



Caboolture SHOW

98TH

COOKERY

CHIEF STEWARDS:

Fay Cromb 0418 308 007 & Jill Rushton 0407 176 939

ASSISTING STEWARDS:

Christine Jenkins, Robyn Allen, Trish Montgomery

How to Enter your entries at the 2025 Caboolture Show

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)

GENERAL RULES

1. All exhibits must be in the hands of the Stewards at Showgrounds by 8.30am, Thursday 5th June 2025 in the Russell Pavilion.
2. Exhibits may be received between 3.30pm and 6pm Wednesday June 4th, 2025, at the Showgrounds and between 7.30am and 8.30am Thursday 5th June 2025.
3. Judging will commence at 9.30 am on Thursday June 5th, 2025.
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 Prize/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 3:30pm Sunday and those exhibits not collected by 5:30pm will be disposed of. The Pavilion will be closed during this time.
10. Entry Fees: \$2 Non-Members, \$1.50 Members & 1.00 Juniors Per Entry Unless Stated Otherwise.
11. First Prize is \$10, Second Prize \$5 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 for mould before entering, No Wax or Paper seals will be excepted.
16. Prize money to be collected at the Secretary's Office after 3pm on Friday 6th June until 5pm on Sunday 8th June. Any prize monies not collected by 5pm will become a donation to the Caboolture District P. A. & I. Assn Ltd.
17. STEWARDS ONLY ALLOWED IN THE HALL WHILE JUDGING IS IN PROGRESS.
18. PLEASE NOTE: All exhibits must be the exhibitor's own work.
19. 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 11001 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 11002 Iced Birthday Cake. Icing and handwork only to be judged.

1st prize \$15; 2nd prize \$10

Class 11003 Iced Novelty Cake. Icing and handwork only to be judged.

1st prize \$15; 2nd prize \$10

Class 11004 Mini Wedding Cake. 2 Tiers. Iced and handwork only to be judged.

Not to Exceed 10cm in Height

1st Prize \$25, 2nd Prize \$10

Class 11005 Any type of sugar art- no cake required.

1st prize \$15; 2nd prize \$10

Class 11006 Iced Birthday Cake (NOVICE) Icing and handwork only to be judged.

1st prize \$15; 2nd prize \$10

OPEN CLASSES

Class 11007 Rich Fruit Cake - made with butter, un-iced 250-gram butter mixture

Class 11008 Rich Fruit Cake (NOVICE) made with butter un-iced

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

Class 11009 Pumpkin Fruit Cake - 250-gram butter mixture

Class 11010 Boiled Fruit Cake - 250-gram butter mixture.

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

Class 11011 Sultana Cake

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

Class 11012 Kentish Cake (no peanuts) iced on top

Class 11013 Chocolate Cake - Ring Tin - iced on top with Chocolate Glacé Icing.

Class 11014 Cake AOV– no packet mixes

Class 11015 Carrot Cake - not to contain fruit or nuts

Class 11016 Orange Bar Cake iced on top with Orange Glacé icing.

Class 11017 Banana Cake baked in a ring tin – to be iced with lemon icing.

Class 11018 Steamed Pudding AV.

Class 11019 Steamed Rich Plum Pudding

Class 11020 Double Crust Apple Tart - made in a foil plate.

Class 11021 Open Tart - Any other filling, short pastry.

Class 11022 Six small tarts - jam filled.
Class 11023 Chocolate Sponge
Class 11024 Fielder's Sponge Sandwich, light butter filling, dusted with icing sugar.
Class 11025 Sponge Roll, jam filled.
Class 11026 Tea Cake (Cinnamon).
Class 11027 Six small cakes, baked in tins, not patty papers, iced on top. (Glacé icing
Class 11028 Plate of Six Lamingtons 2" or 5cm square - Chocolate Only
Class 11029 Chocolate Slice - six pieces.
Class 11030 Jam Slice - six pieces.
Class 11031 Health Slice - six pieces.
Class 11032 Fruit Slice - six pieces.
Class 11033 Anzac Biscuits - six pieces
Class 11034 Shortbread. Marked & cut in 8 wedges.
Class 11035 Gingernut Biscuits, six only.
Class 11036 Plain Cornflake Biscuits, six only.
Class 11037 Plain Biscuits, 6 only - 2 each variety un-iced - not gingernuts.
Class 11038 Jam Drops - Six Pieces
Class 11039 Date Loaf.
Class 11040 Loaf of Bread AV.
Can be made in a Bread Machine. No premix to be used.
Class 11041 Six Buns with sultanas, iced on top.
Class 11042 Savoury Muffins, AV x 4 - Not in Paper
Class 11043 Muffins, Fruit – not to be iced x 4 - Not in Paper
Class 11044 Six Pikelets.
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

The following are to be in screw top jars 300 grams bottle size with label on side. No Exceptions

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 Guava jelly.

Class 11077 Dark Fruit Jelly AOV

Class 11078 Jelly - AOV.

Class 11079 Lemon butter.

Class 11080 Passionfruit butter.

Class 11081 Mustard pickles - no curry powder to be used.

Class 11082 Clear vegetable pickles – 3 or more.

Class 11083 Pickled onions.

Class 11084 Pickles - AOV.

Class 11085 Fruit chutney.

Class 11086 Mango chutney.

Class 11087 Chutney - AOV.

Class 11088 Tomato relish.

Class 11089 Relish – AOV.

Class 11090 Tomato Sauce.

To be strained and in a sauce bottle.

Class 11091 Sauce AOV

To be strained and in a sauce bottle.

VINEGARS

- Class 11092 Herb vinegar
- Class 11093 Vinegar – AOV

CORDIALS

- Class 11094 Fruit AOV
- Class 11095 Lemon

TEENAGE SECTION 13 – 19 YEARS

- Class 11096 Iced fruit cake
(250-gram mixture icing and hand work only to be judged).
1st \$15, 2nd \$10. In Memory of Mr. Max Herschell
- Class 11097 Chocolate cake iced on top.
Baked in a ring tin (glacé icing)
- Class 11098 Six plain scones.
- Class 11099 Six pieces health slice.
- Class 11100 Savoury Muffins - 4 only.
Not in Paper
- Class 11101 Muffins AOV - 4 only.
Not in Paper
- Class 11102 Six decorated cup cakes (Not runny or sticky glaze icing).
- Class 11103 Six Lamingtons 5cm Square Chocolate Only

PRIMARY SCHOOL SECTION

- Class 11104 Iced fruit cake
(250-gram mixture, icing and hand work only to be judged)
1st prize \$25; 2nd prize \$10
- Class 11105 Six pikelets.
- Class 11106 Six scones.
- Class 11107 Six Cup Cakes Decorated in Patty Papers. (Not Butter Cream)
- Class 11108 Six jam drop biscuits
- Class 11109 Six Anzac biscuits.
- Class 11110 Four decorated Arrowroot biscuits
- Class 11111 Four Lamingtons 5cm Square Chocolate Only
- Class 11112 Edible Necklace - FREE ENTRY
Create your necklace using edible sweets
\$50 Sponsored by Mrs. Trudy White.
PRESIDENTS CHOICE - \$1

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 11113 Coconut Ice – 6 pieces

Class 11114 Plain Toffee – 6 pieces - Not in paper cases

Class 11115 Marshmallows – 6 pieces - 5cm Square

Not to be dusted in coconut or icing sugar

Class 11116 Chocolate fudge – 6 pieces

Class 11117 Chocolate Crackles – 6 pieces

Class 11118 Rocky Road - 6 pieces

Class 11119 Chocolate Homemade AOV - six pieces

DRIED FRUITS & VEGETABLES

Class 11120 Jar of dried fruit - any variety.

Class 11121 Jar of fruit leather - any variety.

Class 11122 Jar of dried vegetables - any variety.

Class 11123 Jar of dried herbs - any variety Mixed.

Class 11124 Jar of Fragrant herbs.

Class 11125 Jar of pot pourri

PERSON/S WITH A DISABILITY

Packet Mixes allowed

1st prize \$15; 2nd prize \$10

Class 11126 Chocolate Cake.

Class 11127 Chocolate Slice

Class 11128 Slice uncooked AOV

Class 11129 Scones x 6 AOV

GLUTEN FREE

Class 11130 4 Muffins AV - Not in paper

Class 11131 Biscuits 6

Class 11132 Carrot Cake

Class 11133 Fruit Cake

OPEN TO ALL

Class 11134 Rich Dark Fruit Cake (See Recipe below)

RICH DARK FRUIT CAKE COMPETITION (OPEN TO ALL)

(ONLY REQUIRED TO SUPPLY 1/2 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.

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