

SECTION 18 - COOKERY

CHIEF STEWARD: MAUREEN EDMONDS



2025 JUNE 13, 14, 15

www.sunshinecoastshow.com.au

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SECTION 18 - COOKERY

Proudly Sponsored by BAKE BOSS - bakeboss.com.au

CHIEF STEWARD: MRS. MAUREEN EDMONDS 0417 806 135
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ENTRIES ONLINE: www.sunshinecoastshow.com.au

ENTRIES CLOSE: 3.00 pm Sunday 8th June 2025
NO LATE ENTRIES WILL BE ACCEPTED.

ENTRY FEE: Members - \$2.00 unless otherwise advised
Non-Members - \$3.00 unless otherwise advised
FREE FOR 11 YEARS and UNDER

**Show Membership must be paid by May 31st, 2025, to be eligible for Membership

PRIZE MONEY: Refer to Individual Sections
*prize money has been significantly increased including sponsor's prizes

JUDGING: **Attention! New Day and Entry Delivery Time.**

Judging for General Cakes and Cookery section on Monday 9th June 2025 at 9.30 am.
Entries delivered 7.30am to 9am Monday 9th June 2025. Classes 18001 to 18045

Judging for Iced and Decorated cakes on Thursday 12th June 2025 at 9.30am. Entries
delivered Wednesday 11th June 2pm to 6pm. Classes 18046 to 18059

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 bonafide 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 8th, 2025. If you require assistance with your entries, please contact the head steward.
3. Class entry labels must be FIRMLY attached to all exhibits. Please contact the Show office if you require assistance with your labels. Labels are sent to you, please check your spam folder.
4. **Cookery Exhibits, Classes 08001 to 18045, must be delivered between 7.30 am to no later than 9.00 am on Monday 9th June. Judging commences at 9.30am. Iced and decorated**

cakes section, classes 18046 to 18059, must be delivered between 2pm and 6pm on Wednesday 11th June. Or 7.30am to 9am Thursday 12th June. Iced and decorated cakes will be judged on Thursday, 12th June 2025, from 9.30 am.

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. Exhibits entered in collections cannot compete in single classes.
8. **Collection of Exhibits:- Exhibits may be collected on Sunday, June 15th between 6 pm and 7.30 pm. Please note ticketed event days - entry Friday to Sunday is by ticket only. All remaining entries will be available for collection from the Pavilion on Monday, June 16th 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.**
9. Entry Receipt MUST be presented to a steward who will then facilitate collection of your exhibit.
10. Photography, videoing and/or interfering with the judging process is prohibited. Do not put photos of exhibits on social media until judging is finalised. Exhibitors and Stewards are not permitted to interfere with the judging process.
11. 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 Judge's discretion. Judges may withhold any or all places if exhibits are not of an acceptable standard.
12. Iced caked and decorated entries, are 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.
13. There is no limit to the number of classes entered by an exhibitor, however, each exhibitor is limited to **one entry per class**.
14. Every care will be taken of exhibits but no responsibility will be accepted for loss or damage.
15. To comply with insurance, all entrants must complete a Waiver (available on the website).
16. **Classes 18001 to 18045** - (except 18034 and 18036, no bag necessary for buttercream) - 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.
17. 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 2025 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 third (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 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 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 Show 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 Envelope nor recipe. Failure to do this may result in disqualification.

COOKERY - Proudly sponsored by Laurel Sommerfeld - Best Men's Bar Cake of Choice - \$50

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 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 **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

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 attached to plate, in an envelope. **No names on the envelope not recipe.** 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 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 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 small bowl with electric mixer. Beat in eggs one at a time until light and fluffy. Transfer to larger bowl. Stir in sifted flour then chocolate mixture, nuts and finally cream. Spread mixture into 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 glace ginger- Round tin; butter 250gm, mixed fruit must contain glace ginger; no nuts or spirits

COOKERY - The Ginger Factory - GIFT HAMPER \$50

Class **18023** - Pumpkin Fruit Cake - 20cm round tin

As per recipe: 125gms butter; 250gms sugar; 1tablesp. 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 2hrs or until cooked. Cool on a rack on which a thick folded tea towel has been placed.

QUEENSLAND STATE 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

Dark Rich Fruit Cake Recipe

Use your own fruit cake recipe using 250gms of butter to make a cake mixture with approx. 1.5kgs 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 (8inch) tin, (approx. internal measurement)

COOKERY - Proudly sponsored by Harmony Landscapes - Rich Dark Fruit Cake - \$50

Class **18025** - Anzac Biscuits – NEXT GENERATION (**Age 18-40** as at 1st May in the year of competition)

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 combined soda and water, then 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.

JUNIOR SECTION

11 Years and under (as at 1/6/25) - Except decorated 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

Judge's choice from classes 18026 to 18034

Class **18026** - Anzac Biscuits - round; four of; approx. 5-6cm across; using traditional rolled oats

Class **18027** – Scones - plain; four of; round - approx. 5-6cm across

Class **18028** – Pikelets - four of; uniform size; 5-6cm across

Class **18029** - 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 **18030** - Chocolate Brownies - four of; 5 to 6cm squares

Class **18031** - 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 **18032** - Iced & decorated Gingerbread men - four of

Class **18033** - Decorated Arrowroot biscuits - Age under 7 years as at 1/6/25 - four of; edible decorations

Class **18034** - Decorated Arrowroot biscuits - Age 7 to 11 years as at 1/6/25 - four of; edible decorations

12 years to 18 years (as at 1/6/25)

ENTRY FEE - \$2.00 for Members/\$3 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

Proudly sponsored by Show Member Mrs. Laurel Sommerfeld.

Class **18035** - 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 **18036** - 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 **18037** - Anzac Biscuits - round; four of; approx. 5-6cm across; using traditional rolled oats.

Class **18038** - Scones - plain; four of; round - approx. 5-6cm across

Class **18039** - Any variety of slice - four of; 5-6cm squares.

Class **18040** - 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 - \$100.

Classes 10843 to 10847

Class **18041** - 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 **18042** - Pikelets - four of; uniform size; 5-6cm across

Class **18043** - Chocolate Chip Biscuits - four of; 5-6cm

Class **18044** - 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 envelope.

Class **18045** - 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 18046 to 18059

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 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. 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 **18046** - Show Theme Cake - "Communities build a better world - Together we are better". Thinking caps on. You can do all or any part of the theme.

Maximum board size 35cmx35cm; Maximum Height 55cm.

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

Class **18047** - 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 **18048** - Special Occasion Cake - 1 tier cake, decorated as desired, open theme. May include an inscription. Maximum board size 30cmx30cm.

Class **18049** - Miniature Cake -- to be presented, decorated as desired. Cake and board to fit within a 15cm/6" cube.

Class **18050** - Novelty Sculptured Iced Cake - Must be at least 80% cake - maximum board size 30x30cm

Class **18051** - Sugarcraft- Fully edible Cake Topper - let your imagination run wild - must fit within a base square 25x25cm.

Class **18052** - Sugarcraft - Floral corsage - wires permitted - must fit within a 15cm/6 inch cube

Class **18053** - Iced and Decorated biscuits - a collection of 4, arranged artistically. Must fit a 30cm/12inch cube

Class **18054** - 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 **18055** - Novice - One Tier Cake - decorated as desired; Maximum board size 30x30cm. The criteria for the Novice class is an entrant who has never won first place at an Agricultural Show.

STUDENT'S SECTION

11 years and under, Age as at June 1, 2025

COOKERY - Encouragement Award - \$50

Class **18056** - Iced and decorated cake - Competitors Choice of theme; One tier cake to fit within a 30x30cm square.

Class **18057** - Iced and decorated biscuits - a collection of 4, arranged artistically. Must fit within a 30cm/12 inch cube.

12 to 18 years Age as at June 1, 2025

COOKERY - Encouragement 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 - a collection of 4, arranged artistically. Must fit within a 30cm/12 inch cube.