



*157<sup>th</sup> Heritage Bank  
Toowoomba Royal Show  
25<sup>th</sup>, 26<sup>th</sup> & 27<sup>th</sup> March 2022*

## 2022 COOKING SCHEDULE

**Showing the Downs Since 1860**



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# Heritage Bank Toowoomba Royal Show

25<sup>th</sup>, 26<sup>th</sup> & 27<sup>th</sup> March 2022

**Committeeman in Charge:**

**Mr Darren Lewis**

0407 020 073

**Cookery Chief Steward:**

**Mrs May Gossow**

**Phone:** 46984184 / 0427045809

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**Steward:** Miss Rebecca Smith

**Phone:** 0428 815261

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**UNDER THE CURRENT QLD GOVERNMENT MANDATE, EVERY PERSON ATTENDING THE 2022 HERITAGE BANK TOOWOOMBA ROYAL SHOW WILL NEED TO BE DOUBLE COVID VACCINATED. THIS APPLIES TO COMPETITORS, EXHIBITORS, SHOWMEN, STAFF, VOLUNTEERS, SPONSORS, ENTERTAINERS AND TRADESMEN.**

**ENTRY FEE:**

\$3.00 per entry for Division 1 (Adult Section)

\$5.00 per entry for Division 1 (Decorated Cakes & Sugarcraft Section)

\$2.00 per entry for Division 2 (Junior Section)

**Closing Date: Wednesday 2<sup>nd</sup> March 2022**

**\*\*\*NO LATE ENTRIES WILL BE ACCEPTED AFTER 5.00 pm ON THE CLOSING DATE\*\*\***

(Please complete your entry carefully as this regulation will be strictly adhered to).

Entries will only be accepted online <https://showday.online/>

SECTION	CLOSING DATE	DELIVERY	JUDGING	COLLECTION
All Decorated Cakes & Sugarcraft/ Contemporary Cakes	Wednesday 2 <sup>nd</sup> March at 5.00 pm	Monday 21 <sup>st</sup> March 7.30 am – 9.30 am	Monday 21 <sup>st</sup> March 9.30 am	Monday 28th March 9.00 am – 11.00 am
Division 1 Adult Section	Wednesday 2 <sup>nd</sup> March at 5.00 pm	Tuesday 22 <sup>nd</sup> March 7.30 am – 9.00 am	Tuesday 22 <sup>nd</sup> March 9.30 am	Monday 28th March 9.00 am – 11.00 am
Division 2 Junior Section	Wednesday 2 <sup>nd</sup> March at 5.00 pm	Wednesday 23 <sup>rd</sup> March 7.30 am – 9.00 am	Wednesday 23 <sup>rd</sup> March 9.30 am	Monday 28th March 9.00 am – 11.00 am
Special Needs Section	Wednesday 2 <sup>nd</sup> March at 5.00 pm	Wednesday 23rd March 8.00 am – 9.30 am	Wednesday 23rd March 10.00 am	Monday 28th March 9.00 am – 11.00 am

**DELIVERY OF EXHIBITS**

To the Founders Pavilion (western end of building) – access through southern doors

**\*\*\* ONLY ONE ENTRY PER EXHIBITOR IN EACH CLASS\*\*\*\***

**PLEASE READ YOUR SCHEDULE CAREFULLY AS THERE ARE MANY CHANGES**

# THE ROYAL AGRICULTURAL SOCIETY OF QUEENSLAND

IS VERY MUCH APPRECIATIVE OF ALL THE FOLLOWING SPONSORS AND TROPHY DONORS

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MRS GENELL LILLEY  
MS HELEN STEVENS  
TERESA NELDER  
SUGAR AND LACE  
REBECCA SMITH <sup>[P]</sup><sub>[SEP]</sub>  
LORETTA MORICE  
MAUREEN KOEHLER

## EXHIBITORS PLEASE NOTE:

- Prize money will be paid by end of May 2022 directly into the bank account nominated at time of entry.
- No refunds allowed. Also, small exhibitor's forms must accompany your exhibit – you are required to have class number on forms – and stewards then will put an Entry I.D. No. on it when you arrive with your exhibits.
- All exhibitors must comply with the rules and regulations of the RASQ and the Queensland Sub Chamber of Agriculture Societies. A copy of these rules can be found in the back of the schedule.
- Where it **states there is a trophy/ voucher for first prize – there is NO first prize money – unless it is otherwise stated.**
- 2nd prize money will only be given if there are 3 or more entries in the class, 3rd prize money will only be paid if there is 4 or more entries in the class, but a card will be given.

**POINTS SYSTEM - Champion - 5 points, 1st- 3 points, 2nd - 2 points, 3rd - 1 point**

## DIVISION ONE – ADULT SECTION

### PLEASE READ YOUR COOKING SECTION VERY CAREFULLY

1. **STEWARDS MAY PLACE EXHIBITS IN CORRECT CLASS IF ENTERED INCORRECTLY**
2. Entries made with commercial cake mixes will be disqualified except where stated.
3. Correct and neat labeling is essential, labels no larger than 5 cm x 2 cm. Quality, taste and flavour will receive first consideration.
4. The Show Society reserves the right to declare "NO COMPETITION" in any class in which there are less than three entries.
5. The judge's decisions are final, and no correspondence will be entered into.
6. The judges have the right to award a second prize, if they feel the exhibit is not up to show standard for first place or no prize at all.
7. All Exhibits will be covered with plastic covering after the judging, (Division One (Adult Section) & Division Two (Junior Section)).
8. 2<sup>nd</sup> prize money will only be given if there are 3 or more entries in the class, 3<sup>rd</sup> prize money will only be paid if there are 4 or more entries in the class, but a card will be given.
9. There will be no public viewing during judging.

### THIS SECTION IS PROUDLY SPONSORED BY BETROS BROS

**Prize Money: 1<sup>st</sup> - \$15.00, 2<sup>nd</sup> - \$10.00, 3<sup>rd</sup> \$5.00**

Closing Date: Wednesday 2 March at 5.00 pm (No late entries will be accepted)

Delivery Date: Tuesday 22<sup>nd</sup> March between 7.30 am – 9.00 am.

Judging time: Tuesday 22<sup>nd</sup> March – 9.30 am



### JAMS

**Class 8001 Jar Grape Jam**

**Class 8002 Jar Rosella Jam**

**Class 8003 Jar Plum Jam**

**Class 8004 Jar Apricot Jam**

**Class 8005 Jar Berry Jam (Strawberry, Raspberry etc)**

**Class 8006 Jar Fig Jam**

**Class 8007 Jar Lemon Butter**

**Class 8008 Jar Passionfruit Butter**

**Class 8009 Jar of Jam** – any variety, must be named.

**Class 8010 Jar of Jelly** – any variety, must be named

### MARMALADES

**Class 8011 Jar Sweet Orange Marmalade**

**Class 8012 Jar of Marmalade** – any other variety, to be named.

### FEATURE CLASS

**Sponsored by May Gossow**

**Class 8013 Collection of 3 different varieties of jams (one jam, one jelly, one marmalade)**

Presented in a uniform box, must be named

**1<sup>st</sup>-\$20.00, 2<sup>nd</sup>-\$10.00, 3<sup>rd</sup>-\$5.00**

### PICKLES, CHUTNEY & SAUCES

**Class 8014 Jar Tomato Relish**

**Class 8015 Jar Relish** - any variety, - must be named

**Class 8016 Jar Chutney** - any variety, must be named

**Class 8017 Jar Mustard Pickles**

**Class 8018 Jar Pickles** - any variety - must be named.

**Class 8019 Jar Pickles Onions/Gherkins**

**Class 8020 Bottle of Sauce** – any variety, must be named (display in sauce bottle)

**Class 8021 Jar of Mayonnaise**

**Class 8022 Jar of Preserves** (fruit or vegetable, any variety)  
**Class 8023 Jar of Pesto any variety** (e.g. basil/tomato & capsicum)

**CHAMPION EXHIBIT (from Classes 8001 – 8023) – Card/Sash**  
**RESERVE CHAMPION EXHIBIT (from Classes 8001 – 8023) – Card/Sash**

## **FRUIT CAKE FEATURE SECTION**

Sponsored by the Family of late D.A. HALL

**Prize Money: 1<sup>st</sup> - \$20.00, 2<sup>nd</sup> - \$15.00, 3<sup>rd</sup> \$10.00 (unless otherwise stated)**  
**Only half cake required for all the following fruit cake classes**

Closing Date: Wednesday 2<sup>nd</sup> March at 5.00 pm (No late entries will be accepted)

Delivery Date: Tuesday 22<sup>nd</sup> March between 7.30 am – 9.00 am

Judging time: Tuesday 22<sup>nd</sup> March - 9.30 am

### **Class 8024 Rich Fruit Cake**

**250 g butter, cut raisins & sultanas, baked in 20 cm square tin, not to be iced. Quality to receive first consideration.**

1<sup>st</sup> prize - \$35.00; 2<sup>nd</sup> prize - \$25.00; 3<sup>rd</sup> prize - \$15.00; 4<sup>th</sup> prize - \$10.00

(The winner of this class can represent Toowoomba Royal Show in the Rich Fruit cake Competition - Darling Downs Sub Chamber Young Judges Final to be held – Pittsworth Showgrounds 14<sup>th</sup> May 2022).

**Class 8025 Pineapple Fruit Cake** – 250 g butter, baked in a round / square 20 cm tin

**Class 8026 Sultana Cake** – 250 g / 375 g sultanas – butter, baked in a round 20 cm tin

**Class 8027 Pumpkin Fruit Cake** - Baked in a round / square 20 cm tin

**Class 8028 Boiled Fruit cake** – 375 g mixed fruit, baked in round 20 cm tin (no decorations on top of this fruit cake)

**Class 8029 “Mrs Carol Miller Memorial” - Rich Plum Pudding** - No less than 250 g butter, boiled in cloth

1<sup>st</sup> - \$30.00 & trophy, 2<sup>nd</sup> - \$15, 3<sup>rd</sup> - \$10.00

Prize money & trophy donated by family – Bruce, Barry & Jacko Miller

**CHAMPION FRUIT CAKE OR PUDDING (from classes 8024 – 8029) – Sash/Card**

**RESERVE CHAMPION FRUIT CAKE OR PUDDING – (from classes 8024 – 8029) – Sash/Card**

## **SCONES / MUFFINS / BREAD**

Prize money 1<sup>st</sup> \$10.00, 2<sup>nd</sup> \$8.00 3<sup>rd</sup> \$3.00

3<sup>rd</sup> prize money will only be paid if there is more than 4 entries per class but a card will be given.

**Class 8030 Plain scones** - Plate of two (2) not to be joined together

**Class 8031 Pumpkin scones** - Plate of two (2) not to be joined together

**Class 8032 Pikelets** - Plate of two (2)

**Class 8033 Small cakes** – Plate of two (2) - no paper, plain white icing (no decorations)

**Class 8034 Banana Muffins** – Plate of two (2) not baked in paper containers – (recipe supplied)

**Class 8035 Chocolate Muffins** – Plate of two (2) any variety, not baked in paper.

**Class 8036 Sweet Muffins** – Plate of two (2) any variety, not baked in paper

## **BISCUITS**

Prize money 1<sup>st</sup> prize - \$10.00, 2<sup>nd</sup> prize - \$8.00, 3<sup>rd</sup> prize - \$5.00 **(Unless otherwise stated)**

**Class 8037 Anzac Biscuits** - Plate of three (3)

**Class 8038 Ginger Nut Biscuit** - Plate of three (3)

**Class 8039 Jam Drops** - Plate of three (3)

**Class 8040 Coconut Biscuits** – Plate of three (3)

**Class 8041 Cornflake Biscuits** – Plate of three (3)

**Class 8042 Chocolate Chip Biscuits** – Plate of three (3)

**Class 8043 Custard Creams** – Plate of Three (3)

**Class 8044 Collection of Biscuits** – 4 varieties (this collection can contain 2 varieties of biscuits already entered, plus 2 different varieties - two of each or can be 4 different varieties) must be named,

## **SLICES – (ALL SLICES TO BE CUT 5 cm X 5 cm)**

(All slice to be cut 5 cm x 5 cm)

**Class 8045 Brownie** Plate of two (2)

**Class 8046 Date slice** – must be iced with pale pink icing (recipe supplied) Plate of two (2)

**Class 8047 Chocolate Slice** – must be iced with chocolate icing Plate of two (2)

**Class 8048 Yoghurt Slice** (recipe supplied) - Plate of two (2)

**Class 8049 Chocolate Caramel Slice** – (recipe supplied) Plate of two (2)

**Class 8050 Ginger Slice** - (recipe supplied) Plate of two (2)

**Class 8051 Slice – any variety** - must be named

**Class 8052 Shortbread** – plate of six (6)

## **FEATURE CLASS**

**Class 8053 Presentation Afternoon Tea Plate** (disposable plate) – of an assortment of four (4) different pieces to share-eg: small cakes, mini muffins, biscuits, slices, pastries.

1<sup>st</sup> – Trophy donated by Bec Smith, 2<sup>nd</sup> - \$10, 3<sup>rd</sup> - \$5

**Champion Exhibit – (from Classes 8030 – 8053) – Sash/Card**

**Reserve Champion Exhibit - (from Classes 8030 – 8053) – Sash/Card**

## **CAKES – SECTION**

**Only half cake is required for all cake classes**

**Prize money 1<sup>st</sup> prize - \$15.00 or Trophy, 2<sup>nd</sup> prize - \$10.00, 3<sup>rd</sup> - \$5.00**

(3<sup>rd</sup> prize money will only be paid if there are more than 4 entries per class – but a card will be given)

**Class 8054 Sponge Sandwich** – made with butter – joined with butter icing & dusting on top

1<sup>st</sup> prize – Trophy kindly donated by Mrs Genell Lilley; 2<sup>nd</sup> prize - \$10.00

**Class 8055 Teacake** – baked in a 20 cm round tin, topped with cinnamon and sugar

1<sup>st</sup> prize – Trophy kindly donated by Mrs Heather Schmidt; 2<sup>nd</sup> prize - \$10.00.

**Class 8056 Carrot Cake** – bake in 20 cm round tin, iced on top with lemon flavoured icing

1<sup>st</sup> prize – Trophy kindly donated by Ms Bec Smith; 2<sup>nd</sup> prize - \$10.00.

**Class 8057 Lemon Cake** – baked in 20 cm round tin, iced on top with lemon flavoured icing

1<sup>st</sup> prize – Trophy kindly donated by May Gossow; 2<sup>nd</sup> prize - \$10.00

**Class 8058 Marble Cake** - cooked in 20 cm round tin. Iced on top with pale pink icing

1<sup>st</sup> prize – Trophy donated by Loretta Morice; 2<sup>nd</sup> prize - \$10.00

**Class 8059 Chocolate Cake** – baked in 20 cm ring tin, iced on top with chocolate icing

1<sup>st</sup> prize – Trophy kindly donated by Teresa Nelder; 2<sup>nd</sup> prize - \$10.00

**Class 8060 Banana Cake** – bake in a bar tin, iced on top with lemon icing on top only

1<sup>st</sup> Prize – Trophy donated by Bec Smith; 2<sup>nd</sup> Prize - \$10.00.

**Class 8061 Orange Bar Cake** - bake in a bar tin, iced on top only with orange flavoured icing (recipe supplied)

1<sup>st</sup> – Trophy kindly donated by Bec Smith; 2<sup>nd</sup> prize - \$10.00

**Class 8062 Peach Blossom Cake** - baked in bar tin, iced on top with pale pink icing

1<sup>st</sup> prize -Trophy kindly donated by Heather Schmidt, 2<sup>nd</sup> prize - \$10.00

**Class 8063 Kentish Cake** – bake in bar tin, iced on top with chocolate icing

1<sup>st</sup> prize -Trophy kindly donated by May Gossow, 2<sup>nd</sup> prize - \$10.00

**Class 8064 Coffee Cake** – cooked in a bar tin. Iced on top with coffee flavoured icing (recipe supplied)

1<sup>st</sup> prize – Trophy kindly donated by cookery steward; 2<sup>nd</sup> prize - \$10.00

**Class 8065 Gingerbread** – baked in a bar/loaf tin – unsliced

1<sup>st</sup> Prize – Trophy kindly donated by cookery steward; 2<sup>nd</sup> prize - \$10.00

**Class 8066 Health Loaf** – cooked in bar tin – unsliced

1<sup>st</sup> Prize – Trophy kindly donated by Melissa Brown; 2<sup>nd</sup> prize - \$10.00

**Class 8067 Gluten Free Cake** – (own Choice) bake in 20 cm round tin, un-iced

1<sup>st</sup> Prize – Trophy kindly donated by cookery steward; 2<sup>nd</sup> prize - \$10.00

**CHAMPION CAKE EXHIBIT (from Classes 8054 – 8067 Trophy from Lynette Munt plus Sash**

**RESERVE CHAMPION CAKE EXHIBIT (from Classes 8054 – 8067) Card**

## **MEN'S SECTION**

**Only half cake required**

Prize money: 1<sup>st</sup> \$10.00, 2<sup>nd</sup> \$8.00 & 3<sup>rd</sup> \$5.00 (Unless otherwise stated)

**Class 8068 Boiled Fruit Cake** - bake in 20 cm round tin

**Class 8069 Anzac Biscuits** - Plate of four (4)

**Class 8070 Farmer's Biscuits – Cornflakes/Sultana Biscuits** - Plate of Two (2) – larger than normal biscuit size

**Class 8071 Chocolate Cake** – bake in 20 cm round tin, iced on top with Chocolate icing

**Class 8072 Plate of Chocolate Slice** – Any variety – to be iced

### **CHAMPION EXHIBIT IN THE MEN'S SECTION – Card/Sash**

**SWEETS – (ALL SWEETS ARE TO BE CUT TO THE SIZE OF 4 cm X 4 cm)**

**Sponsored by TRS REFRIGERATION & CATERING EQUIPMENT**

Prize money: 1<sup>st</sup> \$10.00, 2<sup>nd</sup> \$8.00, 3<sup>rd</sup> \$5.00 (Unless otherwise stated)

**Class 8073 Russian Caramels** - Plate of four (4) pieces

**Class 8074 Marshmallows** - Plate of four (4) pieces

**Class 8075 French Jellies** - Plate of four (4) pieces

**Class 8076 Chocolate Fudge** - Plate of four (4) pieces

**Class 8077 Coconut Ice** - Plate of four (4) pieces

**Class 8078 Rocky Road** - Plate of four (4) pieces

**Class 8079 Apricot Balls** - Plate of four (4) pieces

**CHAMPION SWEET EXHIBIT (from Classes 8073 – 8079) – Card/Sash**

**RESERVE CHAMPION SWEET EXHIBIT (from Class 8073 – 8079) – Card**

**Grand Champion Exhibit from Classes 8001 – 8079 – Sash & trophy by May Gossow**

**Judged from all Champion Exhibits – Jams/Pickles, Fruit Cake Section, Scones, Biscuits, Slices, Cake Section, Men's section, Sweets.**





# DECORATED CAKES AND SUGAR CRAFT

## Proudly sponsored by QUEENSLAND CAKE DECORATORS

Please read your schedule carefully as there are changes to this section.

ENTRIES CLOSE: Wednesday 2nd March at 5 pm

DELIVERY DATE: Monday 21<sup>st</sup> March 7.30 - 9.30 am.

JUDGING DATE: Monday 21<sup>st</sup> March commencing at 10.00 am.

**ENTRY FEE:** Adult \$5.00 per entry

ALL EXHIBITS must be collected on Monday 28<sup>th</sup> March from the Founders Pavilion between 9 am and 12.30 pm.

1. Ribbon and Tulle, wire, handmade or manufactured stamens allowed.
2. Fine Dried natural stems in conjunction with icing, used with restraint to form sprays and floral arrangements permitted.
3. Glue not to be used as an attachment medium in any decoration classes
4. Edible gold or silver paints and lustres permitted
5. Wire of any kind must NOT penetrate the surface of the exhibit – post picks are permissible
6. CLEATS ON BOARD, required
7. NO BUTTER CREAM, allowed
8. Mini cakes / Cupcakes can be incorporated in the Wedding Cakes classes, if desired
9. ONLY ONE ENTRY PER CLASS
10. Dummy cakes are allowed
11. Entries must be the “bona fide” work of the competitor
12. Judge’s decisions will be final for all categories including Champion and Reserve Champion

## OPEN SECTION

### **Class 8080 Wedding Cake – Two or more tiers**

All tiers iced and decorated - the base presentation board, entire exhibit or drape etc must fit within the perimeter of W55/D55/H55 cm

1st prize- \$65.00; 2nd prize -\$40.00; 3rd prize- \$20.00

Prize money sponsored by Darling Downs branch of the Qld Cake Decorators Assoc.

### **Class 8081 Special Occasions Cake.**

1st prize - \$30.00; 2nd prize - \$15.00; 3rd prize- \$10.00

Prize money sponsored by Darling Downs branch of the Qld Cake Decorators Assoc.

### **Class 8082 Novelty Cake – design must be achievable in cake, judged on design and decoration.**

1<sup>st</sup> prize - \$30.00, 2<sup>nd</sup> prize - \$15.00; 3<sup>rd</sup> prize - \$10.00

**Class 8083 Brides Brief** – Bride is planning a Geometric Wedding Theme and she has black and white bridesmaids. Colour of flowers not specified. Design a wedding cake to suit

1<sup>st</sup> prize - \$50, 2<sup>nd</sup> prize - \$30, 3<sup>rd</sup> prize - \$20

## SUGAR CRAFT

### **Class 8084 Floral Arrangement**

1st prize \$30.00; 2nd prize \$15.00, 3rd prize \$10.00

**Class 8085 Specimen Flower – Sunflower (flower, buds & leaves)** Displayed in vase supplied by Show Society.

1st prize \$20.00, 2nd prize \$10.00, 3rd prize \$5.00

**Class 8086 An Imaginative Novelty Creation** - Flood work, etc, other than floral

1st prize \$20.00, 2nd prize \$10.00, 3rd prize \$5.00

## NOVICE CLASSES

For those exhibitors who have not previously won 3 first prizes in these classes or corresponding open classes at the Toowoomba Royal Show.

1. No butter cream allowed.
2. Entries have to be the "bona fide" work of exhibitors.
3. Please read rules (1-12) at the beginning of this section

### **Class 8087 Special Occasion Cake**

1st prize \$30.00, 2nd prize \$15.00, 3rd prize \$10.00. Prize money kindly donated by SUGAR & LACE.

### **Class 8088 – Specimen Flower – Bougainvillea Flowers (3 or more flowers, buds & leaves)**

1st prize \$20.00, 2nd prize \$10.00, 3rd prize - \$5.00 – Display in a vase supplied by the Show Society.

### **Class 8089 Four (4) Decorated Cup Cakes/Mini Cakes**

A selection of Mini or cupcakes arranged in a creative manner for a special occasion.

1st prize \$20.00, 2nd prize \$15.00, 3rd prize \$10.00

**CHAMPION EXHIBIT** – Sponsored by **Darling Downs Branch of the Qld Cake Decorators Assoc** – Trophy & ribbon

**RESERVE CHAMPION EXHIBIT** – \$50.00 cash & ribbon sponsored by Sugar & Lace

**Encouragement Award** - \$20 donated by **Sugar & Lace**.

## CONTEMPORARY CAKE SECTION

Proudly sponsored by

**Party Hut**

**Loyal Bakeware**

**Verity Rose**

**Paul Mills Cakes**

**The Cake Pod**

**Tins & Trays**

**Merivale Cakes & Crafts**

**Love & Flour Cake Creations**

**Caitlin Mitchell**

ENTRIES CLOSE: Wednesday 2nd March at 5.00 pm

DELIVERY DATE: Monday 21<sup>st</sup> March between 7.30 am - 9.00 am.

JUDGING DATE: Monday 21<sup>st</sup> March at 9.30 am

**CHAMPION EXHIBIT AWARDS** – Only entries in the contemporary categories to be considered in the judging for **Champion & Reserve Champion Exhibits**

**Contemporary Category Awards: these awards will be determined by the judge/s of the contemporary category at the conclusion of the judging.**

- **CHAMPION EXHIBIT** - The Party Hut - \$60 voucher & ribbon
- **RESERVE CHAMPION EXHIBIT** – The Party Hut - \$40 voucher & ribbon
- **NEW AWARD for 2022: BEST IN SHOW** – The Party Hut - \$100 voucher, ribbon & trophy  
Determined by an independent judge and selected from the contemporary and traditional grand champion exhibits.

These contemporary cake decorating categories will be judged on the following exhibit specific details and have been based on the criteria of the Contemporary Category of the Brisbane Ekka. Competitors are required to provide a list of tools used in their exhibit.

1. Ingenuity of design & suitability as a sugar-craft and baking exhibit
2. Demonstrated use & execution of cutters & tools as specified in each category
3. Artificial beads/diamantes/wires can be used in any decorative easy-to-remove capacity only (i.e. not to be inserted or fixed to the cake)
4. Sugar toppers/characters & sugar flowers (with & without wires) can be used. Cutters and veinners used in floral arrangement are excluded in the number of tools specified in each category.
5. The entry is not to be displayed on any form of social media prior to the completion of the judging.

6. The entry has to be the “bona fide” work of the competitor
7. The judges’ decisions will be final for all categories including Champion and Reserve Champion.
8. Entries in the Contemporary category are excluded in the traditional category judging but are the only entries considered in the judging but are the only entries considered in the judging for the Champion & Reserve Champion Exhibit Contemporary Category awards.

**Class 8090 Contemporary Beginner Category – for exhibitors who have been decorating for less than 2 years and have never won a placing at any state or royal show. Exhibits that do not meet the schedule requirements will be penalised.**

Entries in this category must be 8” round or square single tier dummy celebration cake on a single board (with cleats) fondant iced and decorated. The maximum size allowable for the cake and board is W30cm x D30cm x H30cm.

- Exhibit to include a modern fondant iced and decorated design but excludes buttercreams and ganache, piped lace and extension work
- Exhibit must include the amount of time the exhibitor has been decorating
- Demonstrated use of a minimum of 3 different types of cutters/tools (PME, Patchwork, FMM, Wilton’s metal, plastic cutters/silicon, lace veiner’s and moulds/scrolls, stencils, patterned rollers, side strips, edgers, embossers, specialist equipment, rolling pins, inscriptions are required. NOTE: Cutters and veiners used in floral arrangements are excluded in the number of tools specified.
- Exhibit must include sugar fondant and any form of cake decorating using only sugar crafted items.
- “Class cakes” (i.e. those completed under supervision) are permitted for this class.

#### **Prizes**

1<sup>st</sup> \$30.00 Loyal Bakeware (Party Hut voucher); 2<sup>nd</sup> \$25.00 Verity Rose Workshops (voucher); 3<sup>rd</sup> Paul Mills Cakes (\$20 gift books

**Class 8091 Contemporary Intermediate Category is for exhibitors who have been decorating for less than four years and have never won an Intermediate section at any State or Royal show. Each exhibit must be able to be carried by one person.**

- Fondant iced and decorated exhibits in either a two or three tier celebration or wedding cake. The exhibit has to be displayed on a double board (with cleats)
- Overall maximum size allowed for the cake and board is: W55/D55/H55cm
- Exhibits to include a modern decorated fondant design but excludes buttercream and ganache. Dummy cakes must be used.
- Demonstrated use of four (4) different types of cutter/tools (e.g. PME, Patchwork, FMM, Wilstons, metal, plastic cutters/silicon and lace veiners and molds/scrolls and stencils/patterned rollers and side strips/edges and embossers/ specialist equipment/rolling pins etc)

**Prizes:** 1<sup>st</sup> - Loyal Bakeware (c/o Party Hut voucher \$55), 2<sup>nd</sup> - Paul Mills cakes (Gift Books \$30), 3<sup>rd</sup> - Tins & Trays (Voucher \$15) & The Cake Pod (c/o/Party Hut voucher \$15)

**Class 8092 Open Contemporary Class is for exhibitors who have won first prize in Open and Intermediate sections at any State or Royal show event. Each exhibit must be able to be carried by one person.**

- Contemporary Wedding Cake: is described as a three or four tier wedding cake on a double board (with cleats) fondant iced and decorated in a modern contemporary theme
- Overall maximum size allowed for the cake and board is: W55/D55/H55cm
- Dummy cakes must be used
- Buttercream, ganache, piped lace and extension work are excluded
- Demonstrated use of five (5) different types of cutter/tools (e.g. PME, Patchwork, FMM, Wilstons, metal, plastic cutters/silicon and lace veiners and molds/scrolls and stencils/patterned rollers and side strips/edges and embossers/ specialist equipment/rolling pins etc)

**Prizes:** 1<sup>st</sup> - Loyal Bakeware (c/o Party Hut voucher \$55), 2<sup>nd</sup> - Paul Mills cakes (Gift Books \$40), 3<sup>rd</sup> - Tins & Trays (Voucher \$15) & The Cake Pod (c/o/Party Hut voucher \$15)

### **Class 8093: Contemporary Buttercream Flowers**

Exhibits to be made using Royal icing and glycerine (recipe supplied below) Presented on a 7" round or square plaque (covered with fondant if required) and displayed in a small clear box **Recipe: This nil-oil based recipe is the preferred recipe for buttercream flowers as it enhances the shelf-life of the exhibit**

**To 500g Royal icing add 1 level teaspoon glycerine and beat until blended, colour as required**

**Prizes:** 1<sup>st</sup> - BY Caitlin Mitchell (Voucher c/o Party Hut \$20), 2<sup>nd</sup> Love & Flour Cake Creations (Voucher \$15)  
3<sup>rd</sup> Love & Flour Cake Creations (Voucher \$10)

### **Class 8094: Contemporary Pre-Mix Baking**

Merivale White Truffle Mud Cake – bake in a 6" square tin (1/2 cake to be presented uniced) Recipe supplied.

Ingredients: 1 kg Bakels Creme Cake Muffin Mix, 5 extra large eggs, lightly beaten and strained, 50 ml Milk, 150 ml water (boiled & cooled), 25 ml vanilla (preferably white), 300 g Bakels white truffle (or Bakels softened white chocolate buttons) 275 ml vegetable oil.

Method; Pre-heat the oven to 150 degrees C. 1. Place cake mix in a large bowl. Place eggs, milk, water and vanilla in another bowl, lightly beat and add to the cake mix. Blend together on low speed for 2 minutes, regularly scraping down the sides of the bowl. Blend on speed 2 for another 2 minutes. Scrape down sides of the bowl again.

2 A: Melt the white truffle and oil in a jug in the microwave (but do not boil) and allow to cool before beating it into the cake mixture.

2 B: Blend for 2 minutes on Speed 2

3. Carefully spoon the batter into a tin lined with double layers of baking paper (3 inches) higher than the side of the tin and add the foil hat.

4. Turn oven down to 135 degrees C, then place cake on the second bottom rack.

Cook undisturbed for 2 ½ hours. Reduce the temperature to 130 degrees C, remove aluminium foil hat and leave the cake to cook for a further 30-40 minutes before testing with a steel skewer

Turn the oven off if it is cooked or cook for an additional 10 minutes if required. Let the cake rest in the oven with the door ajar for 10 minutes before placing it on a cake rack on the bench

**Prizes: Merivale prizes & vouchers;** 1<sup>st</sup> - \$20 Merivale book & voucher, 2<sup>nd</sup>- UK Books & Voucher \$15, 3<sup>rd</sup>- UK Book & Voucher \$10

### **Class 8095: Contemporary Pre-Mix Baking**

**Merivale Signature Fruit Cake** – baked in a 6" square tin (1/2 cake to be presented uniced)

Recipe supplied below.

1.6 kg mixed fruit (good quality, washed & dried on a paper towel), 125 ml rum, 1 teaspoon each vanilla and lemon essence, 1 tablespoon each of syrup, treacle, and coffee and chicory essence, topped up to 375 ml with boiling water, 5 extra-large (70 g) egg, lightly beaten and strained. 1 kg Bakels fruit cake mix,

1 teaspoon each of mixed spice, nutmeg, cinnamon, and ground ginger, 1 tablespoon cocoa

Method: Pre-heat oven to 140 degrees C. Put the mixed fruit and rum in a bowl and let stand for 4-8 hours, then add the essences.

1. In a jug on the scales, place the syrup, treacle, coffee/chicory then boiling water to make up to the desired 375 ml.

2 A Let the liquid cool completely.

2 B Add the beaten eggs.

3. Put the fruit cake mix in a large bowl, add the spices and cocoa.

Make a well in the centre of the dry ingredients and gradually add the egg/water mixture, beating until the batter is completely smooth.

1. Gradually add the mixed fruit and rum, scraping down the sides of the bowl regularly

2. Line the tins with a double layer of baking paper cut 8 cm (3 inches) higher than the sides of the tin. Carefully spoon the mixture into the tins and even the top of the batter with the back of the spoon and add the foil hat.

3. Turn the oven down to 130 degrees C, place a small bowl of water on the oven floor, and place the cake on the second bottom rack.

Cook for 3½ undisturbed, then remove the aluminium foil hat, reduce the oven to 120 degrees C and cook for another 30-40 minutes before testing with a steel skewer

**Prizes: Merivale prizes & vouchers;** 1<sup>st</sup> \$20 Merivale book & voucher. 2<sup>nd</sup> UK books & vouchers \$15, 3<sup>rd</sup> UK book & Voucher \$10

## DIVISION TWO JUNIOR COOKERY

**Heritage Bank**

Proudly sponsored by **HERITAGE BANK**

**CLOSING DATE:** Wednesday 2<sup>nd</sup> March at 5.00 pm (No late entries accepted)

**ENTRY FEE:** **\$2.00 per entry**

**DELIVERY DATE:** Wednesday 23<sup>rd</sup> March between 7.30 am – 9.00 am to the Founders Pavilion.

**JUDGING TIME:** Wednesday 23<sup>rd</sup> March at 9.30 am

**COLLECTION OF EXHIBITS:** Must be collected on Monday 28 March 2022 between 9 am -12 noon. Any exhibits not collected during this time will be disposed of including prize winning cards.

**Prize Money:** 1<sup>st</sup> - \$6.00, 2<sup>nd</sup> - \$4.00, 3<sup>rd</sup> - \$2.00

**Points awarded:** 1<sup>st</sup> – 3 points, 2<sup>nd</sup> – 2 points, 3<sup>rd</sup> – 1 point, Champion – 5 points

- All paper plates are supplied by the RASQ
- Please read your schedule carefully. There are changes to all sections
- All decorations are to be simple and plain.
- Where applicable all entries must be made with butter
- **ONE ENTRY ALLOWED PER PERSON, PER CLASS**
- Some Classes allow two children to enter as a joint project
- Exhibitors must use the recipes supplied if the call advised
- Please make sure that all entry forms are filled in correctly with name, address, age of exhibitor and classes where possible before delivery of exhibits – this will save you time when you arrive at the pavilion – entry tickets are supplied at the cookery section on the morning of arrival
- All prize money will be paid directly into the account nominated at time of entry.
- Junior exhibitors will be allowed to watch judging if approval is given by the chief steward, but exhibitors must remain quiet during the judging. Questions will be answered by the judge at the end of the judging.

### **SPECIAL NEEDS SECTION – any age under 15 years**

Open to exhibitors who require assistance in the preparation of the following classes due to a disability

**Class 8096 Anzac Biscuits** - Three (3)

**Class 8097 Chocolate Chips Muffins – Packet Mix** -Three (3) – Not iced, packet accompany this class

**Class 8098 Vanilla Packet Cake** – Iced on top only (½ cake only required) packet accompany this class

**Class 8099 Fruit Slice** -Three pieces (3) – (5cm x 5cm) – not iced

**Class 8100 Small cakes** Four (4) - baked in patty papers – iced on top

**Class 8101: Decorated Biscuits** - Two (2)– own choice

**Class 8102: Decorated Muffin** - One (1) – Theme – Nursery Rhyme

### **CHILDREN: 5 YEARS AND UNDER**

**Class 8103 For Girls** - One (1) Single Decorated Cupcake – design on top

**Class 8104 For Boys** - One (1) Single Decorated Cupcake – any design on top

**Class 8105 For Girls** – One (1) Arrowroot biscuits – any design

**Class 8106 For Boys** – One (1) Single decorated biscuit – any design

**Class 8107 For Girls/ Boys** - Edible bracelet made from lollies

**Class 8108 For Girls/Boys** – Three (3) pieces moulded chocolate

**CHAMPION EXHIBIT** – Pre-school & under – Rosette/ Card

**RESERVE CHAMPION EXHIBIT** - Pre-school & under - Rosette & Card

**ENCOURAGEMENT AWARD** – Prize donated by Dr John Cox

**MOST POINTS TROPHY WILL BE AWARDED IN THIS SECTION**

Trophy donated by Janette Swindells

## SCHOOL STUDENTS – 6 TO 9 YEARS

- Class 8109** Plate of two (2) decorated cup-cakes – any design  
**Class 8110** Plate of two (2) Anzac biscuits  
**Class 8111** Vanilla Packet Cake – 20 cm round tin, iced on top only (1/2 cake only)  
**Class 8112** Three (3) Chocolate Muffins– Packet mix – bake in muffin tray, un-iced  
**Class 8113 For girls** - Plate of two (2) decorated Arrowroot biscuit  
**Class 8114 For boys** - Plate of two (2) decorated Arrowroot biscuit  
**Class 8115** Plate of two (2) Chocolate Chips Cookies  
**Class 8116** One edible necklace – any design  
**Class 8117** Three (3) Moulded Chocolate

**CHAMPION EXHIBIT - aged 6 to 9 years – Rosette/Card**

**RESERVE CHAMPION EXHIBIT - aged 6 to 9 years – Rosette/Card**

**MOST POINTS TROPHY WILL BE AWARDED IN THIS SECTION**

Trophy donated by .....

## SCHOOL STUDENTS – 10 TO 12 YEARS

- Class 8118 Chocolate bar cake**, iced on top only (Chocolate icing) - no decorations  
**1<sup>st</sup> Trophy donated by Mrs Genell Lilley, 2nd \$4.00, 3rd \$2.00**  
**Class 8119 Vanilla Packet Cake:** bake in round tin (20cm) – iced on top with plain icing  
**Class 8120 Lazy Daisy cake** - bake in bar tin, iced on top only with daisy jellybeans flowers on each end, not all over.  
**Class 8121** Two (2) decorated cup cakes  
**Class 8122** Plate of Two (2) Anzac biscuits  
**Class 8123** Plate of Two (2) Coconut Biscuits  
**Class 8124** Plate of Two (2) Muffins – any variety, to be name  
**Class 8125** Plate of Two (2) pieces Chocolate Slice – A.V. to be named  
**Class 8126 For girls** - Plate of Two (2) decorated Arrowroot biscuits  
**Class 8127 For boys** - Plate of Two (2) decorated Arrowroot biscuits  
**Class 8128 For girls / boys-** Four (4) Pieces of Moulded Chocolate

**CHAMPION EXHIBIT – (aged 10 to 12 years), \$10.00 presented by MR. ROD STIRLING A.M. plus rosette/card - plus trophy**

**RESERVE CHAMPION EXHIBIT – (aged 10 to 12 year), – plus rosette/card**

**MOST POINTS TROPHY WILL BE AWARDED IN THIS SECTION – Trophy donated by MRS HELEN STEVENS**

## HIGH SCHOOL STUDENTS – 13 – 17 YEARS

Only half fruit cake required

- Class 8129 Rich Fruit Cake-** Not less than 500g fruit, 20 cm square tin. Not iced.  
1st prize Trophy donated Genell Lilley 2nd \$10.00, 3rd \$5.00 (Unless otherwise stated)  
**Class 8130 Boiled Fruit cake** - 375g mixed fruit, baked 20cm round tin  
1st prize \$10.00 2nd \$6.00, 3rd \$4.00 - Prize money kindly donated by MR ROD STIRLING A.M.  
**Class 8131 Tea Cake** with sugar and cinnamon on top (20cm round tin)  
1<sup>st</sup> prize – Trophy kindly donated by SIEBENHAUSEN FAMILY, 2<sup>nd</sup> - \$6.00, 3<sup>rd</sup> - \$4.00 (Unless otherwise stated)  
**Class 8132 Chocolate Bar Cake** - baked in bar tin 8cm x 4cm – iced with chocolate icing  
**Class 8133 Marbled Cake** - baked in bar tin 8cm x 4cm, iced on top only (recipe supplied)  
**Class 8134 Small cakes** - Plate of Two (2) – baked in papers, iced on top only, with plain icing  
**Class 8135 Jam Drop Biscuits** - Plate of two (2)

**Class 8136 Chocolate slice** - Plate of two (2) pieces 4cm x 4cm square, any variety, to be named

**Class 8137 Apple Muffins** - Plate of two (2) - recipe supplied

**Class 8138 Plain Scones** - Plate of two (2)

**Class 8139 Pikelets** - Plate of two (2)

**Class 8140 Marshmallows** - Plate of two (2) pieces

**CHAMPION COOKING EXHIBIT TEENAGERS** - 13 - 17 years \$10.00 plus rosette/card

Kindly presented by MR ROD STIRLING A.M.

**RESERVE CHAMPION COOKING EXHIBIT TEENAGERS** - 13 - 17 years \$5.00 plus rosette/card

**MOST POINTS TROPHY WILL BE AWARDED IN THIS SECTION** – Trophy kindly donated by NEVILLE & RUTH ANDERSEN

The most successful boy and the most successful girl exhibiting in the Junior classes in the following Pavilion sections – Schoolwork, Floriculture, Cooking, Handicraft, Photography & Leatherwork – will receive a Champion Ribbon from Mr Shane Charles, President of the Royal Agricultural Society of Queensland

The Presentation of the President Trophy will take place during the Official Opening in the Main arena at the 2022 Heritage Toowoomba Royal Show, Friday 25<sup>th</sup> March 2022 at 5.00 p.m.

## RECIPES

### APPLE MUFFINS – 13 – 17years

¾ cup sugar, 1 ¾ cup SR flour, 85g melted butter, 1 egg, 1 cup sultanas, 1 cup tinned apple, 1 teaspoon bi-carb soda, 3 teaspoons mixed spice

1. Mix all dry ingredients together
2. Add egg, apple and melted butter
3. Mix together well
4. Place mixture into a muffin tin, fill each ¾ full (makes about 12 muffins)
5. Bake in a moderate oven (180c or 350f) for approx 20 minutes

### YOGHURT FRUIT SLICE

1 cup coconut, 1 cup SR flour, ½ cup sugar, 1 cup finely chopped apricots, 1 x 200g tub low fat strawberry yoghurt

1. Mix all ingredients together
2. Press into a slice tin
3. Bake for 25 – 30 minutes in a moderate oven

### MARbled CAKE Class 8129 – (age 13-17yrs)

175g unsalted butter, 185g (¾ cup) castor sugar, 2 eggs – lightly beaten, 2 cups S.R. flour (sifted), ½ cup milk, 1 teaspoon vanilla, ¼ cup sifted cocoa

1. Pre-heat oven 180°C, Grease a Loaf tin and line with baking paper
2. Put the butter, eggs, sugar, flour and 1/3 cup milk into a large mixing bowl.
3. Beat together until well combined, Divide the mixture evenly between two bowls, beat the vanilla into one, beat the cocoa and remaining milk together into the other.
4. Using a metal spoon put the mixture alternately into the prepared tin. Draw a skewer through the mixture to create a marbled effect.
5. Bake for 50-55 minutes – until a skewer come out clean. Leave in tin to cool for about 10 minutes then turn out to cool.
6. When cool, ice with either chocolate or vanilla icing

### DATE SLICE

Pastry: 1½ cups S.R. flour, ½ cup sugar, ½ cup butter, pinch of salt, 2 tablespoons milk, 1 egg

Filling: 1 cup chopped dates, ½ cup butter, ¼ cup boiling water, 1 tablespoon sugar

Icing: 2 tablespoon butter, 3 tablespoons icing sugar, small amount of hot water to mix, pink colouring

Start by making the pastry - beat butter & sugar, add egg and milk and mix in flour to a make stiff dough. Divide mixture in half. Roll out and line a Swiss roll tin with half the mixture and spread with filling. To make the filling place ingredients into a saucepan, adding enough boiling water to make the consistency of thick jam. Stir over heat till smooth. After spreading on pastry, cover the filling with remaining pastry. Bake for 20-30 minutes in a moderate oven. Mix icing ingredients and ice pastry when cool. – cut when cool & set.



## **COFFEE CAKE**

240g S.R. flour, pinch salt, 210g castor sugar, ½ cup milk, 2 tablespoon coffee essence, 1 teasp vanilla, 2 eggs, 120g softener butter

Beat all ingredients together for 4 mins. Bake in bar tin at 190 C for 35-40 mins. Ice the top only with coffee flavoured icing

## **GINGER SLICE**

4ozs (125g) butter, 1 cup Castor sugar, 1 cup milk, ½ teaspoon ground ginger, 1 egg, 2 cups S.R. flour, 1 cup finely chopped crystallized ginger

Rub butter into flour, ground ginger and sugar until mixture is like breadcrumbs. Press ½ mixture into tray, beat egg into milk, stir in crystallised ginger and add to remainder of flour mixture, mix well, pour over base, Pour mixture into tray approx 19cm x 28cm. Bake in moderate oven 180 degrees for 30-40 minutes. Ice with lemon icing

## **CHOCOLATE CARAMEL SLICE**

Base: 1 cup S.R. Flour, 1 cup brown sugar, 1 cup coconut, 125g melted butter

Filling: 400g condensed milk, 2 tablespoon syrup, 1 tablespoon butter

Topping: 150g cooking chocolate, 20g melting cophera

Combine all ingredients & mix well. Press into a greased lamington tray. Bake 180c oven for 10 minutes

Filling: Combine all ingredients in a small saucepan, combine stirring constantly for 5 minutes. Spread over base, return to oven for 10 minutes. Remove and cool.

Topping: Combine all ingredients in the top of a double saucepan, stir over gentle heat until melted. Spread over filling and refrigerate. When set cut into squares

## QUEENSLAND CHAMBER OF AGRICULTURAL SOCIETIES SHOW RULES

### Rules for Show Societies, Stewards, Judges, Exhibitors and Competitors at Agricultural Shows.

1. This show is conducted subject to the rules of the Queensland Chamber of Agricultural Societies Inc., the constitution and rules of this Society and any other regulation, which appears within the Schedule for individual sections of this Show. Should there be any conflict between the rules of the Queensland Chamber of Agricultural Societies Inc, the constitution and rules of this Society and the regulations appearing in any schedule, the constitution, rules and regulations appearing in the schedule of this Society shall prevail.
2. The President, Steward and/or the Committee person in Charge of any section of this Show shall have the right to refuse any entry by an Exhibitor without expressing reason at any time up to the commencement of judging of the section to which that entry applies.
3. The Society reserves the right to refuse entry to any stallholder if the Society reasonably believes that it is necessary to do so in order to ensure that the standard, quality and safety of the Show is maintained.
4. The President, Committee person in Charge or Steward of any section shall have the right to alter or amend the programme or the time of any event.
5. This Society will not under any circumstances hold itself liable for any accident, loss, damage or non-delivery of livestock or other exhibits at the Society's Show, and it shall be a condition of entry that each exhibitor shall hold this Society blameless and indemnify it against any legal proceedings arising through any accident, loss, non-delivery or damage whatsoever.
6. Exhibitors must obey all lawful orders of the President, Secretary, and the Committee person in Charge or the Steward of the section in which the Exhibitor is entered. Failure to abide by any such order may incur a fine of an amount to be determined by the President of this Society or on the order of the President, the Exhibitor may be removed from the grounds together with the exhibit.
7. Stewards shall have the power to remove exhibitors or other persons from the vicinity of the Judge while judging.
8. The Judge's decision in any section shall be final.
9. Any protest by an Exhibitor must be lodged in writing with the Committee person or Steward in charge of any Section within 30 minutes of the completion of the event together with a fee of \$100.00. The fee will be forfeited if the protest is considered to be frivolous or vexatious. The protest shall be heard according to the rules of the natural justice by a Dispute Committee of three appointed by the President of this show and the decision of the Disputes Committee shall be final.
10. Ribbons will be awarded at the Judge's discretion notwithstanding that there may be provision in the schedule for the awarding of ribbons.
11. Exhibitors shall ensure that they and all animals are entered and shown in the correct class.
12. All exhibitors must present their exhibit for judging at the appointed time and place. Judging shall not be delayed for an Exhibitor who is not ready and the Committee person in Charge or Steward of the section shall have the right to exclude and disqualify the exhibitor competing in that section who does not present on time.
13. If, in the opinion of the Committee person in Charge or Steward of the section, any animal or exhibit is entered in the wrong class, the Committee person in charge or Steward of the Section shall have the power to enter the animal or exhibit in its correct class prior to the commencement of judging of that class.
14. Where there is an age limit on an Exhibitor, any of the following shall be accepted as proof of age:
  - A. A birth certificate
  - B. A Driver's Licence
  - C. Current passport
15. Exhibitors shall at all times behave in a proper and courteous manner to judges, Show Officials and other exhibitors. Should an exhibitor behave in an offensive or improper manner, the Committee person in Charge, or Steward of the section shall have the right to exclude and disqualify that Exhibitor from competing in the Section.
16. All Exhibitors and/or grooms entering the showground shall obey the lawful directions of the President, Committee, Stewards or Employees of the Show Society and failure or refusal to do so, shall entitle the President of this Society to disqualify the Exhibitor and/or his/her exhibit from competing at the show and may order the removal of the Exhibitor and /or his/her exhibit from the grounds.
17. A Judge shall not adjudicate at more than one show, where practical, within 60 days unless judging different sections where it can be reasonably anticipated a number of the same exhibits are to be judged.
18. Judging cards and performance records shall be completed by the Committee person in Charge, Steward and/or the Judge of a Section (if required) during or immediately after the judging of the Section or at the Judge's convenience.
19. Judges must be suitably attired when judging.
20. Competitors must be suitably attired when exhibiting.
21. If a Judge is unable to fulfil a judging commitment, the Judge shall notify the Show Society as soon as possible so replacement can be arranged.
22. A Judge shall not send a substitute Judge. All invitations to judge shall be sent by the Society.
23. A Society shall report to the Queensland Sub-Chamber of Agricultural Societies Inc. any Judge who fails to attend A show to which he or she has accepted an invitation to judge or, who has failed to judge at the time advertised for the commencement of the class provided that the failure to attend or appear is without reasonable cause.
24. A Judge may not officiate in one Section of a Show and compete or exhibit in another Section at the same show unless exceptional circumstances exist, such as sickness or unavailability of the appointed Judge.
25. An Exhibitor shall not compete in a section if the Exhibitor is a member of the Judge's immediate family.
26. An Exhibitor shall not compete nor show any animal in a section if the animal has been owned or leased by the Judge or a member of the Judge's immediate family or if the Judge is the Exhibitor's employer or business partner.

27. An Exhibitor shall not compete if the Exhibitor or any member of the Exhibitor's immediate family has provided accommodation for the Judge within three months prior to or during the holding of the Show.
28. An Exhibitor shall not compete if the Exhibitor or any animal being shown by the Exhibitor has been given tuition by the Judge's business partner within three months prior to or during the show.
29. An Exhibitor is ineligible to compete if the Exhibitor has employed or has been employed by or has been a business partner of the Judge of the Section within three months prior to or during the show.
30. An Exhibitor shall not compete if the Exhibitor has given tuition to the Judge or has fed or trained an animal owned or leased by the judge within three months prior to or during the show.
31. A Judge shall not visit the livestock-housing complex of the Show Society, nor the owners, nor inspect or discuss any animals entered in the Show prior to or during the judging of the relevant section.
32. No Exhibitor shall deface or alter registration papers or performance cards for any exhibit.
33. A Judge or Steward must not knowingly permit an ineligible Exhibit or Exhibitor to compete.
34. No Exhibitor nor a member of the Exhibitor's immediate family or anybody employed by the Exhibitor shall approach a Judge with regard to a decision made by the Judge unless they first obtain permission from the Committee person in Charge or Steward of the Section.
35. In Breed Classes, all animals must have current Registration and Ownership Certificate with the relevant Breed Society.
36. In Breed Classes, registration papers (where applicable) must be available at the Show as proof of registration.
37. An Exhibitor required by the Show Section Schedule or rules of this Society to parade an exhibit in the Grand Parade and who fails to do so, shall not be entitled to and shall forfeit any prize money or trophy to that Exhibitor and/or for that Exhibit.
38. The Exhibitor shall ensure that they and their exhibit comply with all statutes, regulations and by-laws applying to the showground at the time of the show including but not limited to all animal health requirements.
39. Exhibitors and Space Holders who bring electrical equipment into the showground must comply with current legislation.
40. Where animals are being led, worked and displayed, it is the responsibility of the owner/handler at the time to ensure the animal does not become a public safety liability.
41. Dogs, other than those owned by members of the Canine Control Council, must be kept in a closed float, a vehicle or on a short leash and must be suitably muzzled as to prevent it being able to injure or bite any person or other animal.
42. Any competitor who receives any physical or electronic communication aid during the judging of an event will have all nominations cancelled. The persons concerned may be asked to leave the showground.
43. Energised electric fences are prohibited on the Showground at any time unless in a specified area and suitably signed.
44. Rules for individual Sections shall be as per the attached Schedule/s and they shall be read in conjunction with the rules.
45. Every official, competitor and helper have the right to be treated with dignity and respect. In support of this right, the RASQ has zero tolerance for any form of bullying, harassment, discrimination and violence. Any person subjected to any of these forms of harmful conduct is encouraged to report it in writing to the RASQ Committee or Section Head Chief Steward. All reports will be handled promptly and confidentially.

#### ALCOHOL AND DRUG ABUSE POLICY

1. The Queensland Chamber of Agricultural Societies Inc. will not tolerate unacceptable behaviour from any judge, steward or person performing duties at an Agricultural Show or Show Committee organised function, who is affected by alcohol or drugs.
2. The Chamber considers that all persons assisting at a Show or function should be free of any intimidation or embarrassment caused by any person who is affected by alcohol or drugs.
3. The Executive of the Show Society or person in charge of the Event must ensure that any Judge, Steward or Person is not subject to any behaviour, which is a personal embarrassment to the Members of the Show Society or renders the Show Society in disrepute.
4. Any reports of alcohol or drug abuse will be treated seriously and action will be taken immediately to remedy the problem.
5. Disciplinary action may be taken against any person who is in breach of these protocols.
6. Any Judge, Steward or person affected by alcohol or drugs by their actions may be liable under the Workplace, Health and Safety Act.
7. Disciplinary action arising from any incident involving alcohol or drug abuse may involve a warning, dismissal or referral to authorities.

#### IMPORTANT NOTICE

**Due to current changes to public liability the following clauses have been included in the Show Society's Rules and Regulations.**

**Please note: When you sign off on your entry form you will be agreeing to the following inclusions.**

- Agree to compete/exhibit at the 2022 Royal Agricultural Society of Queensland Toowoomba Royal Show at my own risk.
- Agree not to make any claim against the Royal Agricultural Society of Queensland for any injury or loss sustained to me, my property or the livestock exhibit under my care at the 2022 Toowoomba Royal Show.
- Agree to compete/exhibit at my own risk and to indemnify and keep indemnified the Royal Agricultural Society of Queensland, together with any other organization or person involved in the conduct of any show against all claims, suits, actions, or demands, which may be brought in respect of any injury or other loss sustained to me, my property, or the livestock exhibit under my care in the course of competing/exhibiting at the show and agree to exonerate the committee of management of the Show Society together with any other organization or person involved in the conduct of any agricultural show from all loss or injury to me, my property or the livestock exhibit under my care whether due to alleged negligence or otherwise.
- Acknowledge that no insurance is provided on my behalf and I am responsible for arranging my own public liability and all other insurances.

**home**

(n). the place where one lives permanently,  
especially as a member of a family

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*People first.*