

COOKERY



SHOW DATES
3rd to 6th July 2026

2026 TOWNSVILLE SHOW COOKERY SCHEDULE

2026 Townsville show COOKERY schedule

ENTRIES CLOSE: MONDAY 8th JUNE 2026

QCWA NORTHERN DIVISION INVITES ALL
MEMBERS OF THE COMMUNITY TO
ENTER.



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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.

YOUNG ADULT: Open to all hobbyists aged 14 years up to and including 18 years of age.

JUNIOR: Open to all hobbyists aged 6 years up to and including 13 years of age.

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. **DUE TO HEALTH ISSUES NO ENTRIES WILL BE RETURNED**
3. In the event that any class has three or less entries, no prize/prize money will be awarded, only ribbons & certificates. Alternatively, the Chief Steward may decide to amalgamate the class with another at their discretion (if classes are amalgamated only one prize/amount of prize money will be awarded, the remaining will be returned to the TPAIA or QCWA whichever entity is responsible for the funding of the class.)
4. 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. **DUE TO HEALTH ISSUES NO CAKES WILL BE RETURNED**
5. Square cakes are to be on square boards, round cakes on round boards and bar cakes on rectangle boards or Coolite trays.
6. **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.
7. 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.
8. **FRUIT OR ANY OTHER EDIBLE CAKES ARE PERMITTED** to be used in the Wedding, Special Occasion, Novelty and Mini or Cup Cake sections.
9. 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 OR FRESH 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.
10. **SPECIAL OCCASIONS ICED CAKES** are not permitted to be sold.
11. **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 **125gms and 250gms.** **NO smaller or larger sizes will be accepted.** **DUE TO HEALTH ISSUES NO JARS WILL BE RETURNED**
12. **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.

13. The Junior Cooks section persons 6yrs to 13yrs.
14. The Young Adult Cooks section persons 14yrs up to and including 18yrs.
15. The 'Junior Cooks Champion' is determined by the individual who obtains the highest total combined points received from the Junior Cooks Section.
16. The "Junior Sweets and Preserves Champion" will be determined in the same way as in the Junior Cooking.
17. 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.
18. Exhibits are to be delivered to the Stewards on Thursday 2nd July between 7:30am and 9:30am. **NO LATE ENTRIES WILL BE ACCEPTED. Judging will commence shortly after.**
19. No person's other than the Judge and Stewards will be allowed entry into the pavilion while judging is in progress.
20. The Association reserves the right to display only those exhibits as it deems fit and practicable. Tip: No burnt items.
21. 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.**
22. 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.
23. The "Show Champion" winner is determined by the individual who attains the highest total overall combined points received from Classes 9 to 71.
24. 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.
25. Exhibits may be collected from the Cooking Pavilion between 10:00am and 11:00am Tuesday 8th of 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".
26. Prize money will be available for collection from the Showground's Office during office hours from Monday 13th of July 2026 until the 25th of July 2026. **Any prize money not collected by Friday 25th July 2026 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.
27. **No Refunds** will be issued once entries have been accepted.
28. 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' and advanced 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.
7. Use a shower cap instead of glad wrap to cover your plates, this can then be reused after judging.

CONTACT INFORMATION

Section Coordinator: Chris Walker

Phone: 0466 853 840

Kathleen Moyses

0413456377 (After 4 pm)

Cookery Section Coordinator Email: qcwatvilleshow@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: townsvilleshownoms@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 Creek, Charters Towers, Giru, Forrest Beach, Halifax, Magnetic Garbutt, Rosslea, Townsville, Willows and Woodstock.

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

COOKERY

PRIZE MONEY:

Senior:	First \$10.00 (Unless otherwise stated)	Second \$5.00
Junior:	First \$6.00 (Unless otherwise stated)	Second \$3.00
Young Adult:	First \$6.00 (Unless otherwise stated)	Second \$3.00
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 8th June 2026

NO LATE ENTRIES ACCEPTED

GOOD AND SERVICE TAX: ABN: 45 414 798 840

***Entries in all classes to be delivered on
Thursday 2nd July 2026
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

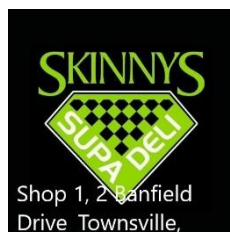
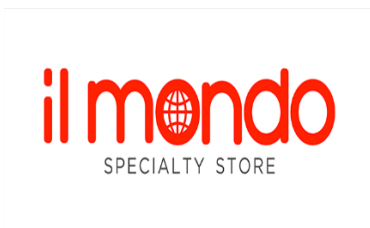
Wishes to express its appreciation to all persons and companies, who by their generous support and donations enable the success of the Townsville Show.



**Queensland
Country Women's Association**

Northern Division Cookery

The QCWA Townsville Show Society Cookery section would like to thank the sponsors for donating the prizes for each section champion.



Junior Section

Class 1 ~ 2

5 Years & Under

1. Decorated Arrowroot biscuits x 4
2. Fruit or Vegetable Animal

Class 3 – 4 (open to Entrants aged 6yrs -18yrs)

Entry Fee: \$1.50

Junior participants are eligible to enter one or both the following.



JUNIOR – (Open to all hobbyists aged 6yrs -18yrs)

3. Novelty 7" Round decorated cake

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

4. 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.

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

All iced cakes will not be cut.

Please note: Only one entry per class

Sponsored by:

il mondo
SPECIALTY STORE

Adult overall winner: A gift voucher donated by il mondo Townsville.

Adult runner up winner: A gift voucher donated by il mondo Townsville.

Junior winner: A gift card donated by il mondo Townsville.

One (1) Tier Wedding Cake – Overall winner: A gift card donated by Bidfood

One (1) Tier Special Occasions Cake or novelty cake – Overall winner: A gift card donated by Bidfood

JUNIOR COOKS SECTION

Class 5 – 10 (ENTRANTS AGED 6YRS TO 13YRS)

Entry Fee: \$1.50

First place \$6.00 Second place \$3.00 for each class

5. Packet Cake Mix

Label must come with entry. ICED ON TOP.

6. Small Cakes (Patty Cakes)

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

7. Biscuits – Shaped

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.

8. Muffins – Sweet

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

9. Chocolate Fudge

Six (6) pieces. 3cm square.

10. Any Slice.

Must be labelled, denoting type of Slice.

Please note: Only one entry per class

Sponsored by:

The logo for Coles, featuring the word "coles" in a bold, red, lowercase sans-serif font.

Champion Junior Cook entry will be determined when all first-place winners are judged.

Champion Junior Cook Entry: A Gift Card donated by Coles.

Runner Up Junior Cook Entry: A Gift Card donated by Coles.

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

YOUNG ADULT COOKS SECTION

Class 11 – 18 (ENTRANTS AGED 14YRS TO 18YRS)

Entry Fee: \$1.50

First place \$6.00 Second place \$3.00 for each class

11. **Cake Pops x 6**
12. **Cinnamon Tea Cake**
Cooked in a round tin **17.7cm to 20cm**, with cinnamon and sugar mixture on top.
13. **Chocolate bar cake**
ICED on top with chocolate icing in bar tin of **25cm x 7cm to 19cm x 9cm**.
14. **Small Cakes (Patty Cakes or cupcakes)**
Plate of six (6). Homemade mixture – NO PRE-MIX. ICED and decorated. Cake and icing to be judged.
15. **Any Scones**
Plate of six (6) to be of uniform size not under 5cm across.
16. **Plain Marshmallow**
Can be coloured and rolled in coconut, toasted coconut, or icing sugar. Six (6) pieces 5cm square.
17. **Any Fudge**
Six (6) pieces, 3cm squared.
18. **Lunch Box Slice**
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.

Please note: Only one entry per class

Sponsored by:



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

Champion Young Adult Entry: A Gift Certificate donated by Family Life Organics.

Runner Up Young Adult Entry: A Gift Certificate donated by Family Life Organics.

Highly Commended Young Adult Entry: A Gift Certificate donated by Family Life Organics.

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

BISCUITS, CAKES & SLICES SECTION

Class 19 – 35 (Open to Entrants Over 18 Years of Age. No Juniors/Young Adults will be accepted)

First place \$10.00 Second Place \$5.00 for each class

19. Boiled Fruit Cake

May contain mixed peel but are optional. To have no more than 375gms of mixed fruit, cooked in a round tin of 20cm – 8 inch

20. Orange Bar Cake – icing Only no other decoration.

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

21. Chocolate Bar Cake – Icing Only no other decoration.

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

22. Strawberry Muffins - Recipe courtesy of the Country Kitchens team

Serves: 12

Prep time: 10 minutes

Cook time: 15-20 minutes

23. Carrot Cake

To be cooked in a bar tin and un-iced

24. Banana Cake

To be cooked in a bar tin and un-iced

25. Date Loaf

To be cooked in a loaf tin.

26. Packet Mix Cake (Packet label MUST attached to plate)

Any variety. May be Iced with any icing or decoration.

27. Small Cakes (Patty Cakes) can have decorations.

Plate of six (6), all one mixture, any variety, Iced on top with any icing or decoration. Can be cooked in patty papers or patty tin.

28. Lemon Slice

Plate of six (6), about 3cm square, to be Iced with any icing or decoration.

29. Shortbread

One round MARKED into eight (8) wedged shaped pieces. NOT TO BE CUT.

30. Anzac Biscuits

Plate of six (6), about 6cm round

31. Jam Drops

Plate of six (6), any jam can be used.

32. Any other Biscuit

Plate of six (6), about 6cm round

33. Any Other Cake Not Mentioned

Must be labelled, denoting type of cake. May be Iced. Please include a list of ingredients.

34. Any Cake (from the QCWA Cookery Book)

35. Sweet Muffins

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

Must be labelled, denoting type of cake, title of book to be noted May be Iced..

Please note: Only one entry per class

Sponsored by:



Champion Biscuits, Cakes & Pies will be determined when all first-place winners are judged.

Champion Biscuits, Cakes & Pies: A Gift Card donated by Bidfood.

Runner up Biscuits, Cakes & Pies: A Gift Voucher donated by Cuisine on Bowen.

SPECIAL OCCASION ICED CAKES SECTION

Class 36 – 39

Entry Fee: \$5.00



OPEN – Class 36 & 37 *(Open to all hobbyists)*

36. One (1) Tier Wedding Cake

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

37. 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.

INTERMEDIATE - Class 38 & 39 *(Open to all cake decorators and non-professionals)*

38. One (1) Tier Wedding Cake

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

39. 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.

SWEETS SECTION

Class 40 – 43 (Open to Entrants Over 18 Years of Age. No Juniors/Young Adults will be accepted)

First place \$10.00 Second place \$5.00 for each class

40. Coconut Ice

Six (6) pieces of 3cm square in size.

41. Fudge – Any

Six (6) pieces of 3cm square in size.

42. Toffee

Six (6) pieces of 3cm square or round in size.

43. Marshmallows

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.

44. Any Sweet Not Mentioned

Six (6) pieces of 3cm square in size

45. French Jellies

Six (6) pieces of 3cm square in size

Please note: Only one entry per class.

Sponsored by:



Champion Sweets will be determined when all first-place winners are judged.

Runner Up Sweets: A Gift card donated by Mals Pies and Bakery.

Champion Sweets: A Gift card donated by Mals Pies and Bakery.

HEALTHY OPTIONS SECTION

Class 45 ~ 50 (Open to all ages) Entry Fee: \$2.00

First place \$10.00 Second place \$5.00 for each class

(Refer to entry conditions rule 16)

45. Nut Free Granola Bars

Allergy free ingredients. 5 items to be displayed no larger than 3cm

46. Strawberry Muffins - Recipe courtesy of the QCWA

5 items to be displayed

Ingredients

- 1 ¼ cups wholemeal self-raising flour
- ½ teaspoon ground cinnamon
- ⅓ cup brown sugar
- 1 ¼ cup unsweetened apple purée
- 1 large egg, lightly beaten
- 3 tablespoons light olive oil
- 1 cup chopped fresh or frozen strawberries
- ½ cup dried apple, chopped
- 1 teaspoon vanilla extract



Method:

1. PREHEAT oven to 180 °C and line muffin tin with cases.
2. COMBINE flour, cinnamon, and sugar in a bowl.
3. MIX apple purée, egg, oil, and vanilla in a separate bowl.
4. ADD wet ingredients to dry and stir gently until just combined. Avoid over mixing.
5. FOLD in chopped strawberries and dried apple.
6. DIVIDE batter evenly into muffin cases.
7. BAKE for 20 minutes or until golden and a skewer inserted comes out clean.
8. COOL slightly before serving.

47. Bliss Balls

6 balls to be displayed.

48. Peanut Butter Cookies

Low Carb, grain, and gluten free. 5 cookies to be displayed.

49. Any Cake - Gluten Free

Must be labelled, denoting type of cake. May be ICED.

50. Savoury Muffins

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

Please note: Only one entry per class

Sponsored by:



Champion Healthy Options will be determined when all first-place winners are judged.

Champion Healthy Options: Gift Voucher donated by Skinny's Supa Deli.

Runner Up Healthy Options: Gift Voucher donated by Skinny's Supa Deli.

BREADS, SCONES & PASTRIES SECTION

Class 51 – 57 (Open to all ages)

First place \$10.00 Second Place \$5.00 for each class

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

51. Plain Scones

52. Pumpkin Scones

53. Bagel any variety

54. Sour Dough – Any Variety

55. Damper – Any variety

56. French Stick / Baguette

57. Danish Pastry any variety x 4

Type is to be noted with entry.

Please note: Only one entry per class

Sponsored by:



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

Champion Bread & Scones: A Gift Certificate donated by Three Loaves Bakehouse.

Runner up Bread & Scones: A Gift Certificate donated by Three Loaves Bakehouse.

ADVANCED SECTION

Class 58 ~ 64

Entry Fee: \$5.00

ADVANCED – Open to Bakers, Bakers Assistants and Chefs.

58. Bread - Any variety Sandwich loaf – any variety 700g

59. Croissant Plain x 4

60. Pastry Any Variety

61. Any other Biscuit (Plate of six (6))

62. Any other Cake

63. Any other Slice

64. Carved sculpture

Fruit, Vegetable

Please note: Only one entry per class

Champion Advanced Section will receive the Townsville Best display sash and Certificate for this category

JAMS & PRESERVES SECTION

Class 65 – 88 (Open to all ages)

First place \$10.00 Second place \$5.00 for each class

- 65. Cumquat Jam
- 66. Rosella Jam
- 67. Strawberry Jam
- 68. Any Other Flavour Jam
- 69. Three Fruit Marmalade – Thin Sliced
- 70. Orange Marmalade

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

- 71. Passion Fruit Butter
- 72. Lemon Butter
- 73. Any flavour butters
- 74. Apple Jelly
- 75. Mint Jelly
- 76. Any other Jelly
- 77. Honey any Variety

- 78. Mango Chutney
- 79. Tomato Chutney
- 80. Mustard Pickles
- 81. Pickled Beetroot
- 82. Pickled Cucumbers
- 83. Pickles Any Other Variety
- 84. Sweet Chilli Sauce
- 85. Mint Sauce
- 86. Tomato Relish
- 87. Corn Relish
- 88. Relish - Any variety

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

Please note: Only one entry per class. No artificial colours.

Sponsored by:



Champion Preserves will be determined when all first-place winners are judged.

Champion Preserve: A Gift Voucher donated by Lamberts Fresh Produce.

Runner Up Preserve: A Gift Voucher donated by Lamberts Fresh Produce.

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Agricultural & Industrial
Association** wishes to express its
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