


TOOWOOMBA ROYAL SHOW

26 - 28 MARCH



**COOKING
SCHEDULE**

2026



CLIVE BERGHOFER
 **Events
Centre**
ROYAL TOOWOOMBA SHOW VENUE

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

26th, 27th & 28th March 2026

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)

If you have issues or need help entering this section, please contact: May Gossow 0427 045 809

\$5.00 per entry for Division 1 (Contemporary Cake Decorating Section [Only])

If you have issues entering this section online, please contact: Rebecca McEwan 0437 050 770;
Email: rebecca.trs@kilcoy.net.au

\$2.50 per entry for Division 2 (Junior Section 17 years and younger as of 26th March 2026)

If you have issues or need help entering this section, please contact: May Gossow 0427 045 809

Closing Date: Tuesday 3rd March 2026 5pm.

*****NO LATE ENTRIES WILL BE ACCEPTED AFTER 5.00 pm Tuesday 3rd March 2026*****

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

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

ENTRIES WILL ONLY BE ACCEPTED: ONLINE <https://showday.online/>

SECTION	CLOSING DATE	DELIVERY	JUDGING	COLLECTION
All Decorated Cakes & Sugarcraft/ Contemporary Cakes	Tuesday 3 rd March at 5:00 pm	Monday 23 rd March 7:30am– 9:00am	Monday 23 rd March 9:00am no later	Sunday 29 th March 9:00 am – 11:00 am Founders Pavilion
Division 1 Adult Section – Jam section	Tuesday 3 rd March at 5:00 pm	Tuesday 24 th March 7:30am– 9:00am	Tuesday 24 th March 9:30 am	Sunday 19 th March 9:00 am – 11:00 am Founders Pavilion
Division 2 Junior Section (Including the new section - Special needs)	Tuesday 3 rd March at 5:00 pm	Wednesday 25 th March 7:30am– 9:00am	Morning Tea 9.15am Wednesday 25 th March 9:30 am	Sunday 29 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******

COLLECTION OF EXHIBITS:

Collection of exhibits is on Sunday 29th March 2026 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.

THE ROYAL AGRICULTURAL SOCIETY OF QUEENSLAND

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

ELGAS	McDONALDS (HARRISTOWN)
SUGAR AND LACE	EXECUTIVE DISTRIBUTORS
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MS REBECCA SMITH	MS JANETTE SWINDELLS
MS MAY GOSSOW	MRS LORETTA MORICE
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GARTH HAMILTON MP	MS LOUISE McDONALD
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EXHIBITORS PLEASE NOTE:

- Prize money will be paid by end of June 2026 directly into the bank account nominated at time of entry.
- No refunds allowed.
- ALL entries are to be submitted online before close of entries Tuesday 3rd March 2026 5.00pm–
<https://showday.online/>
- All small exhibitor's stickers must accompany your exhibit and be in plastic bags for the protection of exhibits (excluding Iced Cakes see below). All stickers will be forwarded to you at least two (2) weeks prior to the Toowoomba Show if you have entered more than 10 entries, otherwise you will be given your labels on the day of delivery.
- No Cakes with icing are to be in plastic bags, we will place your cake into bags after judging. Please bring plastic bags with you.
- Please bring your exhibits along to the cookery section between 7.30am -9.00am on the required days 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 only for the 2026 SHOW
2. All entries to be in the Pavilion on Tuesday 24th March 2026 – between 7.30am -9.00am
3. All exhibits to come in on Paper Plates and in large zip lock bags. Excluding Iced cakes see above
4. Entries will not be accepted if not on plates and in zip lock bags.
5. Labels will be sent to all exhibitors who have 10 or more entries before the show, these must be used on all entries. If you don't receive them by Friday 20th March 2026, 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 labels and stickers for the Jam section will only be sent out if more than 10 entries under 10 labels will be there on the delivery day.
12. 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.
13. Jam exhibitors please check your jams before putting them into the show. (they will be disqualified if mould is found under the lid)
14. All jars must have screw top lid & (must be released by exhibitor before leaving the pavilion), if not released they will not be judged.
15. The judge's decisions are final, and no correspondence will be entered into.
16. Chief stewards/Judges reserve the right to disqualify an entry if it has not been presented in accordance with the schedule.
17. 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.
18. 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.
19. There will be no public viewing during judging, no exhibitors allowed behind the tables before judging starts
20. 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.
21. PLEASE respect all the stewards when entering in your exhibits, and collect your exhibits as they are all volunteers.

Closing Date: Tuesday 3rd March 2026 at 5.00pm (no late entries will be accepted)
ONLY ONE ENTRY PER CLASS PER EXHIBITOR
Where the class states Any Variety, please have name of the exhibit on the bottle
Entry Fee: \$3.00 per entry
Prize Money: 1st - \$15.00, 2nd - \$10.00, 3rd \$5.00
Delivery Date: Tuesday 24th March between 7:30 am – 9:00 am.
Judging time: Tuesday 24th 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 \$15 2ND Prize -\$10.00, 3RD Prize – \$5.00

MARMALADES

CLASS 8011 Jar Marmalade – Any Variety

CLASS 8012 Collection of 3 distinct varieties – 1 marmalade, 1 jelly, 1 jam, display in box

1ST Prize – \$15, 2ND Prize -\$10.00, 3RD Prize – \$5.00

CHAMPION JAM EXHIBIT – (from Classes 8001 – 8012) – Trophy, Card & Rosette

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

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 Sauce – Any Variety - displayed in sauce bottle

CLASS 8023 Bottle of Cordial – Lemon Flavoured – display in bottle eg small soft drink bottle

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

INTERNATIONAL SECTION

Closing Date: Tuesday 3rd March 2026 at 5.00pm (no late entries will be accepted)

Delivery Date: Tuesday 24th 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 8025 Open – Jam any variety to be named

CLASS 8026 Open – (Relish, Pickles, Chutney)

CHAMPION EXHIBIT Pickles, Chutney, Sauces (from Classes 8013 – 8026) – Trophy/Card/Rosette

RESERVE CHAMPION EXHIBIT – Pickles Chutney, Sauces (from Classes 8013 – 8026) – Card/Rosette

FRUIT CAKE FEATURE SECTION

Closing Date: Tuesday 3rd March 2026 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 24th March between 7.30 am – 9.00 am

Judging time: Tuesday 24th March - 9.30 am

CLASS 8027 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 – TBC - Saturday 16th May 2026

NOTE: The 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 8028 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 8029 Sultana Cake – 250 g / 375 g sultanas – butter, baked in a round 20 cm/8" tin

CLASS 8030 Pumpkin Fruit Cake - Baked in a round / square 20 cm/8" tin

CLASS 8031 Boiled Fruit cake – 375 g mixed fruit, baked in round 20 cm/8" tin (no decorations on top of this fruit cake)

CLASS 8032 Light Fruit Cake – baked in 20cm square tin

Recipe – Ingredients: 250g butter, 240g sugar, 5 eggs, 1 tablespoon golden syrup, ½ teaspoon lemon essence, 1 teaspoon vanilla, 2 tablespoon rum, 60g mixed peel (finely chopped), 240g Plain Flour, 60gr SR Flour, 500g sultanas, 125g currants, 60 g almonds, 60g glace cherries.

Method: Cream butter and sugar well, add eggs, beating well after each egg, add syrup, essence and spirits, then flour and lastly fruits. Bake for approximately 3 hours at 150oc in a 20cm square tin. When taken from the oven, pour 1 tablespoon of whiskey over 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.

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

CHAMPION FRUIT CAKE OR PUDDING (from classes 8027 – 8034) – Voucher donated by Garth Hamilton/Rosette/Card

RESERVE CHAMPION FRUIT CAKE OR PUDDING – (from classes 8027 – 8034) – Rosette/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 3rd March 2026 at 5.00pm (no late entries will be accepted)

Delivery Date: Tuesday 24th March between 7.30 am – 9.00 am

Judging time: Tuesday 24th March

Bring in on paper plate and in large zip-lock bags for judging with stickers on edge of plate, Labels will be sent to all exhibitors who have 10 or more entries before the show, for less than 10 entries labels will be supplied when entries are received

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) Scones any variety

CLASS 8038 Plate of Four (4) Pikelets

CLASS 8039 Plate of Four (4) Small cakes – no paper, plain white icing (no decorations)

CLASS 8040 Plate of Four (4) Butterfly Patty Cakes – baked in paper containers. With Filling, not cream

CLASS 8041 Plate of Four (4) Savoury Muffins – Any Variety – baked in paper container.

CLASS 8042 Plate of Four (4) Dessert Muffins – Any Variety - baked in paper containers.

CLASS 8043 Damper - cooked in a round 20cm tin.

BISCUITS

One entry per class per exhibitor

Closing Date: Tuesday 3rd March 2026 by 5pm

Delivery Date: Tuesday 24th 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 in on paper plate and in large zip-lock bags for judging with stickers on edge of plate, Labels will be sent to all exhibitors who have 10 or more entries before the show, for less than 10 entries labels will be supplied when entries are received

CLASS 8044 State Competition Anzac biscuits. Plate of four (4) Anzac Biscuits (Must be aged between 18yr – 40yr)

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 1st August 2026.

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) Anzac Biscuits (open)

CLASS 8049 Plate of four (4) Decorated Biscuits any shape must be homemade plain biscuit base. Iced and decorated for presentation.

CLASS 8050 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.

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

One entry per class per exhibitor

Closing Date: Tuesday 3rd March 2025 at 5.00pm

Delivery Date: Tuesday 24th March between 7.30 am – 9.00 am

Bring in on paper plate and in large zip-lock bags for judging with stickers on edge of plate, Labels will be sent to all exhibitors who have 10 or more entries before the show, for less than 10 entries labels will be supplied when entries are received

No butter icing on any slices/cakes

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

CLASS 8051 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 8052 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 8053 Brownie Plate of four (4) slices – Any Variety

CLASS 8054 Plate of Four (4) Chocolate Slice – Any Variety (must be iced with chocolate icing)

CLASS 8055 Plate of Four (4) Ginger Slice – Any Variety. To be named

CLASS 8056 Plate of Four (4) Slice – any variety - To be named

CLASS 8057 Plate of Four (4) Lamingtons – (4cm x 4cm)

CHAMPION EXHIBIT – (from Classes 8035 – 8057) – Trophy/Rosette/Card

RESERVE CHAMPION EXHIBIT - (from Classes 8035 – 8057) – Rosette/Card

CAKES – SECTION – Full Cakes only

Sponsored by Burstow Funeral – Toowoomba

Delivery Date: Tuesday 24th 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)

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

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

CLASS 8061 Marble Cake - baked in 20 cm round tin. Iced on top with pale pink icing

1st prize – *Trophy donated by Madonna Herbert*; 2nd prize - \$10.00

CLASS 8062 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 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 Bec Smith*, 2nd prize - \$10.00

CLASS 8065 Kentish Cake – baked in bar tin, iced on top with chocolate icing.

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

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

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

CLASS 8069 Banana Bread – uniced.

1st Prize – *Trophy kindly donated by May Gossow* 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 Rosette/Card

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

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 Chocolate Cake – bake in bar tin

CLASS 8074 Plate of Four (4) Scones any variety

CLASS 8075 Plate of Four (4) Brownie Slice any variety

CLASS 8076 Plate of Four (4) Slices any variety

CLASS 8077 Bottle of Jam any variety

CLASS 8078 Bottle of Pickles/Chutney any variety

CHAMPION EXHIBIT IN THE MEN’S SECTION (from classes 8071 – 8078) – Trophy/ Rosette/Card

RESERVE CHAMPION EXHIBIT IN THE MEN’S SECTION (from classes 8071 – 8078) – Rosette/Card

SWEETS

Sponsored by TRS REFRIGERATION & CATERING EQUIPMENT

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

CLASS 8079 Plate of Four (4) pieces Russian Caramels

CLASS 8080 Plate of four (4) pieces Marshmallows

CLASS 8081 Plate of four (4) pieces Chocolate Fudge

CLASS 8082 Plate of Coconut Ice 3 bars (8cm x 3cm)

CLASS 8083 Plate of Rocky Road Slab (6cm x 10cm)

CLASS 8084 Toffees – displayed in small bottle only 6 pieces

CLASS 8085 Plate of four (4) pieces of AV of sweets

CLASS 8086 Collection of sweets – done in beautiful display box (4 varieties) (12cm x 12cm)

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

CHAMPION SWEET EXHIBIT (from Classes 8079 – 8086) – Trophy/Card/Sash

RESERVE CHAMPION SWEET EXHIBIT (from Class 8079 – 8086) – Card/Sash

GRAND CHAMPION EXHIBIT (from Classes 8001 – 8086) – 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 3rd March at 5:00 pm. All done online.

DELIVERY DATE: Monday 23rd March 7:30 – 8.45 am.

JUDGING DATE: Monday 23rd 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 29th 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 and biscuits 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 8087 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- \$100.00; 2nd prize -\$60.00; 3rd prize- \$40.00

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

CLASS 8088 Special Occasions Cake. (Your own choice)

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

Prize money sponsored by Wonderley and Hall.

CLASS 8089 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 8090 Brides Brief – Bride is planning a **Woodland Theme wedding**, - design a wedding cake to suit
1st prize - \$100, 2nd prize - \$60, 3rd prize - \$40 (*Sponsored by Clive Berghofer*)

CLASS 8091 DECORATED ICED BISCUITS- 6 BISCUITS ICED AND DECORATED
1st prize - \$30, 2nd prize - \$20, 3rd prize - \$10 (*Sponsored by Clive Berghofer*)

SUGAR CRAFT

CLASS 8092 Floral Arrangement
1st prize \$30.00, 2nd prize \$20.00, 3rd prize \$10.00

CLASS 8093 Specimen Flower – Magnolia (full bloom flower, buds & leaves) Displayed in vase supplied by Show Society. 1st prize \$30.00, 2nd prize \$20.00, 3rd prize \$10.00

CLASS 8094 Stem of Orchid Flower – including flowers, buds
1st prize \$30.00, 2nd prize \$20.00, 3rd prize \$10.00

CLASS 8095 An Imaginative Novelty Creation with an Easter Theme – Flood work, etc, other than floral
1st prize \$30.00, 2nd prize \$20.00, 3rd prize \$10.00

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 8096 Special Occasion Cake –
1st prize \$30.00, 2nd prize \$20.00, 3rd prize \$10.00. Prize money kindly donated by SUGAR & LACE.

CLASS 8097 – Specimen Flower – Poppy Flower – (flower & leaves & Bud)
Display in a vase supplied by the Show Society.
1st, 2nd & 3rd will receive a gift pack kindly donated by Louise McDonald

CLASS 8098 – Specimen Flower – Stem of Sweet Peas – (flower, buds, nuts & leaves up to 6 blossoms)
Display in a vase supplied by the Show Society.
1st prize \$30.00, 2nd prize \$20.00, 3rd prize \$10.00. Prize money kindly donated by Julia Brown

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.*

The Toowoomba Royal Show - Contemporary Cake section has secured sponsorship from local businesses for three-years for the 2026, 2027 and 2028 annual show competitions. This initiative is supported by a team of local cake leaders to oversee, implement, and develop new chief stewards and train new students and exhibitors. The three-year term of this schedule is an efficiency savings for chief stewards and allows exhibitors to forward plan and develop new skills.

CONTEMPORARY CAKE SECTION

ENTRIES CLOSE: Tuesday 3rd March 2026 at 5:00 pm. **If there are any issues entering, please contact Rebecca McEwan 0437050770 Email: rebecca.trs@kilcoy.net.au**

DELIVERY DATE: Monday 23rd March between 7:30 am – 8:30 am.

JUDGING DATE: Monday 23rd March at 9:00 am

ALL EXHIBITS must be collected on Sunday 29th March from the Founders Pavilion between 9:00 am and 11:00 am.

CHAMPION EXHIBIT AWARDS – Only entries in the seven Contemporary Categories will be considered in the judging for Champion & Reserve Champion Exhibits Contemporary Category Awards. These awards are the only two contemporary exhibits included in the Best-In-Show to be determined by the judge/s of the contemporary category at the conclusion of the judging.

- **CHAMPION EXHIBIT** - *The Party Hut* - \$120 voucher & ribbon
- **RESERVE CHAMPION EXHIBIT** – *Health By Number3rs* - \$100 cash & Ribbon
- **BEST IN SHOW 2026** – *2026 Suzie Holt Perpetual trophy will be determined by Sponsor Suzie Holt and selected from the Contemporary Champion and Reserve Champion exhibits. The traditional & reserve champion exhibit and Traditional Sugarcraft Champion & Reserve Champion exhibits.*

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

1. Contemporary judging is based on 4 criteria. The **IDEA** (originality, creativity, concept, and compliance) **QUALITY** (cleanliness, details, colours, and proportions) **DEGREE OF DIFFICULTY** (technique, skills, structure, and patience) and the **WOW FACTOR** (artistry, memorial, elegance and appearance)
2. Exhibit must demonstrate a mix of modern tools, cutters, technique and product (Isomalt, Wafer paper, rice paper, gelatine, etc) competitors to provide a list or photos of tools and cutters used in their exhibits.
3. Artificial beads, diamantes, wire can be used in any decorative easy to remove capacity only. Flowers picks must be used when flower sprays (wire) are being inserted into the exhibit.
4. All boards must be covered in Fondant unless otherwise specified and based board must have cleats.
5. Painted- plastic – fabric covered boards, butter cream, ganache, frosting, piped lace or extension work is not allowed.
6. Dummies must be used for all exhibits and must be the “Bonafide” work of the competitor
7. Only 1 entry per exhibitor per class is permitted.
8. Exhibits that do not meet the schedule will be penalised.
9. The judge’s decision is final in all categories including Champion and reserve champion.

CLASS 8099 Contemporary Beginner Category – is for exhibitors who have never won a placing in any decorating category in any previous state or royal show.

Sponsor BRANDSUITE – Marketing Automations - 1st Prize \$50.00, 2nd Prize \$40.00, 3rd Prize \$30.00 (cash)

1. Entries in this category must be 8” round or square single tier dummy celebration cake to portray a modern fondant covered and decorative design in any colour/s.
2. The maximum size for the exhibit and board is W30cm x D30cm x H30cm and displayed on a single fondant covered board with cleats.
3. The exhibitor must use dummy cake and demonstrate the use of sugar craft modern technique and tools (see rule 2) and attach a list or photos of tools used in the exhibit.
4. “Class Cakes” (i.e. those completed under supervision) are permitted for this class.

CLASS 8100 Contemporary Intermediate Category is for exhibitors who have never won 1st place in an Intermediate section or placed in an open section at any State or Royal show.

The exhibit portrays a elegant decorated contemporary design, two tier (stacked or tiered) celebration cake (dummy) the cake is a fondant covered exhibit and in pastel colour suitable for birthday, anniversary or formal celebration

Sponsor: Bill & Kim Cahill - 1st \$70, 2nd Prize \$60, 3rd Prize \$50 (cash)

1. Overall maximum size allowed for the exhibit and board is W55cm x D55cm x H55cm.
2. 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.
3. Exhibitor must use dummy cakes and be displayed on a fondant covered double board with cleats on base board.

CLASS 8101 Open Contemporary Class is for exhibitors who have placed in an Open and placed 1st in the Intermediate section at any International, State or Royal show event.

Sponsor: Diamond Destinations - 1st Prize \$100, 2nd Prize \$80, 3rd Prize \$70. (cash)

- Contemporary Wedding Cake: is described as a three or four-tier wedding cake, (stacked or tiered) in any shape.
- It is fondant covered, in neutral or pastel decorated in a timeless elegance or contemporary theme,
- Overall maximum size allowed for the cake and double board is: Width 55cm Depth 55cm Height 55cm.
- The exhibitor must use dummy cakes and be displayed on fondant covered double boards with cleats on base board
- Exhibits 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 “NEXT GEN SUGAR-CRAFT” Classes are for exhibitors who have never won first prize in any cake decorating class at International, State or Royal Show.
Exhibitors are given total creativity on design choice where the only criteria are the board and exhibit size the use of dummy, fondant and sugar medium.

CLASS 8102 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: Hon Pat Weir, Member for Condamine: 1st Prize \$50.00, 2nd Prize \$40.00, 3rd Prize \$30.00 (cash)

CLASS 8103: PRIME TIME: 2 tier MINIATURE – FONDANT CELEBRATION OR 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: Dose of Envy - 1st Prize \$60.00, 2nd Prize \$50.00, 3rd Prize \$40.00 (cash)

These two new CONTEMPORARY CATEGORIES ARE FOR JUNIOR AND SECONDARY STUDENTS:

These classes have been included for 6 -11 yo and 12-17 yo cake Decorating students to introduced them to a learning friendly show competition environment.









CLASS 8104: Junior student (6-11) A family favourite cake – create a small single tiered fondant covered family cake dummy. The exhibit is inspired by and decorated with some family favourite pastime elements. (eg animals, food, gardening, flowers, cars, toys, sport, pets etc) all decorations must be sugar crafted and/or edible products. Maximum cake size 20cm/8” round or square (2-3” high. Board must be 30cm/12” wide round or square with cleats).

Sponsor: Exclusive Skin Care: 1st \$30 2nd \$25 3rd \$20 (cash)

CLASS 8105 Secondary student (12-17) TIMELESS ELEGANT CAKE. Be creative with your fondant design to emphasize the elegant style of cakes in years gone by. Your exhibit (dummy) can be created in any shape. It can be decorated with a wide range of sugar crafted ornaments, to match your theme, but all decorations must be edible products. The cake including decorations must fit within 30cm/12” cube or on a 35cm/14” fondant covered board (in any shape with cleats)

Sponsor: Exclusive Skin Care: 1st \$50 2nd \$40 3rd \$30 (cash)

**Toowoomba Royal Show would like to acknowledge and thank the
2026, 2027 & 2028
Contemporary Cake Decorating Sponsors**

 DIAMOND DESTINATIONS	Sharee Fisher - Personal Travel Specialist helping people to see the world by providing amazing travel packages and creating lifetime memories
 CONTACT ANNEMARIE: 0412 792 017 www.healthbynumbers.com.au	Health by Numbers is an all -inclusive health and fitness Studio dedicated to helping individuals build a strong foundation in fitness and empowering them to prioritise their own health and wellbeing.
	BRANDSUITE is your CRM, Lead Generation & Marketing Automation All -In-One Platform. The business software, designed to simplify operations, optimise client management, and fuels growth.
	Offers world class cosmetic treatments with a comprehensive holistic approach to each patient, tailoring every cosmetic treatment to match your unique goals, lifestyle, and desired outcomes.
	Paul Mason is the owner of The Party Hut. We offer everything you need to create a beautiful decorated cake, from a variety of tools and cake decorating supplies. Our friendly knowledgeable staff are on hand to provide expert advice.
	Kim Cahill is the owner of KC Strategic Media Services. A Toowoomba -based social media, marketing and events consultancy helping local businesses and community groups grow their visibility and brand Presence.
	Pat Weir is the State Member for Condamine and the Speaker of the House in the Queensland Parliament. Pat has been the local member since 2015 and has enjoyed the opportunity to meet with the wonderful communities and people in the Darling Downs.
	Exclusive Skin Care is the perfect blend of Science, Artistry, and precision with our leading-edge treatments designed for those who desire the best.

DIVISION TWO - JUNIOR COOKERY

Proudly sponsored by PEOPLE FIRST 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 3rd March at 5:00 pm (**No late entries accepted**) All entries must be completed online.

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

AGE: 17 Years and younger as of 26th March 2026

DELIVERY DATE: Wednesday 25th March between 7:30 am – 9:00 am to the Founders Pavilion.

JUDGING TIME: Wednesday 25th March at 9:30 am

COLLECTION OF EXHIBITS: Must be collected on Sunday 29th 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 who have 10 or more entries before the show, for less than 10 entries labels will be supplied when entries are received.
- 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 3rd 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 25th March between 7:30 am – 9:00 am to the Founders Pavilion.

JUDGING TIME: Wednesday 25th 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 8106 For Girls – Two (2) Single Decorated Cupcake – Design on top (as a Flower)

CLASS 8107 For Boys – Two (2) Single Decorated Cupcake – Design on top (own design)

CLASS 8108 For Girls - Plate of two (2) decorated Arrowroot biscuit - any design

CLASS 8109 For Boys - Plate of two (2) decorated Arrowroot biscuit – any design

CLASS 8110 For Girls - One edible Bracelet made from lollies

CLASS 8111 For Boys - One edible Bracelet made from lollies

CLASS 8112 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.

Method: 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 15 to 18) (N.B Parents can help with any hot liquid)

CLASS 8113 Coconut Balls – Plate of four (4), bring in small bowl (like desert bowl.)

Recipe: 1 Packet of Nice Biscuit (crushed finely), 1 tin condensed milk, ½ cup coconut, ½ cup white buds, 1 dessertspoon cocoa, few drops of vanilla.

Method: Mix all together and roll dessertspoon of mixture into a ball and roll in coconut, allow to set.

CHAMPION EXHIBIT (8106 – 8113) 5 years and under – Rosette/Card

RESERVE CHAMPION EXHIBIT Rosette/Card

Encouragement Award (8106 – 8113) Trophy donated by Dr John Cox

MOST POINTS TROPHY WILL BE AWARDED IN THIS SECTION

Trophy donated by Janette Swindell

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 plate and in a ziplock bag

CLASS 8114 Brownie Slice Packet Mix – 3 squares 5cm x 5cm.

CLASS 8115 Three Banana Muffins (3) – Packet mix – bake in muffin papers and in muffin tray – uniced

CLASS 8116 Plate of Two (2) Anzac biscuits

CLASS 8117 Plate of Two (2) Single Decorated Cupcakes – any design

CLASS 8118 For Girls – Plate of Two (2) decorated Arrowroot biscuits

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

CLASS 8120 Plate of Two (2) pieces Chocolate Chip Cookies

CLASS 8121 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)

CLASS 8122 For Boys/Girls - One edible Bracelet made from lollies

CLASS 8123 Chocolate coconut Truffles balls (plate of (4) four balls) – in a small dessert bowl

Recipe: 100g butter, 100g sifted icing sugar, ½ teaspoon vanilla, 30g cocoa, 6 tablespoons coconut, 1 cup sultanas.
Method: Mix butter and icing sugar to a cream, add cocoa and vanilla, then fruit and coconut. Line tray with foil and roll teaspoon of mixture and roll in coconut. Place in refrigerator to set.

CHAMPION EXHIBIT – (Classes 8114 - 8123) for Boy or Girl aged 6 to 9 years – \$10 Kindly donated by Mr Rod Stirling - Rosette/Card

RESERVE CHAMPION EXHIBIT (Classes 8114 - 8123) 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 – 13 YEARS

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

CLASS 8124 Lemon Packet Cake: bake in bar tin – 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 (own design)

CLASS 8128 For Girls – Plate of Two (2) decorated Arrowroot Biscuits (own design)

CLASS 8129 For Boys – Plate of Two (2) decorated Arrowroot Biscuits (own design)

CLASS 8130 Plate of Two (2) Anzac Biscuits

CLASS 8131 Plate of Two (2) Coconut Biscuits

CLASS 8132 Plate of Two (2) Bananas Muffins

CLASS 8133 Plate of Two (2) pieces of Chocolate Slice – any variety to be named (iced on top) 5cm x 5cm

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

CLASS 8135 Apricot Balls – Four (4) in a small bowl

Recipe: 2 cups dried apricot (minced)/or cut into small pieces, 1 cup rice bubbles/or crushed cornflakes/or crushed arrowroot biscuits, 1 cup coconut, $\frac{3}{4}$ cup condensed milk

Method: Mix ingredient well together, shape into small balls, roll in coconut. Store in refrigerator.

CHAMPION EXHIBIT (Classes 8124 – 8135) for Boy or Girl aged 10 to 13 years \$10.00 *Kindly presented by MR ROD STIRLING A.M. rosette/card*

RESERVE CHAMPION EXHIBIT (Classes 8124 – 8135) for Boy or Girl aged 10 to 13 years \$5.00 *Kindly presented by MR ROD STIRLING A.M. rosette/card*

Encouragement Award – 10 – 13 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 – 14 -17 YEARS**

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

CLASS 8136 Pineapple 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 8137 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 8138 Tea Cake, with sugar and cinnamon on top (20cm round tin)

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

1st prize trophy donated by Genell Lilley

CLASS 8139 Butter Bar – baked in bar tin 8cm x 4cm – iced with plain icing

CLASS 8140 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 8141 Plate of Four (4) Small Cakes – baked in paper, iced on top only, with plain icing.

CLASS 8142 Plate of Four (4) Jam Drops Biscuits

CLASS 8143 Ginger Bread Biscuits any shape– Four (4)

CLASS 8144 Plate of Four (4) Chocolate Slice 5cm x 5cm any variety

CLASS 8145 Plate of Four (4) Scones any variety

CLASS 8146 Plate of Four (4) Pikelets

CLASS 8147 Apricot Balls – Four (4) in a small bowl

Recipe: 2 cups dried apricot (minced)/or cut into small pieces, 1 cup rice bubbles/or crushed cornflakes/or crushed arrowroot biscuits, 1 cup coconut, $\frac{3}{4}$ cup condensed milk

Method: Mix ingredient well together, shape into small balls, roll in coconut. Store in refrigerator.

CLASS 8148 Plate of Rocky Road Slab – 6cm x 10cm

CHAMPION COOKING EXHIBIT TEENAGERS (Classes 8135 – 8148) 14 to 17 years \$10.00 *Kindly presented by MR ROD STIRLING A.M. plus rosette/card*

RESERVE CHAMPION EXHIBIT TEENAGERS (Classes 8135 – 8148) 14 to 17 years \$5.00 *Kindly presented by MR ROD STIRLING A.M. plus rosette/card*

INSPIRATION AWARD FOR 14 -17 Years – Gift pack kindly donated by Louise McDonald

MOST POINTS IN 14 – 17 YEARS. *Trophy kindly donated by Neville & Ruth Andersen*

PRESIDENT’S TROPHY

The most successful Boy and the most successful Girl exhibiting in the Junior classes in the following Pavilion sections – **Schoolwork, Floriculture, Cooking, Handicraft, Homegrown, Photography & Leatherwork** – will receive a Champion Ribbon from Mr Shane Charles, President of the Royal Agricultural Society of Queensland and 10 passes to Event Cinemas, Sponsored by Event Cinemas

The Presentation will take place during the Official Opening in the Main arena at the 2026 People First Bank Toowoomba Royal Show, Friday 27th March 2026 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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