



HOW TO ENTER YOUR ENTRIES AT THE 2024 CABOOLTURE SHOW IN THE FOLLOWING SECTIONS

Sections Include

Needlework
Cookery
Fruit & Vegetables
Banana's
Hobbies
The Arts
Photography
Floral Art

OPTION 1 - ONLINE ENTRIES

1. Register or Login using (show day) or find links on our website.
You can either make payment at this time or select cash payment on the day.
2. Take your completed entry forms and entries to the sections steward to enter.
3. Take paperwork to show office to make payment.
(Entries will only be valid if paid for at the show office or online)

OPTION 2 - ON THE DAY ENTRIES

1. Complete a general entry form which can be collected from the show office or downloaded from our website.
2. Take your completed entry forms and entries to the sections steward to enter.
3. Take paperwork to show office to make payment.
(Entries will only be valid if paid for at the show office or online)

COOKERY

CHIEF STEWARDS: Fay Cromb 0418 308 007,

ASSISTING STEWARDS: Jill Rushton 0407 176 939, Christine Jenkins, Robyn Allen, Trish Montgomery

GENERAL RULES

1. All exhibits must be in the hands of the Stewards at Showgrounds by 8.30am, Thursday 6th June 2024 in the Russel Pavilion.
2. Exhibits may be received between 3.30pm and 6pm Wednesday June 5th, 2024, at the Showgrounds and between 7.30am and 8.30am Thursday 6th June 2024.
3. Judging will commence at 9.30 am on Thursday June 6th, 2024.
4. Where trophies have been presented, a trophy will take the place of first prize money.
5. No packet or cake mixtures are to be used. AOV (Any Other Variety). AV (Any Variety). Except in disability cooking.
6. Where only one entry in any one class, other than the decorated cakes, the trophy is given at the discretion of the Judge.
7. The novice class is for entrants who have not won a first prize in any show in a particular class. i.e., if you have won a first prize for a Sultana Bar Cake in a previous show you are now not eligible to enter the novice class for a Sultana Bar Cake but are eligible for the other novice classes.
8. All care is taken with entries, but the Society accepts no responsibility for any loss or damage incurred.
9. All exhibits are to be collected after 4pm Sunday and those exhibits not collected will be disposed of. The Pavilion will be closed during this time.
10. Entry fee \$1 per item unless stated otherwise.
11. First Prize is \$6, Second Prize \$4 Unless otherwise stated.
12. Scones to be cooked separately in show work. (Not touching).
13. No icing necessary in classes 1-59 unless otherwise specified.
14. All Preserves, Sauces, Cordials and Vinegars must be filled 1cm below the top of the jar.
15. Check bottles re mould before entering.
16. Prize money to be collected at the Secretary's Office after 3pm on Friday 7th June. Prize money will not be forwarded.
17. STEWARDS ONLY ALLOWED IN THE HALL WHILE JUDGING IS IN PROGRESS.
18. Exhibitors - Please read Schedule - under three entries in any one class - second prize money given will be \$2 plus card. Entry forms and money to accompany entries.
19. PLEASE NOTE: All exhibits must be exhibitor's own work.
20. CHAMPION CAKE OF SHOW - Trophy in memory of Mrs. Ruby Hausmann. Mr. Frank Villani of Franks Barber Shop, Burpengary for - The Exhibitor who has put in the most entries and who wins the overall points, has donated a Perpetual Shield.

GLACÉ ICING

1 cup pure icing sugar

+1 teaspoon butter melted

Enough water only to wet mix to make a thick consistency NOT TO BE RUNNY

ICED CAKE SECTION

a) All work must contain a genuine cake & must be fondant icing only

b) No dummy cakes will be accepted.

Class 11000 Iced Wedding Cake. 2 tiers. Icing and handwork only to be judged.

Entry \$5.00 Per Cake, Prize money 1st \$150; 2nd \$100 3rd \$50

Class 11001 Iced Birthday Cake. Icing and handwork only to be judged.

1st prize \$15; 2nd prize \$7

Class 11002 Iced Novelty Cake. Icing and handwork only to be judged.

1st prize \$15; 2nd prize \$7

Class 11003 Any type of sugar art- no cake required.

1st prize \$15; 2nd prize \$7

Class 11004 Iced Birthday Cake (NOVICE) Icing and handwork only to be judged.

1st prize \$6; 2nd prize \$3

OPEN CLASSES

Class 11005 Rich Fruit Cake - made with butter, un-iced 250-gram butter mixture

Class 11006 Rich Fruit Cake (NOVICE) made with butter un-iced

(for persons not having won a first prize in rich fruitcake

Class 11007 Pumpkin Fruit Cake - 250-gram butter mixture

Class 11008 Boiled Fruit Cake - 250-gram butter mixture.

Prize money donated by Mrs. R Bell – can contain pineapple.

Class 11009 Sultana Cake

250-gram butter mixture to contain no more than 275-350 gram of sultanas.

Class 11010 Madeira Cake - baked in 7" or 8" round or square tin - un-iced.

Class 11011 Kentish Cake (no peanuts) iced on top

Class 11012 Chocolate Cake - Ring Tin - iced on top with Chocolate Glacé Icing.

Class 11013 Cake AOV– no packet mixes

Class 11014 Carrot Cake - not to contain fruit or nuts

Class 11015 Orange Bar Cake iced on top with Orange Glacé icing.

Class 11016 Banana Cake baked in a ring tin – to be iced with lemon icing.

Class 11017 Steamed Pudding AV.

Class 11018 Steamed Rich Plum Pudding

Class 11019 Double Crust Apple Tart - made in a foil plate.
Class 11020 Open Tart - Any other filling, short pastry.
Class 11021 Six small tarts - jam filled.
Class 11022 Chocolate Sponge
Class 11023 Fielder's Sponge Sandwich, light butter filling, dusted with icing sugar.
Class 11024 Sponge Roll, jam filled.
Class 11025 Tea Cake (Cinnamon).
Class 11026 Six small cakes, baked in tins, not patty papers, iced on top. (Glacé icing
Class 11027 Plate of Six Lamingtons 2" or 5cm square.
Class 11028 Chocolate Slice - six pieces.
Class 11029 Jam Slice - six pieces.
Class 11030 Health Slice - six pieces.
Class 11031 Fruit Slice - six pieces.
Class 11032 Anzac Biscuits - six pieces
Class 11033 Shortbread. Marked & cut in 8 wedges.
Class 11034 Gingernut Biscuits, six only.
Class 11035 Plain Cornflake Biscuits, six only.
Class 11036 Plain Biscuits, 6 only - 2 each variety un-iced - not gingernuts.
Class 11037 Jam Drops - Six Peices
Class 11038 Date Loaf.
Class 11039 Loaf of Bread AV.
Can be made in a Bread Machine. No premix to be used.
Class 11040 Six Buns with sultanas, iced on top.
Class 11041 Savoury Muffins, AV x 4
Not in Paper
Class 11042 Muffins, AV - not to be iced
Not in Paper
Class 11043 Muffins, Fruit – not to be iced x 4
Not in Paper
Class 11044 Six Pikelets. Trophy donated by Mrs F Cromb
Class 11045 Six Pumpkin Scones.
Class 11046 Six Plain Scones
Class 11047 Six Sweet Potato Scones

NOVICE SECTION

(See (g) of General Rules)

Class 11048 Sultana Bar Cake - un-iced.

Class 11049 Fruit Muffins.

Not in Paper

Class 11050 Six Small Cakes - iced on top (glace icing).

Class 11051 Six Pikelets.

Class 11052 Six Plain Scones.

Class 11053 Six Pumpkin Scones.

Class 11054 Six Biscuits - any variety.

Class 11055 Anzac Biscuits - six biscuits.

Class 11056 Jam slice - six pieces.

Class 11057 Chocolate slice - six pieces.

Class 11058 Health slice - six pieces

PRESERVES OPEN TO ALL

Entries Exceeding 10 entries in Preserves Category 50cents per entry

The following are to be in screw top jars 250 to 500 grams bottle size with label on side.

Class 11059 Dried Fruit jam

Class 11060 Gooseberry jam.

Class 11061 Rosella jam.

Class 11062 Strawberry jam.

Class 11063 Tomato jam.

Class 11064 Lemon & carrot jam.

Class 11065 Melon & pineapple jam.

Class 11066 Plum Jam.

Class 11067 Fig Jam

Class 11068 Jam AOV

Class 11069 Cumquat marmalade.

Class 11070 Grapefruit marmalade.

Class 11071 Lemon marmalade.

Class 11072 Orange marmalade.

Class 11073 Marmalade - 3 or 4 fruits.

Class 11074 Marmalade AOV

Class 11075 Apple jelly.

Class 11076 Grapefruit jelly.

Class 11077 Guava jelly.

Class 11078 Dark Fruit Jelly AOV

Class 11079 Savoury Jelly AOV

Class 11080 Jelly - AOV.

Class 11081 Lemon butter.

Class 11082 Passionfruit butter.
Class 11083 Mustard pickles - no curry powder to be used.
Class 11084 Clear vegetable pickles – 3 or more.
Class 11085 Pickled onions.
Class 11086 Pickles - AOV.
Class 11087 Fruit chutney.
Class 11088 Mango chutney.
Class 11089 Chutney - AOV.
Class 11090 Tomato relish.
Class 11091 Relish – AOV.
Class 11092 Tomato Sauce.
Class 11093 Sauce AOV

VINEGARS

Entries Exceeding 10 entries in Vinegars Category 50cents per entry
Class 11094 Herb vinegar
Class 11095 Vinegar – AOV

CORDIALS

Entries Exceeding 10 entries in Cordials Category 50cents per entry
Class 11096 Fruit AOV
Class 11097 Lemon

TEENAGE SECTION 13 – 19 YEARS

Class 11098 Iced fruit cake
(250-gram mixture icing and hand work only to be judged).
1st \$20, 2nd \$10. In Memory of Mr. Max Herschell
Class 11099 Chocolate cake iced on top.
Baked in a round tin (glacé icing)
Class 11100 Six plain scones.
Class 11101 Six pieces health slice.
Class 11102 Savoury Muffins - 4 only.
Not in Paper
Class 11103 Muffins AOV - 4 only.
Not in Paper
Class 11104 Six decorated cup cakes (Not runny or sticky glaze icing).
Class 11105 Six Lamingtons
Chocolate ONLY

PRIMARY SCHOOL SECTION

Class 11106 Iced fruit cake

(250-gram mixture, icing and hand work only to be judged)

Class 11107 Six pikelets.

Class 11108 Six scones.

Class 11109 Six small cakes, patty papers decorated

Class 11110 Six jam drop biscuits

Class 11111 Six Anzac biscuits.

Class 11112 Four decorated Arrowroot biscuits

Class 11113 Four Lamingtons

Chocolate ONLY

Class 11114 Edible Necklace - FREE ENTRY

Create your necklace using edible sweets

\$50 Sponsored by Mrs. Trudy White (President Caboolture Show Society)

SWEETS

All Sweets to be 3cm Square (Except Toffee)

\$25 voucher has been donated by Stewards of Cookery for the most points in sweets.

Class 11115 Coconut Ice – 6 pieces

Class 11116 Plain Toffee – 6 pieces

Not in paper cases

Class 11117 Marshmallows – 6 pieces

Not to be dusted in coconut or icing sugar

Class 11118 Chocolate fudge – 6 pieces

Class 11119 Chocolate Crackles – 6 pieces

Class 11120 Rocky Road - 6 pieces

Class 11121 Chocolate Homemade AOV - six pieces

DRIED FRUITS & VEGETABLES

Class 11122 Jar of dried fruit - any variety.

Class 11123 Jar of fruit leather - any variety.

Class 11124 Jar of dried vegetables - any variety.

Class 11125 Jar of dried herbs - any variety Mixed.

Class 11126 Jar of Fragrant herbs.

Class 11127 Jar of pot pourri

PERSON/S WITH A DISABILITY

Packet Mixes allowed

First Prize \$20 Second Price \$10

Class 11128 Chocolate Cake.

Class 11129 Chocolate Slice

Class 11130 Slice uncooked AOV

Class 11131 Scones x 6 AOV

GLUTEN FREE

Class 11132 4 Muffins AV

Not in paper

Class 11133 4 Muffins AV

Not in paper

Class 11134 Biscuits 6

Class 11135 Carrot Cake

Class 11136 Fruit Cake

OPEN TO ALL

Class 11137 Rich Dark Fruit Cake (See Recipe below)

RICH DARK FRUIT CAKE COMPETITION (OPEN TO ALL)

(ONLY REUIQRED TO SUPPLY 1/4 OF THE WHOLE CAKE)

This is a State Competition.

The winner, if they so choose, may enter a cake in the Sub-Chamber judging.

The winner there may enter the Brisbane Exhibition with a 500g mixture.

Prize Money 1st \$100 2nd \$60 3rd \$40

Prize Money donated by Riley's Café at Caboolture Markets

A 500-gram (1lb) cake mixture with approximately 2.25kg of dried fruit using – currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Prunes and figs are not permitted.

Cake to be baked in a square 25.5cm (10 inch) tin approximate internal measurement.

DUE TO COST OF LIVING ONLY 1/4 OF THE CAKE IS REQUIRED TO BE ENTERED PLUS A PHOTO OF THE WHOLE CAKE.