

SECTION 4

2023

COOKERY



SHOW DATES

Friday 30th June – Opening night

Saturday 1st July – Sunday 2nd July

Monday 3rd July – 2023 Public Holiday

2023 TOWNSVILLE SHOW COOKERY SCHEDULE

ENTRIES CLOSE: MONDAY 19th JUNE 2023



Table of Contents

SPONSORSHIP.....	4 & 5
SPECIAL OCCASION ICED CAKES SECTION.....	6
<i>Class 1 – 6</i>	6
<i>Class 7 – 8</i>	6 & 7
BISCUITS, CAKES & PIES SECTION.....	8
<i>Class 9 - 12</i>	8
BISCUITS, CAKES & PIES SECTION.....	9
<i>Class 13 - 25</i>	9
BREADS & SCONES SECTION.....	10
<i>Class 26 - 32</i>	10
PRESERVES SECTION.....	11
<i>Class 33 – 46</i>	11
SWEETS SECTION.....	12
<i>Class 47 - 52</i>	12
JUNIOR COOKS SECTION.....	13
<i>Class 53 - 58</i>	13
YOUNG ADULT COOKS SECTION.....	14
<i>Class 59 - 66</i>	14
HEALTHY OPTIONS SECTION.....	15
<i>Class 67 - 71</i>	15
DEFINITIONS.....	166
ENTRY CONDITIONS.....	17 & 18
JUDGES TOP TIPS.....	19
CONTACT INFORMATION.....	20

PLEASE READ: ENTRY CONDITIONS ARE AT THE BACK OF THE SCHEDULE.

COOKERY

PRIZE MONEY:

Senior:	First \$10.00 (Unless otherwise stated)	Second \$5.00
Junior:	First \$6.00 (Unless otherwise stated)	Second \$5.00
Young Adult:	First \$6.00 (Unless otherwise stated)	Second \$5.00
Supreme Champion: Overall Show Champion (all champions judged together)	\$500.00	

ENTRY FEES:	Special Occasions Iced Cakes	\$5.00
	Adults Open	\$2.00
	Junior / Young Adult	\$1.50
	Pensioners	\$1.50

All other sections a \$2.00 administration fee per exhibitor.

Contact Show office on (07) 4771 4964 if you wish to direct debit entry fee and email/fax entry form.

NOMINATIONS CLOSE:

4:00pm Monday 19th June 2023

NO LATE ENTRIES ACCEPTED

GOOD AND SERVICE TAX: ABN: 45 414 798 840

Entries in all classes to be delivered on

Thursday 29th June 2023

Delivery to the Ground Floor of the

Grandstand & Exhibition Hall

between 7:30am and 9:30am.

Judging will commence at 10:00am.

NO LATE DELIVERIES WILL BE ACCEPTED.

SPONSORSHIP

AS A MAJOR SPONSOR TOWNSVILLE PASTORAL AGRICULTURAL AND INDUSTRIAL ASSOCIATION

Wishes to express its appreciation to all persons and companies, who by their generous support and donations enable the success of the Townsville Show.



**Queensland
Country Women's Association**

Northern Division Cookery Team

The QCWA Townsville Show Society Cookery Team would like to thank the QCWA Northern Division for sponsoring the Champions of each section.

We can be followed on Facebook

SPECIAL OCCASION ICED CAKES SECTION

Class 1 – 6 Entry Fee: \$5.00

OPEN – Class 1 & 2 (*Open to all hobbyists*)

1. One (1) Tier Wedding Cake

Cakes to be single tier and presented on a common board, free choice of material

Prize: First \$50.00 Second \$20.00

2. One (1) Tier Special Occasions Cake or novelty cake

Fondant Icing - Single cake will be judged but not cut e.g. Christmas, Engagement, Graduation, Anniversary, wedding etc

Prize: First \$50.00 Second \$20.00

INTERMEDIATE - Class 3 & 4 (*Open to all cake decorators and non-professionals*)

3. One (1) Tier Wedding Cake

Cakes to be single tier and presented on a common board, free choice of material

Prize: First \$50.00 Second \$20.00

4. One (1) Tier Special Occasions Cake or novelty cake

Fondant Icing - Single cake will be judged but not cut e.g. Christmas, Engagement, Graduation, Anniversary, wedding etc

Prize: First \$50.00 Second \$20.00

ADVANCED – Class 5 & 6 – (*Open to all amateur cake decorators, pastry chefs & cake decorating teachers*)

5. One (1) Tier Wedding Cake

Cakes to be single tier and presented on a common board, free choice of material

Prize: First \$50.00 Second \$20.00

6. One (1) Tier Special Occasions Cake or novelty cake

Fondant Icing - Single cake will be judged but not cut e.g. Christmas, Engagement, Graduation, Anniversary, wedding etc

Prize: First \$50.00 Second \$20.00

Class 7 – 8

Prize money: 1st – 20.00 2nd – 10.00

Junior participants are eligible to enter one or both the following - 1st & 2nd prizes awarded

JUNIOR – (Open to all hobbyists)

7. Novelty 7" round decorated cake

Buttercream Icing, ANY THEME. To be judged on visual impact.

Prize: First \$20.00 Second \$10.00

8. Patty Cakes

A plate of six (6) patty cakes or small patty cakes, any mixture will be judged but not cut e.g. Fruit Cake / Butter Cake arranged and decorated in a creative manner for a special occasion such as wedding, birthday, engagement, new birth, etc. will be judged on visual impact, - buttercream or fondant can be used.

Prize: First \$20.00 Second \$10.00

TIP: For buttercream suggest a vegetable shortening to prevent the display from melting.

All Iced Cakes will not be Cut.

BISCUITS, CAKES & PIES SECTION

Class 9 – 12 (Senior)

9. Boiled Fruit Cake

First \$10.00 Second \$5.00

May contain mixed peel but are optional. To have no more than 375gms of mixed fruit, cooked in a round tin of 20cm

10. Orange Bar Cake – Icing Only no other decoration

First \$10.00 Second \$5.00

Top Iced only with orange icing cooked in a bar tin of 25cms x 7cms to 19cms x 9cms.

11. Chocolate Bar Cake – Icing Only no other decoration

First \$10.00 Second \$5.00

Top Iced only for ease of handling. Cooked in bar tin of 25cms x 7cms to 19cms x 9cms.

12. Apple, Cinnamon and Date Muffins)

First \$10.00 Second \$5.00

QCWA Country Kitchens Recipe

Ingredients:

- 2 apples, diced with skin on
- 1 carrot, grated
- ½ cup pitted dates, chopped
- ½ cup raisins
- 1 cup hot water
- 2 tablespoon olive oil
- 2 tablespoon vinegar (any sort)
- 1 teaspoon vanilla essence
- ½ teaspoon cinnamon
- 2 cups self-raising flour, wholemeal
- 2 cups self-raising flour



Method:

1. PREHEAT oven to 180°C and line a 12-hole muffin pan with baking paper.
2. COMBINE apple, dates, raisins and hot water. Allow to cool.
3. ADD carrot, vinegar, oil and vanilla.
4. COMBINE cinnamon and flour and make a well. Pour in wet ingredients and combine well.
5. SPOON mixture into 12-hole muffin pan.
6. BAKE for 20 mins or until cooked through.

What's Great About It:

These muffins are packed full of fibre and can be made with items that are likely already in your pantry!

BISCUITS, CAKES & PIES SECTION

Class 13 – 25 (Senior)

ONE MIXTURE ONLY. NO PRE-MIX. MAXIMUM OF 5 EGGS

- | | |
|---|------------------------------------|
| 13. Carrot Cake
To be cooked in a bar tin and un-iced | First \$10.00 Second \$5.00 |
| 14. Banana Cake
To be cooked in a bar tin and un-iced | First \$10.00 Second \$5.00 |
| 15. Date Loaf
To be cooked in a loaf tin. | First \$10.00 Second \$5.00 |
| 16. Sponge Sandwich – Any Variety
No butter, jam filling and dusted on top of cake with icing sugar. | First \$10.00 Second \$5.00 |
| 17. Packet Mix Cake (Packet label MUST be included)
Any variety. May be Iced with any icing or decoration. | First \$5.00 Second \$3.00 |
| 18. Small Cakes (Patty Cakes) can have decorations
Plate of six (6), all one mixture, any variety, <u>Iced on top</u> with any icing or decoration. Can be cooked in patty papers or patty tin. | First \$10.00 Second \$5.00 |
| 19. Chocolate Slice or any other slice
Plate of six (6), about 3cm square, to be Iced with any icing or decoration.

NOT TO CONTAIN FRUIT. | First \$10.00 Second \$5.00 |
| 20. Shortbread
One round MARKED into eight (8) wedged shaped pieces. NOT TO BE CUT. | First \$10.00 Second \$5.00 |
| 21. Anzac Biscuits
Plate of six (6), about 6cm round | First \$10.00 Second \$5.00 |
| 22. Jam Drops
Plate of six (6), any jam can be used. | First \$10.00 Second \$5.00 |
| 23. Any other Biscuit
Plate of six (6), about 6cm round | First \$10.00 Second \$5.00 |
| 24. Any Other Cake Not Mentioned
Must be labelled, denoting type of cake. May be Iced. Please include a list of ingredients. | First \$10.00 Second \$5.00 |
| 25 Any Cake (from the QCWA Cookery Book)
Must be labelled, denoting type of cake May be Iced | First \$10.00 Second \$5.00 |

Champion Biscuit, Cake & Pie will be determined when all first-place winners are judged.

BREADS & SCONES SECTION

Class 26 – 32 (Open to all ages)

NO PRE-MIX. MUST BE MADE USING TRADITIONAL METHODS.

26. Sweet or Savoury Muffins

First \$10.00 Second \$5.00

Plate of four (4). Must be labelled. Any variety.

27. Biscotti – Any variety

First \$10.00 Second \$5.00

Plate of four (4). Baked, shaped into a log then cut.

28. Scones – Vegan

First \$10.00 Second \$5.00

29. Scones - Any variety

First \$10.00 Second \$5.00

30. Plate of six (6), 6cms. Bread - Any variety

First \$10.00 Second \$5.00

31. Homemade not less than 650gms Bread Rolls

First \$10.00 Second \$5.00

Plate of four (4). May be dinner rolls, any shape, size or type. PLEASE MARK TYPE OF BREAD ROLL MIX.

32. Damper – Any variety

First \$10.00 Second \$5.00

Type is to be noted with entry.

Champion Bread & Scones will be determined when all first-place winners are judged.

PRESERVES SECTION

Class 33 – 46 (Open to all ages) First \$10.00 Second \$5.00n for each class

- 33. Cumquat Jam
- 34. Rosella Jam
- 35. Any Other Variety Jam
- 36. Any Marmalade – Thin Cut

Type of jam, marmalade, jelly, and ingredients to be marked with entry.

- 37. Any Nut Butter
- 38. Lemon Butter
- 39. Any flavour butters

Type of butter, and ingredients to be marked with entry.

- 40. Mango Chutney
- 41. Tomato Chutney
- 42. Mixed Pickles
- 43. Pickles – Any variety
- 44. Chillie Sauce – Sweet/Jam
- 45. Relish - Any variety
- 46. Tomato Relish

Type of Mustard, Pickles, Mayonnaise, and Sauce ingredients to be marked with entry.

Champion Preserve will also have a Reserve Champion placing.

To determine these two places, all 'First' place winners will be judged against each other.

Please note: Only one entry per class

SWEETS SECTION

Class 47 – 52 (Senior +18)

- 47. Coconut Ice** **First \$10.00 Second \$5.00**
Six (6) pieces of 3cm square in size.
- 48. Fudge – Any** **First \$10.00 Second \$5.00**
Six (6) pieces of 3cm square in size.
- 49. Toffee** **First \$10.00 Second \$5.00**
Six (6) pieces of 3cm square or round in size. To be set in a party paper in one piece, NOT in shards.
- 50. Marshmallows** **First \$10.00 Second \$5.00**
Six (6) pieces of 3cm square or round in size.
Can be coloured, any Flavour and coated in your choice. If flavoured, please mark the flavours.
- 51. Any Sweet Not Mentioned** **First \$10.00 Second \$5.00**
Six (6) pieces of 3cm square in size
- 52. French Jellies** **First \$10.00 Second \$5.00**
Six (6) pieces of 3cm square in size

Champion Sweet will be awarded when all first-place winners in this section are judged together.

JUNIOR COOKS SECTION

Class 53 – 58 (ENTRANTS AGED 6YRS TO 13YRS)

UNLESS STATED THE SAME CONDITIONS APPLY AS IN THE OPEN ADULT SECTION

53. Packet Cake Mix **First \$6.00** **Second \$3.00**

Label must come with entry. ICED ON TOP.

54. Small Cakes (Patty Cakes) **First \$6.00** **Second \$3.00**

Plate of six (6), ICED with homemade icing. PRE-MIX CAKE MIX or ICING NOT ACCEPTED and will be disqualified.

55. Biscuits – Shaped **First \$6.00** **Second \$3.00**

To be homemade mix. NO PRE-MIX allowed any shape e.g. Star, Fairy, Dinosaur ICED and decorated. These will be judged on decoration (icing), neatness and biscuit. Plate of five (5) can be the same or different.

56. Muffins – Sweet **First \$6.00** **Second \$3.00**

Packet Mix. Label to be with entry. Plate of six (6). Not decorated.

57. Chocolate Fudge **First \$6.00** **Second \$3.00**

Six (6) pieces. 3cm square.

58. Marshmallow **First \$6.00** **Second \$3.00**

Can be any Flavour coloured and rolled in coconut, toasted coconut or icing sugar.

Six (6) pieces 3cm square.

Champion Junior Cook will be determined by the entrant who attains the most points.

Champion Junior Entry will be determined when all first-place entries are judged.

YOUNG ADULT COOKS SECTION

Class 59 – 66 (ENTRANTS AGED 14YRS TO 18YRS)

UNLESS STATED THE SAME CONDITIONS APPLY AS IN THE OPEN ADULT SECTION

- | | | | |
|------------|--|----------------------------|-----------------------------|
| 59. | <i>Boiled Fruit Cake</i>
20cm round tin or square tin. | <i>First \$6.00</i> | <i>Second \$3.00</i> |
| 60. | <i>Cinnamon Tea Cake</i>
Cooked in a round tin 17.7cm to 20cm , with cinnamon and sugar mixture on top. | <i>First \$6.00</i> | <i>Second \$3.00</i> |
| 61. | <i>Chocolate bar cake</i>
ICED on top with chocolate icing in bar tin of 25cm x 7cm to 19cm x 9cm . | <i>First \$6.00</i> | <i>Second \$3.00</i> |
| 62. | <i>Small Cakes (Patty Cakes or cup cakes)</i>
Plate of six (6). Homemade mixture – NO PRE-MIX. ICED and decorated. Cake and icing to be judged. | <i>First \$6.00</i> | <i>Second \$3.00</i> |
| 63. | <i>Any Scones</i>
Plate of six (6) to be of uniform size not under 5cm across. | <i>First \$6.00</i> | <i>Second \$3.00</i> |
| 64. | <i>Plain Marshmallow</i>
Can be coloured and rolled in coconut, toasted coconut, or icing sugar. Six (6) pieces 5cm square. | <i>First \$6.00</i> | <i>Second \$3.00</i> |
| 65. | <i>Any Fudge</i>
Six (6) pieces, 3cm squared. | <i>First \$6.00</i> | <i>Second \$3.00</i> |
| 66. | <i>Lunch Box Slice</i>
Slice you would have in your Lunch Box. Any variety. Name of slice and main ingredients to be placed with entry. Six (6) pieces cut into squares 5cm x 5cm. | <i>First \$6.00</i> | <i>Second \$3.00</i> |

Champion Young Adult Cook will be determined by the entrant who attains the most points.

Champion Young Adult Entry will be determined when all first-place entries are judged.

HEALTHY OPTIONS SECTION

Class 67 – 71 (Open to all ages) Entry Fee: \$2.00

UNLESS STATED, THE SAME CONDITIONS APPLY AS IN THE OPEN ADULT SECTION

(ref entry conditions rule 16)

- | | |
|--|------------------------------------|
| 67. Nut Free Granola Bars | First \$10.00 Second \$5.00 |
| Allergy free ingredients. 5 items to be displayed no larger than 3cm | |
| 68. Chocolate Cherry Muffins | First \$10.00 Second \$5.00 |
| Ingredients to include Tapioca flour. 5 items to be displayed | |
| 69. Protein Balls | First \$10.00 Second \$5.00 |
| 6 balls to be displayed | |
| 70. Double Chocolate & Nut Butter Cookies | First \$10.00 Second \$5.00 |
| Low Carb, grain and gluten free. 5 cookies to be displayed. | |
| 71. Any Cake - Gluten Free | First \$10.00 Second \$5.00 |
| Must be labelled, denoting type of cake. May be ICED. | |

Champion Healthy Option will be the entrant who attains the most points in this section.

DEFINITIONS

OPEN: For all other competitors and hobbyists.

INTERMEDIATE: Open to all cake decorators and non-professionals who have not won three (3) first prizes in this class / level.

ADVANCED: Open to all amateur cake decorators, pastry chefs & cake decorating teachers who are entering a decorated cake for the first-time.

JUNIOR: Open to all hobbyists.

Aggregate Points

Only used for "SHOW CHAMPION"

First 3 points **Second** 2 points

Where there is a Section Champion e.g. 'CHAMPION SWEETS' all first-place winners will be judged.

GST Clarification

Entry Fee

- The TPA & IA is required to pay GST on all entry fees received.
- **All** entry fees stated in the schedule **includes GST**.
- **All** exhibitors must pay the GST inclusive entry fees whether they are registered for GST purposes or not.
- Exhibitors who are registered for GST purposes may be able to claim a credit for GST paid. We recommend you check with your Financial Advisor or the Australian Taxation Office. To assist with any claim for credit we will forward at the exhibitor's request a **Tax Invoice/Receipt** for the total entry fees received including GST.

Sponsorship

- The Association is required to pay GST on sponsorship monies received.
- Sponsorship monies stated in the front of the schedule **includes GST** paid.
- Sponsors who are registered for GST purposes may be able to claim a credit for GST paid. We recommend sponsors check with their Financial Advisor or the Australian Taxation Office. We will issue a **Tax Invoice** to all sponsors.

Prize Money

- Prize money stated in the schedule excludes GST. GST will be added to the prize money for exhibitors who are registered for GST purposes and provide our Association with a Recipient Created Tax Invoice. Townsville Pastoral Agricultural & Industrial Association will not issue tax invoices in respect of prizes. Some prizes may be in the form of vouchers or prizes from Sponsors (cash will not be given out instead of prizes). Please inform the Townsville Pastoral Agricultural & Industrial Association that you are registered when nominating and notify TPA & IA again, if you cease to be registered.

ENTRY CONDITIONS

1. All exhibits must be the *bona fide* work of the entrant. A reasonable amount of help by parents to young exhibitors is accepted. **Junior exhibitors** are judged at their age level, so parents please allow Junior entrants to do their own work and allow them to have a few mistakes that is how they learn, and this also places our Junior Section on a more equal basis. We do not expect our Junior entrants to be on a similar standing as the adult competitors.
2. Only one (1) entry per person per class is allowed.
3. All cakes to be presented on aluminium foil covered cardboard or Coolite trays which are between 1cm and 2cms larger than the exhibit. **NO LARGE PLATES, NO GLASS OR CERAMIC PLATES** will be accepted.
4. Square cakes are to be on square boards, round cakes on round boards and bar cakes on rectangle boards or Coolite trays.
5. **SPECIAL OCCASIONS ICED CAKES: Non-Sugar Ornaments** can be used to denote what the cake represents, e.g. Birthday, Wedding Engagement, etc. One (1) complete cake incorporating *lace work* and *sprays of flowers*, all to be hand done or (1) complete cake incorporating at least (2) of the following techniques, *stencilling, embossing, modelled fondant using 3D effects* e.g.: *frills, ribbons, drapes, figures, flowers* etc. *Hand piping embroidery cornelli work, cut-out fondant work, brush embroidery flood work plus photograph* to support traditional sugar-based icing techniques is PERMITTED. Cashews are also allowed to be used. A minimal amount of dried vegetable matter may be used for **STEMS** or **STAMENS**. All iced cakes not cut. Visual impact only.
6. No pins can be used to hold ribbons, etc. and the use of **ARTIFICIAL** paper/fabric leaves, or flowers is not allowed. Posy pricks are allowed.
7. **FRUIT OR ANY OTHER EDIBLE CAKES ARE PERMITTED** to be used in the Wedding, Special Occasion, Novelty and Mini or Cup Cake sections.
8. Lace and Extension work are not mandatory, however a reasonable amount of a variety of piping skills within the bounds of good taste should be executed. In the **SPECIAL OCCASIONS ICED CAKE** section, the covering of all cakes must consist of **FONDANT, ROYAL ICING** or any **EDIBLE ICING** but not **BUTTER CREAM** – except in the Advanced section ‘Class 6 – Novelty Decorated Cake. Where cake tin size or shape has been stipulated the size and shape will be the only entries judged.
9. **SPECIAL OCCASIONS ICED CAKES** are not permitted to be sold.
10. **PRESERVES and JAMS:** Will only be accepted in clear glass bottles with screw top or click/screw on lids. **NO WAX PERMITTED.** Jars to be clearly labelled but **NOT** decorated. If exhibits are not marked e.g. ‘Rosella Jam’ or ‘Tomato Relish’ the entry cannot be judged. **JAR SIZES** in the section are to be between **250gms and 500gms. NO smaller or larger sizes will be accepted.**
11. **SWEETS:** Exhibits to be displayed on white plastic plates of only sufficient size to hold the entry. **NO LARGE PLATES.** Tip: Use paper doyley under sweets.

12. The Junior Cooks section persons 6yrs to 13yrs.
13. The Young Adult Cooks section persons 14yrs to 18yrs.
14. The 'Junior Cooks Champion' is determined by the individual who obtains the highest total combined points received from the Junior Cooks Section.
15. The "Junior Sweets and Preserves Champion" will be determined in the same way as in the Junior Cooking.
16. The Healthy Options section must comply with the Australian Dietary Guidelines for healthy eating found at www.eatforhealth.gov.au. Entries can contain fruit or vegetables, but must use only unsaturated fat, reduced sugars, and be high in fibre. List of ingredients to be submitted.
17. Exhibits are to be delivered to the Stewards on **Thursday 30th June between 7:30am and 9:30am. NO LATE ENTRIES WILL BE ACCEPTED. Judging will commence shortly after.**
18. No person's other than the Judge and Stewards will be allowed entry into the pavilion while judging is in progress.
19. The Association reserves the right to display only those exhibits as it deems fit and practicable. Tip: No burnt items.
20. Should the Judge consider the exhibits are not up to exhibition standard, the Association may withhold any or all the prizes. **The Judge's decision shall be final with no further correspondence entered.**
21. Should any dispute arise for which no specific rule is laid down, the matter in dispute shall be referred to the Chief Steward and the Association's President whose decision shall be final.
22. The "Show Champion" winner is determined by the individual who attains the highest total overall combined points received from Classes 9 to 71.
23. Any Individual Show Champion awards are determined when all first-place entries are judged e.g. Champion Sponge will be chosen from all first-place winners in the Sponge sections.
24. Exhibits may be collected from the Cooking Pavilion between 10:00am and 11:00am Tuesday 6th July. **Failure to collect entries at the specified time will result in the disposal of entries.** If the entry received a place in the competition the Place Card or Ribbon will be taken to the Showground Office. If special arrangements are required to collect an entry before the specified date and time an exhibitor can arrange a suitable time with the Chief Steward. **No entry is to be removed by any person other than a steward. If an entry is removed from the Cooking Pavilion by a competitor or at the request of the competitor, then this exhibitor can forfeit any prize / prize money / and points they may have won.** If you would like your entry returned, please state on your entry form "entry to be returned".
25. Prize money will be available for collection from the Showground's Office during office hours from Monday 10th July 2022 until the 17th July 2022. If exhibitors are unable to collect their prize money on the nominated day, arrangement can be made to have prize money directly deposited into their nominated bank account or have a cheque forwarded to their address. A form for your preferred payment option will be available from the Administration Office. **Any prize money not collect by Friday 21st July 2023 will be forfeited.** Show Champion sponsored prizes will be available from QCWA from 5 pm Monday. Arrangements to collect or deliver can be made by discussion with QCWA volunteers.
26. **No Refunds** will be issued once entries have been accepted.
27. The TPA & IA takes **NO RESPONSIBILITY** for theft, loss, or breakage of any exhibit

PLEASE NOTE THE FOLLOWING

In all classes, the Entrants/Exhibitors must be amateur cooks.

- **No Bakers, Bakers Assistants or Chefs allowed to enter the 'OPEN' sections.**
- **Bakers, Bakers Assistants and Chefs are permitted to enter the 'SPECIAL OCCASIONS ICED CAKE' section ONLY.**

In the case of 'Junior' entrants we have tried to provide a list of entries to suit this age group. As we are mothers and grandmothers ourselves, we do understand that a little help may be needed by some of the younger children and this is OK but please remember it is to be the work of the competitor and making mistakes ourselves is how we learn, and it should also be fun for the children.

The Judges and Chief Steward are empowered and requested to withhold any award if an exhibit in their opinion is unworthy or does not conform with the class/section in which they are entered. The Judge's decision is final.

NO ENTRY WILL BE EXCEPTED IF IT IS STILL WARM OR HOT.

ALL COOKING ENTERED IN THE SHOW IS TO BE EDIBLE. DUMMY'S PERMITTED IN SPECIAL OCCASIONS ICED CAKE ONLY.

Judges Top Tips

1. Read Show Cooking schedule carefully.
2. Show cooking is fun so enjoy entering.
3. When icing cakes for show work, join sandwiches with a fine line of icing.
4. When cooling your cakes for a show, turn out on a tea towel as the cooling rack marks and you will lose points.
5. Tin sizes:
 - ✓ BAR TIN – 21 x 11 cm
 - ✓ LOAF TIN – 22 x 15 cm
 - ✓ LAMINGTON TIN – 28 x 28 cm
 - ✓ SWISS ROLL TIN – 30 x25 cm
 - ✓ SANDWICH – 20 cm round
 - ✓ FRUIT CAKE TINS- 250gm – 20 cm round or square/500gm – 25 cm round or square
6. Always pay attention to the visual impact of your entry and display your cooking using square boards for square items and round boards for round items. Doyleys should also be used for display and to absorb moisture.

CONTACT INFORMATION

Section Coordinator: Jeanette Weston

Phone: 0423 019 369

Cookery Section Coordinator Email: townsvilleshowcookery@gmail.com

Townsville Pastoral Agricultural & Industrial Association

PO Box 5064, Townsville QLD 4810

72-104 Ingham Rd, West End QLD 4810

Phone: (07) 4771 4964

Email: tsvshowevents@bigpond.com



www.facebook.com/townsvilleshowcookery

QCWA Northern Division is a proud partner of the Townsville Show our area is North to Cardwell, South to Ayr, West to Charters Towers, Townsville and Towns Between, Our Branches are:

Ayr, Abbergowrie Longpocket, Alligator Crrel, Charters Towers, Giru, Forrest Beach, Halifax, Magnetic Garbutt, Rosslea. Townsville, Townsville City Nights, Willows and Woodstock.

**The Townsville Pastoral
Agricultural & Industrial
Association** wishes to express its
appreciation to all persons and
companies, who by their
generous support and donations
have helped make the **2023
Townsville Show** possible.

