



# Queensland Ag Shows

## DARK RICH FRUIT CAKE COMPETITION

### CONDITIONS OF ENTRY

#### Local Show Judging

1. Show Societies hosting a Dark Rich Fruit Cake class should include the appropriate class in the Cooking Section of Show Schedule.
2. Class to clearly indicate conditions and size of cake being either:-

*(a) A 250 gram (½lb) cake mixture with approximately 1.5kg of dried fruit using - currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Prunes and figs are not permitted.*

*Cake to be baked in a square 20cm (8 inch) tin approximate internal measurement*

or

*(b) A 500 gram (1lb ) cake mixture with approximately 2.25kg of dried fruit using - currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Prunes and figs are not permitted.*

*Cake to be baked in a square 25.5cm (10 inch) tin approximate internal measurement*

3. Competitors are permitted to enter any number of Local Shows.
4. Competitors winning at a local Show are to represent the Society where they first win when competing at a Sub Chamber Final.
5. The Local Show winner is permitted to represent the Show Society at the Sub-Chamber Final Judging.
6. If the winner is unable to continue competing, then the next place getter is selected
7. A competitor must exhibit at a Local Show to qualify for the Sub-Chamber Final Judging.
8. Local Show winner can represent only one (1) Local Show at the Sub-Chamber Final Judging.
9. If a Local Show winner wins at another Show, the runner-up (or 2<sup>nd</sup> place getter) then qualifies to represent that Show at the Sub-Chamber Final Judging.
10. Local Show to consider contributing to or seek sponsorship to offset cost to encourage competitor to progress to Sub-Chamber level.

#### Sub-Chamber Judging

11. Only one (1) entry permitted from each Local Show in the Sub-Chamber Final Judging. No cut cakes will be accepted.
  - (a) Entries in the Sub-Chamber Finals to be judged by an approved Show Cooking Judge.
12. The Sub-Chamber winner qualifies for the State Final Judging in the same year of the Competition.

13. For Sub-Chamber Judging, it is recommended to bake, using own recipe, a 500 gram (1lb) cake mixture with approximately 2.25kg of dried fruit using – currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Prunes and figs are not permitted.
14. Cake to be baked in a square 25.5cm (10 inch) tin approximate internal measurement.
15. Winner can only represent one (1) Sub-Chamber in the State Final in the same year and must be a resident within that sub chamber.
16. If the winner is unable to represent the Sub-Chamber at the State Final, then the Runner-up is eligible to compete.
17. Sub-Chamber Coordinator is to notify the QCAS, after the event, the name of the exhibitor competing in the State Final. A copy of the Winners Entry Form should also be notated appropriately and forwarded to the QCAS Office: [competitions@queenslandshows.com.au](mailto:competitions@queenslandshows.com.au).
18. Sub-Chamber to consider contributing or seek sponsorship to offset the cost to encourage the competitor to continue on to the State Final Judging.

### **State Final Judging**

19. Only one (1) entry permitted from each Sub-Chamber. No cut cakes will be accepted.
20. After Sub-Chamber selection, competitor is to bake another cake for the State Final Judging.
21. Own recipe is to be used.
22. Cake to be a 500 gram (1lb) mixture with approximately 2.25kg of dried fruit using - currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Prunes and figs are not permitted.
23. To be baked in a square 22.5cm (10 inch) tin approximate internal measurement.
24. No cut cake will be accepted.
25. Entry Form is to be completed and forwarded with the cake.
26. The cake is to be well wrapped and packed in a strong cardboard box. If posted it is recommended to line the box with 3 ply or similar material to prevent any damage during postal carriage.
27. The cake is to be delivered to the QCAS Office, by the Wednesday prior to the commencement of the Royal Queensland Show.
28. Judging of cakes takes place on the Thursday prior to the commencement of the Royal Queensland Show.
29. Cakes will remain on display at the QCAS Display Stand for the duration of the Royal Queensland Show.
30. Cakes may be collected from the QCAS Display Stand on the Monday morning following the last Sunday of the Royal Queensland Show or from the QCAS Office during the week following the completion of the Royal Queensland Show.
31. If requesting cake to be posted, please provide sufficient postage stamps for return mail.
32. Please notify of any alternative arrangements for collection of the cake.
33. All care taken with exhibits but no responsibility taken.
34. Entry forms are available at [www.queenslandshows.com.au](http://www.queenslandshows.com.au), or from the QCAS Office.