

STEWARDS: Mrs M Babb, Miss D Babb 9752 3847

REQUIREMENTS TO ENTER

- Entry forms must be received at the show office, Churchill Park, by 12 noon Wednesday 28th October.
- Sorry, no late nominations can be accepted.
- Exhibits must be delivered to the Emery Pavillion between 8am and 9.45am on Friday 30th October.

TO COLLECT EXHIBIT

- The hall will be cleared of patrons and closed at 4pm to safely remove cages in preparation to collect exhibits.
- Exhibits can be collected Saturday 31st October between 4.15 & 5pm.
- Receipt of entry is required to enter the hall

ADULT COOKING

Entry Fee: \$1
Prize Money: First \$10 Second \$5

STEWARDS HINTS

- PLEASE READ SCHEDULE CAREFULLY and comply as specified.
- Transparent covers to be used. Clear oven bags or cellophane, not tied.
- Exhibit tickets to be attached to plate.
- Scone bases to be free of flour.
- Cake rack marks not to be evident.
- 'YOUTH CLASSES' open to exhibitors under 18 years of age.

SPECIAL AWARD

- A prize has been donated by **Coles Boulevard Bussleton** for best exhibit across the
- 'YOUTH' classes.
- A prize has been donated by **Brew n Bottle** for best exhibit in classes 1 - 2
- A prize has been donated for best exhibit in classes 3 - 8
- A voucher has been donated by **Coles Boulevard Bussleton** for Best Exhibit in classes 9 - 15
- A prize has been donated for best exhibit in classes 16 - 22
- A prize has been donated for Best Exhibit in classes 23- 25.
- Stewards prize for Best Exhibit in Class 26

BREAD

Please display on paper or plastic plates. Bread to be made the day before.

Breads do not have to be plain, they can be sweet or savoury

Class

- 1 Handmade bread yeast risen or using a starter
- 2 Loaf machine made bread, any type.

Prize money can be collected from the show office after 11am Saturday

SCONES, MUFFINS & PIKELETS

Please display on paper or plastic plates.

- 3 Plain Scones, 4 only
- 4 Pumpkin Scones, 4 only
- 5 Cheese scone, 4 only
- 6 YOUTH scones, any type, 4 only
- 7 Pikelets, 6 only
- 8 YOUTH Pikelets, 6 only

BISCUITS & SLICES

Please display on paper or plastic plates.

Biscuits should be no larger than 7cm & slice no more than 5 x 5cm.

- 9 Choc chip biscuits (not nuts), 6 only
- 10 YOUTH choc chip biscuits (no nuts), 6 only
- 11 Anzac biscuits, 6 only
- 12 Filled biscuit, any type, 6 of the same flavour
- 13 YOUTH filled biscuit, 6 of the same flavour
- 14 Slice, uncooked, 6 pieces only
- 15 Savoury Snack, from spiced nuts or crisps to savoury biscuits or crackers, any type served in a jar.
Note: a cooking method must be applied, item must be able to be stored at room temperature without spoiling.

CAKES

Please display on paper or plastic plate OR board, no larger than 25cm.

- 16 Chocolate cake, uniced
- 17 YOUTH chocolate cake, uniced
- 18 Carrot cake, uniced
- 19 YOUTH carrot cake, uniced
- 20 Banana cake, top iced
- 21 YOUTH banana cake, top iced
- 22 Traditional fruit cake

DECORATED CAKES

Decorated cakes should be presented on a board no larger than 30cm.

Decorated cakes do not need to be covered. Predominantly edible decorations to be used.

- 23 A cacophony of colour – a cake decorated in bold and vibrant colours.
- 24 YOUTH Halloween themed decorated cake
- 25 Japanese Inspired decorated cake.

2026 SPECIAL

- 26 "Japanese Honey Cake"

4 eggs separated
2tbs honey

Recipe from japancentre.com

110g caster sugar

100g bread flour

Line loaf tin with baking paper.

Beat whites until foamy, add in sugar gradually until stiff peaks form. Add egg yolks in two batches mixing in between. Slightly warm honey and whisk into eggs.

Sift flour into mix in three batches, folding to combine after each addition.

Pour batter into prepared tin and using a skewer make a zig zag through batter to break any air bubbles. Bake 10-15min at 180°C until golden on top. Lightly cover with foil and cook 40 min or until skewer comes out clean. When done, take the cake out from the tin and immediately cover the surface with cling film. Turn the cake over onto a flat plate and while it is still hot put it in a plastic bag and leave it for minimum 12 hours so that the cake will have a moist texture.

To prevent – cut crust from the long sides and slice into 6 pieces

CHILDRENS COOKING

Entry Fee: 50 cents
PRIZE MONEY: First \$8; Second \$4

SPECIAL NOTES

- All work must be the UNAIDED **EFFORT** of the exhibitor.
- Clear oven bags TURNED OVER, NOT TIED to cover cooking. No Gladwrap or opaque bags please.

SPECIAL AWARDS

- **Callows Corner Newsagency** has donated a trophy to the best exhibit in 7 and under and 8-10 years,
- **M Babb** has donated a prize for best exhibit in 11 to 14yrs.

7 YEARS & UNDER

Class

- 27 Pikelets unbuttered - 4
- 28 Iced & Decorated Milk Arrowroot biscuits - 4

8 TO 10 YEARS OLD

Class

- 29 Muffins sweet - 4
- 30 Chocolate Chip biscuits – 4
- 31 Scones – 4
- 32 Cup Cakes, any flavour, iced & decorated - 4

11 TO 14 YEARS OLD

Class

- 33 Muffins sweet - 4
- 34 Chocolate Chip biscuits – 4
- 35 Scones – 4
- 36 Chocolate Brownies – 4
- 37 Banana Cake – iced
- 38 Halloween themed decorated cupcakes - 4

Prize money can be collected from the show office after 11am Saturday