COOKERY SCHEDULE

Ekka

Presented by RACQ

ROYAL QUEENSLAND SHOW

AUGUST 9–18

2019 COMPETITIONS

LOYAL™

Proud Sponsor of EKKA:

- Fine Arts Cookery Competition
- Cookery Live Judging

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PROFESSIONAL GRADE CAKE DECORATING, CHOCOLATE & BAKING PRODUCTS

RNA | THE ROYAL NATIONAL AGRICULTURAL AND INDUSTRIAL ASSOCIATION OF QUEENSLAND

Welcome from the President

Our Royal Queensland Show (Ekka) competitions are the ultimate showcase of the best of the best. They reward and recognise our valued exhibitors for achieving excellence and promote agriculture and the critical role it plays in our everyday lives to Queenslanders.

In 2018, more than 4,125 exhibitors travelled to the Ekka for their chance to win a coveted blue ribbon and share in the $530,000 prize pool, including 1,186 new competitors.

We received 21,000 entries across 11,000 classes in 48 competition sections, with an increase in entries across many categories including Canine, Cookery, Dairy Goats, Education on Show, Poultry and Farriers and Blacksmiths.

It was pleasing to see large crowds acknowledging the achievements of our exhibitors, with more than 414,000 people attending the 2018 show - our biggest Ekka since 2011.

Some of our competitions were even recognised at the International Association of Fairs and Expositions (IAFE) Awards, which represents more than 1,100 fairs around the world. The Ekka won 24 international awards including 16 first places, with the Floristry, Race Around Ekka, Little Sprouts, Cookery and Student Made Cheese competitions all placing.

The RNA is also committed to providing exhibitors with world-class facilities to use, through our $2.9 billion Brisbane Showgrounds Regeneration Project.

In 2019, our Canine Competition exhibitors will use the new Alexandria Park, offering an undercover area for benching and a grassed area for judging. Also this year, all four storeys of our world first animal pavilion will be in use for the very first time, housing many animals including beef and dairy cattle, poultry and sheep.

For 143 years the RNA has been dedicated to championing agriculture and is honoured to stage Queensland's largest event on behalf of the community each year.

Good luck and we look forward to seeing your entries at the 2019 Royal Queensland Show.

David Thomas
RNA President

Top 10 Competitions in 2018

	Competition	2018 Entries
1.	Canine	2,319
2.	Woodchop and Sawing	1,648
3.	Poultry	1,624
4.	Horse	1,578
5.	Stud Beef	1,232
6.	Photography	1,135
7.	Cookery	1,098
8.	Creative Art and Craft	1,014
9.	Painting and Drawing	974
10.	Education on Show	896

Ekka Presented by RACQ
ROYAL QUEENSLAND SHOW

142nd ROYAL QUEENSLAND SHOW

FRIDAY 9 – SUNDAY 18 AUGUST 2019

COOKERY

Council Steward
Mrs Susan J Hennessey

Honorary Council Stewards
Cookery – Mrs Cheryl Thiel, Mrs Tanya Monroe

DELIVERY/COLLECTION AREA FOR ALL SECTIONS (EXCLUDING PHOTOGRAPHY)
Lower Royal International Convention Centre, Brisbane Showgrounds, Gregory Terrace, Bowen Hills

From 1 August 2019 all vehicles driving onto the Showgrounds **MUST** display an RNA Vehicle Access Permit on their dashboard in order to gain entry. Go to http://www.ekka.com.au/siteaccess.aspx for more information and to access the form. Please note there will be no exemptions to this rule.

Application to enter open	Monday 25 February 2019 at 9.00 am	
Applications to enter close	Friday 31 May 2019 at 5.00 pm	
Entry Fees	RNA Member	$7 per entry
	Non-Members	$9 per entry
Number of entries per class	No more than one (1) entry by any exhibitor in any one class No restriction on the number of classes entered	
Delivery of Exhibits	Classes 66 – 131	Friday 2 August 2019 from 9.00am to 3.00pm
	Classes 5 – 65	Wednesday 7 August 2019 from 9.00am to 12.00pm
	Classes 1 - 4	Friday 9 August 2019 (see schedule)
Judging	Classes 66 – 131	Saturday 3 August 2019
	Classes 5 – 65	Wednesday 7 August 2019
	Classes 1 - 4	Friday 9 August 2019 (see schedule)
Collection of Exhibits	Cookery & Creative Art and Craft	Monday 19 August 2019 from 7.00am to 5.30pm

ENTRIES BEING DELIVERED TO THE RNA ADMINISTRATION OFFICE BY POST OR IN PERSON
PLEASE SEE PAGE 5 FOR MORE INFORMATION

PROUDLY PRESENTED BY

LOYAL™
PROFESSIONAL GRADE CAKE & BAKEWARE PRODUCTS

The RNA wishes to thank the following supporters who have contributed towards prize money, prizes or product of the **Cookery** Competition

Dr. Oetker

QUEEN

The Healthy Baker

A Little Cake Place
Barbara Perrott
Brittney White
Cake That
Chelsea Munday
Don Savage
Dr. Oetker Queen Australia
Lance Henry
Loyal Bakeware
Liz Jelléy
Marjorie McKimm
Marricka Clancy
Peninsula and District Cake Decorators Inc
Queensland Cake Decorators Association Brisbane North Branch Inc
Queensland Cake Decorators Association Central Branch
Queensland Cake Decorators Association Inc
Queensland Country Women's Association
Rebecca Todd
RNA IT Department
Rod Bower
Stephen Galbraith
The Charlotte Pershouse Memorial Prize
The Florence Morgan Memorial Prize
The Healthy Baker
The Pratt Family
The Ron Westaway Memorial Prize
Veronica Carew

If you are interested in becoming a sponsor of the Cookery Competition please contact Competition Coordinator | E: sdell@royalqueenslandshow.com.au | T: 07 3253 3936

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GENERAL REGULATIONS AND ACCEPTANCE OF ENTRIES

Judging will be performed by a panel of Judges appointed by the Royal National Agricultural and Industrial Association of Queensland.

Subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971, and to the Rules, By-Laws and Regulations of the Association the following Special General Regulations shall apply.

The attention of Exhibitors is drawn to the fact that entries are accepted subject to the Royal National Agricultural and Industrial Association of Queensland Act 1971, and to the Rules, By-Laws and Regulations of the Association, in addition to the Special Regulations which appear in this schedule. Copies of the Rules and By-Laws may be obtained upon application to the Competitions Department.

No refunds will be made after close of entry.

NOTICE TO INTENDING EXHIBITORS

Entries for 2019 can be made either on the Application to Enter Form enclosed with this schedule or online at www.ekka.com.au Entries submitted other than on the correct form or online will be returned to the Exhibitor and, unless all requirements are complied with and the forms returned to the office by 5.00pm on the Application to Enter closing date, as shown in the Schedule, they will not be considered.

PRIVACY STATEMENT

You can be assured that the privacy of your personal information is of the utmost importance to us. The information provided by you in any application for membership or application to enter is used by the Royal National Agricultural and Industrial Association of Queensland (RNA) to offer member services or to organise and conduct competitions at the Royal Queensland Show. By applying for membership or entering such competitions you consent to provide such details as your name, address and exhibit details. Competition information may be made available to the media and included in RNA publications.

Your information will not be disclosed without your consent for any other purpose unless required by the law. You may request access to your information and request that our records of that information be corrected by contacting our Privacy Officer (07) 3253 3900 or by writing to the RNA, Locked Bag 1010, ALBION QLD 4010.

GOODS AND SERVICES TAX

The RNA's ABN is 41 417 513 726

ENTRY FORMS

Exhibitors **must complete** **"STATEMENT BY EXHIBITOR"** section on the front page of the entry form advising their taxation status.

PRIZE MONEY

Prize Money stated in the Schedule excludes GST.

GST will be added to the Prize Money for Exhibitors who are registered for GST purposes. Prize money will be paid into your nominated bank account by 31 October 2019.

The Association will provide a "Recipient Created Tax Invoice" to Exhibitors who are registered for GST purposes.

All cash prizes and trophies must be claimed within six months from the closing date of the Royal Queensland Show. Prizes not claimed and prize cheques not presented by that date will be considered to have lapsed, and the amount will become a donation to the Association. (RNA by-Laws)

WORKPLACE HEALTH AND SAFETY

1. The Brisbane Showgrounds are a designated Workplace within the meaning of the Workplace Health and Safety Act 2011 and exhibitors/competitors are required to ensure that they and all persons under their direction or control, including their contractors or sub-contractors, comply with all requirements of the Act and the RNA holds each exhibitor responsible to discharge its obligations to provide and maintain a safe place and system of work during occupation by the exhibitor/competitor of any area of the Brisbane Showgrounds.

2. Each exhibitor/competitor will assess the risk to themselves, staff, volunteers, family, other exhibitors, RNA staff, show visitors, children and any person foreseeably affected by the presentation of their exhibit.

3. Risks identified by exhibitors/competitors will be eliminated or controlled by the exhibitor/competitor and particular attention will be paid to ensuring public safety and safety of other exhibitors/competitors.

4. The Brisbane Showgrounds is subject to a Special Facility License issued under the Liquor Act 1992 and strict laws related to the consumption and possession of liquor across the Brisbane Showgrounds site. The consumption or possession of liquor outside of the licensed bar areas is not authorised by the RNA and in many cases may be an offence for which on the spot fines can be issued by Police and Liquor Licensing Investigators.

DISCIPLINARY COMMITTEE

132. It there is any inconsistency between By-laws 133 - 153 and any other By-laws of the Association, By-laws 133 - 153 will prevail.

Copies of the Rules and By-Laws may be obtained upon application to the Competitions Department.

Functions of the Disciplinary Committee

133. The functions of the Disciplinary Committee shall be to hear and determine all complaints, allegations and other matters relating to:

    a) prohibited substances, as defined in these By-laws or Sectional Regulations.
    b) any alleged breach of the Rules, By-Laws and Regulations of the Association by an exhibitor and relating to an exhibit or to a competition, except if the alleged breach is of a kind that the Chairman of a Sectional Committee considers is of a less serious nature and should properly be dealt with by the Sectional Committee, and
    c) any other alleged breach of the Rules, By-Laws and Regulations of the Association that may be referred to Disciplinary Committee pursuant to By-Law 137 (a)

COOKERY SECTION - REGULATIONS

Exhibits will not be accepted unless entries are received with the Competitions Department, RNA, 600 Gregory Terrace, Bowen Hills QLD 4006 by 5.00pm on the closing date.

Cookery will be exhibited in the Lower Royal International Convention Centre. Exhibits should be delivered to the same location as above.

Each 1st, 2nd and 3rd place getter receives a ribbon and certificate.

Please note that the featured classes are not eligible for any other awards, such as Most Successful Exhibitor.

DATE OF ARRIVAL OF EXHIBITS

Classes 66 - 131
Friday 2nd August 2019 from 9.00am to 3.00pm

Classes 5 - 65
Wednesday 7th August 2019 from 9.00am to 12.00pm

Any exhibits delivered in person or by post prior to these dates must be delivered to Reception - Royal International Convention Centre, Gregory Terrace, Bowen Hills with a delivery label. Delivery labels will be posted to exhibitors. No exhibits to be delivered prior to 25 June 2019.

To facilitate the handling of entries, exhibitors are requested to forward or deliver their exhibits on or prior to the date set down for the final receipt of exhibits.

Stewards will be in attendance at the Brisbane Showgrounds on Friday 2nd August 2019 between the hours of 9.00am and 3.00pm, but NOT on Saturday 3 August or Sunday 4 August 2018, to receive exhibits.

Please note: As all stewards give their time voluntarily it would be appreciated if exhibitors in these classes would assist by delivering their entries early.

Exhibitors Attention is Drawn to the Receipt of Entries.
When forwarding or delivering exhibits, exhibitors must indicate the manner in which these exhibits are to be returned at the conclusion of the Show. Exhibits mailed are to be securely packed, addressed to the Competitions Department, RNA, 600 Gregory Terrace, Bowen Hills, QLD 4006, and dispatched (all charges prepaid) in sufficient time to reach the RNA before the time and date prescribed. Exhibitors are requested, when forwarding their exhibits, to distinctly mark their parcels. e.g.: "COOKERY", "PRESERVES" etc.

In order to facilitate the receipt and dispatch of exhibits,

COMPETITORS ARE REQUESTED TO SUPPLY A FULL LIST OF THEIR EXHIBITS.

Classes 1 – 4 (Live Judging Classes)

Exhibits will not be accepted unless entries are received at the Demonstration Stage, Lower Level of Royal International Convention Centre on the day of judging.

Exhibits must be presented at least 1 (one) hour prior to the judging time to allow for processing and setup. Stewards will be in attendance 2 (two) hours prior to judging to receive exhibits.

Each exhibitor will be provided 1 (one) entry pass to facilitate the delivery of entries

Each 1st, 2nd and 3rd place getter receives a ribbon and certificate.

COLLECTION OF EXHIBITS

Exhibits will be available for collection on presentation of entry receipt at Brisbane Showgrounds at the following times:

Craft exhibitors can collect exhibits on Cookery Collection day ONLY if the exhibitor has entered both the Cookery and Craft sections.
Cookery and Creative Art and Craft only
Monday 19 August 2019 between 7.00am and 5.30pm

Cookery exhibits will be disposed of if not claimed on Monday 19 August 2019 unless pre-arranged to collect with craft entries.

Craft collection only
Wednesday 21 August 2019 between 9.00am and 3.00pm ONLY.
Country and interstate exhibits **(all return costs must be prepaid)** will be dispatched after Wednesday 21 August 2019 to the address shown on the entry form. If no return charges are received, goods will be disposed of.

COOKERY - REGULATIONS

1. No factory-made goods will be allowed in this section.
2. All work must be the work of the exhibitor and cannot be displayed on any form of social media prior to the judging.
3. **Only one (1) entry allowed for each Exhibitor in each class.**
4. Each exhibit cannot be entered in more than one class.
5. Each exhibit must be able to be carried by one person.
6. The Association reserves the right to declare no competition in any class in which there are less than three entries.
7. Should the Judge consider the exhibits do not meet Royal Show standards, the Association may withhold any or all of the prizes. The Judge's decision shall be final and no correspondence shall be entered into.
8. All Cookery exhibits to be cut by the Judges except where advised.
9. The Judges shall have the right to sample all foods and preserves.
10. **The Association reserves the right to display only such exhibits as it deems fit and practicable.**
11. **The Association reserves the right to destroy cookery exhibits that ferment or show signs of mould during any period of the Show.**
12. The officials of the Association will exercise all reasonable care with work submitted, but will not be responsible for the loss of or any damage to the entry whilst in their custody.
13. Should any dispute arise for which no specific rule is laid down the matter in dispute shall be referred to the Council Steward, whose decision shall be final.
14. No refunds will be given for entries not presented or not adhering to the schedule regulations.

15. "For Sale" cards or notices are not allowed on exhibits, with the exception of the Cake Decorating Section.
16. Unless otherwise specifically stated in these regulations, no exhibit at the Royal Queensland Show is to be sold or offered for sale prior to 9.00am on the first day of the Show.
17. The exhibitor irrevocably consents to the RNA publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in a printed form or visual image through electronic means and/or on the internet.
18. **No classes other than 31, 51, and 64 to 130 will be returned.**
19. **Any entries not displayed will be donated to charity.**

SALES FOR ALL CLASSES

SALES: All exhibits offered for sale should have the price clearly indicated. A commission of 10% will be charged by the RNA for work $100 and under and 25% for work over $100 sold during the Exhibition.

POINTERS FOR SHOW COOKING

Marshmallows	Should break when twisted twice and be firm to touch.
French Jellies	Firm and good colour. Two colours together is much more appealing.
Chocolate Fudge	Do not over beat as it grains too much and loses its bright colour.
Chocolates	Moulded chocolates should have a good gloss. To achieve this, don't overheat 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 copha. Do not colour pink too brightly.

Make all sweets a uniform size. In a collection, always name all varieties. Make sweets approximately 3 to 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 pumpkin so no pieces of pumpkin show in scones when opened. Before bringing scones to a show, rub any visible flour off with a soft cloth.
Butter Cakes	Good texture and flavour, light to touch. For sandwich cakes, always weigh mixture so each cake is the same depth and join with a fine line of icing.
Sponges	A good sponge is light and moist, but not soggy. Delicately and evenly browned with no overhanging or sugar spots.
Biscuits	Texture of biscuit should be fine and crisp. Flavour plays a big part in judging, it should denote what type of biscuit it is. In a collection, name each variety and ensure size 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 avoid sugar spots, but don't overbeat. For show work, only use 250g sultanas to a 360g mixture. The cake should be light brown when taken out of the oven.
Shortbread	To be delicate straw colour. When tasted, should leave a rich butter taste in your mouth.

CAKE DECORATING REGULATIONS

Entries in the contemporary category are excluded from the judging in the overall best in show. Entries in the contemporary category are the only entries considered in the judging for the Champion and Reserve Champion Exhibit Contemporary Category awards.

Moulds, cutters and stencils may be used in the Cake Decorating - Contemporary Classes.

The exhibit has to be the sole work of the exhibitor and cannot be displayed on any form of social media prior to judging. Each exhibit must be the work of the exhibitor in accordance with Special Regulations 2.

Each exhibit must be able to be carried by one (1) person.

SALES: All exhibits offered for sale should have the price clearly indicated. A commission of 10% will be charged by the RNA for work $100 and under and 25% for work over $100 sold during the Exhibition.

Exhibits must be in the hands of the Stewards by 3.00pm Friday 2 August 2019.

The base, presentation board, entire exhibit or drape must fit within the perimeter of up to a 45cm cube with the exception of wedding cakes where the size may be up to a 55cm cube.

Boards are defined as a common base on which the exhibit rests and may be covered as a matter of choice. Maximum size to be 45cm x 45cm. Maximum size for classes 66, 68, 69, 77, 81, 85, 86 & 87 only to be 55cm x 55cm.

Base boards which support cakes must be fitted with cleats. Pins must not be used. Cleats must be attached or adhered to boards of entries sufficient to allow ease of handling. (Cleats are feet which are to be attached to all base boards to raise them off a surface to allow for easier handling.)

NO WIRES TO PENETRATE THE SURFACE OF THE CAKE. Posy picks allowed.

Unless specifically mentioned, all ornaments are to be made by the exhibitor using a sugar medium. The use of cutters is optional. Sugar toppers/characters and sugar flowers (with

or without wires) can be used. NOTE cutters and veiners used in floral arrangements on exhibits are excluded in the number of tools specified in each category.

Manufactured pillars, including wine glasses, tulle, ribbon, wire, synthetic, manufactured or handmade stamens, minimal amount of cotton used with restraint and with a sugar medium are permitted. Gelatine and piping gel are permitted. Natural fine dried stems used sparingly and in conjunction with icing to form part of sprays and floral arrangements
are permissible. Commercial or hobby-craft glue must not be used as an attachment medium for sugar work in any Decorating classes. Other manufactured items are not allowed. A minimal amount of gold or silver paint is allowed.

Artificial beads/diamantes/wires can be used in a decorative easy-to-remove capacity only (i.e. not to be inserted or fixed to the cake)

CLASSES 73, 78 & 82 - The following edible food products are permissible for use in minimal quantities - coloured sugar, rock sugar, cocoa & coconut.

No cake is to be cut, however judges have full power to test by piercing any cake for foreign material.

NOTE: The Application to Enter form needs to be counter-signed by a parent/teacher for exhibitors under 14 years of age and the age of the student needs to be recorded on the form.

"Class cakes" (i.e. those completed under supervision) can be used for exhibits in the under 14 beginner and novice classes only

Live Judging Classes in 2019

For 2019, the Fine Arts Committee is excited to continue the Live Judging Classes. Live Judging Classes are a small number of classes that will be judged on Friday the 9th of August (the first day of the show) at the Fine Arts Demonstration Stage located at the Lower Level of Royal International Convention Centre.

The judging will be open to the general public to view, and will provide an insight into the judging processes that the whole Cookery Competition undertakes.

The intention is to rotate the feature classes each year.

Please note that the featured classes are not eligible for any other awards, such as Most Successful Exhibitor.

The 2019 Live Judging Exhibit Delivery and Judging Timetable

Class No	Class Name	Level	Close of Entries	Cost of Entry	Delivery	Judging	Collection
1	Cupcakes	18 to 35 year olds (and RNA Future Directions Committee Alumni)	Friday 31 May 2019 at 5pm	RNA Members - $7 Non-Members - $9	Friday 9 August 2019 between 8am and 9am	Friday 9 August 2019 from 10am	Straight after Judging
2	Carrot Bar Cake	Open Class	Friday 31 May 2019 at 5pm	RNA Members - $7 Non-Members - $9	Friday 9 August 2019 between 8am and 9am	Friday 9 August 2019 from 10am	No collection
3	Pumpkin Fruit Cake	Open Class	Friday 31 May 2019 at 5pm	RNA Members - $7 Non-Members - $9	Friday 9 August 2019 between 8am and 9am	Friday 9 August 2019 from 2pm	Monday 19 August 2019 from 7am to 5:30pm
4	Lemon Butter	Open Class	Friday 31 May 2019 at 5pm	RNA Members - $7 Non-Members - $9	Friday 9 August 2019 between Noon and 1pm	Friday 9 August 2019 from 2pm	Monday 19 August 2019 from 7am to 5:30pm

Delivery of Exhibits

Exhibits will not be accepted unless entries are received at the Demonstration Stage, Lower Level of Royal International Convention Centre on the day of judging between the allocated times.

Each exhibitor will be provided 1 (one) entry pass to facilitate the delivery of entries.

Judging Process

The Judges will be explaining judging process and providing feedback on entries during judging. Please be aware that under no circumstances are the judges to be interrupted or disturbed during the process, and absolutely no questions will be entertained from the general public.

Awards

Each 1st, 2nd and 3rd place getter receives a ribbon and certificate.

COOKERY

LIVE JUDGING

Feature classes will judged on Friday 9th August (the first day of show) at the Fine Arts Demonstration Stage located at the Lower Level of the Royal International Convention Centre.

The judging will be open to the general public to view, and will provide an insight into the judging processes the whole Cookery Competition undertakes.

Please note that the Feature Classes are not eligible for any other awards, such as Most Successful Exhibitor.

10am Judging

Exhibits will not be accepted unless entries are lodged at the Demonstration Stage, in the Fine Arts precinct located in the Lower Level of the Royal International Convention Centre on the day of Judging - Friday 9th August 2019.

Exhibits can be presented from 8am to 9am to allow for processing and setup prior to judging at 10am.

Each Exhibitor will be provided 1 (one) entry pass to facilitate the delivery of entries.

Class 1 **Cup Cakes - Theme - Ekka Strawberry Sundaes**
For Exhibitors 18 to 35 years old, as well as Alumni of the RNA Future Directions Committee. Plate of six (6). All forms of edible icing and decorations may be used. Exhibitors may remove their exhibits after judging has been finalised. Photos of prize winners will be displayed in the cookery section. Cake and decorating to be judged separately.
First: $20, Product, Trophy; Second: $12; Third: $9
Prize money & trophy sponsored by Rod Bower
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 2 **Carrot Bar Cake (Open)**
May be topped with FINE lemon icing. Baked in a tin sized between **22cm x 11cm and 24cm x 14cm**. Tins that have either straight or sloped sides are acceptable.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

2pm Judging

Exhibits will not be accepted unless entries are lodged at the Demonstration Stage, in the Fine Arts precinct located in the Lower Level of the Royal International Convention Centre on the day of Judging - Friday 10th August 2018.

Exhibits can be presented from Noon to 1pm to allow for processing and setup prior to judging at 2pm.

Each Exhibitor will be provided 1 (one) entry pass to facilitate the delivery of entries.

Class 3 **Pumpkin Fruit Cake (Open)**
Approximately **500g** of mixed fruit to be used (cherries optional). Baking tins may be **18cm or 20cm** round or square.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 4 **Lemon Butter**
Two (2) jars, same variety.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia

BREAD MAKING

Class 5 **Home-made Sourdough**
1 loaf, any shape. Weight not less than **450-500 grams.**
First $20.00, Product; Second $12.00; Third $9.00
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 6 **Loaf of Home-made White Bread**
No less than **680 grams.** Baked in a loaf tin.
First $20.00, Product; Second $12.00; Third $9.00
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 7 **Loaf of Home-made Cob Bread**
Weight to be not less than **450-500 grams**
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 8 **Focaccia, any variety**
Topped, **20 x 30cm**
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKES BISCUITS and SCONES

CAKES BISCUITS and SCONES - OPEN

MOST SUCCESSFUL EXHIBITOR OPEN CAKES, BISCUITS & SCONES
Chosen from Exhibitors in all Open Classes
Rosette, Certificate, Product
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 9 **Banana Cake**
Un-iced. Baked in a tin sized between **22cm x 11cm and 24cm x 14cm**. Tins that have either straight or sloped sides are acceptable.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 10 **Rainbow Cake - 5 layers iced on top**
Baked in an 18cm or 20cm round tin.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 11 Chocolate Sandwich
Creamed mixture, plain chocolate icing on top and thin layer of chocolate icing to join. One (1) cake only to be split and used. Baked in **20cm** round tin.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 12 Date Roll
To be baked in an **8cm x 17cm or 8cm x 20cm** encased roll tin.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 13 Date Slice with Lemon Icing
4 pieces each **7cm x 4cm.**
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 14 Individual Tartlets
Sweet or savoury. 2 varieties, two of each, not larger then 8cm in diameter. Total of 4. Variety to be named.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 15 Kentish Cake
Iced all over. Baked in a tin sized between **22cm x 11cm and 24cm x 14cm**. Tins that have either straight or sloped sides are acceptable.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 16 Lamingtons
Six (6) approximately **5cm** square.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 17 Melting Moments - Joined with Icing
Plate of six (6) biscuits.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 18 Patty Cakes
Plate of six (6). All one mixture (excluding lamington). Any variety and with little or no decoration. Baked in patty tins, **not patty papers or muffin tins.**
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 19 Peach Blossom Cake
Iced on top only. Baked in a tin sized between **22cm x 11cm and 24cm x 14cm**. Tins that have either straight or sloped sides are acceptable.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 20 Red Velvet Patty Cakes
Plate of four (4) cakes. Baked in patty tins, **not patty papers or muffin tins**. Little or no decoration.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 21 Salted Caramel Patty Cakes
Plate of four (4). Baked in patty tins, **not patty papers or muffin tins**.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 22 Scones - Plain
Six (6) - **5 to 6cm** diameter and cut with a scone cutter.
First: $20, Product; Second: $12; Third: $9
$41 sponsored by Rebecca Todd
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 23 Scones - Fruit
Six (6) - **5 to 6cm** diameter and cut with a scone cutter. Any fruit.
First: $20, Product; Second: $12; Third: $9
$41 sponsored by Don Savage
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by Manildra Group

Class 24 Scones - Pumpkin
Six (6) - **5 to 6cm** diameter and cut with a scone cutter.
First: $20, Product; Second: $12; Third: $9
$41 sponsored by Don Savage
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 25 Shortbread
One round **MUST BE CUT** into eight (8) wedge-shaped pieces.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 26 Sponge Sandwich - With Butter
Baked in a **20cm** round baking tin. Joined with fine line of white icing. Top dusted with icing sugar.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 27 Sponge Sandwich - Without Butter
Baked in a **20cm** round tin. Joined with a fine line of jam and top dusted with icing sugar.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 28 Sponge Sandwich - Made with Cornflour
Baked in a **20cm** round tin and joined with fine line of white icing.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 29 Swiss Roll
Jam filled, uncut ends. No icing, no cream. Icing sugar to be sprinkled on roll.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 30 Tea Cake - Plain
Baked in a **20cm** round tin and may be sprinkled with sugar and/or cinnamon.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 31 Tropical Fruit Cake
Ingredients to include **125g** small diced ginger; **375g** mixed fruit; **440g** crushed pineapple. Baking tins may be **20cm** round or square.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKES BISCUITS and SCONES - NOVICE

For Exhibitors who have never won a FIRST PRIZE at any Royal Show for the class being entered.

MOST SUCCESSFUL EXHIBITOR NOVICE CAKES, BISCUITS AND SCONES
Chosen from exhibitors in all Novice Classes
Rosette, Certificate, Product
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 32 Anzac Biscuits
Plate of six (6). Size approx **6 - 8cm**. Not cafe size.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 33 Clancy Cakes Chocolate Bar Cake
Baked in a tin sized between **22cm x 11cm and 24cm x 14cm**. Tins that have either straight or sloped sides are acceptable.
First: $20, Product; Second: $12; Third: $9
$41 sponsored by Marricka Clancy
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 34 Date Loaf
Baked in a tin sized between **22cm x 11cm and 24cm x 14cm** bar tin. Tins that have either straight or sloped sides are acceptable.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 35 Jam Drops
Plate of six (6).
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 36 Scones
Plain - Six (6) x **5cm to 6cm** diameter and cut with a scone cutter. Scones must be separated on the tray and not joined together.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 37 Patty Cakes
Plate of six (6). All one mixture (excluding lamington). Any variety. Baked in patty tins **(not patty papers or muffin tins)** and iced on top. Icing type is exhibitor choice with little or no decoration as the cake is being judged not the icing.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKES BISCUITS and SCONES - JUNIOR 9 YEARS AND UNDER

For Exhibitors 9 years and under.

MOST SUCCESSFUL EXHIBITOR JUNIOR 9 YEARS AND UNDER - CAKES, BISCUITS & SCONES
Chosen from exhibitors in all Junior 9 Years and Under Classes
Rosette, Certificate, Product
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 38 Anzac Biscuits
Plate of six (6). Size approx. **6 - 8cm**. Not cafe size.
First: $20, Product; Second: $10; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 39 Carrot Bar Cake
Fine lemon icing on top only. Baked in a tin sized between **22cm x 11cm and 24cm x 14cm**. Tins that have either straight or sloped sides are acceptable.
First: $20, Product; Second: $10; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 40 The Pratt Family Gingerbread People
Homemade, plate of two (2) gingerbread people. Iced, edible decorations. No longer than 14cm and no wider than 8cm.
First: $20, Product; Second: $10; Third: $9
$39 sponsored by The Pratt Family
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 41 Marble Cake - Plain icing, spread thinly
Baked in a **20cm** ring tin.
First: $20, Product; Second: $10; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 42 The Pratt Family Chocolate Cake (Iced or Un-Iced)
Specified Recipe. Baked in a **20cm** ring tin.
Ingredients:
90g Butter
2 Eggs
1 cup Self Raising Flour
1 cup of Sugar
1/2 cup of Milk
2 tbsp of Cocoa
Vanilla
Pinch of Salt
Method:
Prepare a standard ring tin. Beat ingredients together for 4 minutes and cook at 180°C for 35-40 minutes.
First: $20, Product; Second: $10; Third: $9
$39 sponsored by The Pratt Family
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 43 Patty Cakes
Plate of six (6). All one mixture. Any variety. Baked in patty tins (**not patty papers or muffin tins**) and iced on top. Icing type is exhibitor choice with little or no decoration as the cake is being judged, not the icing.
First: $20, Product; Second: $10; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 44 Pikelets
Plate of six (6).
First: $20, Product; Second: $10; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 45 Scones
Plain - Six (6) - **5 to 6cm** diameter and cut with a scone cutter.
First: $20, Product; Second: $10; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 46 The Pratt Family Decorated Biscuit
Ice and decorate four (4) milk arrowroot biscuit. Cutters, moulds, lollies, cachous etc may be used.
First: $20, Product; Second: $10; Third: $9
$39 sponsored by The Pratt Family
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKES BISCUITS and SCONES - JUNIOR 10-16 YEARS

For Exhibitors aged between 10 and 16 years.

MOST SUCCESSFUL EXHIBITOR JUNIOR 10 TO 16 YEARS - CAKES, BISCUITS & SCONES
Chosen from exhibitors in all Junior 10 to 16 Years Classes
Rosette, Certificate, Product
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 47 Anzac Biscuits
Plate of six (6). Size approx. **6 - 8cm**. Not cafe size.
First: $20, Product; Second: $10; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 48 Carrot Bar Cake
Fine lemon icing on top only. Baked in a tin sized between **22cm x 11cm and 24cm x 14cm**. Tins that have either straight or sloped sides are acceptable.
First: $20, Product; Second: $10; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 49 The Pratt Family Marble Cake - Plain icing, spread thinly
Baked in a **20cm** ring tin.
First: $20, Product; Second: $10; Third: $9
$39 sponsored by The Pratt Family
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 50 The Pratt Family Chocolate Cake (Iced or Un-Iced)
Specified Recipe. Baked in a **20cm** ring tin.
Ingredients:
90g Butter
2 Eggs
1 cup Self Raising Flour
1 cup of Sugar
1/2 cup of Milk
2 tbsp of Cocoa
Vanilla
Pinch of Salt
Method:
Prepare a standard ring tin. Beat ingredients together for 4 minutes and cook at 190° for 35-40 minutes.
First: $20, Product; Second: $10; Third: $9
$39 sponsored by Malcolm and Trevor Pratt
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 51 Patty Cakes
Plate of six (6). All one mixture. Any variety. Baked in patty tins (**not patty papers or muffin tins**) and iced on top. Icing type is exhibitor choice with little or no decoration as the cake is being judged, not the icing.
First: $20, Product; Second: $10; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 52 Pikelets
Plate of six (6).
First: $20, Product; Second: $10; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 53 The Georgina Pratt Memorial Prize Rich Fruit Cake
Half Fruit Cake Specified Recipe.
Baking tins may be **18cm or 20cm** round or square.
Ingredients:
500g Sultanas
235g Raisins
100g Mixed Peel
150g Currants
50g Glace` Cherries
1 cup of rum - port or sherry (to soak fruit)
250g butter
1/4 tsp salt
1/4 tsp nutmeg
1 1/2 cups brown sugar (firmly packed)
1 tsp grated orange rind
1 tsp grated lemon rind
5 extra large eggs
1 1/2 tblsp marmalade jam
2 1/2 cups plain flour
1 tsp mixed spice
1/4 tsp cinnamon
Method:
Chop all fruit the same size as sultanas, place in large bowl, add rum (or alcohol of choice) soak this at least overnight.
Cream butter, in a large bowl, until soft, add brown sugar, mix until just combined, add orange and lemon rinds, and eggs one at a time, beating well after each egg, add marmalade and mix. Sift flour, salt, nutmeg, mixed spice and cinnamon.
Combine fruit mixture and other ingredients, alternating, make sure it is evenly combined.
Place in lined tin.

Heat oven to 300°F or 150°C cook for first hour at 275°F or 140°C then in a low oven for 4 hours. Check before removing that it is well cooked in the centre. Fan Forced ovens cook a little quicker, therefore check the cake regularly, rotating it occasionally.
First: $60, Product; Second: $30; Third: $15
$100 sponsored by The Pratt Family
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 54 Scones
Plain - Six (6). **5 to 6cm** diameter and cut with a scone cutter
First: $20, Product; Second: $10; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

COELIAC COOKERY

In memory of Charlotte Pershouse.

Class 55 The Charlotte Pershouse Memorial Prize Muffins
Six (6) muffins any one variety
First: $20, Product; Second: $15; Third: $10
$45 sponsored by The Charlotte Pershouse Memorial Prize
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 56 The Charlotte Pershouse Memorial Prize Gluten Free Sponge Cake
Baking tins to be 20cm x 4cm deep. Sponge to be left plain.
Ingredients:
1/2 cup gluten free cornflour
1/2 teaspoon of gluten free bi-carb soda
1/4 teaspoon gluten free cream of tartar
4 large eggs
3/4 cup gluten free caster sugar
1/2 cup gluten free custard powder
Method:
1. Warm over to 170 degrees Celsius
2. Separate eggs and beat whites until they are stiff and fluffy
3. Gradually add caster sugar continuing to beat until well mixed
4. Add egg yolks one at a time scraping sides until well mixed
5. Sift dry ingredients 3 times and fold gently into the egg mixture
6. Lightly grease and flour (with gluten free cornflour) two (2) 20cm x 4cm high tins and divide the mixture evenly between the 2 tins
7. Bake for 30 minutes or until cake is set. If cake shrinks away from the tin it is too well done.
8. Remove from tin and let the cake cool.
First: $20, Product; Second: $15; Third: $10
Product sponsored by Dr. Oetker Queen Australia
$45 sponsored by The Charlotte Pershouse Memorial Prize
Product sponsored by The Healthy Baker

SWEET MAKING - HOME MADE

Class 57 Boiled Chocolate Fudge
Twelve (12) pieces, not exceeding **3cm** square.
No added block chocolate
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 58 Chocolate Fudge
Twelve (12) pieces, not exceeding **3cm** square.
May include block chocolate
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 59 Boiled Caramel Fudge
Twelve (12) pieces, not exceeding **3cm** square.
No added block chocolate
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 60 Caramel Fudge
Twelve (12) pieces, not exceeding **3cm** square.
May include block chocolate
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 61 Coconut Ice
Four (4) bars **10cm x 4cm** (approximately). Individually wrapped in cellophane. Pure Glucose mixture (no copha), two colours, pink and white only. Not to be sprinkled with loose coconut.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 62 Marshmallows
Six (6) pieces in **3cm** squares. Three (3) plain icing sugar finish and three (3) toasted coconut finish.
First: $20, Product; Second: $12; Third: $9
$41 sponsored by The General Manager of Ekka
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 63 Liz Jelléy French Jellies
Six (6) pieces in **3cm** squares.
First: $20, Product; Second: $12; Third: $9
$41 sponsored by Liz Jelléy
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 64 Rocky Road
To include nuts. One block **12 x 8 x 5-6cms** approx. **All edges must be cut. Show slice to be cut from larger slab.**
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 65 Presentation Box of Chocolates
No less than six (6) and no more than twelve (12) varieties. To be attractively presented in a box not exceeding **23cm x 30cm**, with each variety clearly labelled. Sample of each variety to be submitted separately for judging purposes.
First: $20, Product; Second: $12; Third: $9
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKE DECORATING

GRAND CHAMPION ENTRY
Chosen from Exhibitors in all classes, excluding Contemporary Classes.
Grand Champion Rosette, Certificate, Product
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by Queensland Cake Decorators Association Inc
Product sponsored by The Healthy Baker

CAKE DECORATING - MASTER CLASS

For Exhibitors who have previously won at least 3 first prizes in an Open class for Cake Decorating at any Royal Show.

Each exhibit must be able to be carried by one person.

Each exhibitor must enter both classes in the master class section (class and 64 and 65).

Class 66 The Pratt Family Traditional Wedding Cake
Two or Three cakes to be tiered or otherwise presented on a common base board. Entries must be **cake only**. Using lace bridgework + floral decoration. No wires to be used. Overall maximum size allowed for the cake and board is: **W55 x D55 x H55**
First: $350, Product; Second: $250; Third: $50
$600 sponsored by The Pratt Family
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 67 The Pratt Family Special Occasion Cake
Excluding Wedding. e.g. Engagement, Anniversary, Christening, Birthday, Graduation. Single tier cake. Must include an inscription. Entries must be cake. Lace and bridgework accepted. No wires to be used. Maximum size is **W45 x D45 x H45.**
First: $100, Product; Second: $70; Third: $50 $170 sponsored by The Pratt Family
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKE DECORATING - OPEN

Each exhibit must be able to be carried by one person.

CHAMPION ENTRY OPEN CAKE DECORATING CLASSES
Chosen from Exhibitors in all Open Classes
Champion Rosette, Certificate, Product
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

MOST SUCCESSFUL EXHIBITOR OPEN CAKE DECORATING CLASSES
Trophy, Rosette, Certificate, Product
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by Queensland Cake Decorators Association Inc
Product sponsored by The Healthy Baker

Class 68 Modern Wedding Cake
Two or three cakes tiered or otherwise presented on a common base. Iced and Decorated. Handwork only. No moulds or stencils can be used. Cachous allowed. Dummy cakes may be used. Overall maximum size allowed for the cake and board is: **W55 x D55 x H55**
First: $100, Product; Second: $75; Third: $50
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 69 Traditional Wedding Cake
Two or three tier, cakes to be tiered or otherwise presented on a common base board iced and decorated. Handwork only. No moulds or stencils can be used. Dummy cakes may be used. Overall maximum size allowed for the cake and board is: **W55 x D55 x H55**
First: $100, Product; Second: $75; Third: $50
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 70 Novelty Cake
An imaginative creation in any shape or design sculptured from cake. Cake content must be at least 90%. Handwork only. No moulds or stencils can be used. Maximum size 45cm x 45cm. First: $50, Product; Second: $25; Third: $15
$75 sponsored by Queensland Cake Decorators Association Central Branch
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 71 Special Occasion Cake
Single tier cake no higher than 10cm. Engagement, Anniversary, Christening, Birthday, Graduation etc. Excluding Wedding cakes. Must include an inscription. Handwork only. No moulds or stencils can be used. No dummies allowed. First: $50, Product; Second: $25; Third: $15
$75 sponsored by Queensland Cake Decorators Association Central Branch
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 72 Queensland Cake Decorators Association Brisbane North Branch Inc Sugar Craft
No cake is to be used. An imaginative creation, on a suitable presentation base. To be judged for ingenuity of design and execution.
First: $50, Product; Second: $25; Third: $15
$90 sponsored by Queensland Cake Decorators Association Brisbane North Branch Inc
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 73 Peninsula and District Cake Decorators Association Inc Sugar Floral Art
Any arrangement suitable for a wedding bouquet, table arrangement, altar arrangement etc. An imaginative piece presented as desired. Non sugar supports, wire, tuille, ribbons and synthetic stamens permitted.
First: $50, Product; Second: $35; Third: $15
$100 sponsored by Peninsula and District Cake Decorators Association Inc
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 74 Themed Cake - Bear
Bear must be sitting or lying down, not in a standing position.
Cake content must be at least 90%.
Must be cake and all edible. No lace or bridge work. **NOT TO EXCEED 28cm** round or square. No dummies allowed.
First: $50, Product; Second: $25; Third: $15
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 75 A Little Cake Place Christmas Cake
Single tier cake, no dummies allowed, No lace or bridgework
First: $50, Product; Second: $25; Third: $15
$90 sponsored by A Little Cake Place
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 76 Miniature Special Occasion Cake
Any Occasion. Board not to exceed **12cm round or square**. No dummies allowed.
First: $50, Product; Second: $25; Third: $15
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKE DECORATING - INTERMEDIATE

For those who have not previously won three first prizes in this Section or any prize in corresponding Open Section. After this, the entrant must progress to corresponding class in an Open Section.

Each exhibit must be able to be carried by one person.

CHAMPION ENTRY INTERMEDIATE CAKE DECORATING CLASSES
Chosen from Exhibitors in all Intermediate Classes
Champion Rosette, Certificate, Product
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 77 Wedding Cake
Two or three cakes to be tiered or otherwise on a common base board, iced and decorated. Handwork only. No moulds or stencils can be used. Dummy cakes may be used. Overall maximum size allowed for the cake and board is: **W55 x D55 x H55**
First: $50, Product; Second: $25; Third: $15
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 78 Novelty Cake
To be an imaginative creation in any shape or design sculptured from cake. Cake content must be at least 90%. Hand work only. No moulds or stencils can be used. Maximum size is **W45 x D45 x H45.**
First: $50, Product; Second: $25; Third: $15
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 79 Sugar Craft
No cake is to be used. An imaginative creation, on a suitable presentation base. To be judged for ingenuity of design and execution.
First: $50, Product; Second: $25; Third: $15
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 80 The Pratt Family Special Occasion Cake
Single tier cake no higher than 10cm. Engagement, Anniversary, Christmas, Christening, Birthday, Graduation etc. Excluding wedding cake. Must include an inscription. Handwork only. No moulds or stencils can be used. No dummies allowed.
First: $50, Product; Second: $25; Third: $15
$90 sponsored by The Pratt Family
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKE DECORATING - NOVICE

For Exhibitors who have never won a FIRST PRIZE at any Royal Show.

Each exhibit must be able to be carried by one person

CHAMPION ENTRY NOVICE CAKE DECORATING CLASSES
Chosen from Exhibitors in all Novice Classes
Champion Rosette, Certificate, Product
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 81 Wedding Cake
One or two cakes to be tiered or otherwise on a common base board, iced and decorated. Hand work only. No moulds or stencils can be used. Dummy cakes may be used. Overall maximum size allowed for the cake and board is: **W55 x D55 x H55**
First: $50, Product; Second: $25; Third: $15
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 82 Special Occasion Cake
Single tier cake no higher than 10cm. Excluding wedding cake. Engagement, Birthday, Anniversary, Christening etc. One cake only, iced and decorated. Must include an inscription. Handwork only. No moulds or stencils can be used. No dummies allowed.
First: $50, Product; Second: $25; Third: $15
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 83 Novelty Cake
To be an imaginative creation in any shape or design sculptured from cake. Cake content must be at least 90%. Hand work only. No moulds or stencils can be used.
First: $50, Product; Second: $25; Third: $15
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 84 Sugar Craft
No cake is to be used. An imaginative floral or novelty creation on a suitable presentation base. To be judged for ingenuity of design and execution.
First: $50, Product; Second: $30; Third: $20
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKE DECORATING - CONTEMPORARY

Only entries in the contemporary categories to be considered in the champion exhibit and reserve champion exhibit (contemporary) category awards. These awards will be determined by the judges of the contemporary category at the conclusion of the judging. To be judged for ingenuity of design and execution of cutters.

Lustre, wires, rope, moulds, cutters, stencils, supports, pillars, perspex, colour etc may be used but no artificial (e.g. silk flowers) or plastic (e.g. Bride & Groom) decorating items.

Each exhibit must be able to be carried by one person.

CHAMPION ENTRY CONTEMPORARY CAKE DECORATING
Champion Rosette, Certificate, Product, $75
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKE DECORATING - CONTEMPORARY OPEN

For exhibitors who have won first prize in the open and intermediate categories at any State or Royal Show event.

Each exhibit must be able to be carried by one person.

Class 85 Contemporary Wedding Cake
For exhibitors who have won first prize in the open and intermediate categories at any state or Royal Show event.

A three or four tier wedding cake on a double board (with cleats) that is iced and decorated.

Overall maximum size allowed for the cake and board is: **W55 x D55 x H55**

Exhibit **excludes butter creams and ganache, piped lace and extension work.**

Dummy cakes may be used. **Demonstrated use of a minimum of 5 different types** of cutters/tools (e.g. PME, Patchwork, FMM, Wiltons, metal, plastic cutters/silicon and lace veiners and moulds/scrolls and stencils/patterned rollers and side strips/edgers and embossers/ specialist equipment/rolling pins etc) is required.
Cutters and veiners used in floral arrangements on exhibits are excluded in the number of tools specified.

First: $50, Product; Second: $25; Third: $15
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKE DECORATING - CONTEMPORARY INTERMEDIATE

Each exhibit must be able to be carried by one person.

Class 86 Contemporary Cake
For exhibitors who have won a first prize in the Novice section or 2nd or 3rd in the Intermediate section at any Royal Show.

Contemporary two or three tier celebration or wedding cake on a double board (with cleats), iced and decorated.

Overall maximum size allowed for the cake and board is **W55 x D55 x H55cm**.

Exhibit to include a modern decorated cake design but excludes butter creams and ganache, piped lace and extension work.

Dummy cakes may be used.

Demonstrated use of a minimum of 4 different types of cutters/tools ((e.g. PME, Patchwork, FMM, Wiltons, metal, plastic cutters/silicon and lace veiners and moulds/scrolls and stencils/patterned rollers and side strips/edgers and embossers/ specialist equipment/rolling pins etc) is required.
NOTE: Cutters and veiners used in floral arrangements on exhibits are excluded in the number of tools specified.

First: $50, Product; Second: $25; Third: $15
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKE DECORATING - CONTEMPORARY NOVICE

Each exhibit must be able to be carried by one person.

Class 87 Cake That - Novice Contemporary Cake
For exhibitors who have never won a prize at any State or Royal Show and who have been decorating for a period of more than two years.

Contemporary two tier celebration cake on a single board, (with cleats) iced and decorated.

Overall maximum size allowed for the cake and board is **W55 x D55 x H55cm**

Exhibit excludes butter creams and ganache, piped lace and extension work.

Dummies may be used.

Demonstrated use of a minimum of 3 different types of cutters/tools (e.g. PME, patchwork, FMM, wiltons, metal plastic cutters/silicon and lace veiners and moulds/scrolls and stencils/patterned rollers and side strips/edgers and embossers/specialist equipment/rolling pins etc.) and inscriptions are required.
NOTE: Cutters and veiners used in floral arrangements on exhibits are excluded in the number of tools specified.

Class cakes (i.e. those completed under supervision) can be used in this class.

First: $50, Product; Second: $30; Third: $20
$100 sponsored by Cake That
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKE DECORATING - CONTEMPORARY BEGINNER

Each exhibit must be able to be carried by one person.

Class 88 **Cake That - Beginner Contemporary Cake**
For exhibitors who have never won a placing at any State or Royal Show and who have been decorating for a period of less than two (2) years.

Contemporary 8" round or square single tier celebration cake on a single board (with cleats) iced and decorated.

Overall maximum size allowed for the cake and board is **W30 x D30 x H30**

Exhibit **excludes butter creams and ganache, piped lace and extension work.**

Dummy cakes may be used.

Demonstrated use of a minimum of 3 different types of cutters/tools (e.g. PME, Patchwork, FMM, Wiltons, metal, plastic cutters/silicon and lace veiners and moulds/scrolls and stencils/patterned rollers and side strips/edgers and embossers/ specialist equipment/rolling pins etc) and inscription are required.
NOTE: Cutters and veiners used in floral arrangements on exhibits are excluded in the number of tools specified.

"Class cakes" (i.e. those completed under supervision) can be used in this class.

First: $25, Product; Second: $20; Third: $15
$60 sponsored by Cake That
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CAKE DECORATING - CONTEMPORARY SUGAR CRAFT - JUNIOR - 14 YEARS AND UNDER

Each exhibit must be able to be carried by one person.

Class 89 **Cake That Contemporary Cake of Choice**
Exhibit to include age of student.

Six to eight (6-8) cupcakes, iced and decorated and placed on a board no more than **25cm** square or round.

Exhibits may include any form of cake decorating using only sugar crafted items e.g. Cupcakes can have novelty hand made teddy or sugar moulded character

Sugar fondant can be used. Ganache and butter cream cannot be used. Dummy cakes may be used.

Demonstrated use of a minimum of 2 different types of any form of cutters/moulds/tools/stencils/rolling pins (e.g. PME, Patchwork, FMM, Wiltons, metal, plastic cutters/silicon and lace veiners and moulds/scrolls and stencils/patterned rollers and side strips/edgers and embossers/ specialist equipment/rolling pins etc) is required. Class cakes (i.e. those completed under supervision) can be used in this class.
First: $20, Product; Second: $15; Third: $12
$47 sponsored by Cake That
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

CONTINENTAL COOKERY

Class 90 **Marzipan Sweets**
To be an attractive display of moulded marzipan fruit and/or vegetables only. All embellishments to be moulded Marzipan.
First: $20, Product; Second: $15; Third: $10
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

FRUIT CAKES & PUDDINGS

FRUIT CAKES & PUDDINGS - OPEN

MOST SUCCESSFUL EXHIBITOR OPEN FRUIT CAKES & PUDDINGS
Chosen from Exhibitors in all open classes.
Rosette, Certificate, Product
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 91 The Florence Morgan Memorial Prize Rich Dark Fruit Cake
Approximately **2.5kg** of fruit to be used including currants (whole), sultanas and raisins cut and mixed peel. Cherries optional. **To be baked in a 25cm square tin.**
First: $90, Product; Second: $45; Third: $25
$160 sponsored by The T Morgan Trust
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 92 The Ron Westaway Memorial Prize Boiled Fruit Cake
Containing not more than **450g** of mixed fruit. **To be baked in a 22cm round tin**.
First: $45, Product; Second: $25; Third: $20
$90 sponsored by Mrs Wendy R Westaway
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 93 Light Fruit Cake
Approximately 500g of fruit to be used including currants (whole), sultanas and raisins (cut), mixed peel, nuts, cherries, (raisins optional). Baking tins may be **18cm or 20cm** round or square.
First: $20, Product; Second: $15; Third: $10
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 94 Sultana Cake
Mixture to contain not more than **500g** of sultanas. Baking tins may be **18cm or 20cm** round or square.
First: $20, Product; Second: $15; Third: $10
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 95 Queensland Country Women's Association Traditional Rich Plum Pudding (Open) Mixture to be boiled in a cloth (not a basin). Darkness of pudding will be a criteria of judging. First: $20, Product; Second: $15; Third: $10
$45 sponsored by Queensland Country Women's Association
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 96 Date Pudding
Dates to be chopped and pudding steamed in a basin.
First: $20, Product; Second: $15; Third: $10
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

FRUIT CAKES

FRUIT CAKES - NOVICE

For Exhibitors who have never won a FIRST PRIZE at any Royal Show, for the class being entered.

BILL MCKIMM MEMORIAL PRIZE FOR MOST SUCCESSFUL EXHIBITOR NOVICE FRUIT CAKES
Chosen from Exhibitors in Novice Fruit Cake Classes only.
Rosette, Certificate, $100, Product
$100 sponsored by Mrs Marjorie McKimm
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 97 The Pratt Family Boiled Fruit Cake
To contain not more than **450g** of uncut mixed fruit. Baking tins may be **20cm** round or square. First: $25, Product; Second: $15; Third: $10
$50 sponsored by The Pratt Family
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 98 Vera (Pat) Henry Memorial Rich Fruit Cake
To contain not less than **500g** of fruit. Baking tins may be **20cm** round or square.
First: $50, Product; Second: $30; Third: $20
$100 sponsored by Lance Henry
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

Class 99 The Pratt Family Sultana Cake
To contain not more than **375g** of sultanas. Baking tins may be **20cm** round or square.
First: $25, Product; Second: $15; Third: $10
$50 sponsored by The Pratt Family
Product sponsored by Dr. Oetker Queen Australia
Product sponsored by The Healthy Baker

PRESERVES

All exhibits must be able to be consumed. **Preserves will not be accepted unless in correct bottles**. Jar sizes will be strictly administered. All bottles can be purchased at a cost between $1.20 - $1.50 plus postage direct from the RNA all year round. **Metal lids are the only lids to be used**. No plastic lids. No wax or papers to be used as sealing on jars.

All jars to be filled 1cm and no less than 2cm from top of jar.

The supplied label must be used. No exhibitor name on label except Cottage Industry Classes 122-124. The lower edge (bottom) of the label should be affixed 3cm from the base of the jar.

If mailing, please ensure jars are wrapped in bubble wrap.

CHAMPION PRESERVE OF SHOW
Champion Rosette, Certificate

MOST SUCCESSFUL EXHIBITOR PRESERVES
Rosette, Certificate

PRESERVES - OPEN

Bottles may be purchased directly from the RNA. All jars are round **375ml** jars.

Class 100 Chutney - Assorted
Two (2) jars, each jar to be a different variety. Varieties to be named.
First: $20; Second: $12; Third: $9

Class 101 Jam - Any other variety not listed
Two (2) Jars of same variety, variety to be named.
First: $20; Second: $12; Third: $9

Class 102 Jam/Marmalade - Any Savoury Variety
Two (2) jars, same variety. E.g. chilli, onion, beetroot. Varieties to be named.
First: $20; Second: $12; Third: $9

Class 103 Jam - Rosella
Two (2) jars, same variety.
First: $20; Second: $12; Third: $9
$41 sponsored by Barbara Perrott

Class 104 Jam - Strawberry
Two (2) jars, same variety.
First: $20; Second: $12; Third: $9

Class 105 Jam - Tomato
Two (2) jars, same variety.
First: $20; Second: $12; Third: $9

Class 106 Jellies - Assorted
Three (3) varieties, one (1) jar of each. Varieties to be named.
First: $20; Second: $12; Third: $9

Class 107 Marmalade - Orange
Two (2) jars, same variety.
First: $20; Second: $12; Third: $9

Class 108 Marmalade - Lime
Two (2) jars, same variety.
First: $20; Second: $12; Third: $9

Class 109 Marmalade - Combined Citrus Fruit Combo
Two (2) jars, each jar to be a different variety. Variety to be named. Any fruit combination.
First: $20; Second: $12; Third: $9

Class 110 Pickles - Mustard
Two (2) jars, same variety.
First: $20; Second: $12; Third: $9

Class 111 Pickles - Cucumber, Bread and Butter Style
Two (2) jars, same variety. Any vinegar.
First: $20; Second: $12; Third: $9

PRESERVES - NOVICE

For Exhibitors who have never won a FIRST PRIZE at any Royal Show, for the class being entered.
Bottles may be purchased directly from the RNA for $1.50 per jar plus postage. All jars are round **375ml** jars.

Class 112 Chutney
Two (2) jars, same variety. Variety to be named.
First: $20; Second: $12; Third: $9

Class 113 Jam - Any one (1) variety
Two (2) jars, same variety. Variety to be named.
First: $20; Second: $12; Third: $9

Class 114 Marmalade - Any one (1) variety
Two (2) jars, same variety. Variety to be named.
First: $20; Second: $12; Third: $9

Class 115 Pickles - Any one (1) variety
Two (2) jars, same variety. Variety to be named.
First: $20; Second: $12; Third: $9

PRESERVES - MISCELLANEOUS

Open to All Exhibitors. Jars and containers may be purchased directly from the RNA. Jars for Quince Paste are to be **110ml** small square jars. Fruit Mince and Herb Jelly are to be **270ml** square jars. The remaining classes are to be round **375ml** jars.

Class 116 Fruit Mince
Two (2) small jars, suet optional.
First: $20; Second: $12; Third: $9

Class 117 Herb Jelly
Two (2) jars, same variety. Any herb jelly eg: rosemary, mint, etc. Variety to be named.
First: $20; Second: $12; Third: $9

Class 118 Passionfruit Butter
Two (2) jars, same variety.
First: $20; Second: $12; Third: $9
$41 sponsored by Brittney White

Class 119 Quince Paste
Two (2) jars, same variety.
First: $20; Second: $12; Third: $9

Class 120 Relish - Tomato
Two (2) jars, same variety.
First: $20; Second: $12; Third: $9
$41 sponsored by Veronica Carew

Class 121 Relish - Any other variety (not tomato)
Two (2) jars, same variety. Variety to be named.
First: $20; Second: $12; Third: $9
$41 sponsored by Veronica Carew

PRESERVES - COTTAGE INDUSTRY

Open to individuals or groups who make preserves to sell under a Cottage Industry name. Commercial labels accepted.

Exhibitors must include the following labelling requirements: **Name of product, Ingredients, Date of Making or Use By Date, Directions for Use and Storage.**

These classes will be judged on presentation and appearance of jar as well as contents.

Class 122 Jam or Conserve - Any Variety
Two (2) jars, same variety. Variety to be named.
First: $20; Second: $12; Third: $9

Class 123 Savoury - Any Chutney, Relish, etc
Two (2) jars, same variety. Variety to be named.
First: $20; Second: $12; Third: $9

Class 124 Variety Pack
Four (4) jars, any variety. Varieties to be named.
First: $20; Second: $12; Third: $9

PESTO

Jars may be purchased directly from the RNA. All jars are to be **square 170ml** jars. $1.20 per jar plus postage.

Class 125 Pesto - Basil Traditional
Two (2) jars, same variety.
First: $20; Second: $12; Third: $9

Class 126 Pesto - Any other variety (excluding basil)
Two (2) jars of same variety. Variety to be named.
First: $20; Second: $12; Third: $9

TAPENADE

Jars may be purchased directly from the RNA. All jars are to be **270ml** jars.

Class 127 Tapenade - Black Olive
Two (2) jars, same variety.
First: $20; Second: $12; Third: $9

Class 128 Tapenade - Green Olive
Two (2) jars, same variety.
First: $20; Second: $12; Third: $9

SAUCES

Bottles may be purchased directly from the RNA for $1.20 per bottle plus postage. All bottles are to be **250ml** hexagonal long neck bottles.

Class 129 RNA IT Department Savoury Tomato Sauce
Two (2) bottles, same variety
First: $20; Second: $12; Third: $9
$41 sponsored by RNA IT Department

Class 130 RNA IT Department Savoury Sauce - Any other sauce variety - excluding tomato
e.g. Worcestershire, Mint, Chilli. Two (2) bottles of same variety. Variety to be named.
First: $20; Second: $12; Third: $9
$41 sponsored by RNA IT Department

Class 131 Sweet Sauce - Any Variety
Two (2) bottles same variety - Strawberry, Caramel etc. Variety to be named.
First: $20; Second: $12; Third: $9
$41 sponsored by Chelsea Munday