

SECTION 12 - COOKERY 2024



STEWARDS:

CHIEF STEWARD:

Annette Huntley Ph: 0427 233 373

ASSISTANT STEWARDS:

Tanya West; Tennielle Limpus; Lesley Dillon; Jenny Ferry;
Helen Coomber and Lesley Latemore

ENTRIES:

ENTRIES CLOSE **THURSDAY 9th MAY 2024 AT 11.30AM** – No late entries will be accepted

Adult Exhibitors: \$2.00 per entry, or five (5) or more entries \$10.00

Junior Exhibitors: \$1.00 per entry, or five (5) or more entries \$5.00

Entry forms must be completed by exhibitor. All entries are to be taken to the Main Pavilion.

Thank you to our sponsors: -

Gorgeous Gifts & Homewares
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Cookery Section
Glenda Hacker
Murphie Treadwell
Isla Grulke
Linda Hacker
Lynne Pulsford
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Roma Gas Supplies
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Jasmine Siggs
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Lesley Dillon
Kerry Hacker
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Mick Maloney
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PRIZES:

- First: \$8.00 cash (Unless otherwise specified)
Second: \$4.00 cash (Unless otherwise specified)

Vouchers and Ribbons will be awarded to the following:

- Grand Champion Exhibit.
- Champion Exhibits in both the Open and in the Junior sections in the General Cookery Section.
- Champion Exhibits in both the Open and in the Junior sections in the Decorated Iced Cakes Section.
- Champion Preserve.
- First & Second Ribbons in all Junior sections.

Vouchers will be awarded to the following:

- Most Points accumulated in the Open Section in Classes 1 to 30 (general cookery) and in Classes 62 to 73 (Decorated Cakes).
- Most Points accumulated in the Junior Section in Classes 41 to 56 (general cookery) and in Classes 74 to 79 (Decorated Cakes).
- Most Points accumulated from classes 57 to 61 (People living with a disability).
- Most Points accumulated from classes 31 to 40 (Confectionary & Preserves).

Special Classes – Extra Cash Prizes will be awarded to the following:

- Class 7 – Rainbow Swirl/Tie Dye Cake – First \$20, Second \$10
- Class 11 – Rich Fruit Cake - First \$40, Second \$20
- Class 28 – Boiled Fruit Cake – Men’s Section - First \$20, Second \$10

Decorated Iced Cakes– Extra Cash Prizes will be awarded to the following:

- Open Section – First \$50, Second \$30
- Novice Section – First \$30, Second \$15
- Junior Section – First \$20, Second \$10



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RULES & REGULATIONS

PLEASE READ THE FOLLOWING CAREFULLY (FOR CLASSES 1 TO 61)

1. A **completed entry form must accompany entries**. Please state collection details.
2. Entries can be dropped off between 5pm and 7pm on Wednesday 8th May or between 8am and 11.30am on Thursday 9th May. **All entries must be in the main Pavilion no later than 11.30am on Thursday 9th May 2024.**
3. No exhibits will be accepted after judging commences.
4. Judging will commence at 12 noon on Thursday 9th May 2024.
5. **One entry only, per person, per class**, will be permitted unless otherwise mentioned. (Classes 35 to 40 – more than one entry is allowed providing it is of a different variety).
6. Quality, taste and flavour receive first consideration.
7. Jams will be judged on points being given for colour, flavour and general appearance of exhibit. The judge in this section reserves the right to open one jar in each collection if they so desire. **Preserves must be presented in glass jars, 375gm – 500gm with white screw top lids. Jars must be filled to within 1.25cm of top.**
8. Exhibitors must present entries on white paper plates.
9. All cooking must be covered with glad wrap.
10. The Pavilion will close at 6pm on Saturday 11th May 2024. **Entries can be collected** between 6pm and 7pm Saturday, or by prior arrangement on Sunday 12th May between 8.30am and 11am. Any items not collected by 11am Sunday will be discarded.
11. All prizes and prize money are to be collected from the Head Steward when entries are collected, unless prior arrangements have been made.
12. Competitors Declaration – All competitors and exhibitors have read and understand the Rules and Regulations and agree to be bound in all respects by these Rules and Regulations. Competitors and exhibitors also consent and agree that the Roma Show Society has the right to take or use photographs of him or her (and/or your property) and use the photos in any and all marketing and media worldwide, including online, now and in the future. All entrants compete at their own risk. No claim in any form shall be made by the entrant, their families, friends and/or representative against the Roma Show Society or person/s associated with the holding of the competition/ exhibit.

****PLEASE NOTE – Schedules are subject to change at any time and without notice****



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COOKERY – ADULTS OPEN SECTION

CAKES



CLASS 1: ORANGE BAR CAKE – Any recipe. Cook in a bar tin. Iced on top with orange icing. Orange rind may be used to decorate.

CLASS 2: BANANA CAKE – Iced on top with lemon icing. Cake tin not stipulated but we suggest bar tin or square tin.

CLASS 3: SPONGE SANDWICH – Cooked with butter in round sponge tins. Use jam to join the sponge and sprinkle icing sugar on top (do not ice).

CLASS 4: CARROT CAKE – Iced on top with plain icing (not cream cheese). Cake tin not stipulated.

CLASS 5: CHOCOLATE CAKE – Any chocolate cake recipe (Not mud cake). Iced on top with chocolate icing. 20cm round cake tin is recommended.

CLASS 6: CINNAMON TEA CAKE – Any recipe. Cooked in a 20cm (8”) round tin.

CLASS 7: RAINBOW SWIRL / TIE DYE CAKE – This is a colourful cake to add a bit of fun to our schedule.

Five colours are to be used. The idea is to use a plain cake recipe and divide the mixture into five (5) portions. Colour each portion a different colour. Try to keep each colour of a similar brightness. Spoon the five coloured mixtures alternately into your cake tin to make a multi coloured effect, swirl lightly if you wish. Ice on top with one of the colours used in your cake. Cake tin is not stipulated but we recommend a round or square tin. The cake will be judged on quality, flavour, and the combination of colours.

Have fun!!!



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CLASS 8: PATTY CAKES – A plate of four (4) patty cakes with plain icing only.

CLASS 9: DATE LOAF – Any date loaf recipe, cooked in a loaf/bar tin.

CLASS 10: GINGERBREAD – Any gingerbread recipe baked in a square or loaf/bar tin.

CLASS 11: RICH FRUIT CAKE – This is a special class that has been selected by the South West Queensland Sub Chamber.

The winner of this class in Roma will then be required to enter again at the Regional Finals. The winner of the Regional Final will then be required to enter the State Final Judging at the Brisbane Exhibition in August.

Guidelines for Rich Fruit Cake – A set recipe is not provided – exhibitors are permitted to use their own tried and proven recipe in accordance with the Qld Ag Show rules.

Roma Local Show – A 250-gram (1/2 lb) cake mixture with approximately 1.5kg of dried fruit using – currants, sultanas, and raisins, mixed peel with cherries and nuts optional. Cake to be baked in a 20cm (8”) tin.

Regional Show & Royal Show – A 500gram (1 lb) cake mixture with approximately 2.25kg of dried fruit (as above). Cake to be baked in a 25.5cm (10”) tin.



CLASS 12: BOILED FRUIT CAKE – Any boiled fruit cake recipe (not iced) cooked in a round or square tin (20cm or 8” tin is a good size).

CLASS 13: PUMPKIN FRUIT CAKE – Any pumpkin fruit cake recipe (not iced) cooked in a round or square tin (20cm or 8” tin is a good size).

CLASS 14: ANY OTHER CAKE – Any other cake not already mentioned including **Gluten Free**, using tin of choice. (eg. Sultana Cake, Kentish Cake, Caramel Cake, Lemon Cake etc.) Please specify what type of cake it is with entry.

PUDDING

CLASS 15: STEAMED FRUIT PUDDING – Any recipe



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BISCUITS

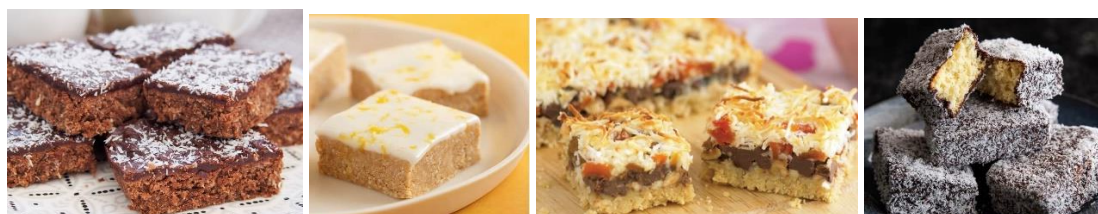


CLASS 16: JAM DROPS – Plate of four (4) Jam Drop biscuits.

CLASS 17: ANZAC BISCUITS – Plate of four (4) Anzac biscuits.

CLASS 18: ICED BISCUITS – Any variety iced biscuit either iced on top or joined together with icing. Plate of four (4).

SLICES/ LAMINGTONS



CLASS 19: PLAIN SLICE – Any plain slice of your choice (no fruit) with icing. Four (4) uniform pieces on a plate, with all sides cut (no edge pieces). Measuring approx. 5cm x 5cm.

CLASS 20: FRUIT SLICE – Any slice using fruit, icing optional. Four (4) uniform pieces on a plate, with all sides cut (no edge pieces). Measuring approx.. 5cm x 5cm.

CLASS 21: LAMINGTONS – Plate of four (4), coated in chocolate icing and tossed in coconut. Measuring approx. 5cm x 5cm.

SCONES/PIKELETS



CLASS 22: PLAIN SCONES – A plate of four (4) plain scones of uniform size.

CLASS 23: PUMPKIN SCONES – A plate of four (4) pumpkin scones of uniform size.

CLASS 24: FRUIT SCONES – A plate of four (4) scones using any fruit (eg. Dates, Sultanas etc.) of uniform size.

CLASS 25: PIKELETS – A plate of four (4) pikelets of uniform size.



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BREAD/DAMPER



CLASS 26: BREAD – Any white or grain loaf. Bread machine or Thermomix is accepted.

CLASS 27: DAMPER – Use a traditional recipe with flour, salt, water & butter.

MENS SECTION



CLASS 28: BOILED FRUIT CAKE – Any boiled fruit cake recipe (not iced) cooked in a round or square tin (20cm or 8" is a good size).

CLASS 29: ANZAC BISCUITS – Plate of four (4) Anzac Biscuits

CLASS 30: PIKELETS – A plate of four (4) pikelets of uniform size.

CONFECTIONERY



CLASS 31: MARSHMALLOWS – A plate of four (4) uniform pieces, approx. 3cm x 3cm.

CLASS 32: FUDGE – Any variety. A plate of four (4) uniform pieces, approx. 3cm x 3cm.

CLASS 33: SNACK BALLS – Any variety of snack balls (eg. Rum balls, Apricot balls or health balls). A plate of four uniform sized balls. Please state the variety on your entry form.



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PRESERVES



CLASS 34: LEMON BUTTER – One jar (only) of lemon butter.

IN CLASSES 35 TO 40 – More than one entry is allowed providing it is of a different variety.

CLASS 35: DRIED FRUIT JAM – One jar of jam using any variety of dried fruit.

CLASS 36: JAM, ANY OTHER VARIETY – One jar of jam of any other variety (using fresh produce).

CLASS 37: MARMALADE – One jar of Marmalade, any variety.

CLASS 38: MUSTARD PICKLES – One jar of mustard pickles.

CLASS 39: CHUTNEY – One jar of chutney, any variety.

CLASS 40: RELISH – One jar of relish any variety.

JUNIOR SECTION

JUNIOR 6 YEARS AND UNDER



CLASS 41: DECORATED ARROWROOT BISCUITS – A plate of four (4) arrowroot biscuits decorated with coloured icing, sprinkles or any edible decoration.

CLASS 42: EDIBLE NECKLACE – A necklace made with edible DRY food products. Use products that can be threaded onto thread to make a necklace eg. pasta, lollies, pretzels, cheezels, dried fruit, nutri grain, fruit loops etc.

CLASS 43: PATTY CAKES – A plate of four (4) iced patty cakes with sprinkles.



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JUNIOR 7 YEARS TO 12 YEARS

All ages under 12 years are welcome to enter



CLASS 44: EDIBLE NECKLACE – A necklace made with edible DRY food products. Use products that can be threaded onto thread to make a necklace eg. pasta, lollies, pretzels, cheezels, dried fruit, nutri grain, fruit loops etc.

CLASS 45: PIKELETS – A plate of four (4) pikelets (as uniform in size as possible).

CLASS 46: PATTY CAKES – A plate of four (4) iced patty cakes (sprinkles optional).

CLASS 47: BISCUITS – Any variety of biscuit. A plate of four (4). As uniform in size as possible.

CLASS 48: SNACK BALLS – A plate of four (4) snack balls of any variety eg. Apricot, date, peanut butter etc. (Not Rum Balls).

JUNIORS 12 YEARS TO 16 YEARS

All ages under 16 years are welcome to enter



CLASS 49: ORANGE BAR CAKE – Any recipe. Cook in bar tin. Iced on top with orange icing. Orange rind may be used to decorate.

CLASS 50: CHOCOLATE CAKE – Any chocolate cake recipe (Not mud cake). Iced on top with chocolate icing. 20cm round cake tin is recommended.

CLASS 51: ANY OTHER CAKE – Any other cake not already mentioned including **Gluten Free**, using a tin of choice. Please specify what type of cake it is with entry.

CLASS 52: ANY SLICE – Any slice iced or uniced. A plate of four (4) pieces as uniform in size as possible. We recommend a size of approx. 5cm x 5cm with four cut edges (no side pieces).

CLASS 53: FRUIT MUFFINS – A plate of four (4) fruit muffins using any fruit. Please state what variety on entry.

CLASS 54: PIKELETS – A plate of four (4) pikelets of uniform size.

CLASS 55: BISCUITS – Any variety. A plate of four (4) biscuits of uniform size.

CLASS 56: SNACK BALLS – A plate of four (4) snack balls of any variety (of uniform size) eg. Apricot, Date, Peanut Butter etc.



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SECTION FOR PEOPLE LIVING WITH A DISABILITY

FOR ALL AGES.



CLASS 57: DECORATED ARROWROOT BISCUITS – A plate of four (4) decorated with coloured icing, sprinkles or any edible decoration.

CLASS 58: EDIBLE NECKLACE – A necklace made with edible DRY food products. Use products that can be threaded onto a thread to make a necklace eg. lollies, pretzels, cheezels, dried fruit, nutri grain, fruit loops etc.

CLASS 59: BISCUITS – Any variety of biscuit. A plate of four (4).

CLASS 60: PATTY CAKES – A plate of four (4) iced patty cakes with sprinkles.

CLASS 61: QUICK MIX CAKE – Any cake recipe including a quick mix cake or a packet cake. Iced on top. Cake tin not stipulated.



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DECORATED ICED CAKES



RULES & GUIDELINES

PLEASE READ THE FOLLOWING CAREFULLY:

A completed entry form must accompany entries. Please state collection details.

1. **Entries can be dropped off at the main Pavilion on Wednesday 8th May between 5pm and 7pm OR on Thursday morning 9th May from 8am to 11.30am.**
2. All exhibits must be in the main Pavilion no later than 11.30am on Thursday 9th May 2024.
3. No exhibits will be accepted after judging commences.
4. Judging will commence at 12 noon on Thursday 9th May 2024.
5. **One entry only, per person, per class.**
6. The base presentation board in each class must measure as stated.
7. Fabric used as an exhibit enhancer may be moved and removed by stewards to allow judging of exhibit.
8. Boards may be covered as a matter of choice.
9. All exhibits must be able to be lifted by one person.
10. No previous entry or parts thereof may be used.
11. Reasonable use of wire, stamens, ribbon, braids, thread, tulle, gelatin, piping gel and unbreakable gel to support traditional sugar-based icing techniques is permitted.
12. Minimal use of dried vegetable matter, eg. polenta and semolina, may be used.
13. Posy picks are permissible.



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14. No pins are allowed to hold the ribbons etc.
15. No artificial, paper and fabric leaves or flowers to be used.
16. Sprays must be attached to exhibit.
17. Wooden or Perspex skewers and support boards may be used in all sections.
18. Dummy cakes are allowed in all classes except the Novelty Cake classes.
19. Design must be achievable in cake.
20. All entries must be the handiwork of the exhibitor only.
21. PLEASE NOTE: Decorated Iced Cakes (not dummy cakes) can be sold at the show.

Exhibitors must indicate on their entry form if they would like to put a 'for sale' sign on their cakes. Cakes will have to stay on display until Saturday night.

For further information, please contact the chief steward.

DECORATED ICED CAKES – OPEN SECTION



THESE CAKES WILL BE JUDGED ON DECORATION ONLY

CLASS 62: SPECIAL OCCASION CAKE – One or two tiers and must include an inscription. Maximum Board Size of 55cm.

CLASS 63: SPECIAL OCCASION CAKE – BUTTERCREAM – Up to two tiers, iced with buttercream icing. There are no restrictions for decorations or height (but keep in mind the cakes shall be presented for viewing in cabinets in the cookery section).

CLASS 64: NOVELTY CAKE – An iced and decorated novelty cake of any shape or size, with a maximum board size of 55cm.

CLASS 65: NOVELTY CAKE – BUTTERCREAM - A novelty cake iced with buttercream icing. It can be of any shape or size, with a maximum board size of 55cm.

CLASS 66: SUGAR ART – Exhibitor's choice of sugar art with a maximum board size of 45cm.



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CLASS 67: CUPCAKES – BUTTERCREAM – A selection of four (4) cupcakes iced with buttercream icing and decorated with edible decorations including sprinkles, pearls and sequins.

DECORATED ICED CAKES – NOVICE SECTION

PLEASE NOTE – THE NOVICE SECTION IS FOR ANY ENTRANT WHO HAS NOT YET RECEIVED A FIRST PRIZE IN ANY OF THE FOLLOWING CLASSES.



THESE CAKES WILL BE JUDGED ON DECORATION ONLY

CLASS 68: SPECIAL OCCASION CAKE – One or two tiers and must include an inscription. Maximum Board Size of 55cm.

CLASS 69: SPECIAL OCCASION CAKE – BUTTERCREAM – Up to two tiers, iced with buttercream icing. There are no restrictions for decorations or height (but keep in mind the cakes shall be presented for viewing in cabinets in the cookery section).

CLASS 70: NOVELTY CAKE – An iced and decorated novelty cake of any shape or size, with a maximum board size of 55cm.

CLASS 71: NOVELTY CAKE – BUTTERCREAM - A novelty cake iced with buttercream icing. It can be of any shape or size, with a maximum board size of 55cm.

CLASS 72: SUGAR ART – Exhibitor's choice of sugar art with a maximum board size of 45cm.

CLASS 73: CUPCAKES – BUTTERCREAM – A selection of four (4) cupcakes iced with buttercream icing and decorated with edible decorations including sprinkles, pearls and sequins.



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DECORATED ICED CAKES – JUNIOR SECTION



JUNIOR SECTION – UNDER 18 YEARS

THESE CAKES WILL BE JUDGED ON DECORATION ONLY

CLASS 74: SPECIAL OCCASION CAKE – One or two tiers and must include an inscription.
Maximum Board Size of 55cm.

CLASS 75: SPECIAL OCCASION CAKE – BUTTERCREAM – Up to two tiers, iced with buttercream icing. There are no restrictions for decorations or height (but keep in mind the cakes shall be presented for viewing in cabinets in the cookery section).

CLASS 76: NOVELTY CAKE – An iced and decorated novelty cake of any shape or size, with a maximum board size of 55cm.

CLASS 77: NOVELTY CAKE – BUTTERCREAM - A novelty cake iced with buttercream icing. It can be of any shape or size, with a maximum board size of 55cm.

CLASS 78: SUGAR ART – Exhibitor's choice of sugar art with a maximum board size of 45cm.

CLASS 79: CUPCAKES – BUTTERCREAM – A selection of four (4) cupcakes iced with buttercream icing and decorated with edible decorations including sprinkles, pearls and sequins.

HAVE FUN AND THANK YOU FOR ENTERING!!



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