

Heritage Bank

People first.

TOOWOOMBA ROYAL SHOW

18 - 20 APRIL

Cooking
Schedule

2024



CLIVE BERGHOFFER
Events
Centre
ROYAL TOOWOOMBA SHOWGROUNDS

T 07 4634 7400 F 07 4633 2495 E rasqadmin@rasq.com.au

PO Box 18099 Clifford Gardens Q 4350

www.rasq.com.au

Proudly showing the Downs since 1860

Heritage Bank Toowoomba Royal Show

18th, 19th & 20th April 2024

Committee person in Charge:

Ms Rebecca Smith
0428 815 261

Cookery Chief Steward:

Mrs May Gossow
Phone: 46984184 / 0427045809
Email: may52ggossow@optusnet.com.au
Steward: Miss Rebecca Smith
Phone: 0428 815261
Email: bec_smith_18@hotmail.com

ENTRY FEE:

\$3.00 per entry for Division 1 (Adult Section)
\$5.00 per entry for Division 1 (Decorated Cakes & Sugarcraft Section & Contemporary Section)
\$2.00 per entry for Division 2 (Junior Section)

Closing Date: Wednesday 20th March 2024

*****NO LATE ENTRIES WILL BE ACCEPTED AFTER 5.00 pm 20th March 2024*****
(Please complete your entry carefully as this regulation will be strictly adhered to).

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

Extra application forms can be downloaded from the Society website: www.rasq.com.au

SECTION	CLOSING DATE	DELIVERY	JUDGING	COLLECTION
All Decorated Cakes & Sugarcraft/ Contemporary Cakes	Wednesday 20 th March at 5:00 pm	Monday 15 th April 7:30am– 9:00am	Monday 15 th April 9:00am no later	Monday 22 nd April 9:00 am – 11:00 am Founders Pavilion
Division 1 Adult Section – Jam section	Wednesday 20 th March at 5:00 pm	Tuesday 16 th April 7:30am– 9:00am	Tuesday 16 th April 9:30 am	Monday 22 nd April 9:00 am – 11:00 am Founders Pavilion
Division 2 Junior Section (Including the new section - Special needs)	Wednesday 20 th March at 5:00 pm	Wednesday 17 th April 7:30am– 9:00am	Morning Tea 9.15am Wednesday 17 th April 9:30 am	Monday 22 nd April 9:00 am – 11:00 am Founders Pavilion

DELIVERY OF EXHIBITS

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

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

THE ROYAL AGRICULTURAL SOCIETY OF QUEENSLAND

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

ELGAS	McDONALDS (HARRISTOWN)
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MS REBECCA SMITH	MRS MELISSA BROWN
MS MAY GOSSOW	MRS TERESA NELDER
DR JOHN COX	MS HELEN STEVENS
COOKERY STEWARD	

COLLECTION OF EXHIBITS:

Collection of exhibits is on Monday 22nd April 2024 between 9.00am & 11.00am.

If you are unable to collect your entries you can speak with the Chief Steward May Gossow (0427045809) and other arrangements can be made, or you could collect your prize card on the Saturday afternoon after 3.00pm or your prize card can be posted to you after the show.

EXHIBITORS PLEASE NOTE:

- Prize money will be paid by end of May 2024 directly into the bank account nominated at time of entry.
- No refunds allowed.
- ALL entries are to be submitted online before close of entries Wednesday 20th March 2024 – <https://showday.online/>
- All small exhibitor's stickers must accompany your exhibit and be in plastic bags for the protection of exhibits. All stickers will be forwarded to you at least two (2) weeks prior to the Toowoomba Show. On judging day please bring your exhibits along to the cookery section between 7:30am - 9:00 am – and the stewards will be there to receive your entries.
- 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 are 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

STEWARDS HAVE THE RIGHT TO PLACE EXHIBITS IN CORRECT CLASS IF ENTERED INCORRECTLY

ONLY ONE (1) ENTRY PER EXHIBITOR – PER CLASS

1. **Full Cakes for the 2024 SHOW (NO ½ Cakes will be accepted)**
2. **All exhibits to come in on Paper Plates and in large zip lock bags.**
3. **Entries will not be accepted if not on plates and in zip lock bags.**
4. **Labels will be sent to all exhibitors before the show, these must be used on all entries.**
5. **Please make sure that all labels are secure.**
6. **All labels to be secure to the outer edge of plates**
7. Quality, taste and flavour will receive first consideration.
8. Entries made with commercial cake mixes will be disqualified except where stated.
9. The Show Society reserves the right to declare "NO COMPETITION" in any class in which there are less than three entries.
10. All jams and marmalades are to be shown in small glass jars (ex. small pickle jar), Please make sure that your bottle is full and not half full.
11. All jars must have screw top lid & must be released by exhibitor before leaving the pavilion, if not released they will not be judged.
12. Jam exhibitors please check your jams before putting them into the show.
13. The judge's decisions are final, and no correspondence will be entered into.
14. Chief stewards/Judges reserve the right to disqualify an entry if it has not been presented in accordance with the schedule.
15. 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.
16. 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 are 4 or more entries in the class, but a card will be given.
17. There will be no public viewing during judging, no exhibitors allowed behind the tables before judging starts

THIS SECTION IS PROUDLY SPONSORED BY BETROS BROS

Closing Date : Wednesday 20th March 2024 at 5.00pm (no late entries will be accepted)

ONLY ONE ENTRY PER CLASS PER EXHIBITOR

Entry Fee : \$3.00 per entry

Prize Money: 1st - \$15.00, 2nd - \$10.00, 3rd \$5.00

Delivery Date: Tuesday 16th April between 7:30 am – 9:00 am.

Judging time: Tuesday 16th April – 9:30 am



JAMS

CLASS 8001 Jar Grape Jam

CLASS 8002 Jar Rosella Jam

CLASS 8003 Jar Plum Jam

CLASS 8004 Jar Fig Jam

CLASS 8005 Jar Berry Jam, Any Variety

CLASS 8006 Jar Jam – Any Variety to be named

CLASS 8007 Jar Lemon Butter

CLASS 8008 Jar Passionfruit Butter

CLASS 8009 Collection of Three variety of Jams, not mentioned, must be named, display in presentation box.

MARMALADES

CLASS 8010 Jar Sweet Orange Marmalade.

CLASS 8011 Jar Marmalade – Any Variety

CLASS 8012 Collection of Marmalades (3 distinct varieties – excluding orange marmalade) display in box

FEATURE CLASS

CLASS 8013 Collection of 3 different varieties (one jam, one relish, one pickles) - must be named - Presented in a plain or decorated box – approx. 14cm – 9cm.

1st-\$20.00, 2nd -\$10.00, 3rd -\$5.00 - Sponsored by May Gossow

CHAMPION JAM EXHIBIT – (from Classes 8001 – 8013) – Card & Sash

RESERVE CHAMPION EXHIBIT – Jams (from Classes 8001 – 8013) – Card & Sash

PICKLES, CHUTNEY & SAUCES

CLASS 8014 Jar Tomato Relish

CLASS 8015 Jar Relish - any variety, - must be named.

CLASS 8016 Jar Mango Chutney

CLASS 8017 Jar Chutney, any variety, - must be named.

CLASS 8018 Jar Mustard Pickles

CLASS 8019 Jar Pickles - any variety - must be named.

CLASS 8020 Jar Pickled Beetroot

CLASS 8021 Bottle of Tomato

CLASS 8022 Bottle of Sauce – any variety, must be named (display in sauce bottle)

CHAMPION EXHIBIT Pickles, Chutney, Sauces (from Classes 8014 – 8022) – Card/Sash

RESERVE CHAMPION EXHIBIT – Pickles Chutney, Sauces (from Classes 8014 – 8022) – Card/ Sash

FRUIT CAKE FEATURE SECTION

Sponsored by Ellerslie Free Range Farms

Closing Date : Wednesday 20th March 2024 at 5.00pm (no late entries will be accepted)

Prize Money: 1st - \$20.00, 2nd - \$15.00, 3rd \$10.00 (unless otherwise stated)

Delivery Date: Tuesday 16th April between 7.30 am – 9.00 am

Judging time: Tuesday 16th April - 9.30 am

CLASS 8023 Rich Fruit Cake

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

1st prize - \$35.00; 2nd prize - \$20.00; 3rd prize - \$10.00; 4th prize - \$5.00

***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 – date to be decided - May 2024

NOTE: Rich Fruit Cake need to be baked in 20cm (8") tin for our local show, winner of this competition going onto the Sub-Chamber Level is required to make another Rich Fruit Cake in a 25cm (10") tin and then the winner of the Sub Chamber Level going onto Brisbane in August are required to present their cake in a 25cm (10") tin..

CLASS 8024 Boiled Pineapple Fruit Cake – baked in a round / square 20 cm tin (recipe supplied)

Recipe: Ingredients: 1 x 440g tin crushed pineapple, 125g butter (cubed), 1 cup light brown sugar, 500g Mixed Fruit, 1 teaspoon bicarb soda, 2 eggs, 1 cup SR Flour, 1 cup plain flour, 1 teaspoon mixed spice.

Method: Pre heat oven to 160c. Place pineapple and juice into large saucepan, then add cubed butter, brown sugar, mixed fruit, bring to boil, reduce heat and simmer for about 10 minutes, add soda and allow to cool. Add eggs, mix in flours, spice. Place mixture into a lined greased tin and cook in oven for 1 – 1 ½ hours.

CLASS 8025 Sultana Cake – 250 g / 375 g sultanas – butter, baked in a round 20 cm tin

CLASS 8026 Pumpkin Fruit Cake - Baked in a round / square 20 cm tin

CLASS 8027 Boiled Fruit cake – 375 g mixed fruit, baked in round 20 cm tin (no decorations on top of this fruit cake)

CLASS 8028 “Mrs Carol Miller Memorial” - Rich Plum Pudding - No less than 250 g butter, must use traditional recipe, boiled in cloth with skin on pudding when dried.

1st - \$30.00, 2nd - \$20.00, 3rd - \$10.00

Proudly sponsored by Bruce, Barry & Jacko Miller

CLASS 8029 Steam Pudding – Any Variety - cooked in a basin.

CHAMPION FRUIT CAKE OR PUDDING (from classes 8023 – 8029) – Sash/Card

RESERVE CHAMPION FRUIT CAKE OR PUDDING – (from classes 8023 – 8029) – Sash/Card

SCONES / MUFFINS

One entry per class per exhibitor

Prize money 1st \$10.00, 2nd \$8.00 3rd \$5.00

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

Closing Date : Wednesday 20th March 2024 at 5.00pm (no late entries will be accepted)

Delivery Date: Tuesday 16th April between 7.30 am – 9.00 am

Judging time: Tuesday 16th April

Bring in on paper plate and in large zip-lock bags for judging with stickers on edge of plate, all stickers will be forwarded to you before the show.

CLASS 8030 Plate of Four (4) Plain Scones (not to be joined together)

CLASS 8031 Plate of Four (4) Pumpkin scones – (not to be joined together)

CLASS 8032 Plate of Four (4)Pikelets

CLASS 8033 Plate of Four (4) Small cakes – no paper, plain white icing (no decorations)

CLASS 8034 Plate of Four (4) Apple & Cinnamon Muffins – baked in paper containers. (Recipe provided)

Recipe : Sift into a bowl 1 ½ cups plain flour, 1 teaspoon of baking powder, ½ teaspoon cinnamon, pinch of salt, ½ cup sugar, add 120g melted butter, 1 egg (beaten), 1 cup milk. Mix well and lastly add 2 cups of chopped apple. Topping: ¼ cup sugar, ½ teaspoon cinnamon (mix together – sprinkle on top) bake for 20 minutes at 190c

CLASS 8035 Plate of Four (4) Savoury Muffins – Any Variety – baked in paper container.

CLASS 8036 Plate of Four (4) Dessert Muffins – Any Variety - baked in paper containers.

BISCUITS

One entry per class per exhibitor

Prize money 1st prize - \$10.00, 2nd prize - \$8.00, 3rd prize - \$5.00 (3rd prize money will only be paid if there is more than 4 entries per class – but a card will be given

Delivery Date: Tuesday 16th April between 7.30 am – 9.00 am

Bring on paper plate and in zip-lock bags for judging with stickers on edge of plate

CLASS 8037 Plate of four (4) Anzac Biscuits

CLASS 8038 Plate of four (4) Ginger Nut Biscuit

CLASS 8039 Plate of four (4) Jam Drops

CLASS 8040 Plate of four (4) Cornflake Biscuits

CLASS 8041 Plate of four (4) Chocolate Chip Biscuits

CLASS 8042 Plate of four (4) Monte Carlo

CLASS 8043 Plate of four (4) Custard Creams (recipe supplied)

Recipe :

Ingredients ½ cup butter or margarine, 2 tablespoons icing sugar, 2 tablespoons custard powder, 1 ½ teaspoon baking powder, 1 ½ cups plain flour, pinch salt.

Method : Cream butter and icing sugar, Add well sifted dry ingredients. Roll into small balls and press with a fork. Cook in a slow oven until light brown. When cold join together with butter icing.

CLASS 8044 Collection of Biscuits – must be 4 distinct varieties (Two of each VARIETY – must not have already been entered).

SLICES – (ALL SLICES TO BE 5 cm x 5 cm)

One entry per class per exhibitor

Closing Date: Wednesday 20th March 2024 at 5.00pm

Delivery Date: Tuesday 16th April between 7.30 am – 9.00 am

Bring on paper plate and in zip-lock bag

Prize money 1st prize - \$10.00, 2nd prize - \$8.00, 3rd prize - \$5.00 (unless otherwise stated)

CLASS 8045 Brownie Plate of four (4) – Recipe Supplied

Recipe:

Ingredients 125g unsalted butter (softened), 150g (1cup) castor sugar, ½ teaspoon vanilla, 40g (1/3 cup) cocoa, 2 large eggs, 60g (½ cup) SR Flour, ¼ cup dark choc bits, ½ cup chopped walnuts.

Method: Pre heat oven to 180c, grease and base line a 20cm square tin, put butter into a small saucepan and melt over a low heat. Add cocoa and stir until well blended and smooth. With electric mixer or large wooden spoon beat together the eggs and sugar in a mixing bowl until light and fluffy. Beat in the melted butter mixture, stir in vanilla, sift the flour over the top and fold in gently using a large metal spoon. Fold in the choc bits and chopped walnuts. Pour into the prepared tray and bake for 40 – 45 minutes or until the top is only just firm to the touch at the centre. Allow the slice to cool in the tin, standing on a wire rack for 10 minutes then cut into squares. Cool completely in the tin then remove.

CLASS 8046 Plate of Four (4) Chocolate Slice – Any Variety (must be iced with chocolate icing)

CLASS 8047 Plate of Four (4) Date Slices – Iced (recipe supplied)

Recipe:

Ingredients ½ cup butter, ¾ cup sugar, 1 egg, 1 cup SR flour, 1 cup plain flour, vanilla, pinch of salt, 240g dates, 1 dessertspoon butter, 5 tablespoons milk.

Method: Cream butter & Sugar, add egg, beat well, then add flours, vanilla, and salt. Place in a saucepan the dates, butter, and milk. Bring to the boil slowly and beat until smooth. Let cool. Roll out half the mixture and place in a lamington tray. Add date filling and then place other half of pastry on top. Bake for 30 minutes in a moderate oven. Cool and ice with pale pink icing.

CLASS 8048 PLATE OF FOUR (4) Raspberry Coconut Slice (recipe supplied)

Recipe:

Base: 60g butter, ¼ cup castor sugar, 1 egg, vanilla, 1 ¼ cups SR flour. **Topping:** ½ cup raspberry jam, 1 cup coconut, 3.4 cup sugar, 1 large egg.

Method: Beat butter & sugar to cream. Add the egg and beat well. Add vanilla. Sift flour & add to mixture, gradually mix well into a stiff paste. Press evenly into a greased tin – approx. 28cm x 18cm. Spread thinly with raspberry jam. Beat egg, then add coconut & sugar & mix well. Spread coconut mixture lightly over the jam. Bake in a moderate oven until golden brown. Cool slightly before cutting into 5cm x 5cm squares.

CLASS 8049 Plate of Four (4) Ginger Slice – Any Variety. To be named

CLASS 8050 Plate of Four (4) Chocolate Caramel Slice – (recipe supplied)

Recipe: Base: 1 cup S.R.Flour, 1 cup brown sugar, 1 cup coconut, 125 melted butter. **Filling:** 400g tin condensed milk, 2 tablespoon syrup, 1 tablespoon butter **Topping:** 150g cooking chocolate, 20g melting coph

Method: Base: 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 - (5cm x 5cm)

CLASS 8051 Plate of Four (4) Slice – any variety - To be named

CHAMPION EXHIBIT – (from Classes 8030 – 8052) – Sash/Card

RESERVE CHAMPION EXHIBIT - (from Classes 8030 – 8052) – Sash/Card

FEATURE CLASS

CLASS 8052 Presentation Afternoon Tea Plate (disposable plate) – of an assortment of four (4) different pieces to share. (one of each kind) eg small cakes, mini muffins, biscuits, slices & pastries.

1st – \$15, 2nd - \$10, 3rd - \$5 (Sponsored by May Gossow)

CAKES – SECTION – Full Cakes only

Delivery Date: Tuesday 16th April between 7.30 am – 9.00 am

Prize money 1st prize - \$15.00 or Trophy, 2nd prize - \$10.00, 3rd - \$5.00

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

** No decorations are required on top of cake – just plain icing (or flavoured icing on some cakes)

CLASS 8053 Teacake – baked in a 20 cm round tin, topped with cinnamon and sugar (recipe supplied)

Recipe:

Ingredients: 90g butter, 150g caster sugar, 180g SR Flour, 2 eggs, ½ cup milk, ½ teaspoon vanilla essence, extra sugar & cinnamon, pinch of salt.

Method: Combine sugar, butter, flour and salt in a mixer until they resemble breadcrumbs, add eggs, milk and vanilla essence all at once. Beat on medium speed until is smooth and creamy. Bake in a greased and lined 20cm round cake tin. Bake in a moderate oven for 25 - 30 minutes. Turn out onto a towel covered rack. Brush top with melted butter and sprinkle with mixture of sugar and cinnamon.

1st prize – *Trophy kindly donated by Mrs Heather Schmidt*; 2nd prize - \$10.00.

CLASS 8054 Carrot Cake – baked in 20 cm round tin, iced on top with lemon flavoured icing

1st prize – *Trophy and prize money kindly donated by Genell Lilley*; 2nd prize - \$10.00.

CLASS 8055 Lemon Cake – baked in 20 cm round tin, iced on top with lemon flavoured icing

1st prize – *Trophy kindly donated by Teresa Nelder*; 2nd prize - \$10.00

CLASS 8056 Marble Cake - baked in 20 cm round tin. Iced on top with pale pink icing

1st prize – *Trophy donated by Linda Ashton*; 2nd prize - \$10.00

CLASS 8057 Chocolate Bar Cake – baked in bar tin, iced on top with chocolate icing.

1st prize – *Trophy kindly donated by Ioretta Morice*; 2nd prize - \$10.00

CLASS 8058 Banana Bar Cake – baked in a bar tin, iced on top with lemon icing on top only.

1st Prize – *Trophy donated by Bec Smith*; 2nd Prize - \$10.00.

CLASS 8059 Orange Bar Cake - baked in a bar tin, iced on top only with plain icing.

1st – *Trophy kindly donated by Linda Ashton*; 2nd prize - \$10.00

CLASS 8060 Peach Blossom Cake - baked in bar tin, iced on top with pale pink icing.

1st prize - *Trophy kindly donated by Heather Schmidt*, 2nd prize - \$10.00

CLASS 8061 Kentish Cake – baked in bar tin, iced on top with chocolate icing.

1st prize - *Trophy kindly donated by May Gossow*, 2nd prize - \$10.00

CLASS 8062 Coffee Cake – cooked in a bar tin. Iced on top with coffee flavoured icing.

1st prize – *Trophy kindly donated by Bec Smith*; 2nd prize - \$10.00

CLASS 8063 Gingerbread – baked in a bar/loaf tin – uniced.

1st Prize – *Trophy kindly donated by May Gossow*; 2nd prize - \$10.00

CLASS 8064 Health Loaf – cooked in bar tin – uniced (recipe supplied)

Recipe:

Ingredients: 1 cup bran cereal (or All Bran), ¾ cup raw sugar, ¾ cup chopped apricots, ¾ cup chopped sultanas, 1 ¼ cups milk (approx.), 1 ½ cup SR Flour,

Method: Mix bran, raw sugar, apricots, sultanas, and milk. Allow to stand at least 2 hours. Sift flour to mixture, stirring well. Bake in a moderate oven for 1 hour.

1st Prize – *Trophy kindly donated by Melissa Brown*; 2nd prize - \$10.00

CLASS 8065 Date Loaf – cooked in bar tin, un-iced (recipe supplied)

Recipe: 1 cup chopped dates, 1 cup brown sugar, 60g butter. Place in bowl pour 1 cup of boiling water over ingredients, let cool add 1 teaspoon bicarb soda then add 1 lightly beaten egg, and lastly add 1 ¾ cups SR flour. Bake in bar tin in moderate oven for ¾ hour

1st Prize – *Trophy kindly donated by Maureen Koehler*; 2nd prize - \$10.00

CLASS 8066 Banana Bread – uniced.

1st Prize – *Trophy & Prize Money kindly donated by Julia Brown* 2nd Prize -\$10

CLASS 8067 Gluten Free Cake – (Own Choice) – bake in 20cm round tin, iced or uniced

1st Prize – *Trophy and Prize Money kindly donated by Julia Brown*; 2nd prize – \$10

CHAMPION CAKE EXHIBIT (from Classes 8055 – 8067) Trophy donated by Lynette Munt plus Card/Sash

RESERVE CHAMPION CAKE EXHIBIT (from Classes 8055 – 8067) Card/Sash

CLASS 8068 Favourite Cake – (own Choice) baked in either a round tin or bar tin, (Open to Men & Women) – must not already be entered in the cake section, for the judge.

1st Prize – *Trophy kindly donated by Linda Ashton*; 2nd prize – *Trophy kindly donated by May Gossow*; 3rd prize – *Trophy kindly donated by Bec Smith*

MEN'S SECTION – Full Cakes Only

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

CLASS 8069 “GRAHAM GOSSOW MEMORIAL” Boiled Fruit Cake - bake in 20 cm round tin (own recipe)

1st Prize – Trophy and \$20; 2nd prize – \$15, 3rd prize - \$10.

Trophy and Prize money donated by the Family of the late Graham Gossow.

The Following classes (8070 – 8073) are proudly sponsored by Mr Darren Lewis and Family

CLASS 8070 Plate of Four (4) Cornflake Biscuits

CLASS 8071 Chocolate Bar – bake in bar tin, iced on top with chocolate icing

CLASS 8072 Plate of Four (4) Plain Scones

CLASS 8073 Plate of Four (4) Pikelets

CHAMPION EXHIBIT IN THE MEN'S SECTION (from classes 8069 – 8073) – Card/Sash

SWEETS

Sponsored by TRS REFRIGERATION & CATERING EQUIPMENT

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

CLASS 8074 Plate of Four (4) pieces Russian Caramels

CLASS 8075 Plate of four (4) pieces Marshmallows

CLASS 8076 Plate of four (4) pieces French Jellies

CLASS 8077 Plate of four (4) pieces Chocolate Fudge

CLASS 8078 Plate of four (4) pieces Coconut Ice

CLASS 8079 Plate of four (4) pieces Rocky Road

CLASS 8080 Toffees – display in a jar

CLASS 8081 Collection of sweets – done in beautiful display box (4 varieties)

1st Prize Trophy; 2nd Prize \$10 3rd Prize \$8.00

CHAMPION SWEET EXHIBIT (from Classes 8074 – 8081) – Card/Sash

RESERVE CHAMPION SWEET EXHIBIT (from Class 8074 – 8081) – Card/Sash

GRAND CHAMPION EXHIBIT from Classes 8001 – 8081 – trophy donated by May Gossow

Card & Rosette Judged from all Champion Exhibits – Jams/Pickles, Fruit Cake section, Scones, Biscuits, Slices, Cake section, Men’s section, Sweets section.

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 20th March at 5:00 pm. All done online

DELIVERY DATE: Monday 15th April 7:30 – 8.45 am.

JUDGING DATE: Monday 15th April commencing at 9:00 am.

ENTRY FEE: Adult \$5.00 per entry Junior entry \$2.00 per entry

ALL EXHIBITS must be collected on Monday 22nd April from the Founders Pavilion between 9:00 am and 11:00 am.

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 – posy 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. All exhibits to fit within – Width 55cm Depth 55cm Height 55cm
10. **ONLY ONE ENTRY PER CLASS**
11. Dummy cakes are allowed
12. Entries must be the “bona fide” work of the competitor
13. Judge’s decisions will be final for all categories including Champion and Reserve Champion

OPEN SECTION

CLASS 8082 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 Width 55cm Depth 55cm Height 55 cm

1st prize- \$60.00; 2nd prize -\$40.00; 3rd prize- \$20.00

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

CLASS 8083 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 8084 Novelty Cake – design must be achievable in cake, judged on design and decoration.

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

CLASS 8085 Brides Brief – Bride is wanting a **SILHOUETTE WEDDING CAKE - design a wedding cake to suit**

1st prize - \$100, 2nd prize - \$60, 3rd prize - \$40 (*\$90 has been kindly donated towards this class*)

SUGAR CRAFT

CLASS 8086 Floral Arrangement

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

CLASS 8087 Specimen Flower – IRIS (flower, buds & leaves) Displayed in vase supplied by Show Society. 1st prize \$20.00, 2nd prize \$10.00, 3rd prize \$5.00

CLASS 8088 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 (1-13) at the beginning of this section

CLASS 8089 Special Occasion Cake

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

CLASS 8090 – Specimen Flower – Arum Lily (flowers, buds & leaves)

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

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	Love & Flour Cake Creations
Louise Neagle	Danish Flower Art
Born and Bread Bakeries	Mr Pat Weir
Cake House	Lollipop
Michelle – Shell Food Fair	Cake Pod
Cas Cakery	

ENTRIES CLOSE: Wednesday 20th March at 5:00 pm

DELIVERY DATE: Monday 15th April between 7:30 am – 8:30 am.

JUDGING DATE: Monday 15th April at 9:00 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
- **BEST IN SHOW 2024** – *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 veiners 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 from the judging in the overall best in Show. Entries in the Contemporary category are the only entries considered in the judging for the Champion & Reserve Champion Exhibit Contemporary Category awards.

CLASS 8091 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: 1st \$30.00; 2nd \$25.00; 3rd \$20 *Proudly sponsored by Born & Bread Bakeries Toowoomba*

CLASS 8092 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: Width 55cm Depth 55cm Height 55cm
- 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: 1st – \$55, 2nd – \$30, 3rd - \$15 *Proudly sponsored by Mr Pat Weir MP*

CLASS 8093 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: Width 55cm Depth 55cm Height 55cm
- 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: 1st \$75, 2nd \$60, 3rd - \$50 *(all vouchers kindly donated by Party Hut Toowoomba)*

CLASS 8094: 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: 1st - Voucher \$20 kindly donated by Love & Flour Cake Creations, 2nd - \$15, 3rd \$10

CLASS 8095: Contemporary Pre-Mix Baking

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: 1st - \$30 voucher, 2nd - Voucher \$20, 3rd - Voucher \$10

CLASS 8096: Contemporary Pre-Mix Baking

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.

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

5 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.

6 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.

7 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: 1st - \$30 voucher. 2nd - voucher \$20, 3rd - voucher \$10

CHAMPION *EXHIBIT AWARDS – Only entries in the contemporary categories to be considered in the judging for Champion & Reserve Champion Exhibit Contemporary Category awards. These awards will be determined by the two judges of the contemporary category at the conclusion of the judging.

DIVISION TWO - JUNIOR COOKERY

Proudly sponsored by HERITAGE BANK



**PLEASE READ YOUR SCHEDULE CAREFULLY
THERE ARE LOTS OF CHANGES TO THIS SECTION
ONLY FULL CAKES WILL BE ACCEPTED. ONLY ONE ENTRY PER CLASS, PER PERSON**

CLOSING DATE: Wednesday 20th March at 5:00 pm (**No late entries accepted**) All entries must be completed online.
ENTRY FEE: **\$2.00 per entry**
DELIVERY DATE: Wednesday 17th April between 7:30 am – 9:00 am to the Founders Pavilion.
JUDGING TIME: Wednesday 17th April at 9:30 am
COLLECTION OF EXHIBITS: Must be collected on Sunday 21st April between 9:00 am – 11 am. If not collected by 11.30am on the Sunday all exhibits will be disposed of by the Chief Steward.

Prize Money: 1st - \$6.00, 2nd - \$4.00, 3rd - \$2.00 (unless otherwise stated)

Points awarded: 1st – 3 points, 2nd – 2 points, 3rd – 1 point, Champion – 5 points

- All exhibits to come in on a plate and in zip-top plastic bags, entries will not be accepted if not on plates and in zip-top bags
- **Labels will be sent to all exhibitors before the 2024 show, these must be placed on all entries, (side of plates) when they arrive.**
- All decorations are to be simple and plain.
- Where applicable all entries must be made with butter.
- Exhibitors must use the recipes supplied if the call advised.
- The judge's decision shall be final, and no correspondence will be entered into.
- All prize money will be paid directly into the account nominated at time of entry.
- There will be no public viewing during judging, no exhibitors are allowed behind the tables before judges start.
- If Junior exhibitors have any questions after judging, please ask the chief steward/stewards, they will try to help you and give you any advice possible.
- **When icing cakes for the show use icing sugar with a little hot water until smooth (not runny), let set before placing in bags**

CLOSING DATE: Wednesday 20th March at 5:00 pm (**No late entries accepted**) All entries must be completed online.
ENTRY FEE: **\$2.00 per entry (only one entry, per person, per class)**
DELIVERY DATE: Wednesday 17th April between 7:30 am – 9:00 am to the Founders Pavilion.
JUDGING TIME: Wednesday 17th April at 9:30 am
Prize Money: 1st - \$6.00, 2nd - \$4.00, 3rd - \$2.00

PROUDLY SPONSORED BY EXECUTIVE DISTRIBUTORS

SPECIAL NEEDS SECTION – ages under 15 years

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

Ages: 5 years and under

CLASS 8097 Choc Chip Biscuits – Packet Mix

CLASS 8098 Cupcake (decorated) – Superhero’s colours (Red & Black)

CLASS 8099: 2 Decorated Arrowroot Biscuits

CLASS 8100: Edible Bracelet – Made with Lollies

Ages: 6 – 10 Years

CLASS 8101 Three (3) Anzac Biscuits

CLASS 8102 Slice – three (3) pieces – (any variety) iced 5cm x 5cm

CLASS 8103 Small Cakes – Three (3) – Baked in patty papers – iced on top , no decorations

CLASS 8104 Two (2) Decorated Cupcakes – nursery rhyme/ superheros

Ages: 11 – under 15 Years

CLASS 8105 Three (3) Jam Drops

CLASS 8106 Chocolate Slice – three (3) pieces – any variety iced, 5 cm x 5cm

CLASS 8107 Three (3) Muffins – Any variety

CLASS 8108 Butter Cake – bake in a bar tin

Encouragement Award – donated by Kaylene Kapernick

Champion Exhibit – (Class 8097 - Class 8108) - Trophy

THIS SECTION PROUDLY SPONSORED BY EXECUTIVE DISTRIBUTORS

BOYS AND GIRLS

CHILDREN: 5 Years and under

CLOSING DATE: Wednesday 20th March 2024 at 5.00pm (no late entries accepted) – all entries to be done online

ENTRY FEE: \$2.00 Per entry (only one entry per person, per class)

DELIVERY DATE: Wednesday 17th April 2024 7.30am – 9.00am

JUDGING: Wednesday 17th April 2024 at 9.30am

PRIZE MONEY : 1st - \$6.00, 2nd \$4.00, 3rd \$2.00 (unless otherwise stated)

All entries to be brought in on a paper plates and in a ziplock bags

CLASS 8109 For Girls – Two (2) Single Decorated Cupcake – Design on top

CLASS 8110 For Boys – Two (2) Single Decorated Cupcake – Design on top

CLASS 8111 For Girls - Plate of two (2) decorated Arrowroot biscuit - any design

CLASS 8112 For Boys - Plate of two (2) decorated Arrowroot biscuit – any design

CLASS 8113 For Girls/Boys - One edible Bracelet made from lollies

CLASS 8114 Two (2) Chocolate Crackles – in patty papers (recipe supplied)

Recipe: 250g Copha, 250g icing sugar, 3 large tablespoon cocoa, 4 cups rice bubbles, 1 cup coconut. Combine in a bowl, sifted icing sugar, coconut, cocoa and rice bubbles. Melt copha over gentle heat until warm not hot. Add copha to ingredients in a bowl and mix thoroughly. Spoon into patty cake contains and allow to set. Makes 36

CHAMPION EXHIBIT (8109 – 8114) 5 years and under – Rosette/Card

RESERVE CHAMPION EXHIBIT Rosette/Card

Encouragement Award (8109 – 8114) Prize donated by Dr John Cox

MOST POINTS TROPHY WILL BE AWARDED IN THIS SECTION

Trophy donated by Janette Swindells

THIS SECTION PROUDLY SPONSORED BY EXECUTIVE DISTRIBUTORS

FOR GIRLS AND BOYS – 6 YEARS TO 9 YEARS

CLOSING DATE: Wednesday 20th March 2024 at 5.00pm (no late entries accepted) – all entries to be done online

ENTRY FEE: \$2.00 Per entry (only one entry per person, per class)

DELIVERY DATE: Wednesday 17th April 2024 7.30am – 9.00am

JUDGING: Wednesday 17th April 2024 to commence approx. 9.30am

PRIZE MONEY : 1st - \$6.00, 2nd \$4.00, 3rd \$2.00 (unless otherwise stated)

All entries to be brought in on a paper plates and in a ziplock bags

CLASS 8115 Plate of Two (2) Single Decorated Cupcakes – any design

CLASS 8116 Plate of Two (2) Anzac biscuits

CLASS 8117 Vanilla Packet Cake – bake in a bar tin, iced on top only.

CLASS 8118 Three Banana Muffins (3) – Packet mix – bake in muffin papers and in muffin tray – uniced

CLASS 8119 For Girls – Plate of Two (2) decorated Arrowroot biscuits

CLASS 8120 For Boys – Plate of Two (2) decorated Arrowroot biscuits

CLASS 8121 Plate of Two (2) pieces Chocolate Chip Cookies

CLASS 8122 For girls/boys - Plate of Two (2) decorated Arrowroot biscuits

CLASS 8123 One Edible Necklance – any design

CHAMPION EXHIBIT – (Classes 8115 - 8123) for Boy or Girl aged 6 to 9 years – \$10 Kindly donated by Mr Rod Stirling - Rosette/Card

RESERVE CHAMPION EXHIBIT for Boy or Girl aged 6 to 9 years – \$5.00 kindly donated by Mr Rod Stirling Rosette/Card

ENCOURAGEMENT AWARD – kindly donated by Dr John Cox

MOST POINTS TROPHY WILL BE AWARDED IN THIS SECTION – *Trophy donated By TERESA NELDER*

THIS SECTION PROUDLY SPONSORED BY EXECUTIVE DISTRIBUTORS

FOR GIRLS AND BOYS - 10 – 12 YEARS

CLOSING DATE: Wednesday 20th March 2024 at 5.00pm (no late entries accepted) – all entries to be done online

ENTRY FEE: \$2.00 Per entry (only one entry per person, per class)

DELIVERY DATE: Wednesday 17th April 2024 7.30am – 9.00am

JUDGING: Wednesday 17th April 2024 to commence approx. 9.30am

PRIZE MONEY : 1st - \$6.00, 2nd \$4.00, 3rd \$2.00 (unless otherwise stated)

All entries to be brought in on a paper plate and in a ziplock bags

CLASS 8124 Vanilla Packet Cake: bake in round tin (20cm) – iced on top with plain icing

CLASS 8125 Chocolate Bar cake, iced on top only (Chocolate icing) – No decorations.

1st prize – *Trophy and prize money kindly donated by Mrs Genell Lilley \$6, 2nd - \$4.00, 3rd - \$2.00 (Unless otherwise stated)*

CLASS 8126 Lazy Daisy Cake – bake in bar tin, iced on top only with daisy jellybeans flowers on each end not all over. (Recipe Supplied)

Recipe 125g butter, ½ packet jelly crystals (any colour), 4 level tablespoons sugar, 1½ cup S.R.Flour, 2 eggs, 1/3 cup milk.

Combine all ingredients in a mixing bowl until blended. Beat for 3 mins on medium speed with electric mixer. Place mixture into a bar tin and bake 180c for 35-40 minutes or until cooked. Ice top only when cool and decorate with jellybean daisies.

CLASS 8127 Two (2) decorated cup cakes

CLASS 8128 Plate of Two (2) Anzac Biscuits

CLASS 8129 Plate of Two (2) Coconut Biscuits

CLASS 8130 Plate of Two (2) Muffins – any variety, to be named

CLASS 8131 Plate of Two (2) pieces of Chocolate Slice – any variety to be named

CLASS 8132 For Girls – Plate of Two (2) decorated Arrowroot Biscuits

CLASS 8133 For Boys – Plate of Two (2) decorated Arrowroot Biscuits Pikelets

CLASS 8134 For Girls/Boys – Four (4) Chocolate Crackles in patty papers

CHAMPION EXHIBIT (Classes 8124 – 80134) for Boy or Girl aged 10 to 12 years \$10.00 Kindly presented by MR ROD STIRLING A.M. rosette/card

RESERVE CHAMPION EXHIBIT for Boy or Girl aged 10 to 12 years \$5.00 Kindly presented by MR ROD STIRLING A.M. rosette/card

Encouragement Award – 10 – 12 Years kindly donated by Dr John Cox

MOST POINTS TROPHY WILL BE AWARDED IN THIS SECTION – Trophy kindly donated by Mrs Helen Stevens

This section is proudly sponsored by McDonalds Harristown

JUNIOR SECTION – TEENAGERS – 13 -17 YEARS

CLOSING DATE: Wednesday 20th March 2024 at 5.00pm (no late entries accepted) – all entries to be done online

ENTRY FEE: \$2.00 Per entry (only one entry per person, per class)

DELIVERY DATE: Wednesday 17th April 2024 7.30am – 9.00am

JUDGING: Wednesday 17th April 2024 to commence approx. 9.30am

PRIZE MONEY : 1st - \$6.00, 2nd \$4.00, 3rd \$2.00 (unless otherwise stated)

Full cakes must be made and brought in on a paper plates and in a ziplock bags

CLASS 8135 Rich Fruit Cake – Not less than 500g fruit, baked in 20cm square tin. Not iced.

1st prize trophy & prize money donated by Genell Lilley, 2nd \$10, 3rd \$5.00 (unless otherwise stated)

CLASS 8136 Boiled Fruit Cake – 375g mixed fruit, baked in 20cm square tin.

1st prize \$10, 2nd \$6.00, 3rd \$4.00 Price money kindly donated by Mr ROD STERLING A.M

CLASS 8137 Tea Cake, with sugar and cinnamon on top (20cm round tin)

1st prize Trophy kindly donated by SIEBENHAUSEN FAMILY, \$10, 2nd \$6.00, 3rd \$4.00 (unless otherwise stated)

CLASS 8138 Butter Bar – baked in bar tin 8cm x 4cm – iced with plain icing

CLASS 8139 Marbled Cake – baked in bar tin 8cm x 4cm – must be iced on top only (recipe supplied)

Recipe

175g unsalted butter, 185g (3/4 cup) castor sugar, 2 eggs – lightly beaten, 2 cups S.R. flour (sifted), 1/2 cup milk, 1 teaspoon vanilla, 1/4 cup sifted cocoa.

Pre-heat oven 180°C, Grease a Loaf tin and line with baking paper, Put the butter, eggs, sugar, flour and 1/3 cup milk into a large mixing bowl. 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. Using a metal spoon put the mixture alternately into the prepared tin. Draw a skewer through the mixture to create a marbled effect. Bake for 50-55 minutes – until a skewer comes out clean. Leave in tin to cool for about 10 minutes then turn out to cool. When cool, ice with either chocolate or plain.

CLASS 8140 Plate of Three (3) Small Cakes – baked in paper, iced on top only, with plain icing.

CLASS 8141 Plate of Three (3) Anzac Biscuits

CLASS 8142 Chocolate Slice - 4cm x 4cm square, any variety, to be named.

CLASS 8143 Plate of Three (3) Apple Muffins (recipe supplied)

Recipe:

3/4 cup sugar, 1 3/4 cup SR flour, 85g melted butter, 1 egg, 1 cup sultanas, 1 cup tinned apple, 1 teaspoon bicarb soda, 3 teaspoons mixed spice. Preheat oven to 180c. Mix all dry ingredients together Add egg, apple and melted butter. Mix together well. Place mixture into a muffin tin, fill each 3/4 full. Bake in a moderate oven for approx 20 minutes.

CLASS 8144 Plate of Three (3) Plain Scones

CLASS 8145 Plate of Three (3) Pikelets

CLASS 8146 Plate of Three (3) piece Rocky Road

CHAMPION COOKING EXHIBIT TEENAGERS (Classes 8135 – 80146) 13 to 17 years \$10.00 *Kindly presented by MR ROD STIRLING A.M. plus rosette/card*

RESERVE CHAMPION EXHIBIT TEENAGERS 13 to 17 years \$5.00 *Kindly presented by MR ROD STIRLING A.M. plus rosette/card*

ENCOURAGEMENT AWARD FOR 13-17 Years

MOST POINTS IN 13 – 17 YEARS. *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 2024 Heritage Bank Toowoomba Royal Show, Friday 19th April 2024 at 5:00 pm.

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 2024 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 2024 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.



Proudly supporting people's firsts.

Whether it's your first car, home, business
or chicken, we're proud to support your
journey every step of the way.

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