

***KINGAROY SHOW SOCIETY
INC***

Section 15

Culinary

**IMPORTANT NOTICE:
DELIVERY OF ENTRIES TO THE
PAVILION ARE DUE
WED 30/4, THURS 01/05 2025**

***117th ANNUAL KINGAROY
SHOW***

***Saturday 3rd and Sunday 4th
May 2025***

OFFICE BEARERS FOR 2024/2025.

(At time of printing)

Patron Percy Sperling	Junior Vice President Peter Hale
Patroness Kathy Duff	Secretary/Treasurer Tamera Clegg
President David Muller	Committee Member Madeleine Willis
Senior Vice President Stephen Geritz	Committee Member Kelvin Rayment

Hon. Veterinary Surgeon

Dr Leigh Reichard ([B.V.Sc](#) / B.V.Biol)

Wooroolin Veterinary Services.

All Correspondence:

Secretary,

Kingaroy Show Society Inc. Post Office Box 9 KINGAROY Q 4610

Email: admin@kingaroyshowsociety.com.au

Phone: (07) 4162 5800 Mobile: 0408 880 927

www.kingaroyshowsociety.com

LIFE MEMBERS2024/2025

Adlem, Mr H	Seiler, Mr C
Barbour, Mrs E	Semgreen, Mrs M
Barbour, Mr and Mrs J	Sperling, Mr P
Crawford, Mrs V	Walters, Ms J
Hannant, Mr and Mrs BLC	Weiden Mr C
Kerkow, Mrs M	Weiden, Mr E
Lucas, Mrs J	Muller, Mr D
Lucas, Mr T	Hetherington, Mr I
Moss, Mr and Mrs W	Hetherington, Mrs J
Northcott, Mrs E	Barron, Mr R
Parker, Miss GE	Barron, Mrs J
Redman Mrs A	Barron, Mr G

MEMBERSHP FEES

Adult	\$20.00
Age Pensioners	\$15.00
High School Students	\$10.00

Kingaroy Show Society Inc

Rules & Regulations

1. Entry Fees, as stated in each section.
2. All livestock must be in Show condition
3. Members and Judges will be admitted to the grounds on production of their membership card or passes. All persons not Members shall pay for admittance to the Show to the sum prescribed unless otherwise provided with a pass from the Secretary.
4. All exhibits must remain at the Show until the section's Chief Steward approves the removal of same, or prize money forfeited.
5. Awards will be made in all classes unless otherwise specified, if the exhibit is deemed of sufficient merit, and should any person make any entered as non-competitive by the Secretary. The committee reserves the right to receive such exhibits if the space permits, if of sufficient merit for the exhibition purposes only.
6. In all classes of single entry, it shall be at the discretion of the Judge to award a prize, if exhibit is deemed by Judge to be of sufficient merit.
7. Exhibits are not allowed to compete in classes and afterwards in collections.
8. No entry fee necessary for Championships in any section, and only first and second prize animals will be eligible for championships. No animal allowed to compete in Championship unless entered in class.
9. Exhibitors when called upon by the steward or Committee shall prove the correctness of their certificate of entry.
10. Any exhibitor refusing or preventing awards to be affixed, interfering with Show Officials, refusing to obey instructions of the Stewards, interfering with exhibits or detention of exhibits, or Society's property, may render him or herself liable to disqualification for a period not exceeding three (3) years. Abusive language and insulting behavior, willfully making wrong entry of exhibit or competitor, entry of fraudulent exhibitor to be disqualified for five (5) years.
11. The Society reserves the right of refusing to admit any exhibit to the grounds where there is a reason to suspect it is either diseased or dangerous, or to remove any such exhibit from the exhibition.
12. Exhibitors will be required to make their own arrangements for feeding stock, but water will be provided on the grounds
13. The Society will not under any circumstances hold itself liable for any accident on the grounds or premises.

14. Exhibitors and persons admitted to the grounds shall be subject to the Rules and Regulations and the Orders of the Stewards.
15. Any exhibitor removing his exhibit from the stall allocated without the consent of the stewards will be disqualified from competing.
16. The Society will not under any circumstances hold itself liable for any accident, loss, damage or non-delivery of exhibits at the Society's Show, and it shall be a condition of entry that each exhibitor shall hold the Society blameless and indemnify it against any legal proceedings arising through any accidents, loss, non-delivery or damage whatsoever.
17. No Steward, Officer or Member of the Committee wearing the Society's badge shall lead, bring into the ring, or hold an exhibit before a Judge, while same is being judged. Breach of this rule shall disqualify the exhibit.
18. The Steward will see that all animals competing will have a label or card with the number written legibly thereon, and that the judges be furnished with an award paper corresponding with the number of the label or card. They will also supply them with badges and afford them all information and attention necessary for the discharge of their duties.
19. Competitors in jumping and trotting events must wear costume approved by Stewards.
20. No ribbon other than those won at the current Show is to be worn or displayed at the showgrounds, but such ribbons may be affixed to stall after final judging.
21. Protests may be lodged at the Secretary's office in writing with the fee of \$20 not later than one (1) hour after the judging of the event, in which the protest is to be made. If the protest is considered frivolous by the Committee, the deposit shall become forfeited to the Secretary.
22. No stock shall be permitted to run loose on the grounds during the show days and nights, unless by permission of the Stewards or Secretary.
23. Dogs, other than those owned by members of the Canine Control Council, must be kept in closed float or vehicle or else on a short leash and must be suitably muzzled as to prevent it being able to injure or bite any person or other animal.
24. The prizes will be paid within 30 days by the committee, who will require a signature of acceptance for same. All prize money not claimed, or prize cheques not presented by 30th June of this current year immediately following the Show will revert to Society funds unless special arrangements are made with the Secretary.
25. Conditions of Competition: The By-laws and Regulations of the Queensland Chamber of Agriculture Societies By-laws or Regulations comprised herein, shall be the condition of competition and all exhibitors

and competitors shall make their entries or enter into competition on this express condition.

26. In the event where insufficient entries are received the Society reserves the right to cancel the competition or reduce the advertised prize money.
27. Judges have the power to withhold any prize if they consider the exhibit of insufficient merit.
28. Any exhibitors/competitors intending to bring electrical equipment to the Showgrounds will be required to ensure that such equipment is fitted with residual current protection and that all electrical leads, tools and appliances have been tagged and tested. The use of double adaptors is prohibited, and all power boards must be tested and tagged.
29. All cattle must comply with health requirements as stipulated by Biosecurity Queensland.
30. Any animal, which in the opinion of the Stewards is not in a fit state to be exhibited, may be rejected by them and debarred from competing in the class or classes for which it is entered. Any animal rejected must be removed from the Showgrounds as soon as the exhibitor is notified.
31. Calves to be entered in a single class or with mother only.
32. All cattle under 6 months to be led by a halter. All cattle over 6 months must be led by a halter and nose rings or nose grips and all bulls over 12 months must be led by a halter and nose ring. All stock must always be in the charge of the exhibitor or his representative.
33. Trucks and floats will be admitted to the grounds for unloading and MUST be removed from ramp area and Pony Club area for parking on boundary fence area.
34. Beef Cattle: must water from designated beef cattle watering points.
35. Exhibitors not possessing a pass pay gate entrance fee on show but not for delivery and collecting of entries.
36. Any difficulties delivering or collecting exhibits on the due dates or times, please phone the Section Chief Steward to make other arrangements. (No exhibits to be left at Secretary's Office)

Kingaroy Show Society Inc
Invite you to celebrate 117 years

The committee of the Kingaroy Show Society Inc. would like to thank persons and organisations who have donated trophies and prize money for the 2025 Show. Our volunteers work tirelessly to help make the Show Society activities a success, the Committee would like to take this opportunity to thank you all.

SECTION 15

CULINARY

Chief Steward: May Gossow
Phone: 0427 045 809
Email: may52ggossow@optusnet.com.au
Assistant Steward: Lorraine Kiem

NO LATE ENTRIES WILL BE ACCEPTED.

***Entry Forms to be delivered to pavilion by 4:30pm, Thursday,
May 1st, 2025***

NO EXHIBITS TO BE LEFT AT THE SECRETARY'S OFFICE.

Any difficulties delivering or collecting exhibits on the due dates or times, please contact Chief Steward to make alternative arrangements.

KUCKS PAILLION OPEN HOURS:

Thursday May 1st 9:30am to 5pm

***No admittance to the PUBLIC in the culinary section after 9am
on Friday May 2nd, 2025 (JUDGING DAY)***

Collection: Sunday May 4th, 2025, between 3:00pm to 5:30pm

***Prize Money can be collected from the Secretary's Office from Saturday
12 noon until Sunday 5:00pm.***

Judging: 9:30am Friday, May 2nd, 2025

All exhibits must remain on display in the pavilion throughout the Show. Exhibits can be collected ***Sunday May 4th, 2025, between 3:00pm to 5:30pm*** any uncollected items after ***5:30pm*** will be thrown out. All prize money to be collected from the Secretary's office from ***12 noon Saturday 3rd until Sunday 4th May 5:00pm*** if not collected by 30th June 2025 prize money will revert to Society's funds unless special arrangements are made with the Secretary.

Rules – Please read carefully

1. No single exhibit may be entered in two (2) classes.
2. **N.B.** All exhibits must have entry cards attached and number of entry marked, also initials of exhibitor under plates.
3. Only white cardboard and white paper plates may be used.
4. **N.B. ONLY full cake will be accepted, We will accept entries on a plate in snap lock bag.**
5. Exhibitors please make sure to clean up after entering your exhibits.

6. Competitors are responsible for attaching entry cards to their exhibits. This is not a job for stewards who may refuse to accept incorrectly presented entries.
7. Entries which do not meet necessary requirements will be disqualified by the Judge.
8. Exhibitors to present entries on as small a plate as possible. Appearance and presentation of exhibits will be taken into consideration.
9. Bottles to state type of Jam, Pickles etc.
10. **N.B. With the expense of making your entries, jams, jellies & sauces etc, 300gm-500gm bottle is required, a 100gm container which does not need to be glass, also is to be supplied for Judging.**
11. **ANY ENTRY THAT HAS WON GRAND CHAMPION OR RESERVE GRAND CHAMPION AT ANY PREVIOUS KINGAROY SHOW IS NOT ENTITLED TO COMPETE FOR THIS AWARD**
12. **ALL EXHIBITS ARE JUDGED ON MERIT OF WORK BY “OUT OF TOWN” JUDGES, WHO ARE UNFAMILIAR WITH ANY PERSON’S WORK WHETHER IT BE NON-PROFESSIONAL OR PROFESSIONAL.**

2025 CULINARY SPONSORS

(at time of printing)

Kingaroy QCWA

Kingaroy Twilight QCWA

Friendship Markets

May Gossow

Queensland Cake Decorators Association South Burnett

Branch

May Prothero

The Culinary Section wish to

thank all our Sponsors for their generous and ongoing support, which is always greatly appreciated.

FRUIT CAKES & PUDDINGS

Entry Fee: \$1.00

Prize Money: 1st: \$10.00, 2nd: \$8.00, 3rd: 5.00 (except where stated)

1. Rich Dark Fruit Cake – 1lb mixture, 2.25kg fruit. Bake in 27cm square tin (10in)- (more detail regarding the State Competition is in the back of schedule)
2. Pumpkin Fruit cake – 20cm square tin
3. Boiled Fruit cake – 375grams fruit, 20cm round tin
4. Pineapple Fruit cake – 20cm round tin

Recipe: 1 x 440g tin pineapple, 125g butter, 1 cup light brown sugar, 500g Mixed Fruit, 1 teaspoon bi-soda, 2 eggs, 1 cup S.R. Flour, 1 cup Plain Flour, 1 teaspoon mixed spice. Method; Pre-heat oven to 160c. Place pineapple and juice into large saucepan, then add butter & brown sugar, mixed fruit, bring to boil, reduce heat and simmer for about 10minutes, add soda and allow to cool. Add beaten eggs, Mix flours together & spice. Place mixture into a lined greased 20cm round tin and cook for 1 – 1½ hours

5. Steamed Plum Pudding
6. Rich Plum Pudding – boiled in cloth

****CHAMPION EXHIBIT (Classes 1 - 6) + Society Sash**

****RESERVE CHAMPION EXHIBIT (Classes 1 - 6) + Society Sash**

SCONES, MUFFINS, BISCUITS, SLICES

Entry Fee: \$1.00

Prize Money: 1st: \$6.00, 2nd: \$4.00, 3rd: \$2.00 (except where stated)

7. Two (2) Plain Scones – not joined
8. Two (2) Pumpkin Scones – not joined
9. Two (2) Sultana Scones – not joined
10. Plate of Four (4) Pikelets
11. Two (2) Sweet Muffins - (no Muffins Papers)
12. Four (4) Small Patty cakes – (no Patty papers)
13. Four (4) Jam Drops
14. Four (4) Gingernuts
15. Four (4) Anzac Biscuits
16. Four (4) Cornflakes Biscuits
17. Four (4) Monte Carlo
18. Collection of Biscuits – (3 distinct varieties) – 2 of each (Must be named)

Slices – 5cm x 5cm – Use your own recipe

Entry Fee: \$1.00

Prize Money: 1st: \$6.00, 2nd: \$4.00, 3rd: \$2.00 (except where stated)

19. Ginger Slice – Four (4) - Iced
20. Chocolate Slice – Four (4) iced with Chocolate icing
21. Date Slice - Four (4) iced with pale pink icing
22. Caramel Slice - Four (4) iced/or melted chocolate
23. Raspberry Coconut Slice – Four (4)
24. Fruit Slice – Four (4) – uniced
25. No bake slice – Four (4)

****CHAMPION EXHIBIT (Classes 7 - 25) + Society Sash**

****RESERVE CHAMPION EXHIBIT (Classes 7 - 25) + Society Sash**

Cakes – Full cakes only – Use your own recipe

Entry Fee: \$1.00

Prize Money: 1st: \$6.00, 2nd: \$4.00, 3rd: \$2.00 (except where stated)

26. Peach Blossom Cake – Bar tin, iced with pale pink icing
27. Orange Cake – Bar tin, iced on top plain icing
28. Kentish Cake - Bar tin, iced with chocolate icing
29. Gingerbread – Bar tin, uniced
30. Date Loaf – Bar tin, uniced
31. Coffee Cake – Bar tin, iced on top with coffee flavoured icing
32. Marble Cake - 20cm round tin – Chocolate, Pink, White, iced on top with pale pink icing
33. Carrot Cake – 20cm round tin – iced with lemon icing
34. Lemon Cake - 20cm round tin - iced with lemon icing
35. Chocolate Ring Cake – ring tin – iced on top only with chocolate icing

****CHAMPION EXHIBIT (Classes 26 - 35) + Society Sash**

****RESERVE CHAMPION EXHIBIT (Classes 26 - 35) + Society Sash**

Peanut Cooking Section – All your own recipe

Entry Fee: \$1.00

Prize Money: 1st: \$6.00, 2nd: \$3.00, 3rd: \$2.00 (except where stated)

36. Peanut Cake – Baked in 20cm round tin
37. Peanut Slice – Four (4)
38. Peanut Crisps – Four (4)

39. Sugar Coated Peanuts – Small bowl

Cooking with Yeast

Entry Fee: \$1.00

Prize Money: 1st: \$6.00, 2nd: \$4.00, 3rd: \$2.00 (except where stated)

40. 1 x Loaf of Homemade Bread – Bread Machine

41. 1 x Loaf of Homemade Bread – Handmade

Allergy Free Section

Entry Fee: \$1.00

Prize Money: 1st: \$6.00, 2nd: \$4.00, 3rd: \$2.00 (except where stated)

42. Gluten Free Cakes – Butter Cake – baked in 20cm round tin

43. Gluten Free Muffins -Banana Muffins three (3)

44. Gluten Free Biscuits – Chocolate Chip Biscuits three (3)

45. A.V. Gluten Free Slice – three (3)

Men's Section

Entry Fee: \$1.00

Prize Money: 1st: \$6.00, 2nd: \$4.00, 3rd: \$2.00 (except where stated)

46. Boiled Fruit Cake – 375grams mixed fruit, 20cm round tin

47. Cake – A.V. – 20cm round tin – must be named

48. Slice – A.V. Two (2) – must be named

49. Pikelets – Two (2)

50. Scones – A.V. Two (2) – must be named

51. Biscuits – A.V. Four (4) – must be named

52. Bottle of Jam – any variety

****CHAMPION EXHIBIT (Classes 46 - 52) + Society Sash**

****RESERVE CHAMPION EXHIBIT (Classes 46 - 52) + Society Sash**

Preserves – Jams & Jellies

Entry Fee: \$1.00

Prize Money: 1st: \$6.00, 2nd: \$4.00, 3rd: \$2.00 (except where stated)

N.B. 250g bottle for all Jams /Jellies/ Relish – no small bottles are needed

53. Rosella Jam

54. Tomato Jam

55. Apricot Jam
56. Plum Jam
57. Strawberry Jam
58. Grape Jam
59. Fig Jam
60. Any other Jam – must be named
61. Apple Jelly
62. Any other Jelly – must be named
63. Lemon Butter
64. Passionfruit Butter
65. Sweet Orange Marmalade – must be named
66. Any other Marmalade - must be named
67. Mustard Pickles
68. Any other Pickles – must be named
69. Any Chutney – must be named
70. Tomato Relish
71. Any other Relish – must be named
72. Tomato Sauce
73. Any other Sauce – must be named

****CHAMPION EXHIBIT (Classes 62 - 73) + Society Sash**
****RESERVE CHAMPION EXHIBIT (Classes 62 - 73) + Society Sash**

Novice Section

Entry Fee: \$1.00

Prize Money: 1st: \$6.00, 2nd: \$4.00, 3rd: \$2.00 (except where stated)

These classes are open to exhibitors who have not won 1st prize in the classes that they are competing in the previous 2 years.

74. Fruit Slice Four (4) – Any variety

Sponsored by KINGAROY TWILIGHT QCWA

75. Jam Drop Biscuits Four (4)

76. Pain Scones - Two (2)

77. Muffins – Two (2) – Sweet variety

Sponsored by KINGAROY TWILIGHT QCWA

78. Chocolate Cake – 20cm round tin

79. Carrot Cake – 20cm round tin – Lemon flavoured icing

Sponsored by KINGAROY TWILIGHT QCWA



Novice Section - Jams

Entry Fee: \$1.00

Prize Money: 1st: \$6.00, 2nd: \$4.00, 3rd: \$2.00 (except where stated)

These classes are open to exhibitors who have not won 1st prize in the classes that they are competing in the previous 2 years.

80. Rosella Jam
81. Fig Jam
82. Grape Jam
83. Any variety of Jam – must be named
84. Pickles – any variety – must be named
85. Chutney – any variety – must be named
86. Tomato Sauce
87. Tomato Relish

****CHAMPION EXHIBIT (Classes 74 - 87) + Society Sash**

****RESERVE CHAMPION EXHIBIT (Classes 74 - 87) + Society Sash**

Confectionery / Sweets

Entry Fee: \$1.00

Prize Money: 1st: \$6.00, 2nd: \$4.00, 3rd: \$2.00 (except where stated)

ONLY FOUR (4) PIECES will be required – cut into 4cm x 4cm – unless otherwise stated.

88. Plate of Coconut Ice – pink & white – no coph
89. Plate of Marshmallow
90. Plate of Chocolate Fudge
91. Plate of Caramels
92. Plate of Rocky Road
93. Plate of any other sweet – own choice

****CHAMPION EXHIBIT (Classes 88 - 93) + Society Sash**

****RESERVE CHAMPION EXHIBIT (Classes 88 - 93) + Society Sash**

Junior Section

Chief Steward will be in attendance during the day on Thursday to received your entries
No later entries will be accepted on the Friday morning.

If interested you may bring your exhibit in on the Thursday afternoon, on a small plate in a Ziplock bag.

Please have your name and age under your plate – Thank you

UNDER 5's Section

Entry Fee: FREE

Prize Money: 1st: \$4.00, 2nd: \$3.00, 3rd: \$2.00 (except where stated)

94. Decorated Arrowroot Biscuit – One (1)

95. Edible Necklace

****CHAMPION EXHIBIT (Classes 94 - 95) + Small Rosette**

****RESERVE CHAMPION EXHIBIT (Classes 94 - 95) + Small Rosette**

****SPECIAL ENCOURAGEMENT AWARD**

Junior Section – Up to 12 years of age.

Entry Fee: \$0.60 Cents

Prize Money: 1st: \$4.00, 2nd: \$3.00, 3rd: \$2.00 (except where stated)

Please make sure your age is on your entry for & under the plate

96. Packet Cake Mix – iced on top (5-8years)

97. 2 Decorated Arrowroot Biscuits (5 – 8years)

98. Packet Cake Mix – iced on top (9-12years)

99. 2 Decorated Cupcakes (9-12years)

100. Plate of 2 Plain Scones – not joined

101. Plate of 4 Pikelets

1st: \$3.00; 2nd: \$2.00 donated by **KINGAROY QCWA**

102. Plate of 4 Anzac Biscuits

1st: \$3.00; 2nd: \$2.00 donated by **KINGAROY QCWA**

103. Plate of 4 Decorated Patty Cakes – Judged on Decoration only

104. Plate of 4 pieces of Marshmallow (rolled in Coconut) – 5cm x 5cm square



****CHAMPION EXHIBIT (Classes 96 - 104) + Small Rosette**

****RESERVE CHAMPION EXHIBIT (Classes 96 - 104) + Small Rosette**

****SPECIAL ENCOURAGEMENT AWARD + Small Rosette**

****MOST POINTS AWARDED TO UNDER 12 YEARS (Classes 96 – 104)**

\$20.00 donated by **Kumbia QCWA**

Juvenile Section – Open to High School student 12 to 17 years of age.

Entry Fee: \$1.00

Prize Money: 1st: \$6.00, 2nd: \$4.00, 3rd: \$2.00 (except where stated)

105. Boiled Fruit Cake – 375 grams mixed fruit – 20cm round tin

106. Chocolate Bar – baked in Bar Tin – (22x11cm tin) – ice with chocolate icing

107. Plate of four (4) Patty Cakes - iced with pale pink icing -no decoration (no patty papers)

108. Plate of four (4) Muffins – sweet variety (no muffin papers)
109. Plate of two (2) piece Chocolate Slice – iced with chocolate icing - 5cm x 5cm
110. Plate of four (4) Monte Carlo biscuits
111. Plate of four (4) Peanut biscuits
112. Plate of four (4) Anzac Biscuits
113. Plate of two (2) Pikelets
114. Plate of two (2) Plain Scones – any variety
115. Best decorated Patty Cakes – Two (2) – can be baked in patty papers
116. Four (4) Marshmallow – 5cm x 5cm (rolled in coconut)
117. Four (4) Chocolate Fudge – 5cm x 5cm
118. Four (4) Coconut Ice – 5cm x 5cm

****CHAMPION EXHIBIT (Classes 105-118) + Small Rosette**

****RESERVE CHAMPION EXHIBIT (Classes 105-118) + Small Rosette**

****SPECIAL ENCOURAGEMENT AWARD + Trophy**

****MOST POINTS FOR HIGH SCHOOL SECTION**

Decorated Cake Section

South Burnett Branch – Sandy Taylor (Ph 0422975559)

All entries for this section close on Wednesday 31st April 2025 at 4:00pm

Judging: Friday 2nd May at 9:30am

THERE WILL BE NO ENTRIES ACCEPTED ON FRIDAY 2ND MAY, or the will be disqualified

Entry Fee: \$2.00

Prize Money as follows each class

Special Cake Icing Regulation:

- Fondant is required to cover the cake.
- All boards to be no longer than 45cm x 45cm. Boards to be covered with icing, paper, material as a matter of choice.
- Use of '**DUMMY CAKE**' acceptable.
- Except where specifically mentioned, no bought ornaments are allowed except wire, tape, stamens, ribbons, tulle and pillars.
- NO pins are allowed to hold ribbons etc.
- NO paper, fabric or ready to make flowers or leaves are to be used.
- All exhibits to be work of exhibitor ONLY.
- Cleats under boards

119. Special Occasion Cake

1st: \$20.00 donated by **QLD CAKE DECORATORS ASSOCIATION, SOUTH BURNETT BRANCH** **2nd: \$10.00, 3rd: \$5.00**

120. Novelty Cake

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

121. Two-Tiered Wedding Cake

1st: \$20.00 donated by **QLD CAKE DECORATORS ASSOCIATION, SOUTH BURNETT BRANCH** **2nd: \$10.00, 3rd: \$5.00**

122. Novice Decorated Cake

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

123. Decorated Cake – by a person under 12 years of age.

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

124. Decorated Cake – by a person 12 to under 18 years of age

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

125. Sugar Craft Presentation

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

126. Floral Arrangement

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

127. Specimen Flower – Rose (flower, bud & leaves)

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

128. Miniature Iced Cake – Maximum size of cake with icing to be 10cm (4”) wide

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

****CHAMPION EXHIBIT (Classes 119-128) + Sash**

****RESERVE CHAMPION EXHIBIT (Classes 119-128) + Sash**



South Burnett Sub-Chamber

2025 DARK RICH FRUIT CAKE COMPETITION

The winner at the Kingaroy Show must bake a 10” cake using 1lb (500 grams) mix, the same recipe again to be judged at Sub Chamber level. The South Burnett Sub Chamber winner goes to Brisbane exhibition to enter the Queensland State Level to compete and must cook the same recipe again.

Sub-Chamber Prize Money: 1st \$50.00, 2nd \$30.00, 3rd \$20.00

Rules of Competition

Own recipe to be used.

One (1) pound (500 grams) batter mixture.

2.25kg Dried fruit including currants (whole) & sultanas and raisins (cut), mixed peel, cherries and nuts optional.

The winner (or runner up if unavailable) at show level continues onto the Sub-Chamber competition where one (1) pound (500 grams) cake baked in a square 27cm (10inch) tin is required.

Sub-Camber Winner is eligible for STATE FINALS.

Exhibitors, PLEASE take note of these changes for the 2025 Kingaroy Show

As the Culinary is a big section, these changes are to assist the stewards with making sure **NO** exhibitor is missing out and this will give our wonderful VOLUNTEERS time and not be rushed.

So, exhibitors please read the conditions of entry, and the instructions at the head of each section carefully.

Closing date:

- Decorator Cakes: Wednesday 31st April by 4.00 pm
- Fruit cakes: Thursday 1st May by 4.30 pm
- Open Section: Scones, Biscuits, Slices, Cakes: Thursday 1st May by 4.30 pm
- Jams: Thursday 1st May by 4.30p.m.

CULINARY TIPS FOR SHOW ENTRIES

Toffee – Should be clear and be the colour of straw when set hard. Should crack when hit

should crack when hit with the handle of a knife.

Marshmallow - Should break when twisted twice and be firm to the touch.

French Jellies - Should be firm, with good colour. Try to put two colours together as this is much more appealing

Chocolate Fudge – Do not overheat as it grains too much and loses its bright colour.

Russian Caramels - Depends on the judge – some like it like toffee, I like it grained like fudge.

Chocolates – Molded chocolates should have a good gloss. To achieve this, don't overheat the chocolate and handle very little.

Coconut Ice – Another sweet you mustn't overcook as it becomes hard to cut. Most schedules say boiled, not made on cophya. Also don't colour pink too brightly. One drop of rose pink gives a good colour.

Make up sweets in a uniform size. (4cm x 4cm). In a collection always name all varieties.

Make sweets approximately 3-4cm in size.

Scones - Light and fine in texture. This comes about by kneading well. Size should be about 5cm. For show work, scones should never touch while cooking. For pumpkin scones always strain the pumpkin so no pieces of pumpkin show in scones when opened. Before bringing scones to a show, rub off any visible flour with a soft cloth. Scones should be evenly cooked and nicely browned top and bottom. Scones should be broken in half, not cut. Texture - Scones should flake when thumb is rolled across lightly.

Butter Cakes - Neat appearance, firm icing. For shows, ice on top only unless otherwise stated. Good texture and flavor, light to touch, without air bubbles, cooked evenly, nicely browned top and bottom. The mixture should be moist and should rise evenly without cracks. Cocoa must be well mixed through mixture, no lumps of cocoa showing. Never put a skewer into show cooking as it will leave a mark in center of cake when cut. If unsure if cake is cooked, lift from oven and put near ear. If it is still making a crackling noise, return to oven for a little longer. Another good guide as to when the cake is ready is when it has left sides of tin. Let cakes rest for a while when taken from oven, as it will avoid sticking and come out a lot easier.

Slice - Should be cut into **5cm squares**. Line your tray with paper, it is a lot easier to lift the slice out. Six pieces to a tray unless otherwise stated. Base firm, cooked according to recipe, nice even colour. Firm icing, not too wet, no drips over edges. For show work, trim edges to get a nice straight edge before cutting into 5cm square.

Sponges - A good sponge is light and moist, but not soggy. Delicately and evenly browned, with no overhanging or sugar spots. With sponge roll, don't overcook as they will crack when rolled. Always use warm jam in sandwich sponge or roll.

Carrot Cake – Ice with butter icing for show work as Philly cheese is too messy to handle, also will go mouldy after a couple of days in the heat. Also neaten around edge of icing.

1. When cooking for shows forget you own a cake cooler, turn out on a tea towel,
Turning often as cooler marks lose points.
2. Always use good quality ingredients at room temperate.
3. When icing cakes for show work, join sandwiches with a fine line of icing, always have only a thin layer on top, using very little butter, add a little glycerin to keep icing soft.
4. One tablespoon of hot water added while creaming butter and sugar helps remove sugar spots
5. Use Fielders corn flour for cakes and White Wings for thickening. When adding flour, don't add until a good consistency.
6. A good size for pikelets is one tablespoon. Always pour mixture from the point of spoon to get a good shape.
7. Don't put dates or prunes in rich fruit cake for show work.
8. When icing cakes or patty cakes use few decorations and keep away from where judge cuts through center of cake. All entries are cut in half for judging and tasting unless specified.

TIN SIZES

Bar Tin: 21cm x 11cm

Sandwich; 20cm round

Loaf Tin: 22cm x 15 cm

Lamington Tin: 28cm x 18cm
Fruit Cakes 250g mixture: 20cm round or square
500g mixture; 25cm round or square

Biscuits – Bake in a low sided tray. High sided trays block out heat, causing the bottom of the biscuits to brown before the top. If mixture is too soft refrigerate, rather than adding flour, which can spoil the mixture's texture. BISCUITS – where schedule states "plate biscuits" they should be rolled. Biscuits dropped and pressed with a form are classed as cookies. The texture of a biscuit should be fine and crisp. Flavour plays a big part in judging. The flavor should denote what type of biscuit it is. In a collection, name each biscuits variety and ensure uniformity.

Fruit cake - Flavour should be very pleasing, with fruit distributed evenly. When cut, fruit should have a glossy look. If overcooked, fruit will start to burst. The top should be nice and smooth. This can be achieved by wetting your hand and patting the top of the cake before cooking.

Sultana cake - Beat well to dissolve sugar to avoid sugar spots, but don't over beat. For Show Work, only use 360gm sultanas to a 250gm mixture (check schedule). The cake should be light brown when taken out of the oven.

Boiled Fruit Cake - As this is called a "poor man's cake" it should have only 375gm packet of

Cake - Should have a nice glossy top. A lot of competitors lose points for cleaning out the bowl too much, this part of the mixture has less fruit and this will show, spoiling the appearance of the cake.

Shortbread - To be a delicate straw colour. When tasted, should leave a rich buttery taste in your mouth.

Kisses - Characteristics are shortness and fine texture due to the presence of cornflour. Kisses are mostly joined with jam and dusted with icing sugar, or as per schedule.

Jams - Good colour and flavor, thick enough that when dropped from spoon will stay as dropped. Should have nice pearly shine. Skin and fruit cut together.

Jellies: Good colour when held up to light, free of any clouding. The best way to prevent this is to hang bag of fruit overnight, do not squeeze bag. Make sure the bottle is full enough as when lid is placed on bottle there is no gap between jelly and lid. Also only stir jelly till sugar dissolves.

Marmalade - Always cut skins finely (without fruit), don't put through a blender. Some recipes give this method but are not accepted for show work as it gives the jam a cloudy look. If jam is too hot when bottled, fruit will rise from the bottom losing points. When putting a collection of jams in show, unless schedule states "Jams and Marmalades' never use a citrus fruit **as they** are classed as marmalade.

Bottles should be uniform size, approx. 450g. Use bottles with straight sides, neatly labeled and polished free of drips and finger marks. Always pack bottle of jelly, or any bottle work, so as not to lean sideways during transport.

Always line the inside of lids with cardboard or heavy paper. Most judges prefer no hats.

- Cook rind till tender before adding sugar.
- Jams lose colour with age.
- Bottling jams is the same as for jellies.

Relish - Should just be boiled to thicken, cornflour or plain flour should not be required. Good colour.

Chutney - Good Colour, fruity flavor, mellow taste.

Freezing Points -

- All cakes are suitable for freezing. Make sure the cake has cooled thoroughly before freezing. Wrap tightly with cling wrap, so there is no air between the cake and wrapping. You can either put the cake in a container or just wrap it in paper and freeze. Simply ensure nothing heavy is placed on top of cake until frozen.
- Chocolate icing goes a little streaky after freezing. **For show work**, ice after thawing. Thaw the day before the show wrapped in a towel to absorb ant moisture.
- Biscuits freeze well. Wrap biscuits in cello-paper. Put each pack into a plastic dish and freeze. To thaw, take dish out of freezer but leave in an airtight container until ready for use.
- Scones can be frozen but must be taken out on the morning of the show and wrapped in a tea towel.
- For show work, never freeze sponge cakes, fruit cakes or shortbread.
- Fruit cakes and shortbread improve in flavor be keeping them out of the freezer. Sponge cakes should be made on the day before the show.



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