

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
ENTRY FEE: Free
ENTRIES CLOSE: Wednesday 17th February 2027, submitted to the Secretary by email or post.
PRIZE MONEY: First $3, Second $2, unless otherwise stated
POINTS: First = 3 points | Second = 2 points

2027 HOUSEHOLD & PRESERVES CONDITIONS OF ENTRY

PLEASE FOLLOW THE NOTES LISTED IN EACH CLASS TO PREPARE YOUR EXHIBIT CORRECTLY FOR JUDGING.
eg; tin shape, icing flavour, quantity, labelling, etc
PAPER PLATES WILL BE SUPPLIED

EXHIBIT DELIVERY: Friday 19th February 2027, 9am - 12noon accompanied by the Entry Form.
Please use a separate Entry Form for each Section and each Exhibitor.
Exhibitors must place their exhibits in the appropriate class for judging.
All exhibits must remain on display in the Pavilion throughout the Show.
JUDGING COMMENCES: Friday 19th February 2027, 1pm. No admittance to the public in the Pavilion while judging is taking place.
EXHIBIT COLLECTION: All exhibits to be collected Saturday 20th February 2027, from 5pm and must be checked with Stewards before removing. NO EXHIBIT IS TO BE REMOVED BEFORE 5pm.
Exhibits not collected on Saturday afternoon will remain in the Pavilion, at the Exhibitor's own risk, for collection at 9am Sunday 21st February, 2027.

PLEASE NOTE 'SHOW EXHIBIT HINTS AND TIPS' AT THE END OF THIS SECTION

DIVISION 1

CAKES - No Decorations on Cake Icing

Class 5.01 PLATE PLAIN SCONES (6)
5.02 PLATE PUMPKIN SCONES (6)
5.03 TEA CAKE – plain, sugar and cinnamon topping
First Prize $4 + bonus $15 voucher,
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 $15 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 $15 voucher, Second Prize $2

5.18 PUMPKIN FRUIT CAKE – round or square tin
First Prize $4 + bonus $15 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 2027. 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 $15 voucher
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 $15 voucher
Second Prize $2 donated by R & L Ryan

5.29 BOILED FRUIT CAKE – baked in 20 cm round tin
First Prize $4 + bonus $15 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 $15 voucher, Second Prize $2

5.31 PLUM PUDDING – steamed in basin
First Prize $4 + bonus $15 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 $15 voucher DONATED BY WOOLWORTHS

MOST POINTS

$20 Prize Money DONATED BY COLIN & LORRAINE KIEM
is awarded to the Exhibitor gaining the most points in Division 1 and Division 2
First: 3 points Second: 2 points

DIVISION 3 – JAMS & JELLIES

PLEASE NOTE ALL CONDITIONS OF ENTRY LISTED AT THE BEGINNING OF SECTION 5

STEWARD: Divisions 3, 4 & 5B – Christine Duncombe | Ph: 4692 6161 | Email: eightlazybd@bigpond.com
ENTRY FEE: Free
ENTRIES CLOSE: Wednesday 17th February 2027, submitted to the Secretary by email or post.
PRIZE MONEY: First $3, Second $2, unless otherwise stated
POINTS: First = 3 points | Second = 2 points
Please use sterilized glass jars and loosen the lid before entering the exhibit.
Please label each jar with the contents, ie 'Strawberry Jam' or 'Lemon Butter'.
A full list of ingredients is not necessary.

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 JELLY – any other variety – to be named
5.52 JAR LEMON BUTTER
5.53 JAR PASSIONFRUIT BUTTER
5.54 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

Please use sterilized glass jars and loosen the lid before entering the exhibit.
Please label each jar with the contents, ie 'Tomato Chutney' or 'Mustard Pickles'.
A full list of ingredients is not necessary.

Class
5.55 BOTTLE TOMATO SAUCE – in sauce bottles
5.56 JAR MAYONNAISE
5.57 JAR TOMATO RELISH
5.58 JAR RELISH – any other variety – to be named
5.59 JAR TOMATO CHUTNEY
5.60 JAR MANGO CHUTNEY
5.61 JAR CHUTNEY – any other variety – to be named
5.62 JAR MUSTARD PICKLES
5.63 JAR VINEGAR PICKLES
5.64 JAR PICKLED ONIONS
5.65 COLLECTION of PICKLES – not less than 3 varieties
First Prize $10, Second Prize $5
5.66 COLLECTION of CHUTNEY – not less than 3 varieties
First Prize $10, Second Prize $5
5.67 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

MOST POINTS

A Prize DONATED BY BRAD & CHRISTINE DUNCOMBE & FAMILY is awarded
to the Exhibitor gaining most points in Division 3 and Division 4
First: 3 points Second: 2 points



SECTION 5

Household & Preserves

JUVENILE



STEWARDS: Division 5A – Lorraine Ryan | Ph: 0406 686 213 | Email: rpleryan@gmail.com
Division 5B – Christine Duncombe | Ph: 4692 6161 | Email: eightlazybd@bigpond.com
ENTRY FEE: Free
ENTRIES CLOSE: Wednesday 17th February 2027, submitted to the Secretary by email or post.
PRIZE MONEY: First: $2, Second: $1 unless otherwise stated
POINTS: First = 3 points | Second = 2 points

2027 HOUSEHOLD & PRESERVES CONDITIONS OF ENTRY

PLEASE FOLLOW THE NOTES LISTED IN EACH CLASS TO PREPARE YOUR EXHIBIT CORRECTLY FOR JUDGING.
eg; tin shape, icing flavour, quantity, labelling, etc
PAPER PLATES WILL BE SUPPLIED

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DIVISION 5A - JUVENILE CAKES AND SWEETS

15 YEARS AND UNDER

Class 5.68 DATE LOAF
5.69 CHOCOLATE BAR CAKE – chocolate icing on top – no decorations
First Prize $4, Second Prize $2, donated by R & L Ryan
5.70 PLATE of JAM DROPS (4)
5.71 PLATE of FRUIT SCONES (4)
5.72 CARAMEL WALNUT SLICE (4) – please use recipe supplied
First Prize $6, Second Prize $4, donated by L Munt
5.73 APPLE TEA CAKE
5.74 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 5.75 PLATE of ICED PATTY CAKES (4)
5.76 ORANGE BAR CAKE – orange flavoured icing on top – no decorations
First Prize $4, Second Prize $2, donated by R & L Ryan
5.77 PLATE of ANZAC BISCUITS (4) – please use recipe supplied
First Prize $6, Second Prize $4, donated by L Munt
5.78 CHOCOLATE SLICE (4) – chocolate icing – no coconut on icing – please use recipe supplied

5.79 PLATE of MARSHMALLOWS (4), plain or toasted coconut

5.80 LAZY DAISY CAKE – please use recipe supplied

First Prize $4, Second Prize $2, donated by M & T Ryan

7 YEARS AND UNDER

Class 5.81 PAIR of DECORATED CUPCAKES – THEME: **MASTER MIND CHARACTER**

5.82 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 & TANIA DUNCOMBE
plus $15 bonus Prize Money

RESERVE CHAMPION DIVISION (Division 5A)

is awarded a Sash and $10 Prize Money

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

STEWARD: Division 5B – Christine Duncombe | Ph: 4692 6161 |
Email: eightlazybd@bigpond.com
ENTRY FEE: Free
PRIZE MONEY: First $2, Second $1, Third 50c, unless otherwise stated
POINTS: First = 3 points | Second = 2 points
PLEASE NOTE ALL CONDITIONS OF ENTRY LISTED AT THE BEGINNING OF SECTION 5 – JUVENILE

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

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

Class 5.83 JAR of BERRY JAM – any variety – to be named

5.84 JAR of LEMON BUTTER

5.85 JAR of TOMATO RELISH

CHAMPION EXHIBIT (Division 5B)

Champion Exhibit in Division 5B is awarded a Sash and $25 Prize Money
DONATED BY KEN & SUE LINDEMEIER

MOST POINTS

$25 Prize Money DONATED BY THE COOYAR COMMUNITY CUPPA GROUP,
plus $25 bonus Prize Money
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.

Chocolate Slice

1 cup self-raising flour
1 cup sugar
1 cup coconut
2 tablespoons cocoa
1 egg
125g butter or margarine

Sift flour into bowl, add sugar, coconut and cocoa, mix well. Melt butter over low heat, remove from heat and add lightly beaten egg. Add to dry ingredients and mix until combined. Press into a greased baking tray (28cm x 18cm), bake in moderate oven for 15 mins or until cooked. When cool top with chocolate icing. Cut into 5cm 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 with electric mixer. Bake in a bar tin at 180 degrees Celsius for 35-40 minutes or until cooked. Ice top only when cold and decorate with jellybean daisies on the 4 corners of the cake.

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

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

1.2 Only one (1) entry permitted from each Sub Chamber per competition.

1.3 After Sub Chamber selection, each Sub-Chamber competitor is to bake a new batch of biscuits for the State Final Judging.

1.4 The ANZAC biscuits must use the supplied recipe and must meet the State Final ANZAC Biscuit - Basic Requirements listed below in Section 2.

1.5 Entry Form is to be completed and forwarded with the ANZAC biscuits. Entry forms are available at www.qldagshows.com.au.

1.6 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.

1.7 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

1.8 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.

1.9 Arrangements will be made to display the biscuits. Any certificates or prize ribbons will be posted to competitors.

1.10 All care will be taken with exhibits, but no responsibility taken.

1.11 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):

- 125qm 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.

Queensland Ag Shows

Email: admin@qldagshows.com.au Phone: 07 3277 7747 ABN: 79086021294

For Show or Sub Chamber USE ONLY

Local Show: ☐ 1st ☐ 2nd ☐ 3rd

Sub Chamber: ☐ 1st ☐ 2nd ☐ 3rd

Local Show _____

Sub Chamber _____

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 _____

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* _____

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SHOW EXHIBIT HINTS & TIPS

COOKING

- ALWAYS READ THE COMPETITION SCHEDULE AND DO WHAT IT SAYS. The judge judges on what is written in the Schedule, eg if you enter a round cake & the Schedule says a square one, your cake will be put out of the competition.
- Try to use silver cake tins/pans. Non-stick pans make cakes cook too brown.
- Have ingredients - milk, butter, eggs etc at room temperature. In Summer, the butter can get too soft, put it back in the fridge to harden up for a while. In Winter it is a bit harder, soften the butter in the microwave & even slightly warm the milk in a saucepan on the stove, but, test and watch it.
- Have your scales, measuring cups & spoons at hand. Always weigh & measure the ingredients.
- Before using SR Flour, tip your flour container up and down a few times to re-distribute the rising in the flour. It settles to the bottom when not in use.
- Always make sure the sugar is mixed/melted into the butter when beating butter & sugar together at the beginning. You can even add a little hot water to help. The sugar can show on the top of the cake, when cooked, especially with a Sultana Cake, but can show on others as well.
- Greasing your cake tin - I use butter to grease the tin & also flour (plain) it. Some cooks use non-stick paper in the bottom (I would grease it). I use brown paper, cut to size, for fruit cakes like Boiled Fruit Cake & Sultana Cake. For Rich Fruit Cakes the tin must be lined on bottoms & sides. This becomes a bit of trial & error, do what your Mother does, or what works for you!!
- Most good cooks do not put the last of their mixture into the cake tin. But I put the last in (save waste) & mix it in lightly with the rest of batter with the paddle scraper. When you judge especially with fruit cakes, you can see where the last of the mixture went in - there will be a patch with no fruit.
- After the cake batter is put in your cake tin & evened out, lift the tin up & drop from a height of 12-14cms & let drop down onto the table, several times. This breaks the air bubbles or brings them to the top and you get a better textured cake, without holes, hopefully.
- When getting the flour out of your container, don't dip the cup measure in to fill up. Fill the cup measure with a smaller measure, thereby adding air into the flour, making it lighter.
- Set a timer when the cake goes into the oven & when it goes off, look in the oven & if the cake is coming away from the sides of the tin, it is cooked. If it is not coming away from the sides, turn timer on for another 5 mins & check again. Sometimes, you might have to leave it in for another 5 mins, but check the top of your cake for brownness, as well. Hopefully, your cake will be cooked & coming away from the sides of the tin. Doing this alleviates the need for using cake testers. If you need to use a tester, put it into the cake away from the centre. When judging cakes, you can see where the mark, where a tester has gone in & this spoils the cake.
- In Show cooking, cake cooler marks are a no-no on the bottom of your cakes. I use linen tea towels folded in quarters & non-stick paper halved or quartered on top of the tea towel, to put cooling racks. Use this method for 2 cake coolers, 1 for tipping the cake onto (out of the tin) & the other for turning it back onto its bottom. It means a bit more effort, but there will be no marks on the bottom of the cake.

- Keep the icing on cakes very simple, no need for butter cream icing, unless stated in the Schedule. Just use a bit of butter, hot water & icing sugar with colouring, if needed, & a few drops of glycerine to keep the icing from going hard. Smooth the icing over with a knife dipped in hot water & then run the knife around the edges of the cake to neaten off. All makes for good presentation of your entry.
- When making pikelets, use tablespoons of mixture & tip onto pan/plate, point down. It keeps them round and the right size for Show Cooking. Technically, you should turn a pikelet just before the bubbles appear on top. This is very hard to do, but once again trial and error!! When you bend/break a pikelet, you should see a line in the middle of the pikelet when/where it has been turned.
- Try, if possible, to enter scones from the very first cutting. A judge can pick the scones, from the bottoms, if a scone has been taken from a second rolling - it has join lines on it. Always brush the flour off your scones with a soft linen tea towel or cloth.
- It is unnecessary to put decorations on cakes, unless stated in Schedule. Decorations in the middle of a cake can drag down through the cake when cut, & can spoil the texture of the cake. If you want to decorate, put it on the corners of the cake.

NOTES