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TOOWOOMBA ROYAL SHOW

27 - 29 MARCH

Cooking Schedule

2025



CLIVE BERGHOFER
Events
Centre
RQDE, TOOWOOMBA SHOWGROUND

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

People First Bank Toowoomba Royal Show

27th, 28th & 29th March 2025

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)

\$2.50 per entry for Division 2 (Junior Section)

Closing Date: Tuesday 4th March 2025

*****NO LATE ENTRIES WILL BE ACCEPTED AFTER 5.00 pm Tuesday 4th March 2025*****

(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	Tuesday 4 th March at 5:00 pm	Monday 24 th March 7:30am– 9:00am	Monday 24 th March 9:00am no later	Sunday 30 th March 9:00 am – 11:00 am Founders Pavilion
Division 1 Adult Section – Jam section	Tuesday 4 th March at 5:00 pm	Tuesday 25 th March 7:30am– 9:00am	Tuesday 25 th March 9:30 am	Sunday 30 th March 9:00 am – 11:00 am Founders Pavilion
Division 2 Junior Section (Including the new section - Special needs)	Tuesday 4 th March at 5:00 pm	Wednesday 26 th March 7:30am– 9:00am	Morning Tea 9.15am Wednesday 26 th March 9:30 am	Sunday 30 th March 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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GRAZIER'S DAUGHTER	LILY'S ARTISAN
PARTY HUT	HIGHFIELDS CHAMBER OF COMMERCE
CRAIG'S POOL MAINTENANCE	

COLLECTION OF EXHIBITS:

Collection of exhibits is on Sunday 30th March 2025 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 June 2025 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 26th February 2025 – <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 2025 SHOW
2. All entries to be in the Pavilion on Tuesday 25th March 2025 – between 7.30am -9.00am
3. All exhibits to come in on Paper Plates and in large zip lock bags.
4. Entries will not be accepted if not on plates and in zip lock bags.
5. Labels will be sent to all exhibitors before the show, these must be used on all entries. If you don't receive them by Friday 21st March 2025, please phone May 0427 045 809, so we can make sure you have some.
6. Please make sure that all labels are secure.
7. All labels to be secure to the outer edge of plates
8. Quality, taste and flavour will receive first consideration.
9. Entries made with commercial cake mixes will be disqualified except where stated.
10. The Show Society reserves the right to declare "NO COMPETITION" in any class in which there are less than three entries.
11. All jams and marmalades are to be shown in glass jars (250g jar). Please make sure that your bottle is full and not half full.
12. Jam exhibitors please check your jams before putting them into the show. (they will be disqualified if mould is found under the lid)
13. All jars must have screw top lid & (must be released by exhibitor before leaving the pavilion), if not released they will not be judged.
14. The judge's decisions are final, and no correspondence will be entered into.
15. Chief stewards/Judges reserve the right to disqualify an entry if it has not been presented in accordance with the schedule.
16. 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.
17. 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.
18. There will be no public viewing during judging, no exhibitors allowed behind the tables before judging starts
19. PLEASE CHECK WITH THE CHIEF STEWARDS before taking all your Jams/Pickles entries, as there has been entries taken not belonging to the right exhibitors, you are going to have them checked and sign for them.
20. PLEASE respect all the stewards when entering in your exhibits, as they are all volunteers.

THIS SECTION IS PROUDLY SPONSORED BY BETROS BROS

Closing Date : Tuesday 4th March 2025 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 25th March between 7:30 am – 9:00 am.

Judging time: Tuesday 25th March – 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 Jar of Flavoured Butter – A.V. to be named (e.g -Mandarin, Lime)

CLASS 8010 Collection of Three variety of Jams, not mentioned, must be named, display in presentation box.

1ST Prize Trophy kindly donated by Julia Brown 2ND Prize -\$10.00, 3RD Prize – \$5.00

MARMALADES

CLASS 8011 Jar Marmalade – Any Variety

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

1ST Prize – Trophy kindly donated by Rebecca Smith, 2ND Prize -\$10.00, 3RD Prize – \$5.00

CHAMPION JAM EXHIBIT – (from Classes 8001 – 8012) – Card & Sash

RESERVE CHAMPION EXHIBIT – Jams (from Classes 8001 – 8012) – Card & Sash

PICKLES, CHUTNEY & SAUCES

CLASS 8013 Jar Tomato Relish

CLASS 8014 Jar Relish - any variety, - must be named.

CLASS 8015 Jar Mango Chutney

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 of Savoury Jelly – A.V

CLASS 8020 Jar Pickled Beetroot

CLASS 8021 Jar Pickled Vegetables

CLASS 8022 Bottle of Tomato Sauce – display in sauce bottle

CLASS 8023 Bottle of Sauce – A.V, must be named (display in jar)

CLASS 8024 Accompaniment for a cheese platter – e.g relish, pickle, mustard, savoury, marinated vegetable (display in a jar)

CLASS 8025 Collection of 3 distinct varieties - Preserves – must be names (display in small bottles)

CHAMPION EXHIBIT Pickles, Chutney, Sauces (from Classes 8014 – 8025) – Card/Sash
RESERVE CHAMPION EXHIBIT – Pickles Chutney, Sauces (from Classes 8014 – 8025) – Card/ Sash

INTERNATIONAL SECTION

Closing Date: Tuesday 4th March 2025 at 5.00pm (no late entries will be accepted)

Delivery Date: Tuesday 25th March between 7.30 am – 9.00 am

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

1. Make & delivered in 250g jar
2. Recipe must be supplied, country of origin must be stated on label

CLASS 8026 Open – (Relish, Pickles, Chutney)

CLASS 8027 Pickled Vegetable – A.V

FRUIT CAKE FEATURE SECTION

Sponsored by Ellerslie Free Range Farms

Closing Date: Tuesday 4th March 2025 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 25th March between 7.30 am – 9.00 am

Judging time: Tuesday 25th March - 9.30 am

CLASS 8028 Rich Fruit Cake

250 g butter, cut raisins & sultanas, baked in 25 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 – Saturday 17th May 2025

NOTE: Rich Fruit Cake need to be baked in 25cm (10”) 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 8029 Boiled Pineapple Fruit Cake – baked in a round / square 20 cm/8” 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 8030 Sultana Cake – 250 g / 375 g sultanas – butter, baked in a round 20 cm/8” tin

CLASS 8031 Pumpkin Fruit Cake - Baked in a round / square 20 cm/8” tin

CLASS 8032 Boiled Fruit cake – 375 g mixed fruit, baked in round 20 cm/8” tin (no decorations on top of this fruit cake)

CLASS 8033 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

CLASS 8034 Steam Pudding – Any Variety - cooked in a basin.

CHAMPION FRUIT CAKE OR PUDDING (from classes 8028 – 8034) – \$50 Voucher kindly donated by Mr Garth Hamilton MP Sash/Card

RESERVE CHAMPION FRUIT CAKE OR PUDDING – (from classes 8028 – 8034) – Cash Prize \$30 donated by McConachie Stedman & 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 : Tuesday 4th March 2025 at 5.00pm (no late entries will be accepted)

Delivery Date: Tuesday 25th March between 7.30 am – 9.00 am

Judging time: Tuesday 25th March

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 8035 Plate of Four (4) Plain Scones (not to be joined together)

CLASS 8036 Plate of Four (4) Pumpkin scones – (not to be joined together)

CLASS 8037 Plate of Four (4)Pikelets

CLASS 8038 Plate of Four (4) Small cakes – no paper, plain white icing (no decorations)

CLASS 8039 Plate of Four (4) Butterfly Patty Cakes – baked in paper containers. With Filling, not cream

CLASS 8040 Plate of Four (4) Savoury Muffins – Any Variety – baked in paper container.

CLASS 8041 Plate of Four (4) Dessert Muffins – Any Variety - baked in paper containers.

CLASS 8042 Damper

BISCUITS

One entry per class per exhibitor

Closing Date: Tuesday 4th March 2025 by 5pm

Delivery Date: Tuesday 25th March between 7.30 am – 9.00 am

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)

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

CLASS 8043 Plate of four (4) Anzac Biscuits

CWA Anzac Biscuit Recipe

Recipe: Ingredients: 125g butter, chopped, 1 cup of plain flour, ½ tsp bicarb soda, 1 cup rolled oats, 1 cup of caster sugar, 2 tbs golden syrup, 2 tbs boiling water, ¾ cup desiccated coconut

Method: Combine butter and golden syrup in a pan, stir over heat until butter is melted. Stir in combined soda and water, then remaining ingredients, Mix well. Drop rounded teaspoons of mixture about 4cm apart on a greased oven trays and flatten slightly. Bake in a slow oven for about 20 minutes or until slightly brown. Cool on tray.

***The winner of this class can represent Toowoomba Royal Show at Sub Chamber Level to compete (the date TBA) to go to the State Competition held by Qld Ag Shows Next Generation. The winner of the Sub Chamber will need to bake a new batch of biscuits for State Final Judging on the 2nd August 2025.

CLASS 8044 Plate of four (4) Ginger Nut Biscuit

CLASS 8045 Plate of four (4) Jam Drops

CLASS 8046 Plate of four (4) Cornflake Biscuits

CLASS 8047 Plate of four (4) Chocolate Chip Biscuits

CLASS 8048 Plate of four (4) Melting Moments

Recipe : 240g butter, 2 tablespoons icing sugar, ½ teaspoon vanilla, 240g plain flour, pinch salt

Method: Beat butter and icing sugar until light and fluffy. Add vanilla and flour. If mixture is too soft to handle, don't add more flour. Instead, refrigerate until more pliable. Roll mixture into small balls and press with fork, or put through a biscuit pusher. Bake in a 180c oven until lightly browned.

CLASS 8049 Collection of Biscuits – must be 4 distinct varieties (One 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: Tuesday 4th March 2025 at 5.00pm

Delivery Date: Tuesday 25th March 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 8050 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 8051 Plate of Four (4) Chocolate Slice – Any Variety (must be iced with chocolate icing)

CLASS 8052 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 8053 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 8054 Plate of Four (4) Ginger Slice – Any Variety. To be named

CLASS 8055 Plate of Four (4) Slice – any variety - To be named

CLASS 8056 Plate of Four (4) Lamingtons – (4cm x 4cm)

CHAMPION EXHIBIT – (from Classes 8035 – 8056) – Trophy/Cash Donation kindly donated by Clive Berghofer - Sash/Card

RESERVE CHAMPION EXHIBIT - (from Classes 8035 – 8056) – Sash/Card

FEATURE CLASS

CLASS 8057 High Tea Platter (disposable plate) – of an assortment of four (4) different pieces to share. (one of each kind) eg small cakes, mini muffins, biscuits, slices & pastries.

CAKES – SECTION – Full Cakes only

Sponsored by Burstow Funeral – Toowoomba

Delivery Date: Tuesday 25th March 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 8058 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 8059 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 8060 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 8061 Chocolate Bar – baked in bar tin, iced on top with chocolate icing.

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

CLASS 8062 Banana Cake – baked in a 20cm/8” round tin, iced on top with lemon icing on top only.

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

CLASS 8063 Orange Bar - baked in a bar tin, iced on top only with plain icing.

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

CLASS 8064 Peach Blossom Bar - baked in bar tin, iced on top with pale pink icing.

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

CLASS 8065 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 8066 Gingerbread – baked in a bar/loaf tin – uniced.

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

CLASS 8067 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 8068 Date Roll – cooked in roll tin

1st prize - *Trophy donated by Melissa Brown* 2nd - \$10.00

CLASS 8069 Banana Bread – uniced.

1st Prize – *Trophy kindly donated by Linda Ashton* 2nd Prize -\$10

CLASS 8070 Gluten Free Cake – (Own Choice) – bake in 20cm/8” round tin, iced or uniced

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

CHAMPION CAKE EXHIBIT (from Classes 8058 – 8070) Trophy donated by Lynette Munt plus Card/Sash

RESERVE CHAMPION CAKE EXHIBIT (from Classes 8058 – 8070) Card/Sash

MEN’S SECTION – Full Cakes Only

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

CLASS 8071 “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 (8072 – 8075) are proudly sponsored by Mr Darren Lewis and Family

CLASS 8072 Plate of Four (4) Anzac Biscuits

CLASS 8073 Gingerbread – bake in bar tin

CLASS 8074 Plate of Four (4) Plain Scones

CLASS 8075 Plate of Four (4) Pikelets

CHAMPION EXHIBIT IN THE MEN’S SECTION (from classes 8071 – 8075) – Card/Sash

SWEETS

Sponsored by TRS REFRIGERATION & CATERING EQUIPMENT

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

CLASS 8076 Plate of Four (4) pieces Russian Caramels

CLASS 8077 Plate of four (4) pieces Marshmallows

CLASS 8078 Plate of four (4) pieces Chocolate Fudge

CLASS 8079 Plate of four (4) pieces Coconut Ice

CLASS 8080 Plate of four (4) pieces Rocky Road

CLASS 8081 Toffees – displayed in bottle

CLASS 8082 Plate of four (4) pieces of AV of sweets

CLASS 8083 Collection of sweets – done in beautiful display box (4 varieties)

1st Prize \$15; 2nd Prize \$10 3rd Prize \$8.00

CHAMPION SWEET EXHIBIT (from Classes 8076 – 8082) – TCard/Sash

RESERVE CHAMPION SWEET EXHIBIT (from Class 8076 – 8082) – Card/Sash

GRAND CHAMPION EXHIBIT from Classes 8001 – 8083 – Trophy donated by Julia Brown

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: Tuesday 4th March at 5:00 pm. All done online

DELIVERY DATE: Monday 24th March 7:30 – 8.45 am.

JUDGING DATE: Monday 24th March commencing at 9:00 am.

ENTRY FEE: Adult \$5.00 per entry Junior entry \$3.00 per entry

ALL EXHIBITS must be collected on Sunday 30th March from the Founders Pavilion between 9:00 am and 11:00 am.

1. Exhibits must be the sole work of the competitor
2. ONLY ONE ENTRY PER CLASS
3. The whole exhibit (presentation board and base board must fit within 55cm width 55cm depth and 55cm height
4. Presentation area is the dimension of the square 55cm x 55cm within which the entire entry must fit. Any shaped board is allowed as long as it fits within the area. At no time can any part of your entry hang outside of the b
5. Cleats (small feet) must be adhered to the base board and hidden from view
6. Dummy cakes are allowed in all classes
7. Artificial (Non-edible) decorations (such as plastic, metal, clay, leather, plaster of paris, cold porcelain, bark or driftwood etc) are NOT to be used on any cake
8. Ribbon and Tulle may be used as a trim around the cake or in loops to complement a floral spray. Handmade or manufactured stamens are allowed.
9. Pillars or other means of elevating cakes are permitted.
10. Minimal use of dried vegetable matter, such as polenta, semolina and corn husk silk is permitted.
11. All cakes to be fondant covered, NO BUTTERCREAM. Ganache or frosting allowed.
12. Edible food safe pearls, Cake Lace, Flex Frost, gems, cachous, isomalt wafer/rice paper, good safe lustres, and metallic finishes, confectioner's glaze and gelatin work are permitted. Proof of ingredients for these products may be required.
13. Wire must NOT be directly inserted into a cake or dummy. A posy pick must be used. When using a posy pick, the top of the pick is to be just above surface of the cake and be barely visible.
14. Flower sprays and other edible items must be attached to the exhibit with an edible medium No craft glue, pins or glue gun application is allowed.
15. Internal support structures are permitted and must be food safe.
16. Aluminum tape, safety seal and PME plastic wire are not permitted due to food Safety laws.
17. Judges' decisions will be final for all categories.

OPEN SECTION

CLASS 8084 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 8085 Special Occasions Cake. (Celebrating 160th Toowoomba Royal Show)

1st prize - \$100.00, 2nd prize - \$60.00; 3rd prize - \$40.00

Prize money sponsored by Highfields Chamber of Commerce.

CLASS 8086 Novelty Cake – design must be achievable in cake, judged on design and decoration.

1st prize - \$100.00, 2nd prize - \$60.00; 3rd prize - \$40.00 Sponsored by Trevor Watts

CLASS 8087 Brides Brief – Bride is planning an **Umbrella Theme wedding**, - design a wedding cake to suit

1st prize - \$100, 2nd prize - \$60, 3rd prize - \$40 (*Sponsored by Clive Berghofer*)

SUGAR CRAFT

CLASS 8088 Floral Arrangement

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

Sponsored by Darling Downs Branch of QLD Cake Decorators

CLASS 8089 Specimen Flower – ROSE (flower, (single), buds & leaves) Displayed in vase supplied by Show

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

CLASS 8090 Pansy Spray on a 6” plaque – including flowers, buds & leaves

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

CLASS 8091 An Imaginative Novelty Creation with an Easter Theme – 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 8092 Special Occasion Cake – celebrating 160th Toowoomba Royal Show

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

CLASS 8093 – Specimen Flower – Single Waratah Flower – (flower & leaves)

Display in a vase supplied by the Show Society.

1st, 2nd & 3rd will receive a gift pack kindly donated by Louise McDonald

CLASS 8094 – Specimen Flower – Sheath of Gum Blossoms – (flower, buds, nuts & leaves up to 6 blossoms)

Display in a vase supplied by the Show Society.

1st, 2nd & 3rd will receive a gift pack kindly donated by 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

ENTRIES CLOSE: Tuesday 4th March 2025 at 5:00 pm

DELIVERY DATE: Monday 24th March between 7:30 am – 8:30 am.

JUDGING DATE: Monday 24th March at 9:00 am

ALL EXHIBITS must be collected on Sunday 30th March from the Founders Pavilion between 9:00 am and 11:00 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* - \$100 voucher & ribbon
- **RESERVE CHAMPION EXHIBIT** – *The Party Hut* - \$60 voucher & ribbon
- **BEST IN SHOW 2025** – *The Inaugural 2025 Suzie Holt Perpetual trophy* will be determined by Suzie Holt (the sponsor) and selected from the Contemporary and Traditional Champion & Reserve Champion exhibits.
- **CHIEF JUDGE – PRODUCT SPONSOR:** Mr Serdar Yener, Owner/Director, Yener's Way, (Cake Art Tutorials and ACADA Judging Director, is Chief Judge), Contemporary Category at the Toowoomba Royal Show 2025. Yener's Way has donated one packet of Modelling Paste to every exhibit in each of the four contemporary classes at the 2025 show.

Contemporary cake decorating categories will be judged on the following exhibit specific details and rules.

1. Ingenuity of design & suitability as a sugar-craft exhibit
2. **Demonstrated execution of sugar-craft may include the use of modern techniques (Isomalt, wafer paper, rice paper, gelatine etc) and cutters and tools. Competitors are required to provide a list or photos of tools used in their exhibits. Examples of sugar-craft tools may include, but are not limited to: PME, Patchwork, Karen Davies, FMM, Wilton's, metal, plastic cutters/silicon and lace veiners, moulds/scrolls, stencils, patterned rollers, side strips, edges, embossers, specialist equipment/rolling pins.**
3. Cutters/veiners used in floral arrangement are excluded in the number of tools specified in each category.
4. 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 exhibit)
5. Sugar toppers/characters & sugar flowers (with & without wires can be used).
6. Dummies must be used for all exhibits and 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 the only entries considered in the judging for the Champion and Reserve Champion Exhibit Contemporary Category awards, and the only 2 contemporary exhibits included in the Best in Show Awards.
9. Exhibits that do not meet the schedule/category requirements will be penalised.
10. No buttercream, ganache, frosting, piped lace or extension work allowed.

CLASS 8095 Contemporary Beginner Category – is for exhibitors who have never won a placing in any decorating category in previous state or royal show.

Sponsors: Craig Pool Maintenance: 1st Prize \$50.00, 2nd Prize \$40.00, 3rd Prize \$30.00

1. Entries in this category must be 8” round or square single tier dummy celebration cake on a single covered board (with cleats). The maximum size allowable for the exhibit and board is W30cm x D30cm x H30cm.
2. The exhibit portrays a modern fondant covered and decorated design (in any colour of your choice).
3. **Exhibit must use dummy cakes and demonstrate the use of sugar craft modern techniques and tools (see rule 2) and attach a list or photo of the tools used in the exhibit.**
4. “Class Cakes” (i.e. those completed under supervision) are permitted for this class.

CLASS 8096 Contemporary Intermediate Category is for exhibitors who have never won an Intermediate section at any State or Royal show.

Sponsor Lily’s Artisan: 1st \$60 + \$25 Lily’s Product Pack, 2nd Prize \$40 + Lily’s Product Pack, 3rd Prize \$20 + Lily’s Product Pack.

1. The exhibit portrays a modern contemporary decorated, two or three tier celebration or wedding cake design, fondant covered in any colour of choice.
2. Overall maximum size allowed for the exhibit and boards is W55cm x D55cm x H55cm.
3. **Exhibit must demonstrate the use of modern techniques and tools (see rule 2) and attach a list or photo of the tools used in their exhibit.**
4. Exhibit must use dummy cakes and be displayed on covered double boards (with cleats)

CLASS 8097 Open Contemporary Class is for exhibitors who have won an Open and Intermediate section at any State or Royal show event.

Primary Sponsor: Graziers Daughter 1st Prize \$120 Hamper, 2nd Prize \$100 Hamper, 3rd Prize \$80 Hamper.

**Secondary Sponsor: Craig’s Pool Maintenance: Cash prize contributions: 1st Prize \$50.00 2nd Prize \$30.00 **

- Contemporary Wedding Cake: is described as a three or four tier wedding cake, fondant covered and decorated in a modern contemporary theme, in neutrals or pastels colour/s.
- Overall maximum size allowed for the cake and board is: Width 55cm Depth 55cm Height 55cm.
- The exhibit must use dummy cakes and be displayed on covered double boards with cleats.
- **Exhibit must demonstrate the use of modern techniques and tools (see rule 2) and attach a list or photo of the tools used in their exhibit.**

THESE NEW “NEXT GEN SUGAR-CRAFT” Classes have been specifically introduced for exhibitors who have never won first prize in any Section at State or Royal Show.

These two classes give exhibitions total creativity on design choice where the only specifications are the board and exhibit size, and use the dummy and sugar-mediums

CLASS 8098 OUT-OF-THE-BOX: A MINIATURE ICED DUMMY CAKE or NOVELTY EXHIBIT:

The maximum size of the dummy exhibit is W6"/D6"/H6" (W15cm/D15cm/H15cm + Topper of any sugar medium) + fondant covered 10" or 25cm board with cleats.

Sponsor: May Gossow: 1st Prize \$50.00, 2nd Prize \$30.00, 3rd Prize \$20.00

CLASS 8099: PRIME TIME: A MINIATURE 2 (or more tier) – FONDANT ICED & DECORATED WEDDING CAKE:

The maximum size of the dummy exhibit is W8"/D8"/H8" (W20cm/D20cm/H20cm + Topper of any sugar medium) + fondant covered 12" or 30cm board with cleats.

Sponsor: Mr Pat Weir M.P: 1st Prize \$50.00, 2nd Prize \$30.00, 3rd Prize \$20.00

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.



2024 Contemporary Cake Open Winner and Champion – Louise McDonald

DIVISION TWO - JUNIOR COOKERY

Proudly sponsored by PEOPLE FIRST BANK



Powered 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: Tuesday 4th March at 5:00 pm (**No late entries accepted**) All entries must be completed online.

ENTRY FEE: **\$2.50 per entry**

DELIVERY DATE: Wednesday 26th March between 7:30 am – 9:00 am to the Founders Pavilion.

JUDGING TIME: Wednesday 26th March at 9:30 am

COLLECTION OF EXHIBITS: Must be collected on Sunday 30th March 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 card can be collected on Saturday 29th March by 5.00pm with prior arrangement from 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 2025 show, these must be placed on all entries, (side of plates) when they arrive. If you have not received your labels by Friday 21st March please phone May 0427 045 809.**
- 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: Tuesday 4th March at 5:00 pm (**No late entries accepted**) All entries must be completed online.

ENTRY FEE: **\$2.50 per entry (only one entry, per person, per class)**

DELIVERY DATE: Wednesday 26th March between 7:30 am – 9:00 am to the Founders Pavilion.

JUDGING TIME: Wednesday 26th March at 9:30 am

Prize Money: 1st - \$6.00, 2nd - \$4.00, 3rd - \$2.00

PROUDLY SPONSORED BY EXECUTIVE DISTRIBUTORS

BOYS AND GIRLS

CHILDREN: 5 Years and under

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

CLASS 8100 For Girls – Two (2) Single Decorated Cupcake – Design on top

CLASS 8101 For Boys – Two (2) Single Decorated Cupcake – Design on top

CLASS 8102 For Girls - Plate of two (2) decorated Arrowroot biscuit - any design

CLASS 8103 For Boys - Plate of two (2) decorated Arrowroot biscuit – any design

CLASS 8104 For Girls/Boys - One edible Bracelet made from lollies

CLASS 8105 Two (2) Chocolate Crackles – in patty papers (recipe supplied)

Recipe: 125g Copha, 125g icing sugar, 1 ½ large tablespoon cocoa, 2 cups rice bubbles, ½ 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 containers and allow to set. (Makes 15 to 18) (N.B Parents can help with any hot liquid)

CHAMPION EXHIBIT (8100 – 8105) 5 years and under – Rosette/Card

RESERVE CHAMPION EXHIBIT Rosette/Card

Encouragement Award (8100 – 8105) 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

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

CLASS 8106 Vanilla Packet Cake – bake in a bar tin, iced on top only.

CLASS 8107 Plate of Two (2) Single Decorated Cupcakes – any design

CLASS 8108 Plate of Two (2) Anzac biscuits

CLASS 8109 Three Banana Muffins (3) – Packet mix – bake in muffin papers and in muffin tray – uniced

CLASS 8110 For Girls – Plate of Two (2) decorated Arrowroot biscuits

CLASS 8111 For Boys – Plate of Two (2) decorated Arrowroot biscuits

CLASS 8112 Plate of Two (2) pieces Chocolate Chip Cookies

CLASS 8113 Plate of two (2) Chocolate Crackles in patty papers (recipe supplied)

Recipe: 125g Copha, 125g icing sugar, 1 ½ large tablespoon cocoa, 2 cups rice bubbles, ½ 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 containers and allow to set. (Makes 15 to 18) (N.B Parents can help with any hot liquid)

CHAMPION EXHIBIT – (Classes 8106 - 8113) for Boy or Girl aged 6 to 9 years – \$10 Kindly donated by Mr Rod Stirling - Rosette/Card

RESERVE CHAMPION EXHIBIT (Classes 8106 - 8113) 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

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

CLASS 8114 Vanilla Packet Cake: bake in round tin (20cm) – iced on top with plain icing

CLASS 8115 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 8116 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 8117 Two (2) decorated cup cakes

CLASS 8118 Plate of Two (2) Anzac Biscuits

CLASS 8119 Plate of Two (2) Coconut Biscuits

CLASS 8120 Plate of Two (2) Muffins – any variety, to be named

CLASS 8121 Plate of Two (2) pieces of Chocolate Slice – any variety to be named (iced on top)

CLASS 8122 For Girls – Plate of Two (2) decorated Arrowroot Biscuits

CLASS 8123 For Boys – Plate of Two (2) decorated Arrowroot Biscuits Pikelets

CLASS 8124 For Girls/Boys – Four (4) Chocolate Crackles in patty papers

CHAMPION EXHIBIT (Classes 8114 – 8124) for Boy or Girl aged 10 to 12 years \$10.00 Kindly presented by MR ROD STIRLING A.M. rosette/card

RESERVE CHAMPION EXHIBIT (Classes 8114 – 8124) 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

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

CLASS 8125 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 8126 Boiled Fruit Cake – 375g mixed fruit, baked in 20cm square tin.

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

CLASS 8127 Tea Cake, with sugar and cinnamon on top (20cm round tin)

1st prize \$8.00, 2nd \$6.00, 3rd \$4.00 (unless otherwise stated)

CLASS 8128 Butter Bar – baked in bar tin 8cm x 4cm – iced with plain icing

CLASS 8129 Kentish Cake – baked in bar tin 8cm x 4cm – iced with chocolate icing (recipe supplied)

Recipe:

125g butter, $\frac{3}{4}$ cup sugar 2 eggs, 1 large cup S.R. flour, 2 tablespoon cocoa, $\frac{1}{2}$ cup milk, 2 tablespoon coconut, $\frac{1}{4}$ cup chopped sultanas, 30g chopped walnuts, 30g chopped cherries (not real small).

Method: Cream butter & sugar until smooth, add eggs one at a time, mix milk & coconut together first, sift flour & cocoa together. Then lastly add flour alternately with milk and coconut, lastly add chopped fruit. Bake in bar tin at 180°C for approximately 45 minutes. Ice on top with chocolate icing.

CLASS 8130 Plate of Three (3) Small Cakes – baked in paper, iced on top only, with plain icing.

CLASS 8131 Plate of Three (3) Jam Drops Biscuits

CLASS 8132 Chocolate Slice – Three (3) 5cm x 5cm square, any variety, to be named, iced on top.

CLASS 8133 Plate of Three (3) Apple Muffins (recipe supplied)

Recipe:

$\frac{3}{4}$ cup sugar, 1 $\frac{3}{4}$ 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 $\frac{3}{4}$ full. Bake in a moderate oven for approx 20 minutes.

CLASS 8134 Plate of Three (3) Plain Scones

CLASS 8135 Plate of Three (3) Pikelets

CLASS 8136 Plate of Three (3) piece Rocky Road

CHAMPION COOKING EXHIBIT TEENAGERS (Classes 8125 – 8136) 13 to 17 years \$10.00 *Kindly presented by MR ROD STIRLING A.M. plus rosette/card*

RESERVE CHAMPION EXHIBIT TEENAGERS (Classes 8125 – 8136) to 17 years \$5.00 *Kindly presented by MR ROD STIRLING A.M. plus rosette/card*

INSPIRATION AWARD FOR 13-17 Years – Gift pack kindly donated by Louise McDonald

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 2025 People First Bank Toowoomba Royal Show, Friday 28th March 2025 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 2025 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 2025 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.



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Say hello to a leading member-owned bank.

People's Choice and Heritage Bank merged in March 2023 to create a national mutual that presents a compelling alternative to the big banks.

People First Bank - our new brand - says exactly what we're all about: people.

We're dedicated to you, your finances and your future. People First Bank is focused on making banking brilliant and building a brighter world for all.

Mutuality is in our DNA, People First Bank will remain 100% member-owned and focused on keeping our members at the centre of every decision we make.

peoplefirstbank.com.au

Heritage Bank and People First Bank are trading names of Heritage and People's Choice Ltd
ABN 11 087 651 125, AFSL and Australian Credit Licence 244310.