

SECTION 5 – HOUSEHOLD & PRESERVES

Entry Forms are to be received by the Secretary by Wednesday 18th February.

Please use a separate Entry Form for each Section and each Exhibitor.

Exhibits are to be in place between 9am and 12noon Friday 20th February, accompanied by the Entry Form. Judging to commence at 1pm.

PAPER PLATES WILL BE SUPPLIED

NO EXHIBIT IS TO BE REMOVED BEFORE 5pm Saturday 21st February, must be checked with Stewards before removing.

First Prize: \$3.00 | Second Prize: \$2.00, unless otherwise stated | Entry Fee: Free

Stewards: Divisions 1, 2 & 5A – Lorraine Ryan | Ph: 0406 686 213 | Email: rpleryan@gmail.com

Divisions 3, 4 & 5B – Christine Duncombe | Ph: 4692 6161 | Email: eightlazybd@bigpond.com



DIVISION 1

CAKES - No Decorations on Cake Icing

Bonus prize vouchers donated by Woolworths and Coles, Clifford Gardens, Toowoomba

- | | | |
|-------|------|---|
| Class | 5.01 | PLATE PLAIN SCONES (6) |
| | 5.02 | PLATE PUMPKIN SCONES |
| | 5.03 | TEA CAKE – plain, sugar and cinnamon topping First Prize \$4 + bonus \$10 voucher donated by Coles, Second Prize \$2, donated by R & L Ryan |
| | 5.04 | LEMON CAKE – lemon icing – round tin First Prize \$4, Second Prize \$2, donated by L Munt |
| | 5.05 | COFFEE CAKE – Iced – round tin – First Prize \$4, Second Prize \$2, donated by L Munt |
| | 5.06 | PLATE OF 6 SLICES – to be named |
| | 5.07 | CHOCOLATE BAR CAKE – chocolate icing First Prize \$4, Second Prize \$2, donated by M & T Ryan |
| | 5.08 | ORANGE BAR CAKE – orange flavoured icing First Prize \$4, Second Prize \$2, donated by C & L Kiem |
| | 5.09 | PEACH BLOSSOM BAR CAKE – pale pink icing First Prize \$4, Second Prize \$2, donated by L Munt |
| | 5.10 | GINGERBREAD – bar tin First Prize \$4, Second Prize \$2, donated by L Munt |
| | 5.11 | CHERRY CAKE – iced – round tin First Prize \$4 + bonus \$10 voucher donated by Woolworths Second Prize \$2, donated by R & L Ryan |
| | 5.12 | PLATE OF PATTY CAKES (6) – iced |
| | 5.13 | FRUIT MUFFINS (6) – muffin pans |
| | 5.14 | DECORATED ICED CAKE – marzipan icing – First Prize \$10, Second Prize \$5 |
| | 5.15 | NOVELTY ICED CAKE – marzipan or butter icing First Prize \$4, Second Prize \$2 |
| | 5.16 | BANANA CAKE – lemon icing – round tin |
| | 5.17 | SULTANA CAKE – round tin First Prize \$4 + bonus \$10 voucher donated by Coles, Second Prize \$2 |
| | 5.18 | PUMPKIN FRUIT CAKE – round or square tin First Prize \$4 + bonus \$10 voucher donated by Woolworths, Second Prize \$2 |
| | 5.19 | DARK RICH FRUIT CAKE – not iced and not less than 1.5kg* – Square tin First Prize \$8, Second Prize \$4, donated by Colin & Lorraine Kiem |

*(State Competition size: 500g / 1lb mixture with approx. 2.25kg of dried fruit baked in a 25.5cm / 10inch square tin)

The winner of this class is eligible to enter the Darling Downs Sub Chamber Competition in 2026. Anyone wishing to enter their exhibit to the State Finals of the Dark Rich Fruit Cake must comply with the QCAS competition guidelines (listed at the end of this Section). Conditions of Entry and Entry Form are posted on the Queensland Shows website.

<https://qldagshows.com.au/dark-rich-fruit-cake>

- 5.20 MARBLE BAR CAKE – pale pink icing
First Prize \$4, Second Prize \$2, donated by C & L Kiem
- 5.21 KENTISH CAKE with FRUIT – Chocolate icing – bar tin
First Prize \$4 + bonus \$10 voucher donated by Coles
Second Prize \$2, donated by M & T Ryan
- 5.22 PLATE OF SLICES (6) – gluten free – to be named
- 5.23 PLATE OF JAM DROPS (6)
First Prize \$4, Second Prize \$2, donated by C & L Kiem
- 5.24 PLATE OF ANZAC BISCUITS (6)
First Prize \$4, Second Prize \$2, Donated by L Munt
- 5.24a QLD SHOWS NEXT GEN ANZAC BISCUIT COMPETITION – entrants aged 18 – 40 yrs
PLATE OF 4 ANZAC BISCUITS, as per competition rules found at the end of Section 5
- 5.25 ONE LOAF WHITE BREAD – made in a bread making machine
- 5.26 ONE LOAF any OTHER VARIETY – made in a bread making machine
- 5.27 PLATE PIKELETS (6)
- 5.28 DATE LOAF
First Prize \$4 + bonus \$10 voucher donated by Coles
Second Prize \$2 donated by R & L Ryan
- 5.29 BOILED FRUIT CAKE – baked in 20 cm round tin
First Prize \$4 + bonus \$10 voucher donated by Woolworths
Second Prize \$2 donated by R & L Ryan
- 5.30 PLUM PUDDING – boiled in cloth – not less than 1 kg
First Prize \$4 + bonus \$10 voucher donated by Coles, Second Prize \$2
- 5.31 PLUM PUDDING – steamed in basin
First Prize \$4 + bonus \$10 voucher donated by Woolworths
Second Prize \$2 donated by R & L Ryan

DIVISION 2

SWEETS

- Class 5.32 PLATE OF COCONUT ICE (6) – BOILED
- 5.33 PLATE RUSSIAN CARAMELS (6)
- 5.34 PLATE MARSHMALLOWS (6), plain or toasted coconut
- 5.35 PLATE CHOCOLATE FUDGE (6)
- 5.36 PLATE FRENCH JELLIES (6)
- 5.37 BUTTERSCOTCH, 6 patty tins - clear wrapping

CHAMPION EXHIBIT

Champion Exhibit in both Divisions 1 & 2
is awarded a Sash and Prize donated by Lynette Munt

RESERVE CHAMPION EXHIBIT

Reserve Champion Exhibit in both Divisions 1 & 2
is awarded a Sash and \$10 voucher donated by Woolworths



\$20 Prize Money donated by Colin and Lorraine Kiem is awarded
to the competitor gaining the most points in Division 1 and Division 2
First: 3 points Second: 2 points



SECTION 5 – HOUSEHOLD & PRESERVES

Entry Forms are to be received by the Secretary by Wednesday 18th February.

Please use a separate Entry Form for each Section and each Exhibitor.

Exhibits are to be in place between 9am and 12noon Friday 20th February, accompanied by the Entry Form. Judging to commence at 1pm.

Please use sterilized jars and loosen the lid before entering the exhibit.

Please label each jar with the contents, ie 'Strawberry Jam' or 'Tomato Relish'. A full list of ingredients is not necessary.

NO EXHIBIT IS TO BE REMOVED BEFORE 5pm Saturday 21st February, must be checked with Stewards before removing.

First Prize: \$3.00 | Second Prize: \$2.00, unless otherwise stated | Entry Fee: Free

Stewards: Divisions 3, 4 & 5B – Christine Duncombe | Ph: 4692 6161

Email: eightlazybd@bigpond.com



DIVISION 3

JAMS & JELLIES

- | | | |
|-------|------|--|
| Class | 5.38 | JAR SWEET ORANGE JAM |
| | 5.39 | JAR APRICOT JAM |
| | 5.40 | JAR FIG JAM |
| | 5.41 | JAR TOMATO JAM – any variety |
| | 5.42 | JAR ROSELLA JAM |
| | 5.43 | JAR PLUM JAM |
| | 5.44 | JAR STRAWBERRY JAM |
| | 5.45 | JAR MULBERRY JAM |
| | 5.46 | JAR BERRY JAM – any other variety – to be named |
| | 5.47 | JAR PEACH JAM |
| | 5.48 | JAR of JAM – any other variety – to be named |
| | 5.49 | JAR of MARMALADE – any variety – to be named |
| | 5.50 | ASSORTMENT of JAMS – not less than 3 varieties and not more than 6 First Prize \$10, Second Prize \$5 |
| | 5.51 | JAR QUINCE JELLY |
| | 5.52 | JAR GRAPE JELLY |
| | 5.53 | JAR ROSELLA JELLY |
| | 5.54 | JAR LEMON JELLY |
| | 5.55 | JAR JELLY – any other variety – to be named |
| | 5.56 | JAR LEMON BUTTER |
| | 5.57 | JAR PASSIONFRUIT BUTTER |
| | 5.58 | JAR of BUTTER – any other variety – to be named |

CHAMPION EXHIBIT

Champion Exhibit in Division 3 is awarded a Sash and \$25 Prize Money donated by Ken & Sue Lindemeier

RESERVE CHAMPION EXHIBIT

Reserve Champion Exhibit is awarded a Sash

DIVISION 4

PICKLES & CHUTNEYS - Pickles and Chutneys are to be in glass jars and contents to be clearly labeled. A full list of ingredients is not necessary. Please use sterilized jars and loosen the lid before entering the exhibit.

- | | | |
|-------|------|--|
| Class | 5.59 | BOTTLE TOMATO SAUCE – in sauce bottles |
| | 5.60 | JAR MAYONNAISE |
| | 5.61 | JAR TOMATO RELISH |
| | 5.62 | JAR RELISH – any other variety – to be named |
| | 5.63 | JAR TOMATO CHUTNEY |
| | 5.64 | JAR MANGO CHUTNEY |
| | 5.65 | JAR CHUTNEY – any other variety – to be named |
| | 5.66 | JAR MUSTARD PICKLES |
| | 5.67 | JAR VINEGAR PICKLES |
| | 5.68 | JAR PICKLED ONIONS |
| | 5.69 | COLLECTION of PICKLES – not less than 3 varieties First Prize \$10, Second Prize \$5 |
| | 5.70 | COLLECTION of CHUTNEY – not less than 3 varieties First Prize \$10, Second Prize \$5 |
| | 5.71 | COLLECTION of RELISHES – not less than 3 varieties First Prize \$10, Second Prize \$5 |

CHAMPION EXHIBIT

Champion Exhibit in Division 4 is awarded a Sash
and \$25 Prize Money donated by Cooyar Agricultural Society

RESERVE CHAMPION EXHIBIT

Reserve Champion Exhibit is awarded a Sash



A Prize donated by Brad & Christine Duncombe and Family is awarded
to the competitor gaining most points in Division 3 and Division 4
First: 3 points Second: 2 points



SECTION 5 – HOUSEHOLD & PRESERVES JUVENILE

Entry Forms are to be received by the Secretary by Wednesday 18th February.

Please use a separate Entry Form for each Section and each Exhibitor.

Exhibits are to be in place between 9am and 12noon Friday 20th February,
accompanied by the Entry Form. Judging to commence at 1pm.

PAPER PLATES WILL BE SUPPLIED

NO EXHIBIT IS TO BE REMOVED BEFORE 5pm Saturday 21st February,
must be checked with Stewards before removing.

First Prize: \$2.00 | Second Prize: \$1.00, unless otherwise stated | Entry Fee: Free
Steward: Division 5A – Lorraine Ryan | Ph: 0406 686 213 | Email: rpleryan@gmail.com



DIVISION 5A - JUVENILE CAKES AND SWEETS

15 YEARS AND UNDER

- | | | |
|-------|------|--|
| Class | 5.72 | DATE LOAF |
| | 5.73 | CHOCOLATE BAR CAKE – chocolate icing on top – no decorations First Prize \$4, Second Prize \$2, donated by R & L Ryan |
| | 5.74 | PLATE OF JAM DROPS (4) |
| | 5.75 | PLATE OF FRUIT SCONES (4) |
| | 5.76 | CARAMEL WALNUT SLICE (4) – please use recipe supplied First Prize \$6, Second Prize \$4, donated by L Munt |
| | 5.77 | CHOCOLATE SLICES (4) – chocolate icing – no coconut on icing |
| | 5.78 | NOVELTY ICED CAKE – marzipan or butter icing, no higher than 350mm First Prize \$4, Second Prize \$2, donated by M & T Ryan |

10 YEARS AND UNDER

- | | | |
|-------|------|--|
| Class | 5.79 | PLATE OF ICED PATTY CAKES (4) |
| | 5.80 | ORANGE BAR CAKE – orange flavoured icing on top – no decorations First Prize \$4, Second Prize \$2, donated by R & L Ryan |
| | 5.81 | PLATE OF ANZAC BISCUITS (4) – please use recipe supplied First Prize \$6, Second Prize \$4, donated by L Munt |
| | 5.82 | MARS BAR SLICE (4) – please use recipe supplied |
| | 5.83 | PLATE OF MARSHMALLOWS (4), plain or toasted coconut |
| | 5.84 | LAZY DAISY CAKE – please use recipe supplied First Prize \$4, Second Prize \$2, donated by M & T Ryan |

7 YEARS AND UNDER

- | | | |
|-------|------|--|
| Class | 5.85 | PAIR OF DECORATED CUPCAKES – THEME: FARM ANIMAL |
| | 5.86 | EDIBLE NECKLACE – Lollies, cheezels, pretzels, fruit etc |

CHAMPION EXHIBIT (Division 5A)

Champion Exhibit in Division 5A is awarded a Sash
and \$25 Prize Money donated by Scott and Tania Duncombe,
plus \$15 Prize Money contributed by the Cooyar SS P&C Association

RESERVE CHAMPION DIVISION (Division 5A)

is awarded a Sash and \$10 Prize Money contributed by the Cooyar SS P&C Association

DIVISION 5B - JUVENILE JAMS & JELLIES/PICKLES AND CHUTNEYS 15 YEARS AND UNDER

Entry Forms are to be received by the Secretary by Wednesday 18th February.

Please use a separate Entry Form for each Section and each Exhibitor.

Exhibits are to be in place between 9am and 12noon Friday 20th February,
accompanied by the Entry Form. Judging to commence at 1pm.

NO EXHIBIT IS TO BE REMOVED BEFORE 5pm Saturday 21st February,
must be checked with Stewards before removing.

First Prize: \$2.00 | Second Prize: \$1.00 | Third Prize: 50c, unless otherwise stated

Entry Fee: Free

Steward: Division 5B – Christine Duncombe | Ph: 4692 6161 |

Email: eightlazybd@bigpond.com



The following classes may be divided into school year levels, depending on number of entries.

Please use sterilized jars and loosen the lid before entering the exhibit.

| | | |
|-------|------|--|
| Class | 5.87 | JAR of BERRY JAM – any variety – to be named |
| | 5.88 | JAR of LEMON BUTTER |
| | 5.89 | JAR of TOMATO RELISH |

CHAMPION EXHIBIT (Division 5B)

Champion Exhibit in Division 5B is awarded a Sash
and \$25 Prize Money donated by Ken and Sue Lindemeier



\$25 Prize Money donated by the Cooyar Community Cuppa Group,
plus \$25 bonus Prize Money contributed by the Cooyar SS P&C Association,
is awarded to the exhibitor gaining the most points
with entries in BOTH Divisions 5A and 5B

First: 3 Points Second: 2 points



RECIPES

Caramel Walnut Slice

Base – ½ cup SR flour, ¼ cup sugar, ½ cup coconut, 60g butter

Topping – 2 eggs, ½ tsp vanilla, 1 cup coconut, 90g walnut pieces, 1 ½ cups brown sugar, ½ tsp baking powder.

Base – Sift flour into bowl, add sugar and coconut and mix well. Melt butter over low heat and add to dry ingredients. Press into a greased, lined baking tray (28 cm x 18 cm), bake in moderate oven for 15 mins.

Topping - Lightly beat eggs and vanilla with fork, add coconut, walnuts, brown sugar and baking powder, and mix well. Spread mixture over base and return to oven for a further 25 minutes or until topping is cooked. Cool in tin, then cut into 5 cm square pieces.

Anzac Biscuits

1 cup rolled oats

¾ cup coconut

1 cup self-raising flour

1 teaspoon baking soda

2 tablespoons boiling water

1 cup sugar

½ cup butter

1 tablespoon syrup

Mix the flour, oats, coconut, sugar and a pinch of salt together in a mixing bowl. Melt the syrup and butter in a saucepan. Mix the soda with the boiling water and add to the melted butter and syrup. While this is frothing add to the dry ingredients and mix well. Roll small amounts of the mixture in your hands, flatten out and place onto a greased tray. Bake in a moderate oven for 10 to 15 minutes.

Mars Bar Slice

3 tablespoons butter

3 Mars Bars

3 cups Rice Bubbles

Melt butter and Mars Bars. Stir in the Rice Bubbles. Press into a slice tray and refrigerate. When set cut into 5 cm squares.

Lazy Daisy Cake

125g butter

4 level tablespoons sugar

½ packet jelly crystals (any colour)

2 eggs

1 1/3 cups SR flour

1/3 cup milk

Combine all ingredients in mixing bowl until blended. Beat for 3 minutes on medium speed



Queensland Ag Shows

DARK RICH FRUIT CAKE COMPETITION CONDITIONS OF ENTRY

Each Sub Chamber Coordinator is to forward Winner and Runner Up Entry Forms of Sub-Chamber Competitors to Queensland Ag Shows head office via email competitions@queenslandshows.com.au within 7 days of the Sub-Chamber competition. Queensland Ag Shows will send a State Finals invitation to the WINNER within one (1) month of the State Competition. A Sub-Chamber Runner Up may be invited to compete ONLY if the Sub-Chamber Winner does not accept the invitation to compete.

1 State Final Judging

- 1.1 Only one (1) entry permitted from each Sub Chamber per competition.
- 1.2 After Sub Chamber selection, each Sub-Chamber competitor is to bake another cake for the State Final Judging.
- 1.3 Own recipe is to be used.
- 1.4 Entered cake must meet the State Final Cake – Basic Requirements listed below in section 2.
- 1.5 No cut cake will be accepted.
- 1.6 Entry Form is to be completed and forwarded with the cake.
- 1.7 The cake is to be well wrapped and packed in a strong box. If a delivery service is used it is recommended to line the box with 3 ply or similar material to prevent any damage during carriage.
- 1.8 The cake is to be delivered to the Queensland Ag Shows Office, by the date indicated on the invitation. Cakes not received by this date will not be eligible to compete. It is the competitors responsibility to ensure that the cake is delivered to the Queensland Ag Shows Office.
- 1.9 Judging of cakes takes place on the date advised in the invitation and will be set by the Queensland Ag Shows Board no later than 31st December of the year prior to the competition.
- 1.10 Arrangements will be made to display the cakes, however, should this not be possible cakes will be returned after judging. The Return of Exhibit Notification Form must be completed and forwarded to Queensland Ag Shows Office competitions@queenslandshows.com.au If no completed form is received then the cake will be disposed of following judging.
- 1.11 All care will be taken with exhibits but no responsibility taken.
- 1.12 Entry forms are available at www.queenslandshows.com.au.
- 1.13 Queensland Ag Shows reserves the right to vary these Conditions of Entry at their discretion and advise competitors of the changes to the Conditions should the circumstances require.

2 State Final Cake – Basic Requirements:

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.



Queensland Ag Shows

ANZAC BISCUITS – NEXT GENERATION COMPETITION CONDITIONS OF ENTRY

Each Sub Chamber Coordinator is to forward Winner and Runner Up Entry Forms of Sub-Chamber Competitors to Queensland Ag Shows head office via email admin@qldagshows.com.au within 7 days of the Sub-Chamber competition.

Queensland Ag Shows will send a State Finals invitation to the WINNER within one (1) month of the State Competition. A Sub-Chamber Runner Up may be invited to compete ONLY if the Sub-Chamber Winner does not accept the invitation to compete.

1 State Final Judging

- 7.1 This competition is only open to ages 18-40 years as at 1st May of the year of competition.
- 7.2 Only one (1) entry permitted from each Sub Chamber per competition.
- 7.3 After Sub Chamber selection, each Sub-Chamber competitor is to bake a new batch of biscuits for the State Final Judging.
- 7.4 The ANZAC biscuits must use the supplied recipe and must meet the State Final ANZAC Biscuit - Basic Requirements listed below in Section 2.
- 7.5 Entry Form is to be completed and forwarded with the ANZAC biscuits. Entry forms are available at www.qldagshows.com.au.
- 7.6 Judging of biscuits takes place on the date advised in the invitation and will be set by the Queensland Ag Shows Board no later than 30th June of the year prior to the competition.
- 7.7 The biscuits are to be delivered to the Queensland Ag Shows Office, by the date indicated on the invitation. Biscuits not received by this date will not be eligible to compete. It is the competitor's responsibility to ensure that the biscuits are delivered to the Queensland Ag Shows Office
- 7.8 The biscuits are to be well wrapped and packed in a strong box. If a delivery service is used it is recommended to line the box with 3 ply or similar material to prevent any damage during carriage.
- 7.9 Arrangements will be made to display the biscuits. Any certificates or prize ribbons will be posted to competitors.
- 7.10 All care will be taken with exhibits, but no responsibility taken.
- 7.11 Queensland Ag Shows reserves the right to vary these Conditions of Entry at their discretion and advise competitors of the changes to the Conditions should the circumstances require.

2 State Final ANZAC Biscuits – Recipe and Presentation

- 4 biscuits are to be presented for judging.
- Biscuit size to be 5cm in diameter and crisp

CWA 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.



ENTRY FORM

ANZAC BISCUITS – Next Generation

Please complete all information below in CAPITALS and LEGIBLE writing. ALL fields MUST be completed

Competitor Information

Name _____

Email _____

Mobile _____

Date of Birth ___ / ___ / ___ Age _____

Postal Address _____

Town _____ Postcode _____

Show Society _____

Sub Chamber _____

For Show or Sub Chamber USE ONLY

Local Show: 1st 2nd 3rd

Sub Chamber: 1st 2nd 3rd

Local Show _____

Sub Chamber _____

PROCESSING INFO

Local Show Entry Forms –
Show Society to forward Local Show Winner and Runner Up Entry Forms to the **Sub Chamber Secretary** for processing. Sub Chambers will send the Winner an invitation to Sub Chamber Finals.

Sub Chamber Finals Entry Forms
Sub Chamber Secretary or Delegate is to forward Sub Chamber Finals Winner and Runner up Entry Forms to **Qld Ag Shows** Office within 7 days of competition conclusion to qualify for State Finals
admin@qldagshows.com.au

State Final invitations will be sent from the Qld Ag Shows office via email during the first week of July.

Competitor Declaration

I _____ acknowledge that I am aged between 18 and 40 years of age as of 1st May.

I agree to have read and understand the Queensland Ag Shows Competition Rules & Regulations and agree to be bound in all respects by these Rules & By-Laws of Queensland Ag Shows. I also consent and agree that Queensland Ag Shows and Show Societies have the right to take or use photographs of me (and/or my property) and use the photos in any and all marketing and media worldwide including online, now or in the future.

You acknowledge that it is a condition of competing in this competition that you do so at your own risk. You accept all risks and release the Society from all claims, demands and proceedings arising out of or connected with your competing in the Event and indemnify the Society together with any other organisation or person involved in the conduct of the Event against all liability for any injury, loss or damage arising out of or connected with my competing in the Event. This release continues forever and binds all of my heirs, successors, executors, personal representatives and assigns.

Signature _____

Date _____

