



Caboolture SHOW

99th

Friday 5th, Saturday 6th & Sunday 7th June 2026

COOKERY

Enter your best cakes, biscuits, scones, bread, jams, preserves, and more!

Be a part of the Caboolture Show's Cookery Section and showcase your baking and preserving skills in one of our most popular and delicious competitions!



Caboolture Show | 2026

Friday 5th June – Sunday 7th June

For entry categories and to download the show schedule, visit
cabooltureshow.com.au

Caboolture Showgrounds,
Old Gympie & Beerburum Rds, Caboolture

COOKERY

CHIEF STEWARDS: Fay Cromb 0418 308 007 & Jill Rushton 0407 176 939

ASSISTING STEWARDS: Kristine Jenkins, Robyn Allen, Trish Montgomery

Rules & Regulations

- 1. ENTRY DROP OFF & PAYMENT - Take your products to the correct pavilion, get the steward to stamp your entry form, then take your entry form to the show office and make payment.**
- 2. SECTION LOCATION:** Russell Pavilion (Building 11)
- 3. ENTRY FEES:** Entry Fees: \$2 Adult, \$1 Juniors Per Entry Unless Stated Otherwise.
- 4. ENTRIES TIMES:** 3.30pm and 6pm Wednesday June 3rd, 2026, and between 7.30am and 8.30am Thursday 4th June 2026.
- 5. PRIZE MONEY:** First \$10, Second \$5 Unless stated otherwise
- 6.** Prize money to be collected at the Secretary's Office after 3pm on Friday 5th June until 5pm on Sunday 7th June. Any prize monies not collected by 5pm will become a donation to the Caboolture District P. A. & I. Assn Ltd.
- 7. ENTRY COLLECTION:** 4pm Sunday 7th June 2026.
- 8.** Judging will commence at 9.30 am on Thursday June 4th, 2026.
- 9.** Number stated in brackets is the quantity required to be entered. e.g. (4)
- 10.** No packet or cake mixtures are to be used. AOV (Any Other Variety). AV (Any Variety). Except in disability cooking.
- 11.** Where only one entry in any one class, other than the decorated cakes, the Prize/Trophy is given at the discretion of the Judge.
- 12.** The novice class is for entrants who have not won first prize in any show in a particular class. i.e., If you have won 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.
- 13.** All care is taken with entries, but the Society accepts no responsibility for any loss or damage incurred.
- 14.** Scones to be cooked separately in show work. (Not touching).
- 15.** No icing necessary in classes 1-59 unless otherwise specified.
- 16.** All Preserves, Sauces, Cordials and Vinegars must be filled to the top of the jar.
- 17.** Check bottles for mould before entering, No Wax or Paper seals will be excepted.
- 18.** STEWARDS ONLY ALLOWED IN THE HALL WHILE JUDGING IS IN PROGRESS.
- 19.** PLEASE NOTE: All exhibits must be the exhibitor's own work.

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 7001 Iced Wedding Cake

2 tiers. Icing and handwork only to be judged.

Entry \$5.00 Per Cake, Prize money 1st \$100 2nd \$75 3rd \$50

Class 7002 Iced Birthday Cake

Icing and handwork only to be judged.

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

Class 7003 Iced Novelty Cake

Icing and handwork only to be judged.

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

Class 7004 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 7005 Any Type of Sugar Art

No cake required.

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

Class 7006 Iced Birthday Cake

(NOVICE) Icing and handwork only to be judged.

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

OPEN CLASSES

Class 7007 Rich Fruit Cake

Made with butter, un-iced 250-gram butter mixture

Class 7008 Pumpkin Fruit Cake

250-gram butter mixture

Class 7009 Boiled Fruit Cake

250-gram butter mixture – can contain pineapple.

Prize money donated by Mrs. R Bell

Class 7010 Sultana Cake

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

Class 7011 Kentish Cake

(no peanuts) iced on top

Class 7012 Chocolate Cake

Ring Tin - iced on top with Chocolate Glacé Icing.

Class 7013 Cake AOV

No packet mixes

Class 7014 Carrot Cake

Class 7015 Orange Bar Cake

Iced on top with Orange Glacé icing.

Class 7016 Banana Cake

Baked in a ring tin – to be iced with lemon icing.

Class 7017 Steamed Pudding AV.

Class 7018 Double Crust Apple Tart

Made in a foil plate

Class 7019 Open Tart

Any other filling, short pastry.

Class 7020 Small Tarts (4)

Jam filled

Class 7021 Chocolate Sponge

Class 7022 Fielder's Sponge Sandwich

light butter filling, dusted with icing sugar.

Class 7023 Sponge Roll

Jam filled

Class 7024 Tea Cake

Cinnamon

Class 7025 Small cakes (4)

Baked in tins, not patty paper, iced on top. (Glacé icing)

Class 7026 Lamingtons (4)

2" or 5cm square - Chocolate Only

Class 7027 Chocolate Slice (4)

Class 7028 Jam Slice (4)
Class 7029 Health Slice (4)
Class 7030 Fruit Slice (4)
Class 7031 Shortbread (4)
Class 7032 Gingernut Biscuits (4)
Class 7033 Plain Cornflake Biscuits (4)
Class 7034 Plain Biscuits (4)
Class 7035 Jam Drops (4)
Class 7036 Date Loaf
Class 7037 Loaf of Bread AV.
Can be made in a Bread Machine. No premix to be used.
Class 7038 Sultana Buns (4)
Iced on top.
Class 7039 Savoury Muffins, AV (4)
Not in Paper
Class 7040 Fruit Muffins (4)
Not to be iced - Not in Paper
Class 7041 Pikelets (4)
Class 7042 Pumpkin Scones (4)
Class 7043 Plain Scones (4)
Class 7044 Scones AOV (4)

SWEETS

All Sweets to be 4cm Square (Except Toffee)
Class 7045 Coconut Ice (4)
Class 7046 Plain Toffee (4)
Not in paper cases
Class 7047 Marshmallows (4)
5cm Square - Not to be dusted in coconut or icing sugar
Class 7048 Chocolate fudge (4)
Class 7049 Chocolate Crackles (4)
Class 7050 Rocky Road (4)
Class 7051 Chocolate Homemade AOV (4)

PRESERVES

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

MUST SUPPLY SMALL SEPERATE TASTING CONTAINER

Class 7052 Dried Fruit Jam
Class 7053 Gooseberry Jam
Class 7054 Rosella Jam
Class 7055 Strawberry Jam
Class 7056 Tomato Jam
Class 7057 Lemon & Carrot Jam
Class 7058 Plum Jam
Class 7059 Fig Jam
Class 7060 Jam AOV
Class 7061 Cumquat Marmalade
Class 7062 Grapefruit Marmalade
Class 7063 Lemon Marmalade
Class 7064 Orange Marmalade
Class 7065 Marmalade - 3 or 4 Fruits
Class 7066 Marmalade AOV
Class 7067 Apple Jelly
Class 7068 Guava Jelly
Class 7069 Dark Fruit Jelly AOV
Class 7070 Jelly AOV
Class 7071 Lemon Butter
Class 7072 Passionfruit Butter
Class 7073 Mustard Pickles
No curry powder to be used.
Class 7074 Clear Vegetable Pickles
Class 7075 Pickled Onions
Class 7076 Pickles AOV

Class 7077 Fruit Chutney
Class 7078 Mango Chutney
Class 7079 Chutney AOV
Class 7080 Tomato Relish
Class 7081 Relish AOV
Class 7082 Tomato Sauce
To be strained and in a sauce bottle.
Class 7083 Sauce AOV
To be strained and in a sauce bottle.

VINEGARS

MUST SUPPLY SMALL SEPERATE TASTING CONTAINER

Class 7084 Herb Vinegar
Class 7085 Vinegar AOV

CORDIALS

MUST SUPPLY SMALL SEPERATE TASTING CONTAINER

Class 7086 Fruit AOV
Class 7087 Lemon

DRIED FRUITS & VEGETABLES

Class 7088 Jar of Dried Fruit AV
Class 7089 Jar of Fruit Leather AV
Class 7090 Jar of Dried Vegetables AV
Class 7091 Jar of Dried Herbs AV
Class 7092 Jar of Fragrant Herbs
Class 7093 Jar of Pot Pourri

NOVICE

Class 7094 Rich Fruit Cake
Made with butter un-iced
(for persons having not won a first prize in rich fruitcake)
Class 7095 Sultana Bar Cake
Un-iced.
Class 7096 Fruit Muffins (4)
Not in Paper
Class 7097 Six Small Cakes (4)
Iced on top (glace icing).
Class 7098 Pikelets (4)
Class 7099 Plain Scones (4)
Class 7100 Pumpkin Scones (4)
Class 7101 Biscuits AV (4)
Class 7102 Jam slice (4)
Class 7103 Chocolate slice (4)
Class 7104 Health slice (4)

TEENAGE

13 – 19 YEARS

Class 7105 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 7106 Chocolate Cake
Baked in a ring tin, iced on top. (glacé icing)
Class 7107 Plain Scones (4)
Class 7108 Health Slice (4)
Class 7109 Savoury Muffins (4)
Not in Paper
Class 7110 Muffins AOV (4)
Not in Paper
Class 7111 Decorated Cup Cakes (4)
Not runny or sticky glace icing
Class 7112 Lamingtons (4)
5cm Square Chocolate Only

PRIMARY SCHOOL

Class 7113 Iced Fruit Cake
(250-gram mixture, icing and hand work only to be judged)
1st prize \$15; 2nd prize \$10
Class 7114 Pikelets (4)
Class 7115 Scones (4)
Class 7116 Decorated Cup Cakes (4)
In Patty Papers. (Not Butter Cream)
Class 7117 Jam Drop Biscuits (4)
Class 7118 Decorated Arrowroot Biscuits (4)
Class 7119 Chocolate Lamingtons (4)
5cm Square

DISABILITY

Packet Mixes allowed
1st prize \$15; 2nd prize \$10
Class 7120 Chocolate Cake
Class 7121 Chocolate Slice
Class 7122 Slice Uncooked AOV
Class 7123 Scones AOV (4)

GLUTEN FREE

Class 7124 Muffins AV (4)
Not in paper
Class 7125 Biscuits AV (4)
Class 7126 Carrot Cake
Class 7127 Fruit Cake

STATE COMPETITIONS

Class 7128 Rich Dark Fruit Cake
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 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
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.
Class 7129 Anzac Biscuits - Next Gen
Prize Money 1st \$100 2nd \$60 3rd \$40
Prize Money Donated by the Pickett Family
This is a State Competition.
The winner, if they choose, may enter a cake in the Sub-Chamber judging.

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.