



Chief Steward: **Mr. Robin Branch** | **0459 582 860**

Section 18  
**Cookery**

**07 5441 2766**  
[sunshinecoastshow.com.au](http://sunshinecoastshow.com.au)

**2021 Show - June 11, 12, 13**



# Cookery

**CHIEF STEWARD:** Mr. Robin Branch - 0459 582 860  
**ENTRIES ONLINE:** [sunshinecoastshow.com.au/info/competitions](http://sunshinecoastshow.com.au/info/competitions)  
**ENTRIES CLOSE:** Wednesday, 9th June 2021 @ 5:00pm

**NO LATE ENTRIES WILL BE ACCEPTED.**

**ENTRY FEE:** Members - \$1.50  
Non-Members - \$2.00  
11yrs and under - FREE

**PRIZE MONEY:** Refer each Individual Class

**JUDGING:** Thursday, 10th June 2021 @ 9:30am

The 2021 Sunshine Coast Agricultural Show will be run with a COVID safe plan, based on current COVID restrictions and guidelines. This can change at any time, so please check out website leading up to the show for more information.

Under current Qld. Health restrictions, all cookery must be destroyed, however, we believe that this will change. To minimize wastage 15x10cm and 15x7.5cm cake tins are able to be used for this show.

## PLEASE READ SCHEDULE CAREFULLY

### CONDITIONS:

1. Entries must be the creation of the entrant.
2. Entry forms must reach the Show Office by 5.00pm on Wednesday 9th June, 2021.
3. Class tickets must be attached to all exhibits. Please contact the office if you require assistance with your entry tickets.
4. Cooking Exhibits can be delivered from 7.30am to no later than 9.00am Thursday 10th June. Exhibits will be judged on Thursday, 10th June 2021.
5. Professional Entries (eg. Commercial Bakers or use of Commercial ovens) may be disqualified at the discretion of the Judge or Chief Steward.
6. Quality will be the first consideration in judging.
7. Exhibits entered in collections cannot compete in single classes.
8. Exhibits may be collected on Sunday, June 13th after 5.30pm. Remaining entries will be available from the Pavilion on Monday June 14th between 8.00am and 3.00pm. All remaining items will be disposed of unless prior arrangements have been made with the Chief Steward.
9. Exhibitors must present their nomination receipt to collect entries or prizes.
10. Exhibitors are not permitted to interfere with the judging process.
11. Judges may withhold any or all places if exhibits are not of an acceptable standard.
12. There is no limit to the number of entries which may be made by an exhibitor.
13. Every care will be taken of exhibits but no responsibility will be accepted for loss or damage.
14. To comply with insurance all entrants must complete a Waiver (attached & available on website).
15. All exhibits to be exhibited on paper /plastic plates unless otherwise stated.
16. Entries must be delivered in a sealed container. Entries not in a sealed container will not be accepted.
17. The only person to break the seal must be the judge

**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.**

# How to enter

The Sunshine Coast Agricultural Show uses Showday Online for all of our section information including entries. If you wish to enter into any of our sections for the upcoming show, you will need to follow the below instructions in order to apply.

1. Log in or register at **www.showday.online** using the options in the top right-hand corner of the screen.
2. Select the show you would like to enter (SCASS).
3. Enter the name of the Exhibitor / Competitor.
4. Enter the name of the Exhibit / Animal in the **Exhibit** box if applicable or leave blank.
5. Scroll down to the bottom to **Select Classes**.
  - Step 5.1 - Click on the **Plus** symbol beside the Area you would like to enter.
  - Step 5.2 - This may display notes relevant for this Area. Read the notes and scroll to the bottom and click on **OK** to clear the notes.
  - Step 5.3 - Below your chosen Area, will be the Section. Click on the **Plus** symbol to display the classes available to enter. Notes may pop up for the Section. Read the notes and scroll to the bottom and click on **OK** to clear the notes.
  - Step 5.4 - Tick each of the classes you would like to enter for this person / combination. If entering multiple Sections, please then click the **Plus** symbol beside the next Section you would like to enter and repeat the above steps.
6. Once you have selected all the classes you wish to enter the current Exhibitor or combination into, scroll up and Click on the green **ADD ENTRY** button.

If extra information is required for your entries, then a pop-up window will appear, and you will need to fill out the requested information. If this information is not relevant for your entry, then please put N/A.

Once submitted this will then list all your classes under the YOUR CLASSES heading.

7. If you need to enter another Person's entries or other person / combinations entries, please scroll back up to the Name of **Exhibitor / Competitor** box and repeat steps 3-6. Repeat for all Entrants / Combinations you need to enter for this show.
8. Once all entries have been placed Click **CONTINUE**.
9. Review all of your entries, if you need to remove any, Click **BACK** and you will be able to click the **REMOVE** button beside the entry.
10. If you are a **CURRENT MEMBER** of the show, slide the **ELIGIBLE FOR MEMBERSHIP PRICING?** Button to the right to get discounted entry fees. If you are not a current member of this show society, you will be required to pay full price entry fees.
11. Once you are happy with your entries scroll down and book any Extras you need for your entries, eg. Stables, Camping, First Aid fee.

Click **UPDATE** to update the Total money owing.

12. Slide the **I AGREE** button to the right to agree to the terms and conditions of the show and this website.
13. Click **CONTINUE** to proceed to the payments page.
14. Click on **PAY WITH CREDIT CARD** to proceed to the payment gateway. Here you will be required to put in your Credit Card details.
15. Once the Payment has been approved please click **CONTINUE** to be directed back to the THANK YOU FOR YOUR ENTRY screen. Your entry will not be completed until you return to this page.

You will now be emailed an Acknowledgement of your entry. If you are having difficulty with entering online, please contact the office.

**Please note that your entry will not be sent through to the show until there has been a successful payment made.**

# General Section

## General Section Classes

PRIZE MONEY - 1st Place - \$5.00; 2nd place - \$2.50 unless otherwise stated

Bonus Prize - \$15 cash prize awarded to the winner of most points in "General Section" - classes 18001 - 18031.

Class 18001 - Loaf Homemade Bread - any flour or shape

Class 18002 - Chocolate chip biscuits - four of - 5-6cm

Class 18003 - Scones - unsweetened - not touching - four of -5-6cm

Class 18004 - Pumpkin Scones - not touching - four of - 5-6cm

Class 18005 - Men's Damper - no yeast -

Class 18006 - Damper - 3 cups of flour - any variety

Class 18007 - Pikelets - four of - approx. 6cm

Class 18008 - Jam Drops - four of - 5-6cm

Class 18009 - Date Bar Cake

Class 18010 - Tea Cake - round with cinnamon & sugar top

Class 18011 - Healthy Slice - four pieces, x 5cm - uniced

Class 18012 - Lamingtons - four of - 5cmx5cm

Class 18013 - Butter Cake - bar tin - 125g butter - uniced

Class 18014 - Small Cakes - iced - baked in patty tins only - four of No fluted edge. No papers and no muffin tins - cake and icing to be judged

Class 18015 - Chocolate Ring Cake - chocolate icing top only.

Class 18016 - Kentish Cake - Bar tin - nuts, cherries and 1/2 cup sultanas; iced on top - chocolate icing; sprinkled with crushed nuts

Class 18017 - Orange Bar Cake - Iced top only and decorated with grated orange rind.

Class 18018 - Any Gluten free item

Class 18019 - Anzac Biscuits - four of; approximately 5cm across; uniform size; traditional rolled oats

Class 18020 - Cornflake Biscuits - four of; with sultanas - approx 5cm

Class 18021 - Sponge Cake - uniced and joined with a fine layer of butter icing

Class 18022 - Nutty Chocolate Brownie - 4 pieces (as per recipe stated in schedule - 5cmx5cm)

## ***NUTTY CHOCOLATE BROWNIES***

30gm butter

2 eggs

80gm extra butter

1/2 cup plain flour

1/3 cup of sour cream

1/2 cup of roasted hazelnuts

250gm dark chocolate

2tsp vanilla essence

1 cup brown sugar

## ***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**

125gm dark chocolate          60gm 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 18023 - Gingernuts - four of - approx 5cm

Class 18024 - Any other cake not specified - Recipe to be attached

Class 18025 - Sultana Cake - Round tin - 250gm butter - 375gm sultanas

Class 18026 - Carrot Cake; Bar tin - oil; fruit or nuts allowed; iced on top; NO Philly Cheese Icing.

Class 18027 - Boiled Fruit Cake - Round tin - butter 250gm, mixed fruit must contain glace ginger; no nuts or spirits

Special Prize - \$50.00 Hamper sponsored by The Ginger Factory

Class 18028 - Pumpkin Fruit Cake; Round tin (as per recipe stated in schedule)

## **PUMPKIN FRUIT CAKE**

125g butter                      250g sugar                      1 tablespoon golden syrup

1/2 tspn. lemon rind          2 cups self-raising flour      2 eggs

1 cup 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 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 hours or until cooked. Cool on a rack on which a thick folded tea towel has been placed.

Class 18029 - Banana Cake; Bar tin - 125gm butter, lemon icing on top

Class 18030 - Gingerbread; Square tin - using golden syrup - not iced

Class 18031 - Melting Moments - four of - joined with a fine layer of icing

MOST POINTS IN GENERAL COOKING CLASSES - \$15

## **Iced and Rich Cake Section**

Prizes: 1st place - \$20;          2nd place - \$10;          3rd place - \$8 unless otherwise stated.

Best Iced Cake Exhibit - Classes 18038 to 18043 - Special Prize: \$50 **Proudly sponsored by Queensland Cake Decorators Association**

\$100 voucher awarded to the winner of most points in 18038 - 18045 **Proudly sponsored by White's IGA.**

## **SPECIAL CONDITIONS:**

Cleats must be placed under all boards.

Except where otherwise specifically mentioned, no non-sugar ornaments are allowed. Responsible use of wire which must be fully covered including base.

stamens, ribbons, braids, thread, tulle, gelatine, and unbreakable gel to support traditional sugar-based icing techniques, is permitted.

Posy picks are permissible. Wire of any kind must not penetrate the surface of the exhibit. No pins allowed to hold ribbons etc.

Sprays must be attached to exhibit. No artificial leaves or flowers. Wooden and Perspex skewers which must be fully covered including base, are permitted for support in tiered cakes and novelty work. Pillars or other means of elevating cakes are permitted. Dummy cakes may be used in class 18039 and 18040

All work must be the bonafide work of the exhibitor. It is to your advantage to use a variety of decorating skills.

Class 18038 - Miniature Cake - Miniature cake to be presented, decorated as desired to fit within a 15cm/6" cube.

Class 18039 - Wedding Cake - Two or more cakes to be tiered or otherwise presented. Maximum board size 30cm.

Class 18040 - Special Occasion Cake- 1 tier cake, decorated as desired, open theme

Class 18041 - Show Theme Cake - Decorated as desired incorporating "Our Backyard - Your Backyard" - size no greater than 40cm high

Class 18042 - Sugarcraft - A creative floral arrangement

Class 18043 - Iced Cake- School Student - cartoon - Emoji Theme

### ***BEST ICED CAKE EXHIBIT - \$50***

Class 18044 - Novice - Never won a 1st place at an agricultural show - 1 tier cake, decorated as desired, open theme

Class 18045 - Rich Dark Fruit Cake - 250gm cake mixture with approximately 1.5kgs 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 20cm (8 inch) tin approximate internal measurement.

NB. This is a state competition. The winner, if they choose, may enter a cake in the Subchamber judging at the Woodford Show. The winner there may enter the Brisbane Exhibition with a 500g mixture. For conditions of entry please view: [www.queenslandshows.com.au/competitions/dark-rich-fruit-cake/](http://www.queenslandshows.com.au/competitions/dark-rich-fruit-cake/)

### ***MOST POINTS IN CAKES CLASSES***

\$100 Whites IGA Voucher; Encouragement Cake Award; \$50 cash

## **Supported Cooking Section**

Class 18062 - Small Plain Cakes - four of - Baked in patty tins (NO muffin tins) - no papers of any description - cake and icing to be judged - NO PACKET MIX

Class 18063- Pikelets - four of - approx. 5-6cm across

Class 18064 - Chocolate Chip Biscuits - four of - approx. 5-6cm across

Class 18065 - Chocolate Bar Cake - iced with chocolate icing

Class 18066 - Anzac Biscuits - four of - approx. 5-6cm across

Class 18067 - Muffins - four of - exhibitor's choice

Best in Show - Cookery

\$100 voucher

# Junior Section

## 11 Years and under

ENTRY FEE: Free for 11 years and under.

PRIZES: \$50 cash prize - Best in Show Cooking 11 years and under  
(Class 18046 to 18053)

**Proudly sponsored by Grant Thorogood Plumbing & Drainage**

Class 18046 - Anzac Biscuits - four of - approx. 5-6cm across

Class 18047 - Scones - plain - four of - approx. 5-6cm across

Class 18048 - Pikelets - four of - approximately 5-6cm across

Class 18049 - Small Plain Cakes - four of - Baked in patty tins (NO muffin tins) - no papers of any description - cake and icing to be judged - NO PACKET MIX

Class 18050 - Chocolate Brownies - four of - 5cmx5cm

Class 18051 - Novelty Cake - Butter icing only to be judged - novelties allowed

Class 18052 - Iced & decorated Gingerbread men - four of

Class 18053 - Chocolate Bar Cake - iced on top only

***BEST IN SHOW COOKING 11 YEARS AND UNDER - \$50***

## 12 TO 18 YEARS

ENTRY FEE: \$1.50 for Members/\$2 FOR Non members

PRIZES: \$50 cash prize - Best in Show Cooking 12 years to 18 years  
(Class 18054 to 18061)

Class 18054 - Small plain cakes - four of - Baked in patty tins (NO muffin tins) - no papers of any description - cake and icing to be judged - NO PACKET MIX

Class 18055 - Novelty Cake on Board - Butter icing only judged - sweets, biscuits & plastic items allowed.

Special Prize: 1st Prize \$10; 2nd Prize \$5; 3rd prize \$3

Class 18056 - Anzac Biscuits - four of - approx. 5-6cm across

Class 18057 - Chocolate Bar Cake - iced on top only

Class 18058 - Any variety of slice - 5cmx5cm

Class 18059 - Pikelets - four of - approx. 6cm across

Class 18060 - Chocolate muffins (No papers) - four of

Class 18061 - Plain Scones - four of - approx. 5-6cm across

***BEST IN SHOW COOKING 12 YEARS TO 18 YEARS - \$50***



# General Conditions

## **RULES:**

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

## **SAFETY AND SECURITY:**

The Society takes all reasonable care in these matters. The Society engages the services of Security Personnel to assist with the provision of care of all exhibits, livestock and property, but no responsibility can be accepted for loss or damage to or by such exhibits, livestock and / or property.

## **WAIVER:**

Every person who is involved in an activity during the Show is required by our insurer to sign a waiver. This includes riders, volunteers, trade exhibitors, entertainers etc.

## **DATES:**

Please note that dates quoted in this Schedule, e.g. 20th May, 30th June, refer to the year of this Show.

## **PRIZE MONEY:**

All\* prize money can be collected from the Cashier at the Treasury, located at the Main Office at the following times from 9am to 6pm each day and Monday between 9am and 12 noon.

Prize money from Horse events can be collected from the Horse Office between 11am and 5pm.

## **UNCLAIMED PRIZE MONEY:**

Prize money and trophies not claimed by the 30th June 2020 will be regarded as forfeited unless alternative arrangements have been made prior to this date.

## **GST:**

All exhibitor's FEES and PRIZE MONEY stated in Schedules is GST inclusive.

## **LIVESTOCK:**

All livestock MUST ENTER via the Bli Bli Road Gate and EXIT via Crushers Gate unless otherwise directed. Livestock MUST be washed in their own nominated wash bays as dictated by Bio-Security rules.

## **SAFETY REGULATIONS:**

This is a Safety Conscious Show so please help to keep it safe and accident free. Normal rules and regulations of the Workplace Health and Safety Act, Sunshine Coast Council and the Show Society apply. Total co-operation of all Exhibitors, Competitors and Patrons in the following matters is required as these are requirements of our insurers and / or the Showground Management for the duration of the Sunshine Coast Agricultural Show. Report any situation you may consider a potential hazard or danger to the Show Safety Officer or Show Manager.

1. The Show Safety Officer or Nominee has the power to instruct any Ground User to comply with the Society's requirements at all times.
2. All heavy vehicles and floats must be parked in designated areas as directed by parking stewards. Offenders of this and those who use excessive speed (max 10km/h) may be excluded from accessing the Showgrounds.
3. Whilst all reasonable care is taken, the Society cannot accept any responsibility for any losses of, or damage or injury to or by, any livestock, exhibits, equipment, vehicles or any other property.
4. All Exhibitors are asked to take all reasonable care in the case of working machinery, hydraulics, cables, chemicals, pumps, hoses, pools, power tools, saws, ramps, etc. All electrical leads and appliances must meet Workplace Health and Safety standards, in particular the requirement for all leads to be buried 75mm underground or be at least 2 metres above ground. All electrical equipment that comes onto the grounds must have a current test and tag label attached or the equipment cannot be used. These requirements will be monitored by the District Workplace Health and Safety inspector.
5. **Dogs are not permitted in the Showgrounds at any time unless as a registered Guide or Companion Dog. Any dog found will be impounded as per Council regulations.**
6. Government regulations regarding smoking:
  - No-smoking in commercial outdoor eating or drinking areas
  - **To comply with regulations there will be no smoking on the grounds other than in signed designated areas set aside specifically for smoking.**

# GET INVOLVED

## Join the Show Family

### **Adult & Concession Membership Benefits:**

- Free entry to our show
- One Guest Pass for the duration of the show
- Reduced entry fees for some Exhibitor's Sections
- Voting rights at any General Meeting and Annual GM
- One Crushers Car Park Pass for the duration of the show

### **Junior\* Membership Benefits:**

- Free entry to our show
- Reduced entry fees for some Exhibitor's Sections

\* Under 18yrs as at show time

# Our Partners



Australian Government



Queensland Government



Thank you