast Agriculture Show office by completion of business on the closing date, as shown in this Schedule, they will not be considered.

14 Notwithstanding the provisions of General Regulation 6, late entries may be accepted at the discretion of the Section Chief Steward.

15 Entries are accepted subject to the Rules, By-Laws and Regulations of the Society, in addition to any Special Regulations, which appear in the Schedule and MUST be your own work. All completed Entry Forms remain the property of the Fraser Coast Agriculture Show Society Inc. and are to be returned to the Fraser Coast Agriculture Show Society Inc. office after the Show for further office procedures as required.

16 Exhibitors whose entries have not been accepted shall be advised accordingly and entry fees refunded.

17 The Exhibitor must complete the Exhibitor's Declaration on the Application for Entry. Queensland Ag Shows recommends that the Exhibitor seeks professional advice before completing the Exhibitor Declaration.

18 The exhibitor irrevocably consents to the Society publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet. See Over

PRIVACY STATEMENT

19 The information provided by Exhibitors is used by the Queensland Ag Shows and the Fraser Coast Agriculture Show Society Inc. to organise, process and conduct competitions at the relevant agricultural show (Fraser Coast Agriculture Show), sub chamber and state finals. By entering such competitions, you consent to your personal information being used for this purpose including this information being made available to sponsors, breed Associations, the media, the public, promotional purposes, archival purposes, published in publications and could be made available to other third parties for the purpose of promoting the Queensland Agricultural Show movement, or as otherwise required by law. Queensland Ag Shows and the Fraser Coast Agriculture Show Society Inc.have the right to take or use photographs of exhibits or exhibitors (and or property) and use photos in any or all marketing and media worldwide including online, now and in the future. Exhibitors have a right of access to and alteration of personal information concerning themselves in terms of the Privacy Act. This may be done by contacting Queensland Ag Shows.

WORKPLACE HEALTH AND SAFETY

20 All Queensland Ag Shows affiliated Society's Showground's are designated workplaces within the meaning of the Workplace Health and Safety Act 2011 and exhibitors / competitors are required to ensure that they and all persons under their direction or control, including their contractors or subcontractors, comply with all requirements of the Act and Queensland Ag Shows holds each exhibitor responsible to discharge its obligations to provide and maintain a safe place and system of work during occupation by the exhibitor/competitor of any area of the affiliated Agricultural Society's Showground's.

21 Each exhibitor/competitor will assess the risk to themselves, staff, volunteers, family, other exhibitors, Agricultural Society staff, show visitors, children and any person foreseeably affected by the presentation of their exhibit.

22 Risks identified by exhibitors/competitors will be eliminated or controlled by the exhibitor/competitor and particular attention will be paid to ensuring public safety and safety of other exhibitors/competitors.

23 Exhibits will only be held and handled by competent persons whose experience is known to the Exhibitor/Competitor.

24 A "No Smoking Policy" will be strictly adhered to by exhibitors/competitors. Smoking areas are marked in "ORANGE MARKINGS/FLAGS" which are located near the Cane & Cattleman's Bar & far end of Working Heritage display.. No food or drink is allowed in the smoking area. The exhibitors/competitors are advised that the use of Primus stoves, any heating or lighting appliances of a like character, or any naked light, is strictly prohibited in pavilions.

25 Any exhibitors/competitors intending to bring electrical equipment to the Showground's will be required to ensure that such equipment is fitted with earth leakage circuit breakers/residual current protection and that all electrical leads, tools and appliances have been inspected by a licensed electrical contractor and currently tagged. The use of double adaptors is prohibited as well as all power boards must also be tested and tagged. This is essential for the safety of all exhibitors and the general public and is a requirement of the current Electrical Safety Regulations.

26 All exhibitors/competitors will comply with the requirements of the Act and its Regulations and Standards in every other respect. This is essential for the safety of all exhibitors/competitors and the general public. The Act imposes very severe penalties in the event of noncompliance with its provisions. Any exhibitors/competitors who do not comply will not be allowed to exhibit at QCAS affiliated Shows.

DISCLAIMER

27 The information contained in the Competitions Schedule is gathered for the purpose of providing information to Exhibitors and show patrons. The information is a compilation of information provided by third parties and the QCAS. and affiliated Agricultural Society's does not warrant its accuracy and advises that any such information may be subject to change or amendment occurring at any time and thereby making the information incorrect. Subject to the QCAS legal obligations and responsibilities if you require confirmation of any information, please contact the QCAS Office.

PRIZES AND GST

28 The Australian Taxation Office has deemed that GST is payable on prizes if an Exhibitor is registered for GST and enters an Exhibit as part of a business enterprise.

29 The information an Exhibitor provides on the Application for Entry determines whether GST is applicable.

30 Any prize stated in this Schedule does not include GST.

31 GST will not apply:

(a) If an Exhibitor enters an Exhibit as a hobby or private recreational pursuit; or

(b) If an Exhibitor enters an Exhibit as part of a business enterprise, the Exhibitor has an ABN, but the Exhibitor is NOT REGISTERED for GST.

(c) If an Exhibitor enters an Exhibit as part of a business enterprise, the Exhibitor is not entitled to an ABN as the business or enterprise is not operating in Australia.

32 GST will apply if an Exhibitor enters an Exhibit as part of a business enterprise, the Exhibitor has an ABN, and the Exhibitor is REGISTERED for GST.

33 Where GST applies, the Society will pay the prize money quoted in this Schedule plus 10% GST. The Society will issue a recipient created tax invoice.

34. All cash prizes, sashes, cards and trophies etc. must be claimed within 4 weeks from the closing date of the show. Prizes not claimed will become a donation to the Fraser Coast Agriculture Show Society.

SECTION 26 COOKERY

Thursday & Friday 21st & 22nd May 2026

Cultivating the Future

THANKS TO OUR SPONSORS.

Judges: TBA

Chief Steward:
Ann Bowden 0439 449 859

Stewards- Lea Greene, Vicki Nicholson, Loriarna Nicholson, Gayle Lidbetter, Melissa Lidbetter, Judith Ullmann, Robert Ullmann, Wendy Hills, Judy Keegan

Section Conditions:

1. Entry forms for the 2026 Schedules are available on the Fraser Coast Agriculture Show Society website at www.frasercoastagshow.com under Schedules, or from the Show Office at 84 Gympie Road, Tinana. 2. Entries lodged at https://showday.online/show/frasercoast. Completed forms can be delivered along with payment to the Show Office, 84 Gympie Road, Tinana.
3. Office Hours are 9.00am to 3.00pm, Tuesday and Thursday. Entries close **3.00pm Wednesday 6th May 2026.**
4. Exhibit entry tags will be delivered or posted to exhibitors. For any entries after closing time, please contact the Chief Steward as late entries may be accepted up until 8.00am Wednesday 20th May 2026.
5. Exhibits will be accepted at the Cookery Pavilion between **3.30pm to 7.30pm Tuesday 19th May 2026 and 7.00am to 8.00am Wednesday 20th May 2026.**
6. Limit of two entries per class per exhibitor from **different batches and using different recipes.** Each exhibit cannot be from the same batch.
7. Exhibit entries for the **Class 26017 'WOMEN ONLY**, Baking Own Choice', must include an identification label.
8. Baking entries must be delivered on a bamboo/paper plate/foam tray in a bag or cling wrap.
9. **Judging commences 9am Wednesday 20th May 2026. Judge's decision is final.**
10. Exhibits made with commercial cake mixes will be disqualified except where stated.
11. Prizes, in the form of cash, gifts or vouchers, can be collected at the Cookery Pavilion Thursday afternoon 21st May 2026 and before 5.00pm Friday 22nd May 2026.
12. Unclaimed prizes and cards must be collected from the Fraser Coast Agriculture Show Office from Wednesday 27th May 2026, and before the end of June 2026 where they will become a donation to the Fraser Coast Agriculture Show Society. Please phone 0417 343 493 before collecting prizes etc.
13. **Please circle - collect or throw out - on the top right hand side of the entry form.**
14. **Please endorse your entry "KEEP" if you are wishing to collect them on the top of the entry form. These entries must be collected on FRIDAY, 22nd MAY 2026 between 5pm & 6pm.**

If entry is not collected it will be disposed of unless previous arrangements have been agreed upon with the Chief Steward.

Entry Fees: (per each entry and Inc. GST)
$2.00 State Anzac Biscuit Competition
$2.00 State Fruit Cake Competition
$1.50 Fruit Cake (classes 26002-26008)
$1.00 classes (26009-26053)
$0.50c Junior Sections (classes 2605425078)

STATE COMPETITIONS

(Rich Dark Fruit Cake & Anzac Biscuits)

Classes 26000 to 26001
Entry Fee $2.00
Prizes: 1st $50 +card, 2nd $30 +card, 3rd $20 +card.
Card for Highly Commended.

Class 26000 ANZAC BISCUITS
This competition is only open to ages 18 to 40 years as at 1st May of the year of competition

Recipe and Presentation
Condition of local entry –
• 4 biscuits are to be presented for judging.
• Biscuit size to be 5cm in diameter and crisp

CWA Anzac Biscuit Recipe
(Ingredients for 24 biscuits):
• 125gm butter, chopped
• 1 cup plain flour
• ½ tsp bicarb soda
• 1 cup rolled oats
• 1 cup caster sugar
• 2 tbs golden syrup
• 2 tbs 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 and water, then remaining ingredients.
Mix well.
Drop rounded teaspoons of mixture about 4cm apart on greased over trays and flatten slightly.
Bake in a slow oven for about 20 minutes or until slightly brown.
Cool on tray.

The first-place winning entry at the Fraser Coast Agriculture Show must cook 4 Anzac Biscuits (size to be 5cm in diameter and crisp) to be judged at Sub-Chamber level at Nambour. The Sub-Chamber first-place winner exhibitor goes on to the Brisbane Exhibition to enter the state award and cook 4 Anzac biscuits again as above.

Class 26001 RICH DARK FRUIT CAKE
Condition of local entry –
1. Only one (1) entry per exhibitor.
2. Use any recipe, 250gm mixture with approximately 1.12kg of fruit to be including currants (whole), sultanas and raisins (cut), mixed peel. 3. To be baked in a 20cm square tin,

The first-place winning entry at the Fraser Coast Agriculture Show must cook a larger cake to suit 25cm square tin to be judged at Sub-Chamber level at Nambour. The Sub-Chamber first place winner exhibitor goes on to the Brisbane Exhibition to enter the state award and cook the cake again as above.

FRUIT CAKE

Classes 26002 to 26008
Entry Fee $1.50 per entry
Prizes – Gift/Vouchers/Cash + Card for 1st, 2nd, 3rd
Card for Highly Commended.

Class 26002 RICH FRUIT CAKE approx. 20cm square tin – 250gm mixture
(cut the raisins only)
Prizes: 1st $25 + card, 2nd $15 + card, 3rd $10 + card.
Class 26003 LIGHT FRUIT CAKE approx. 20cm square tin
Prizes: 1st $20 + card, 2nd $10 + card, 3rd $5 + card.
Class 26004 SULTANA CAKE
approx. 20cm round tin – no more than 360gms sultanas
Prizes: 1st $20 + card, 2nd $10 + card, 3rd $5 + card.
Class 26005 PUMPKIN FRUIT CAKE
approx. 20cm round tin – cherries optional
Prizes: 1st $20 + card, 2nd $10 + card, 3rd $5 + card.
Class 26006 BOILED FRUIT CAKE approx. 20cm round tin – containing no more than 375 gm fruit.
Prizes: 1st $20 + card, 2nd $10 + card, 3rd $5 + card.

Class 26007 PLUM PUDDING – steamed in basin. Top of basin to be between 15-20cm approx.
Prizes: 1st $20 + card, 2nd $10 + card, 3rd $5 + card.
Class 26008 DATE PUDDING- steamed in basin
Top of basin to be less than 15cm.
Prizes: 1st $15 + card, 2nd $10 + card, 3rd $5 + card.

CHAMPION – COOKERY – FRUIT CAKE
(Classes 26002 to 26008) Prize – Voucher/Gift/Cash, Sash & Card

RESERVE CHAMPION – COOKERY – FRUIT CAKE
(Classes 26002 to 26008) Prize – Voucher/Gift/Cash, Sash, & Card

BAKING

Classes 26009 to 26031
Entry Fee: $1.00 per entry
Prizes – Gift/Vouchers/Cash
1st $10 + Card, 2nd $8 + Card, 3rd $5 + Card.
Card for Highly Commended

Class 26009 GLUTEN FREE CAKE OWN CHOICE – Bar/Loaf tin
Class 26010 CINNAMON TEA CAKE – Approx. 20cm round tin
Class 26011 BANANA CAKE – Bar/loaf tin, lemon icing on top
Class 26012 MARBLE CAKE – Bar/loaf tin. Iced on top only.
Class 26013 ORANGE CAKE – Ring tin, iced on top
Class 26014 CARROT CAKE – 20cm Round tin. Lemon icing on top only
Class 26015 KENTISH CAKE – Bar/loaf tin, chocolate icing on top, sprinkle with coconut
Class 26016 DATE LOAF – Bar/loaf tin
Class 26017 PACKET CAKE – Iced on top. Please include packet top or side of box showing type of cake with exhibit. You do not have to use the icing supplied.
Class 26018 WOMEN ONLY - Baking own choice (Any cake not included in the Schedule - Not Packet) labelled
Class 26019 NOVELTY CAKE
Prize: 1st $20, 2nd $10, 3rd $5- Sash
Theme – Cultivating the Future
Depicting show theme, butter icing, judged on icing and presentation, NOT CUT, all decorations must be edible.
Class 26020 SMALL CAKES – Plate of four, not in papers, iced
Class 26021 SHORTBREAD – Plate of four fingers. Size approx. 7.5 x 3.8cm
Class 26022 ANZAC BISCUITS – Plate of four
Class 26023 JAM DROPS – Plate of four, red jam
Class 26024 GINGERNUTS – Plate of four
Class 26025 SLICE OF OWN CHOICE – Plate of four, cut into 5cm squares approx. Label attached. Includes baked or unbaked.
Class 26026 PIKELETS – Plate of four, 4-6cm across
Class 26027 SWEET MUFFINS – Plate of four, no papers & labelled
Class 26028 PLAIN SCONES – Plate of four, not joined
Class 26029 DATE SCONES – Plate of four, not joined
Class 26030 DAMPER - OVAL any variety named & labelled
Class 26031 BREAD – Loaf of bread made with a bread maker, any variety, named & labelled

MEN'S COOKING DIVISION

Classes 26032 to 26033
Entry Fee: $1.00 per entry
Prizes – Gift/Vouchers/Cash
1st $10 + Card, 2nd $8 + Card, 3rd $5 + Card.
Card for Highly Commended.

Class 26032 BISCUITS – Plate of four, any variety, named & labelled
Class 26033 CAKE, OWN CHOICE – Any variety, not packet, named & labelled.

DISABILITIES COOKING DIVISION

Classes 26034 to 26037
Entry Fee: $1.00 per entry
Prizes – Gift/Vouchers/Cash
1st $10 + Card, 2nd $8 + Card, 3rd $5 + Card.
Card for Highly Commended.

Class 26034 DECORATED BOUGHT ARROWROOT BISCUITS – Plate of four- theme "Pokémon"
Class 26035 PIKELETS – Plate of four, 4-6cm across
Class 26036 JAM DROPS – Plate of four, Red Jam. 4-6cm across.
Class 26037 PACKET CAKE – Iced on top. Please include packet top or side of box showing type of cake with exhibit. You do not have to use the icing supplied.

CHAMPION BAKING EXHIBIT
(Classes 26009 to 26037) Prize- Voucher/Gift/Cash, Sash & Card

RESERVE CHAMPION BAKING EXHIBIT
(Classes 26009 to 26037) Prize Voucher/Gift/Cash, Sash & Card

SWEETS

SWEETS: Approximately 3cm Square.
Classes: 26038 to 26043:
Entry Fee: $1.00 per entry
Prizes – Gift/Vouchers/Cash
1st $8 + Card, 2nd $6 + Card, 3rd $5 + Card.
Card for Highly Commended.

Class 26038 MARSHMALLOWS – Plate of six
Class 26039 COCONUT ICE – Plate of six pink on white
Class 26040 CHOCOLATE FUDGE – Plate of six
Class 26041 RUSSIAN CARAMEL – Plate of six
Class 26042 FRENCH JELLIES – Plate of six, dusted with castor sugar
Class 26043 ROCKY ROAD – Approx. 10cm x 10cm

COOKERY – MOST POINTS - SWEETS
Prize - Voucher/Gift/Cash & Sash.
Points awarded as follows: 1st 2nd 3rd
3 2 1

PRESERVES

Jars and contents 200-300gm. All exhibit entries to be named & labelled. Jars to be straight sided and filled. No cloth covers. This is about 1 cup.
Classes 26052-26053 - Sauce bottle to be used.

Classes: 26044 to 26053
Entry Fee: $1.00 per entry
Prizes – Gift/Vouchers/Cash
1st $8 + Card, 2nd $6 + Card, 3rd $5 + Card.
Card for Highly Commended.

Class 26044 ROSELLA JAM
Class 26045 JAM – Any other variety, not marmalade. Must be named & labelled
Class 26046 JELLY – Any variety & labelled
Class 26047 MARMALADE – Any variety & labelled
Class 26048 LEMON BUTTER
Class 26049 PICKLES - Any variety
Class 26050 CHUTNEY – Any variety
Class 26051 RELISH – Any variety
Class 26052 TOMATO SAUCE
Sauce bottle to be used.
Class 26053 BBQ SAUCE
Sauce bottle to be used.

COOKERY – MOST POINTS - PRESERVES
Prize- Voucher/Gift/Cash & Sash.
Points awarded as follows**:** 1st 2nd 3rd
3 2 1

COOKERY – MOST ENTRIES
(Classes 26001 to 26053)
Prize- Voucher/Gift/Cash, Sash & Card

JUNIOR COOKERY

BOYS & GIRLS 13 to 17 YEARS OF AGE
Classes 26054 to 26064
Entry Fee $0.50 per entry
Prizes Gift/Vouchers/Cash
1st $8 + Card, 2nd $6 +Card, 3rd $5 + Card.
Card for Highly Commended.

Class 26054 NOVELTY CAKE
Prize 1st $12 + Sash, 2nd $8, 3rd $7
Show Theme- Cultivating the Future
Depicting show theme. Judged on icing and presentation. NOT CUT. All decorations must be edible. Maximum size of board: 30cm x 30cm
Class 26055 CHOCOLATE CAKE – Iced on top, not packet
Class 26056 ORANGE BAR CAKE – Bar/Loaf tin. Orange icing on top. Recipe included in Schedule
Class 26057 BUTTERFLY CAKES – Plate of four, iced and decorated all the same. In papers. All edible decorations.
Class 26058 PIKELETS – Plate of four, 4-6cm across.
Class 26059 FRUIT MUFFINS – Plate of four, not in papers, no icing & labelled
Class 26060 CHOCOLATE CHIP COOKIES – Plate of four
Class 26061 JAM DROPS – Plate of four, red jam. 4-6cm across
Class 26062 CHOCOLATE SLICE – Plate of four
Class 26063 HONEYCOMB – Plate of four. Recipe included in Schedule
Class 26064 MARSHMALLOWS – Plate of four, 3cm square

COOKERY – MOST ENTRIES –13 to 17yrs
Prize: Voucher/Gift/Cash, Sash & Card

CHAMPION COOKERY – 13 to 17 yrs
Prize: Voucher/Gift/Cash, Sash & Card

RESERVE CHAMPION COOKERY– 13 to 17 yrs.
Prize: Voucher/Gift/Cash, Sash & Card

BOYS & GIRLS 8 to 12 YEARS OF AGE
Classes 26065 to 26073
Entry Fee: $0.50 per entry
Prizes – Gift/Vouchers/Cash
1st $8 + Card, 2nd $6 + Card, 3rd $5 + Card.
Card for Highly Commended.

Class 26065 NOVELTY CAKE Maximum size of board: 30cm x 30cm
Prize: 1st $12 + Sash, 2nd $8, 3rd $7
Show Theme – Cultivating the Future
Depicting show theme. Judged on icing and presentation. NOT CUT. All decorations must be edible.
Class 26066 PACKET CAKE – Iced on top. Please include packet top or side of box showing type of cake with exhibit. You do not have to use the icing supplied.
Class 26067 CHOCOLATE CAKE – Iced on top only. Not packet
Class 26068 SMALL CAKES – Plate of four, not in papers. Iced and decorated
Class 26069 PIKELETS – Plate of four, 4-6cm across.
Class 26070 LICORICE ALLSORTS SLICE – Plate of four. Recipe included in Schedule
Class 26071 DECORATED BOUGHT BISCUITS – Plate of four, depicting theme "Pokémon" All edible decorations.
Class 26072 GINGER BREAD PEOPLE – Plate of four, baked and decorated
Class 26073 MARSHMALLOWS – Plate of four, 3cm square

COOKERY MOST ENTRIES – 8 to 12 yrs.
Prize: Voucher/Gift/Cash. Sash, & Card

CHAMPION COOKERY – **8 to 12 yrs**.
Prize: Voucher/Gift/Cash & Sash & card

RESERVE CHAMPION COOKERY – 8 to 12 yrs.
Prize: Voucher/Gift/Cash +Sash, +Card

BOYS & GIRLS 7 YEARS OF AGE & UNDER
Classes 26074 to 26078
Entry Fee: $0.50 per entry
Prizes: Gift/Vouchers/Cash
1st $5 + Card, 2nd $3 + Card, 3rd $2 + Card.
Card for Highly Commended

Class 26074 SMALL CAKES – **NOVELTY** "At the Farm"
Plate of four, bake in papers, iced and decorated, NOT CUT. All edible decorations
Class 26075 PACKET CAKE – Iced on top. Please include packet top or side of box showing type of cake with exhibit. You don't have to use the icing supplied
Class 26076 DECORATED BOUGHT BISCUITS – Plate of four, depicting theme "Flowers". All edible decorations.
Class 26077 GINGER BREAD PEOPLE – Plate of Three, baked and decorated
Class 26078 PLAIN BISCUITS - Plate of four. Recipe included in Schedule

COOKERY – MOST POINTS – 7 yrs. & under
Prize: Voucher/Gift/Cash & Sash
Points awarded as follows:

1st	2nd	3rd
3	2	1

PRESIDENT'S ENCOURAGEMENT AWARD - Sash & Card
Chosen from all Classes by the Fraser Coast Agriculture Show President or nominated representative.

Honeycomb

Ingredients:

1 cup white sugar 3 tbsp of water ¼ Cup of Golden Syrup 2 teaspoons bicarb soda

Method:

Grease a slice tin (30cm x 20cm) with butter and set aside.

Place all ingredients apart from the bicarb soda into a medium sized saucepan, over a medium heat and stir until sugar dissolves.

Increase heat slightly until mixture boils at a medium pace. Decrease temperature if it starts boiling too fast.

Stir from time to time for 5-10 minutes until it reaches a rich golden colour. Place your slice tin close to the stove and remove the saucepan from the heat. Sprinkle the bicarb soda over the surface and mix it in quickly. It will froth up, tripling its size.

Don't stir too quickly or for too long or the mixture will lose its frothiness.

Immediately pour hot mixture into the slice tin and leave it to cool. As it begins to set, score the surface with a sharp knife into bite sized squares so you can break it into pieces when it is fully set. Store in an airtight container.

Orange Bar Cake

Ingredients:

120gm butter 210gm castor sugar 2 x 60gm eggs ¼ cup milk

.

210gm s/r flour (no need to sift) Preheat oven to 170 C. ¼ cup orange juice (strained) fine grated rind of ½ an orange

Add all ingredients to mixing bowl, add orange peel & juice last. Beat to combine with mixer, then beat for 3 mins. Pour mixture into a greased and papered Bar Tin, approx. 22cm x 11cm. Leave paper about 1cm higher on sides to lift cake out.

Cook for approx. 1hr. Let cake cool. Lift out of tin to cool completely. Ice on top only with orange icing.

Licorice Allsorts Slice (recipe by Robyn Blackstock, Parkes Show)

Ingredients:

250g (8 oz.) crushed Marie biscuits

½ cup coconut

550g (1lb) licorice allsorts, chopped

125g (4 oz.) margarine

1 tablespoon golden syrup

300g (10 oz.) condensed milk

Topping Ingredients:

10 g (1/3 oz.) copha

200g (7 oz.) milk chocolate, melted

Mix crushed biscuits, coconut and licorice allsorts together. In a saucepan add margarine, golden syrup and condensed milk. Pour onto biscuit mixture and mix to combine. Press into a large greased slice tin 20cm x 30cm (8 in x 12in). Pour topping over base and let set in fridge for 15 minutes before cutting into small squares – 4x4 cms.

Topping Method
Combine ingredients in a saucepan on the stove on low heat until melted.

Recipe for Basic Biscuit

Ingredients:

125gm butter, softened	½ cup castor sugar	½ teaspoon vanilla extract
1 egg, at room temperature	150gm (1 cup) plain flour	150gm (1cup) s/r flour
1 tablespoon milk		

Preheat oven to 180°C. Line 2 baking trays with baking paper.
Using an electric mixer, beat butter, sugar and vanilla in a small bowl until pale and creamy. Add egg and mix until well combined. Sift flour over butter mixture. Add milk and stir until just combined.
Using 2 teaspoons of dough at a time, roll dough into balls. Place on baking trays lined with baking paper. Using a lightly- floured fork, flatten biscuits slightly (allow room for spreading). Bake for 12 to 15 minutes, swapping trays over in oven after 10 minutes, or until light golden. Allow to cool on trays for 5 minutes. Transfer to wire racks to cool completely.

POINTERS FOR SHOW COOKING

- Always read schedule carefully

- Show cooking is a lot of fun - if you win a prize, it's a bonus. If you don't win a prize, study the winning entries to see where you went wrong, also talk to the Chief Steward. Good Luck!

Chocolate Fudge – Do not overheat as it grains too much and loses its bright colour.
Coconut Ice – Another sweet you must not overcook as it becomes hard to cut. Most schedules say boiled, not made on copha.
Don't colour the pink too brightly.
French Jellies – Firm and good colour. Try to put two colours together as this much more appealing.
Marshmallows – Should break when twisted twice and be firm to the touch.
Sweets – Make sweets a uniform size. In a collection always name all varieties. Make sweets approximately three to four centimetres in size.
Jams – Good colour and flavour, thick enough that when dropped from spoon will stay "dropped". Should have a nice pearly shine. Cook jam slowly before adding sugar, and boil briskly after sugar has been added. Add lemon juice at start of cooking jam as it brings out the pectin in fruit.
Jellies – Good colour when held up to light, free of any clouding. Best way to prevent this to hang bag of fruit overnight, do not squeeze bag. Make sure the bottle is full enough as when lid is placed on bottle there is no gap between jelly and lid. Also, only stir jelly until sugar dissolves.
Marmalade – Always cut skins finely (without fruit), don't put through a blender. Some recipes give this method, but still not accepted for show work as it gives the jam a cloudy look. If jam is too hot when bottled, fruit will rise from the bottom losing points. When putting a collection of jams in show, unless schedule states "Jam and Marmalades", never use a citrus fruit as they are classed as marmalade. Cook rind till tender before adding sugar. Jams lose colour with age. Bottling jams - same as for jellies.
Relish – Should be boiled to thicken, corn flour or plain flour should not be required. Good colour. Bottles should be uniform size, approx. 500gm. Use bottles with straight sides, neatly labelled and polished free of drips and finger marks. Always pack bottles of jelly, or other bottle work so as not to lean sideways during transport. Always line insides of lids with white cardboard or heavy paper. Most judges prefer no hats.
Biscuits – Bake in a low-sided tray. High-sided trays block out heat causing the bottom of the biscuits to brown before the top. If the mixture is too soft, refrigerate rather than adding flour, which can spoil the texture. When schedule states "plate biscuits", they should be rolled or put through a pusher. Biscuits dropped and pressed with a form are classed as cookies. Texture of biscuits should be fine and crisp. Flavour plays a big part in judging. The flavour should denote what type of biscuit it is. In a collection, name each variety and ensure uniformity.
Boiled Fruit Cake – As this is called a "poor man's cake", it should have only 375gm packet of mixed fruit and No Nuts nice glossy top. A lot of competitors lose points for cleaning out the bowl too much. This part of the mixture has less fruit and this will show, spoiling the appearance of the cake.
Fruit Cake – Flavour should be very pleasing, with fruit distributed evenly. When cut, fruit should have a glossy look. If overcooked, fruit will start to burst. The top should be nice and smooth. This can be achieved by, wetting your hand and patting the top of the cake before cooking.
Scones – Light and fine in texture. This comes about by kneading well. Size should be about five centimetres. For show work, scones should never touch whilst cooking. For pumpkin scones, always strain the pumpkin so that no pieces of pumpkin show in scones when opened. Before bringing scones to a show, rub off any visible flour with a soft cloth. Scones should be evenly

cooked and nicely browned top and bottom. Scones should be broken in half, not cut. Texture – scones should flake when thumb is rolled across lightly.

Slice – Should be cut into 5cm squares. Six pieces 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 into 5cm squares.

Sultana Cake – Beat well to avoid sugar spots, but don't over beat. For show work, only use 360gm sultanas to a 250gm mixture (check schedule). The cake should be light brown when taken out of the oven.

General – When cooking for shows, forget you own a cake cooler. Turn out on a tea towel, turning often as cooler marks lose points. Always use good quality ingredients at room temperature. One tablespoon of hot water while creaming butter and sugar helps remove sugar spots. When adding flour, don't add it all at once as some flour is drier and you may not need it all. Only add until a good consistency is achieved. A good size for Pikelets is one tablespoon. Always pour your mixture from the point of the spoon to get a good shape. Don't put dates or prunes in rich fruitcake for show work. When icing cakes or patty cakes use few decorations, and keep away from where the judge cuts through the centre of the cake. All entries are cut in half for judging and tasting unless other specified.