

SUNSHINE COAST AGRICULTURAL SHOW

JUNE 12-14, 2026



COOKERY

HEAD STEWARD : MAUREEN EDMONDS



WWW.SUNSHINECOASTSHOW.COM.AU

SECTION 18 - COOKERY

Proudly Sponsored by BAKE BOSS - bakeboss.com.au

CHIEF STEWARD: Mrs Maureen Edmonds 0417 806 135
scasscookerysteward@gmail.com

Entry/Registration is online, ring the chief steward or the show office if you need help.

ENTRIES ONLINE: www.sunshinecoastshow.com.au

ENTRIES CLOSE: 3 pm Sunday 7th June 2026
NO LATE ENTRIES WILL BE ACCEPTED.

ENTRY FEE: Members - \$2.00
Non-Members - \$3.00
FREE FOR 11 YEARS and UNDER (As at 1/6/26)

**Show Membership must be paid by May 31st, to be eligible for Membership discounts

PRIZE MONEY: Refer to Individual Sections

JUDGING: Attention! New Day and Entry Delivery Time.

Judging for all Cookery sections, including iced and decorated cakes, at the times below. For any questions, please contact the chief steward.

- Delivery strictly between 7:30 am to 9 am on Monday, 8th June 2026.
- Judging commences at 9:30 am.

The Sunshine Coast Agricultural Show will be run with a Qld. Health safe plan, based on current restrictions and guidelines. This can change at any time, so please check our website leading up to the Show at www.sunshinecoastshow.com.au

The Sunshine Coast Show is a ticketed event from Friday to Sunday inclusive.
Access is only via a ticket on these days.

GATE FEES APPLY TO ALL EXHIBITORS - STRICTLY NO TICKET NO ENTRY

PLEASE READ SCHEDULE CONDITIONS CAREFULLY:-

The Show is conducted under the Rules and Regulations of the Sunshine Coast Show Society Incorporated and the Queensland Chamber of Agricultural Societies

1. Entries must be the bona fide property of the entrant, produced by the entrant, and the unaided work of the competitor, except in the "Cammy Yates Award" cooking section.
2. Entry forms must reach the Show Office by 3:00 pm, Sunday 7th June 2026. If you require assistance with your entries, please contact the head steward or the Show Office.
3. Class entry labels must be FIRMLY attached to all exhibits. Please contact the Show office if you require assistance with your labels.

4. Cookery Exhibits - Delivery times as listed above.

5. All competitors must leave before judging commences.
6. Exhibits "according to the Schedule" is one of the first considerations in judging. Please check with the chief steward if you have questions.
7. a. **Collection of Exhibits:- Exhibits may be collected on Sunday, June 14th between 6 pm and 7:30 pm. Please note ticketed event days - Showground entry Friday to Sunday is by ticket only. All remaining entries will be available for collection from the Pavilion on Monday, June 15th, between 8:00 am and 1:00 pm. Unless prior arrangements have been made with the Chief Steward, all remaining items will be disposed of.**
7. b. Entry Receipt MUST be presented to a steward who will then facilitate the collection of your exhibit.
8. Photography, videoing, and/or interfering with the judging process is prohibited. Do not put photos of exhibits on social media until judging is finalised.
9. Our judges are of the highest standard, and their decisions are final. If there is only 1 entry in a section, it does not automatically receive first prize. Prize allocation is at the Judge's discretion. Judges may withhold any or all places if exhibits are not of an acceptable standard.
10. For Iced and Decorated cake entries, each entry is judged out of 100 Points. Above 60 points is eligible for 3rd prize, above 70 points, 2nd prize, and above 80 points for 1st prize.
11. There is no limit to the number of classes entered by an exhibitor; however, each exhibitor is limited to **one entry per class**.
12. Every care will be taken of exhibits, but no responsibility will be accepted for loss or damage.
13. To comply with insurance, all entrants must complete a Waiver (available on the website).
14. **Classes 18001 to 18045** - Excluding buttercream and heavy cakes. to be exhibited on white paper plates, with the class ticket attached (stapled facing up on the plate edge) and visible, then placed in a freezer bag, and closed with a twist tie, unless otherwise stated. The only person to break open the bag must be the judge. Heavy cakes and buttercream cakes are to be presented on a board.
15. No Cream Cheese icing due to lack of refrigeration.

PRIZE MONEY and PRIZE CERTIFICATES: No prize money will be paid out if there are any outstanding fees. All prize money will be available for collection from the Cashier at the Treasury, located beside the Main Office as soon as possible after 2:00 pm on the Friday of the Show. All prize money is GST-inclusive. Prizes not collected by 30th June 2026 will be forfeited. Prize cards will not be held after June 30th.

DISCLAIMER: The Sunshine Coast Agricultural Show Society (SCASS) shall not be responsible for any accident that may be caused to or by an exhibitor, members of the general public, or competitor and will not, under any circumstances, be responsible for any losses or non-delivery of livestock or entries of any kind, or any injury or damage done thereby. Persons contravening any of SCASS's rules/regulations shall forfeit any prize awarded. SCASS reserves the right to refuse or cancel, or require any entry to be removed at any time. Exhibitors shall accept the decision of the Stewards/Judges appointed by SCASS as final. **The decisions of the Sunshine Coast Agricultural Show Society Committee are final.**

GENERAL SECTION CLASSES

PRIZE MONEY - 1st Place - \$10.00; 2nd place - \$5.00; 3rd place - \$3.00 unless otherwise stated

COOKERY - Best in Show General Cooking - Accumulated Points - \$100
Voucher Awarded from classes 18001 to 18023. 3 points for each 1st, 2 points for each 2nd, and 1 point for each 3rd (adding up all points for an individual across all of their entries).

Cookery Hints and Tips.

Read the schedule thoroughly. If you have any questions, contact the chief steward

- If the size is given as 5-6cm, that is the diameter of a biscuit or scone. Slices are square shapes given as 5cmx5cm.
- Read and follow the recipe. Recipes have been worked out to balance the Ingredients just right. If you add extra of something, it is now out of balance and could affect the outcome.
- Know your oven, check if the temperature is right for what you are cooking. Preheat your oven if that's what the recipe calls for.
- Use fresh ingredients; things like rising agents can lose their potency over time.
- Cakes, scones, and some biscuits should not be cooled on a bare wire rack. Lay a thick tea towel (or two) over the wire so the wire won't indent your exhibit.
- Scones should be cut out with a plain round cutter; the mixture should not be higher than the cutter, as this causes a mark at the top of the scone when cooked. Spread the cut scones far enough apart so that they don't touch when cooking. Check the size after they have cooked; they spread a little. Brush off any extra flour used when cooking.
- Leave a butter cake in its tin for five to ten minutes after it comes out of the oven before turning it out. Too quick, and you risk breaking the cake; too long in the tin, and it can become soggy.
- If a cake sinks in the middle **while it's in the oven**, the balance of ingredients and/or the oven temperature is not correct. If the cake sinks **after it's taken out of the oven**, the ingredients may have been out of balance, but it's more likely the cake was undercooked. The doughy centre is an uncooked or partially cooked cake mixture. A cake might also sink if there is too much mixture in the pan. Take care, especially during the first half of cooking, not to open the oven door roughly, and be gentle if you have to move the cakes in the oven.
- Cupcakes. If the recipe says beat the butter and sugar, make sure you beat it as long as the recipe says. You want to incorporate air into the mix. Scrape down the sides of the bowl regularly. Take the time to sift your dry ingredients for a lighter result. Does the recipe say room temperature butter? Press your thumb onto the butter; if it resists lightly but holds your thumbprint, it's good to go.
- In Qld., it is easy on a hot day to let the butter warm up too much; the soft butter will affect the cakes.

GENERAL CAKES and COOKERY

Class 18001 - Chocolate chip biscuits - four of; 5-6cm

Class 18002 - Scones - plain; four of; round; 5-6cm; not touching

COOKERY - Best Scone - \$50

Class 18003 - Pumpkin Scones - round; four of; 5-6cm; not touching

Class 18004 - Men's Damper - no yeast

COOKERY - Best Men's Damper - Proudly donated by Laurel Sommerfeld - \$50

Class 18005 - Men's bar cake of choice - Recipe to be attached to plate in an envelope with CLASS NUMBER and ENTRY NUMBER ONLY clearly marked on it. NO Name to be on the envelope or recipe. Failure to do this may result in disqualification.

Class 18006 - Pikelets - four of; uniform size; 5 to 6cm

- Class 18007 - Jam Drops - four of; 5-6cm
Class 18008 - Tea Cake - round with cinnamon & sugar on top
Class 18009 - Shortbread - round; four of; 5-6cm
Class 18010 - Butter Cake - bar tin - 125g butter - not iced
Class 18011 - Orange Poppy Seed Cake - 20cm round tin - orange icing on top
Class 18012 - Small Cakes - baked in patty tins without paper, iced and decorated top - four of. Must be fully edible, no muffin tins, no cream cheese icing; no packet mix. Cake, icing, and decorations to be judged.
Class 18013 - Chocolate Ring Cake - chocolate icing top only.
Class 18014 - Any Gluten free slice - four of; 5-6cm square
Class 18015 - Anzac Biscuits - four of; round; approx. 5-6cm across; uniform size; traditional rolled oats, not instant or quick oats.
Class 18016 - Cornflake Biscuits - four of; with sultanas - approx. 5-6cm
Class 18017 - Sponge Cake - not iced; joined with a fine layer of butter icing
Class 18018 - Any other cake not specified. - Recipe to be provided in envelope attached to plate. CLASS NUMBER and ENTRY NUMBER only clearly marked on front of envelope.
Class 18019 - Sultana Cake - Round tin - 250gm butter - 375gm sultanas
Class 18020 - Marble Cake - Bar tin; Iced on top.
Class 18021 - Nutty Chocolate Brownie - 4 pieces; 5x5cm

As per the recipe below

30 gms butter; 250 gms dark chocolate; 2 tsp vanilla essence; 1 cup brown sugar; 2 eggs
80 gms extra butter; 1/2 cup plain flour; 1/3 cup of sour cream; 1/2 cup of roasted hazelnuts

Method: - Preheat oven to 180 degrees C or 160 degrees fan forced. Melt butter, add chocolate. Stir over a low heat until blended. Cool. Beat extra butter and sugar in a small bowl with an electric mixer. Beat in eggs one at a time until light and fluffy. Transfer to a larger bowl. Stir in sifted flour, then the chocolate mixture, nuts, and finally cream. Spread the mixture into the prepared slice tray. Bake 45 mins. Cool in tin.

Icing:- 125 gms dark chocolate; 60 gms butter

Melt chocolate and butter in small bowl over a saucepan of water. Cool to room temp. Beat with wooden spoon until thick & spreadable. Place icing on top of brownie base in tin, let icing set and then proceed to cut into 5cm x 5cm pieces.

Class 18022 - **‘The GINGER FACTORY’** Best Boiled Fruit Cake with glaze
ginger - Round tin; butter 250gm, mixed fruit must contain glaze ginger; no nuts or spirits.

Class 18023 - Pumpkin Fruit Cake - 20cm round tin As per recipe below
125gms butter; 250gms sugar; 1 tablesp. Golden Syrup 1/2 teasp. lemon rind; 2cups self-raising flour; 2eggs; 1 cup of cooked cold mashed pumpkin; 375gms mixed fruit
Method - Preheat oven to moderate temperature. Grease a 20cm round tin and line base. Cream butter and sugar until light and fluffy, add beaten eggs, mixing well. Beat in lemon rind and golden syrup. Stir in finely mashed pumpkin and sifted flour, then add mixed fruit. Turn into prepared tin and bake in a moderate oven, 1 1/2 to 2 hrs or until cooked. Cool on a rack on which a thick, folded tea towel has been placed.

QUEENSLAND STATE COMPETITION SECTION

There are two STATE COMPETITIONS:- Each Competition begins at the local Show. Winners of the local show competition are eligible to enter the Sub-Chamber competition. The Sub-chamber winner is then eligible to enter the State Finals held at the Ekka. For conditions of entry, please view www.queenslandshows.com.au/competitions/dark-rich-fruit-cake/

Class 18024 - Dark Rich Fruit Cake

Proudly sponsored by Harmony Landscapes - \$50

Dark Rich Fruit Cake Recipe

Use your own fruit cake recipe, using 250gms butter, then add approx.1.5kgs of dried fruit using:-

- 250gms cake mixture with approx. 1.5 kg of dried fruit using -
- currents (whole), sultanas and raisins (cut), and mixed peel.
- Cherries and nuts are optional.
- Prunes and figs are not permitted.

Cake to be baked in a SQUARE 20cm (8 inch) tin, (approx. internal measurement)

Class 18025 - ANZAC Biscuits – Next Generation (Age 18-40 @ 1st May 2026)

4 biscuits are to be presented for judging using the CWA Anzac biscuit recipe provided.

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 (traditional);

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 the combined soda and water, then the remaining ingredients. Mix well. Drop rounded teaspoons of mixture about 4cm apart on greased oven trays and flatten slightly. Bake in a slow oven for about 20 minutes or until slightly brown. Cool on tray.

BREAD SECTION

Class 18026 - Homemade Sourdough - one loaf, any shape. Weight not less than 450g.

Class 18027 - Homemade White Bread Rolls - four of.

JUNIOR SECTION

11 Years and under (as at 1/6/26)

Except Arrowroot Biscuits: age as stated

ENTRY FEE - Free for 11 years and under.

PRIZES - 1st - \$10; 2nd - \$5; 3rd - \$3;

COOKERY - BEST IN SHOW - 11 years and under - \$50

COOKERY - Students 11 & under Encouragement Award - \$50

Judge's choice from classes 18028 to 18036

Class 18028 - Anzac Biscuits - round; four of; approx. 5-6cm across; using traditional rolled oats

Class 18029 - Scones - plain; four of; round - approx. 5-6cm across

Class 18030 - Pikelets - four of; uniform size; 5-6cm across

Class 18031 - Small Plain Cakes - baked in patty tins only; iced and decorated top - four of. Must be fully edible, no muffin tins, no cream cheese icing; no packet mix. Cake, icing, and decorations to be judged.

Class 18032 - Chocolate Brownies - four of; 5 to 6cm squares

Class 18033 - Novelty Cake on a board - Iced and decorated with buttercream and edible decorations; must fit within a 30cm x 30cm square. For ease of handling, the board must be bigger than the cake.

Class 18034 - Iced & decorated Gingerbread men - four of

Class 18035 - Decorated Arrowroot biscuits - Under 7 years as at 1/6/26
- four of; edible decorations

Class 18036 - Decorated Arrowroot biscuits - Age 7 to 11 years as at 1/6/26
- four of; edible decorations

12 years to 18 years (as at 1/6/26)

ENTRY FEE - \$2.00 for Members/ \$3.00 for Non-members

PRIZES - 1st - \$10; 2nd - \$5; 3rd - \$3;

COOKERY - BEST IN SHOW - 12 to 18 years - \$50

Judge's choice from classes 18037 to 18042

Class 18037 - Small plain cakes - baked in patty tins only; iced and decorated top - four of. Must be fully edible, no muffin tins, no cream cheese icing; no packet mix. Cake, icing, and decorations to be judged.

Class 18038 - Novelty Cake on Board - Iced and decorated with buttercream and edible decorations, must fit within a 30cmx30cm square. For ease of handling, the board must be bigger than the cake.

Class 18039 - Anzac Biscuits - round; four of; approx. 5-6cm across, using traditional rolled oats.

Class 18040 - Scones - plain; four of; round - approx. 5-6cm across

Class 18041 - Any variety of slice - four of; 5-6cm squares.

Class 18042 - Pikelets - four of; uniform size; approx. 5-6cm across.

CAMMY YATES 'ALL ABILITIES' COOKING SECTION

Open to all ages - Must be primarily the work of the entrant, with assistance where necessary.

PRIZES - 1st - \$10; 2nd - \$5; 3rd - \$3;

COOKERY - Cammy Yates All Abilities Award - Proudly sponsored by Harmony

Landscapes

Classes 10843 to 18047

Class 18043 - Small Plain Cakes - four of; baked in patty tins only, no papers; iced and decorated top. Must be fully edible, no muffin tins, no cream cheese icing; no packet mix. Cake, icing, and decorations to be judged.

Class 18044 - Pikelets - four of; uniform size; 5-6cm across

Class 18045 - Chocolate Chip Biscuits - four of; 5-6cm

Class 18046 - Bar Cake of your choice - Iced on top only; Recipe to be provided; attached in an envelope clearly marked with class and entry number. No names on the envelope nor recipe. CLASS NUMBER and ENTRY NUMBER ONLY clearly marked on front of the envelope.

Class 18047 - Anzac Biscuits - four of; round; 5-6cm across; using traditional rolled oats.

ICED and DECORATED CAKE SECTION

Prize Money - 1st - \$20; 2nd - \$10; 3rd - \$8 unless otherwise stated

COOKERY - Iced Cake - CHAMPION - HARMONY LANDSCAPES - \$100 Classes 18048 to 18061

Entry Delivery times and dates see above page 2 point 4.

COOKERY - Iced Cake - Reserve Champion - Qld. Cake Decorator's Assoc. Sunshine Coast Branch - \$50

ICED AND DECORATED CAKE RULES: Please read carefully.

1. Only **one** entry per class per person. You may enter as many classes as you are eligible for.
2. All exhibits must be able to be lifted by one person.
3. It is advisable to fill out a "prop sheet" to advise the judges of internal supports used, and innovative techniques in your entry. They are available from the chief steward.
4. Cleats:- All presentation or baseboards must be raised on cleats (small feet), to enable ease of handling. If unsure of what a cleat is, please contact the chief steward.
5. Fondant covering is only to be used, unless otherwise stipulated.
6. No artificial (non-edible) decorations to be used. Limited amounts of the following are permitted:- edible food-safe pearls, cake lace, Flex Frost, cachous, modelling chocolate, Isomalt, wafer/rice paper, food safe lustres and metallic finishes, confectioners' glaze and gelatine work. Proof of ingredients for these products may be required, make a note on your 'prop sheet'.
7. Wire of any kind must not penetrate the surface of the cake. Sprays must be attached to the exhibit. Posy picks must be used if the wired spray needs to go into the cake. The top of the posy pick should be visible (barely) above the covering of the cake.
8. Limited use of stamens, ribbons, braids, cotton thread, tulle, and gelatine is allowed. No pins inserted into the cake to hold ribbons etc.
9. Edible images are allowed. If you enhance them with your own work you will score higher marks.
10. Wooden or Perspex skewers are permitted for support in tiered cakes and novelty work.
11. Pillars or other means of elevating cakes are permitted. No glass or ceramics.
12. Dummy (ie. polystyrene in place of cake) may be used in all classes except Novelty 18050 and Sugar Craft 18053. However, the design must be achievable in the cake and must be covered by the icing.
13. It is to your advantage to use a variety of decorating skills.
14. Board size not to exceed 30cm x 30cm square unless otherwise stated

GENERAL CLASSES

Class 18048 - Show Theme Cake

'Celebrating 120 years of Show Traditions' Thinking caps on - You can do all or any part of the theme. One or two tiers maximum board size 35cmx35cm; Maximum Height 55cm.

First Prize \$50 **Proudly sponsored by "Bake Boss"**

Class 18049 - Wedding Cake

Two or more cakes to be tiered or otherwise presented. Maximum board size 40x40cm; Maximum height 55cm. Prizes - 1st - \$25; 2nd - \$15; 3rd - \$10.

Class 18050 - Special Occasion Cake - 1 tier cake, decorated as desired, open theme. May include an inscription. Maximum board size 30cmx30cm.

Class 18051 - Miniature Cake - To be presented, decorated as desired. Cake and board to fit within a 15cm/6" cube.

Class 18052 - Novelty Sculptured Iced Cake - Must be at least 80% cake - maximum board size 30x30cm

Class 18053 - Sugarcraft - Fully edible Cake Topper - let your imagination run wild - must fit within a base square 25x25cm.

Class 18054 - Sugarcraft - Floral Corsage - wires permitted - must fit within a 15cm/6 inch cube.

Class 18055 - Iced and Decorated biscuits - a collection of 4, arranged artistically. Must fit within a 30cm/12 inch cube.

Class 18056 - Any other design - If you have an idea for a cake but it doesn't fit in the schedule criteria, enter it here. Maximum board size 40cmx40cm, height max 55cm.

Class 18057 - Novice - One Tier Cake - decorated as desired; Maximum board size 30x30cm - The criteria for the Novice class is - never won first place at an Agricultural Show.

STUDENT'S SECTION - 11 years and Under

Age as June 1, 2026

COOKERY - Encouragement Cake Award - \$50

Class 18058 - Iced and Decorated Cake - Competitors' Choice of theme
One tier cake to fit within a 30x30cm square.

Class 18059 - Iced and Decorated Biscuits - collection of 4; arranged artistically. Must fit within a 30cm/12 inch cube.

STUDENT'S SECTION - 12 to 18 years

Age as at June 1, 2026

COOKERY - Encouragement Cake Award - \$50

Class 18060 - Iced and decorated Cake - Competitor's Choice of theme; One-tier cake to fit within a 30x30cm square.

Class 18061 - Iced and decorated biscuit - a collection of 4, arranged artistically. Must fit within a 30cm/12 inch cube.

The Sunshine Coast Agricultural Show Society thanks our Cookery Sponsors

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LANDSCAPES**
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and Mrs. Laurel Sommerfeld