

Section 12 Cookery

Toogoolawah Dairying, Agriculture and Industrial Association Inc.

Chief Steward: Colleen Donald: 0409 647 276
or email: toogoolawahshow@gmail.com

Stewards: Jo-Reese Donald, Khan Donald, Natalie Weaver, Tracey Bennett.

EXHIBITORS PLEASE NOTE:

All Entries to be phoned to Colleen Donald on Thursday evening, 4th June on 0409 647 276 by **9pm**

Exhibitors are asked to have their exhibits delivered to the Pavilion not later than 8.30am on Friday 5th June 2026.

No Exhibitors allowed in the Pavilion during the judging.

All exhibitors to pay Gate Admission Fee unless members.

All Exhibitors are to collect their item(s) on Saturday 6th June after 4pm from pavilion.

ENTRY FEE: \$1.00

PRIZE MONEY: First \$4.00, Second \$2.00, unless otherwise stated.

POINTS: First 4 points, Second 2 points, Third 1 point

SPECIAL AWARDS

MOST POINTS IN THE OPEN SECTION: Trophy donated Marie Tompkins **Memorial**

Runner-up: Trophy donated by Esk District Co-op, Toogoolawah

MOST POINTS IN TEENAGE SECTION: Trophy donated by Colleen Donald

MOST POINT IN JUNIOR SECTION: Trophy donated by Mrs. R Witham

CHAMPION FRUIT CAKE: Trophy donated by Maree & Lyn Oliver

CHAMPION ENTRY IN TEENAGE SECTION: Trophy donated by Colleen Donald

CHAMPION ENTRY IN JUNIOR SECTION: Trophy donated by Colleen Donald

OPEN

- | | | | |
|----|--|----|---|
| 1 | Plain Scones (6) | 13 | Steamed Fruit Pudding |
| 2 | Pumpkin Scones (6) | 14 | Peach Blossom Cake, iced on top only
Pale pink icing bar tin (21 x 11cm) |
| 3 | Pikelets (6) | 15 | Orange Cake, bar tin, iced on top, orange
icing
(21 X 11cm) |
| 4 | Anzac Biscuits (6) | 16 | Banana Cake, bar tin, iced on top, lemon
Icing (21 x 11cm) |
| 5 | Ginger Nuts (6) | 17 | Carrot Cake, round tin, iced on top lemon
icing (18 -20cm) |
| 6 | Kisses, joined with pale pink icing (6) | 18 | Chocolate Sandwich Cake, iced with
chocolate icing |
| 7 | Small cakes (6), cooked in patty tins not
paper Iced plainly. | 19 | Cinnamon Tea Cake round tin (18-20cm) |
| 8 | Date Loaf – bar tin (21 x11cm) | 20 | Cornflour Sponge Sandwich
joined with fine line icing |
| 9 | Sultana Cake – 250g butter mixture
20cm round tin | 21 | Fruit Cake, iced and decorated
First \$10, Second \$5 Entry Fee \$1.00 |
| 10 | Boiled Fruit Cake – 375 g fruit only
20cm square tin | 22 | Novelty Cake decorated with butter icing |
| 11 | Dark Fruit Cake – 250g butter mixture
20cm square tin | | |
| 12 | Plum Pudding, boiled in a cloth.
First \$6, Second \$3 Entry Fee \$1.00 | | |

Gluten Free Section

26. Gluten Free Chocolate cake
28. Gluten Free Muffins (6)

27. Gluten Free Slice (6)

SWEETS

29. Chocolate Fudge (6)
30. Marshmallows (6) rolled in toasted coconut

TEENAGE SECTION

Open to Girls & Boys 13 years and over

31. Pikelets (6)
32. Scones (6)
33. Jam Drops (6)
34. Chocolate Cake – 20cm round tin
Iced on top, chocolate icing
35. Date Loaf, bar tin (21 x 11cm)
36. Boiled Fruit Cake – 375g fruit only
20cm round tin
37. Fruit Cake, iced & decorated
First \$10, Second \$5 Entry \$1.00
38. Novelty Cake, decorated with butter icing
39. Marshmallows (6pcs) rolled in coconut

JUNIOR SECTION

Open to Girls & Boys 12 Years and under

40. Pikelets (6)
41. Anzac Biscuits (6)
42. Jam Drops (6)
43. Small Cakes (6) cooked in papers, iced plain
44. Chocolate Cake, 20cm round tin, iced on top Only
White Wings Moist Chocolate packet cake Box to accompany entry
45. Novelty Cake – decorated with butter icing
Merle Lewis Memorial Trophy
46. Themed patty cake (1) Decorated in PURPLE icing
47. Marshmallows (6) rolled in coconut

BOYS & GIRLS 6YRS & UNDER

48. Edible Necklace NOT Macaroni & no string
All edible
49. Novelty cake –decorated with Butter Icing

Please Note: One Entry only per Class

Next Generation

ANZAC Biscuit Competition

This competition is only open to ages 18-40 years as at 1st May of the year of competition

6 Biscuits to be presented for judging

Biscuits to be 5-7cm in diameter

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.

Section 12A Jams & Preserves

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Special Regulations

1. Only one entry per person per class
2. All Jams and Preserves exhibits to be displayed in a 250g Jar.
3. All preserves must be labelled with variety of jams / chutneys.

SPECIAL AWARDS

CHAMPION Preserve: Trophy donated by Terri Lewis

PRESERVES –250gram bottles

1. Jar Rosella Jam
2. Jar Tomato Jam
3. Jar Orange Marmalade
4. Jar of Jam - any variety
5. Jar Lemon Butter
6. Jar Mustard Pickles
7. Jar Chutney, any variety
8. Jar Relish, any variety
9. Jar Jelly, any variety

Section 13 Education

Toogoolawah Dairying, Agriculture and Industrial Association Inc.

REGULATIONS:

1. All exhibits to be genuine work of children, done at school.
2. 2 x2 Metre display by each year /Grade
3. Each class will display work completed/undertaken during Term 1. & Term 2. of the school year.
Eg. Painting, Artwork
Handwriting or written work eg. Narrative
Construction
Technology
4. Prep, Kindy & Country Kids classes only. Mud Pie competition to be displayed in pavilion
Entries to the Show office by 4pm Thursday 4th June 2026

Displays

Open to all children attending Playgroup, Kindy, Prep, Primary, & High School Classes
Display by Kindergarten and Country Kids Play & Learning Centre

Displays to be set up no later than Thursday 4th June 2026 NO EXCEPTIONS