

Redcliffe A H & I Society Inc

77th Annual Show
26th - 28th June 2026

REDCLIFFE SHOW SOCIETY



COOKERY

Section 6
Pavilion Hours

Friday - Open 8.30am Close 8pm
Saturday - Open 8.30am Close 8pm
Sunday - Open 8.30am Close 4pm

**REDCLIFFE SHOW SOCIETY
SECTION 6 - COOKERY SECTION**

CHIEF STEWARD: Margaret Kennedy

Mobile: 0418 715 581

Email: erin@Redcliffeshow.com

Stewards: To be advised on the day

All entries are to be delivered to the Cookery Hall at the Show Grounds.

Drop-off and collections times:

Classes 01 - 09 (Iced and Decorated Cakes)

Monday 22nd June between 4pm - 7pm

Tuesday 23rd June before 9am (Prior to Judging that day)

Classes 10 - 100

Wednesday 24th June between 7am and 9am (Prior to Judging that day)

Exhibits to be collected on Monday 29th June 8.30 - 11.30am.

Entries can be pre-registered at the following address:

Attn: Chief Cookery Steward

Redcliffe Show Society

PO Box 25

Margate Beach Qld 4019

Or via email: erin@Redcliffeshow.com

ENTRY FEE

\$3.00 per entry.

School children's entries are free.

***ALL CARE IS TAKEN WITH ENTRIES BUT THE REDCLIFFE SHOW SOCIETY
ACCEPTS NO RESPONSIBILITY FOR ANY LOSS OR DAMAGES.***

The MYRTLE WEBB MEMORIAL AWARD

Champion Cook of the Show

\$100.00 Gift Voucher donated by Howards Storage World - Aspley.

The MEG ROGERS MEMORIAL AWARD

Champion Jam/Pickles Maker

\$50.00 Gift Voucher donated by Howard Storage

SPONSORS FOR 2026

The Redcliffe Show Society would like to thank the following sponsors who have contributed towards the prize money, vouchers, prizes or products for this competition.

*HOWARDS STORAGE WORLD – ASPLEY
 REDCLIFFE CHEMIST WAREHOUSE -
 KITCHEN WAREHOUSE - NORTH LAKES
 AMALFI PIZZA AND PASTA - REDCLIFFE
 MEL'S MAGICAL CUPCAKES - BURPENGARY
 SEAFOOD TOWN WOODY POINT
 DELGADOS SEAFOOD
 PENINSULA & DISTRICT CAKE DECORATORS
 QUOTA CLUB OF REDCLIFFE
 WILLIAM McINNES
 BRENDEN CLEM
 NATHAN CORSCADDEN
 MAVIS ADAMS
 BARBARA MAPP
 MARGARET KENNEDY
 SUSAN SCOTT
 (THERMOMIX)*

TERMS & CONDITIONS

- Maximum 2 entries per class are acceptable, provided that they are made from separate batches
- Chief Steward reserves the right to declare a non-competition in any class in which there are fewer than 3 entries
- Where only one entry is received in any one Class, the prize is awarded at the discretion of the Judge.
- When vouchers or gifts are received by the Show Society, these may be issued in place of cash.
- The Chief Steward has the right to determine matters relating to any class in the Cookery Section.

Guidelines for the Cooking Schedule:

Read the Schedule carefully, prior to food preparation.

Details to note:

- 1.1 The cake tin size (if specified)
- 1.2 The number of items required for plate presentation
- 1.3 Do not use paper cases if not mentioned.
- 1.4 Icing is required only if it is listed.
- 1.5 Use icing sugar as a decoration only if requested.
- 1.6 Keep the size of the items presented to a smaller size allowing for the items to be arranged on the presentation plate.
- 1.7 When the schedule has requested icing, check the type and then apply thinly on the top only.

Details

Judge's note:

The category of the cake and the size and shape is as described in the schedule. They would then check the outside appearance of the item both top and bottom. Lining of the cake tin: (try to keep this as neat as possible) paying attention to straight corners. Do not use foil, as this can tear and be incorporated into the cake dough. Cracking on the top of the cake (could be the result of too much mixture in the tin).

Over browning or burning (item cooked at too high a temperature)

The base of the cake is checked for flour remnants and marks (cake cooler)

The cake is then cut in the middle to check the texture and consistency of the mixture. Air pockets, bubbles and tunnelling will be evident when the cake is cut (this can be the result of too much raising agent or air being trapped in the cake prior to baking) A small cut out is made in the center of the cake for tasting, the judge will note the flavour and the balance of ingredients.

Fruit Cakes:

The preparation of the fruit is a major factor for the best results. Cutting the fruit so that it is of an equal size will give an even fruit distribution.

Spend the time to line the cake tin well (no creases) and fill the tin to $\frac{3}{4}$ with the mixture.

With slightly damp hand pat the top of the mixture in the tin, so that it is level.

Tap the base of the tin several times on the bench to distribute the mixture and remove any air bubbles.

Scones:

Use a sharp, straight edge (not scalloped) **6cm scone cutter** and press down evenly to cut through the dough, then twist to cut and loosen the scone, this should give you a scone with straight sides. Individual scones are required (not touching)

Do not have the scone dough too thick, as this can sometimes give the scones a tilted appearance when cooked.

Dust off any excess flour from the base.

Note:

The most important thing to remember is that you have a good chance to be a winner with your tried and trusted recipes.

CAKE DECORATING CATEGORY

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 55cm) Mini wedding cake is to be no larger than 15cm cube. Pins and glue must not be used. Unless specifically mentioned, all ornaments are to be made by the Exhibitor using a sugar medium. The use of cutters and/or moulds is optional. Wire of any kind must not penetrate the surface of the exhibit.

Manufactured pillars, including wine glasses, tulle, ribbon, stamens and fine wire are permitted. Other manufactured items are not allowed. A minimum amount of gold or silver paint is allowed.

No cake is cut, but Judges have full power to test by piercing any cake for foreign matter. Lace and extension work are not mandatory, however a variety of piping skills within the bounds of good taste must be executed. "Dummy cakes" may be used in all classes.

All entries must be the bona fide handiwork of the Exhibitor.

Any Decorated Cake Entry more than 12 month's old will be for Display only.

CAKE DECORATING CATEGORY

01. BEST DECORATED WEDDING CAKE (2 Tier)

Donated by Peninsula and District Cake Decorators Association

1st Prize \$20.00

2nd Prize \$15.00

3rd Prize \$10.00



02. BEST MINIATURE WEDDING CAKE (1 OR 2 TIERS)

Size to fit a 15cm Cube

Donated by Peninsula and District Cake Decorators Association

1st Prize \$20.00

2nd Prize \$10.00

03. BEST DOLLY VARDEN CAKE

No Buttercream / Plastic Doll can be used

Donated by Peninsula and District Cake Decorators Association

1st Prize \$20.00

2nd Prize \$15.00



04. BEST DECORATED "SPECIAL OCCASION" CAKE

Open (More than 3 Years experience)

Donated by Peninsula and District Cake Decorators Association

1st Prize \$30.00

2nd Prize \$20.00

3rd Prize \$10.00

05. BEST DECORATED IMAGINATION CAKE (Limited only to your imagination)

1st Prize Donated by Mr Brenden Clem

2nd Prize Donated by Seafood Town Woody Point Voucher

CAKE DECORATING CATEGORY cont.

06. BEST SUGAR ART OR SUGAR CRAFT

Donated by Peninsula and District Cake Decorators Association

1st Prize \$20.00

2nd Prize \$10.00



NOVICE (Adults under 3 Years experience)

07. BEST DECORATED "SPECIAL OCCASION" CAKE

Donated by Peninsula and District Cake Decorators Association

1st Prize \$20.00

2nd Prize \$10.00

SCHOOL ENTRIES

Supported by William McInnes (Patron)

08. BEST DECORATED "SPECIAL OCCASION" CAKE

Entrants aged up to & including 12 years

(No soft icing. Must include inscription)

1st Prize \$20.00

2nd Prize \$15.00



09. BEST DECORATED "SPECIAL OCCASION" CAKE

Entrants aged 13 years to 18 years old

(No soft icing. Must include inscription)

1st Prize \$20.00

2nd Prize \$15.00



**Peninsula & Districts Cake
Decorators Assoc. Inc Secretary -
Gloria Mob 0408 730 278**

**Meetings are held at Webb Hall, Redcliffe
Showgrounds on the 4th Saturday @
1pm, each month.**

27. THREE SMALL CAKES (Iced on Top, Baked in Tin, No Patty Papers or Cream Icing)

28. MUFFINS - 3 ONLY (Any Variety)

29. SHORTBREAD (Marked & Cut in 8 Wedges)

30. PLATE OF THREE GINGERNUT BISCUITS

31. PLATE OF THREE COCONUT BISCUITS

32. PLATE OF FOUR ANZAC BISCUITS - Restricted Ages 18 - 40

See Below for Anzac Biscuit Competition Recipe

33. COLLECTION OF BISCUITS (Plain biscuits no icing & not less than four Varieties, No Cakes Allowed)

34. SLICE ANY VARIETY (Cut in 5cm Square Only, not less than Four squares)

1st Prize Donated by Lyn Michell

35. PLATE OF PIKELETS (Not less than Six pikelets)

36. PLATE OF SULTANA SCONES (Not less than Three scones)

37. PLATE OF PUMPKIN SCONES (Not less than Three scones)

38. PLATE OF PLAIN SCONES (Not less than Three scones)

39. PLATE OF SAVOURY SCONES -ANY VARIETY (Not less than Three scones)



Qld Ag Shows Competition - Anzac Biscuit Recipe



Ingredients (for 24 biscuits):

- 125gm butter, chopped
- 1 cup plain flour
- ½ tsp bicarb soda
- 1 cup rolled oats
- 1 cup caster sugar
- 2 tbs golden syrup
- 2 tbs boiling water
- ¾ cup desiccated coconut

Method:

Combine butter and golden syrup in a pan, stir over heat until butter is melted. Stir in combined soda and water, then remaining ingredients. Mix well.

Drop rounded teaspoons of mixture about 4cm apart on greased over trays and flatten slightly.

Bake in a slow oven for about 20 minutes or until slightly brown. Cool on tray.

BREAD CATEGORY

- 40. LOAF HOMEMADE BREAD WHITE
(Not less than 600g)
- 41. LOAF HOMEMADE BREAD WHOLEMEAL
(Not less than 600g)
- 42. LOAF MACHINE MADE BREAD WHITE
- 43. LOAF MACHINE MADE BREAD WHOLEMEAL



SWEETS CATEGORY

Supported by William McInnes (Patron)

- 44. PLATE OF TOFFEE
- 45. PLATE OF COCONUT ICE
- 46. PLATE OF FRENCH JELLIES
- 47. PLATE OF PLAIN MARSHMALLOWS
(Rolled in Toasted Coconut)
- 48. PLATE OF CHOCOLATE FUDGE
- 49. PLATE OF RUSSIAN CARAMEL



RESTRICTED CATEGORY

Exhibitors who have not previously won a first prize in the cooking section at the Redcliffe Show.

- 50. PLATE OF FOUR BISCUITS (Any Variety)
- 51. TEA CAKE
- 52. CHOCOLATE Round CAKE (Iced on top)
- 53. MUFFINS - 3 ONLY (Any Variety)
- 54. PLATE OF PLAIN SCONES (Not less than Three)

JAMS AND JELLIES CATEGORY

NOTE: All jams, jellies, pickles and Sauces must be filled to 1cm below the top of the jar.

Please place a sticker/label on your jar with the class type and class number plus date of production (ie Fig Jam Class 62, date 26/02/26).

Classes 55- 82 1st Prize \$10 Cash / Vouchers / Gifts as provided by Sponsors

55. COLLECTION HOMEMADE JAMS

(Three Varieties - Collection must not include Marmalades)

56. ONE JAR PLUM JAM

57. ONE JAR ROSELLA JAM

58. ONE JAR TOMATO JAM

59. ONE JAR MELON AND LEMON JAM

60. ONE JAR APRICOT JAM

61. ONE JAR MELON AND GINGER JAM

62. ONE JAR FIG JAM

63. ONE JAR STRAWBERRY JAM

64. ONE JAR PINEAPPLE JAM

65. ONE JAR JAM (Any Other Variety)

66. ONE JAR JELLY (Any Variety)

67. ONE JAR SWEET ORANGE MARMALADE

68. ONE JAR GRAPEFRUIT MARMALADE

69. ONE JAR CUMQUAT MARMALADE

70. ONE JAR THREE OR FOUR FRUIT MARMALADE

71. ONE JAR MARMALADE (Any Other Variety)

72. ONE JAR LEMON BUTTER (Without Rind)

73. ONE JAR PASSIONFRUIT BUTTER



PICKLES, CHUTNEYS AND SAUCES CATEGORY

- 74. BOTTLE PICKLED ONIONS
- 75. BOTTLE CAULIFLOWER PICKLES, CLEAR
- 76. BOTTLE MUSTARD PICKLES
- 77. BOTTLE MIXED PICKLES, CLEAR
- 78. BOTTLE MANGO CHUTNEY
- 79. BOTTLE CHUTNEY (Any Other Variety)
- 80. BOTTLE TOMATO SAUCE
- 81. BOTTLE SAUCE (Any Other Variety)
- 82. BOTTLE RELISH (Any Variety)





Mel Moss
Cake Decorator

Affordable Yummy Cakes, Cupcakes, Macarons
& Cookies for all occasions

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SCHOOL ENTRIES

Supported by William McInnes (Patron)

PRIMARY SCHOOL SECTION - GRADES 1 TO 6

Prizes are 1st Prize \$15.00 2nd Prize \$10.00

Prize Money Donated by Mr William McInnes except where otherwise stated

- 83. BEST DECORATED BISCUITS (Four only)
- 84. PLATE OF THREE JAM DROPS
- 85. PLAIN SCONES (Not less than Three scones)
- 86. PLATE OF SIX PIKELETS
- 87. PLATE OF THREE SMALL CAKES (Iced on top - No Buttercream)
- 88. CAKE (Any variety, Round tin, Iced on top, No buttercream)
- 89. CUP CAKES - 4 Only (Decorated, No Buttercream)
- 90. FRUIT CAKE (Small) - Any School Age Student



HIGH SCHOOL SECTION - GRADES 7 TO 12

Prizes are 1st Prize \$15.00 2nd Prize \$10.00

Prize Money Donated by Mr William McInnes except where otherwise stated

- 91. PLATE OF FOUR BISCUITS (Any Variety)
- 92. PLAIN SCONES (Not less than Three scones)
- 93. TEA CAKE
- 94. PLATE OF THREE SMALL CAKES
(Iced on top - No Buttercream)
- 95. PLATE OF SIX PIKELETS
- 96. CAKE (Any variety, Round tin, Iced on top, No buttercream)
1st Prize Donated by Mrs B. Mapp
- 97. MUFFINS - 3 only (Any Variety)
- 98. CUP CAKES - 4 Only (Decorated, No Buttercream)
- 99. PLATE OF MARSHALLOWS (Rolled in Desiccated Coconut)
- 100. SLICE - 4 Only (Any variety, cut into 5cm squares)



SUB-CHAMBER COMPETITION RULES

First Place Prize Winners in Classes 10 and 32 are eligible to enter the Near North Coast Sub-Chamber competition, this will be held during our Sub-Chamber Region Annual General Meeting in Oct/Nov 2026 (TBC). Winners from our Sub-Chamber competition will be eligible to submit their entry to the 2027 State competition held at the Brisbane RNA Show.

Class 10 DARK RICH FRUIT CAKE (NO NUTS) Free size

This competition is a test of skills in the fine art of baking a Dark Rich Fruit Cake for those who wish to maintain a heritage culture which has been renowned for generations.

A set recipe is not provided – exhibitors are permitted to use their own tried and proven recipe in accordance with the Queensland Ag Show rules. All exhibits for the State final must be a 500g mixture, made with approximately 2.25kg of fruit, and will be displayed at the State Finals hosting show.

The competition begins at the local show. Winners of the Dark Rich Fruit Cake local show competition are eligible to enter the Sub Chamber competition. The winner of each Sub Chamber is then eligible to be judged at the State Finals. Only one entry from each Sub-Chamber is permitted.

Class 32 PLATE OF FOUR ANZAC BISCUITS - Restricted Ages 18 - 40

The Next Generation ANZAC Biscuit Competition is open for competitors aged between 18 and 40 years old as of 1st May in the year of competition.

The competition begins at the local show. Winners of the ANZAC biscuits at the local show competition are eligible to enter the Sub Chamber competition. The winner of each Sub Chamber is then eligible to be judged at the State Finals.

This competition is a test of skills in the fine art of baking ANZAC biscuits. A set recipe is provided for exhibitors to use in accordance with the Queensland Ag Show rules.

Competitors must use the supplied ANZAC biscuit recipe - See Page 9.

4 biscuits are to be presented for judging. Biscuits are to be 5cm in diameter. Biscuits must be crisp.

Only one entry from each Sub-Chamber is permitted to enter the State Finals. State Finalists will have their ANZAC Biscuits displayed at the EKKA.



ENTRY FORM – COOKING

THANK YOU TO OUR COOKERY SPONSORS



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