



COOKERY

COMPETITION SCHEDULE

ENTRIES CLOSE | 29 MAY 2023



FOR FURTHER DETAILS

2023 Rockhampton Show Committee

EMAIL show@rrc.qld.gov.au

PHONE (07) 4936 8800

Cookery Schedule

** Updated 26/05/2023: Schedule could be amended without notice **

Applications to Enter Close	Monday, 29 May 2023
Rocky Show Website	www.rockyshow.com.au
Online Nominations	https://www.rockyshow.com.au/Competitions
Rocky Show Facebook Page	www.facebook.com/RockyAgShow/
Entry Fees	\$3.00 per entry (General) unless otherwise stated \$2.00 per entry (Juvenile)
Administration Fee	There will be a \$1 administration fee on each Payment transaction – please note this is per transaction not per individual section entry
Number of entries per class	No restriction
Exhibit Delivery	James Lawrence Pavilion - Monday, 12 June 2023 3.00pm – 6.00pm

Please ensure your Exhibitor Card is securely attached to your exhibit at time of delivery.

Note: *Exhibitor cards will be emailed to the email address you supply to Showday online after you have finalised your application, unless arranged with the Steward.*

Judging	Tuesday 13 June 2023
Exhibit & Container Collection	Saturday, 17 June 2023 - 9.00am – 12.00pm

**Strictly no vehicle access within the Showgrounds – kindly park outside the grounds **

Section Enquiries	4936 8800
Show Office Hours of Operation	Monday to Friday - from Monday 22 May 2023 Excluding public holidays - 9.00am – 4.00pm

Contact Information:

Name:	Advance Rockhampton, Rockhampton Agricultural Show
Postal Address:	PO Box 1860, ROCKHAMPTON QLD 4700
Phone:	(07) 4936 8800
Email:	show@rrc.qld.gov.au
Website:	www.rockyshow.com.au

IMPORTANT

Please note there may be some changes to classes, regulations and procedures from previous years. To ensure that there are no issues with your entries, please read this schedule carefully.

How To Enter

Registrations

- Step 1 Register your entry/s ONLINE through Showday
Register here <https://www.rockyshow.com.au/Competitions>
- Step 2 Pay for your entry/s
Payment for your entries are to be made online after finalising your nominations.

*Note In circumstances you **cannot** complete online nominations and/or make payments. This can be done at the Rockhampton Showgrounds Office Monday to Friday from 22 May 2023 between the times of 9.00am to 4.00pm.*

Step 3 – Deliver your exhibit

Delivery - Refer to the schedule for your section for delivery dates and times (*each section is slightly different*)

Volunteering

Would you like to become a volunteer of the Rocky Show?

The Rockhampton Agricultural Show is one of Central Queensland's largest events, which could not be staged without the help of a tireless community of volunteers. Be rewarded by being part of a team who puts together your regional show.

For more information on becoming a volunteer at the 2023 Rockhampton Agricultural Show please visit the website <https://www.rockyshow.com.au/Get-Involved/Volunteer>

COOKERY REGULATIONS

Please read carefully as changes have been made.

PRESERVES NOTES:

- All jars to contain 250g
- Do not over fill jars

BAKING NOTES:

- All entries must be on double plastic disposable plates
- Bar cakes must be on double oval plastic disposable plates
- No packet mixes

General

- **ONE ENTRY ONLY PER PERSON, PER CLASS.**
- Exhibits will not be accepted without entry fees.
- Class tickets must be securely attached to all exhibits. These will be sent to the email you provide Showday online, on completion and payment of your Showday Online application.
- Exhibits will not be available for collection by exhibitor prior to Saturday, 17 June 2023.
- Exhibits can be collected from the Stewards in the James Lawrence Pavilion on Saturday, 17 June 2023 from 9.00am to 12.00pm.
- All prize money will be paid on collection of item. Any prize money not collected by this date will be forfeited and put towards the next year's Show.
 - Note: Prize money will not be handed out without the winner's card being presented to the Show staff.
- No Responsibility will be taken for any exhibits left at the Showgrounds more than 24 hours after the end of the Show.
- Management will not be held responsible for the cost of returning Cookery entries.
- Management and its agents reserve the right to disqualify any entry which in their opinion fails to meet the entry criteria. They also reserve the right to move any entry to its correct class.
- The Judge's decision is final and no correspondence will be entered into.
- All care will be taken, but no responsibility will be accepted for any loss or damage to any exhibit by the management or their agents.
- If using glad wrap to cover iced cakes, spray a light layer of cooking spray onto the glad wrap before applying to the cake.

Preserves

Entry Fees:

\$3.00 per entry (General)

Prize Money: 1st 10.00, 2nd \$5.00, 3rd Prize Card

Jams

Sponsored by Wandal News

- Class 3404** Rosella Jam - 1 Bottle
Class 3405 Apricot Jam - 1 Bottle
Class 3406 Any variety of Jam - 1 Bottle of each different flavoured variety

Marmalades

Sponsored by Wandal News and Deidre Nugent

- Class 3407** Sweet Orange Marmalade
Class 3408 Grapefruit Marmalade
Class 3409 Any variety of Marmalade - 1 Bottle of each different flavoured variety

Butters

Sponsored by Wandal News

- Class 3410** Lemon Butter
Class 3411 Lime Butter
Class 3412 Passionfruit Butter
Class 3413 Any variety of Butter - must have name of product on bottle

Jellies

Sponsored by Bernice Bolck and Wendy Givney

- Class 3414** Any variety of Jelly - must have name of product on bottle

Pickles

- Class 3415** Sweet Mustard Pickles
Class 3416 Any variety of Pickles - must have name of product on bottle

Chutneys

- Class 3417** Mango Chutney
Class 3418 Any variety of Chutney - must have name of product on bottle

Relish

- Class 3419** Tomato Relish

Class 3420 Any variety of Relish - must have name of product on bottle

Sauce

Class 3421 Barbecue Sauce

Class 3422 Chilli Sauce

Class 3423 Any variety of Sauce - must have name of product on bottle

BAKING - SPECIAL NEEDS SECTION

Entry Fees: \$3.00 per entry (General)

Prize Money: 1st \$15.00, 2nd \$10.00, 3rd Prize Card

Class 3452 Any type of Cupcakes (simple icing and decorations)

Sponsored by Jaimi Morphett, Beverly Bergin and Trudy Tremaine

Class 3453 Any type of Muffins

Sponsored by Jennifer Givney

Class 3454 Any Type of Cake

BAKING - JUNIOR

Entry Fees: \$2.00 per entry

- ***Must be on double disposable plates.***

Prize Money:

1st \$10.00, 2nd \$5.00, 3rd Prize Card

For entrants who have not attained their 16th birthday by Wednesday 14th June 2023.

Class 3424 1 Plate of 6 Rum Balls

Sponsored by Trudy Regan and Wendy Givney

Class 3425 1 Plate of 4 Plain Scones

Sponsored by Carol Christensen

Class 3426 1 Plate of 4 Cup Cakes (iced on top)

Class 3427 1 Plate of 4 Pikelets

Class 3428 1 Plate of 4 Muffins (iced on top)

Class 3429 1 Sponge Cake (jam in centre only)

Prize Money: 1st CWA Cookbook (valued at \$40), 2nd \$15.00, 3rd Prize Card

Class 3430 Any variety of cake (Baked in a bar tin)

BAKING - OPEN

Entry Fees: \$3.00 per entry (General)

Prize Money: 1st \$15.00, 2nd \$10.00, 3rd Prize Card unless specified differently

- Class 3431** 1 Plate of 6 Rum Balls
- Class 3432** 1 Plum Pudding (boiled in a cloth)
Prize Money: 1st \$30 Voucher, 2nd \$15.00, 3rd Prize Card
Sponsored by Robos Group
- Class 3433** 1 Steamed plum pudding
- Class 3434** 1 Boiled fruit cake (baked in an 8inch or 20cm tin)
Prize Money: 1st \$20 voucher from The Drifter and The Gypsy, 2nd \$10.00, 3rd Prize Card
Sponsored by The Drifter and The Gypsy
- Class 3435** 1 Sultana Cake (baked in an 8inch or 20cm tin)
- Class 3436** 1 Orange Cake (baked in a bar tin iced on top)
- Class 3437** 1 Chocolate Cake (baked in a bar tin iced on top)
- Class 3438** 1 Carrot Cake (baked in an 8inch or 20cm tin, thin lemon iced top)
- Class 3439** 1 Sponge Cake (jam in middle only)
Prize Money: 1st CWA Cookbook (valued at \$40), 2nd \$15.00, 3rd Prize Card
- Class 3440** 1 Plate of 4 Muffins (any variety)
- Class 3441** 1 Ginger Cake (baked in an 8inch or 20cm tin, thin iced top)
Prize Money: 1st \$30 Voucher, 2nd \$15.00, 3rd Prize Card
Sponsored by Robos Group
- Class 3442** 1 Plate of slice, any variety (4 pieces cut to 8cm x 5cm)
- Class 3443** 1 Date loaf (baked in bar tin)
- Class 3444** 1 Cinnamon Cake (baked in an 8inch or 20cm tin, cinnamon sugar top)
- Class 3445** 1 Plate of 4 Cup Cakes (iced on top)
- Class 3446** 1 Plate of 4 ANZAC Biscuits
- Class 3447** 1 Plate of 4 Plain Scones (5cm across, 2 inches high)
- Class 3448** 1 Plate of 4 Sultana Scones (5cm across, 2 inches high)
- Class 3449** 1 Plate of 4 pikelets
- Class 3450** 1 Damper (seasoned or plain)
- Class 3451** 1 Dark rich fruit cake (baked in an 8inch or 20cm tin)
Prize Money: 1st \$30.00, 2nd \$20.00, 3rd Prize Card
Sponsored by H&CO emporium

SAMPLE RECIPIE CAN BE FOUND ON THE LAST PAGE OF THIS SCHEDULE

**Champion Exhibit in Cookery
The Florence Kele Memorial Trophy**

- Awarded to the highest number of points in cooking

Dark Rich Fruit Cake – Sample recipe

INGREDIENTS:

- 500g Sultanas
- 500g Currants 500g Raisins
- 250g Mixed peel, chopped
- 180g Red cherries, copped
- 180g Blanched almonds, chopped
- 2/3 cup Sherry or Brandy
- 500g Plain flour
- 120g Self-Raising flour
- ½ tsp Ground nutmeg
- 1 tsp Ground ginger
- 1 tsp Ground cloves
- 500g Butter
- 500g Soft brown sugar
- 2 tsp Vanilla essence
- 8 Eggs

Method:

1. Mix fruits and nuts, soak in sherry for at least two hours, preferably overnight.
2. Sift together the flours and spices.
3. Cream butter and sugar with essence.
4. Add eggs one at a time, beating well after adding
5. Add fruit and flour mixtures. Mix thoroughly.
6. Place mixture in prepared cake tin with two layers of brown paper/ foil and two layers of baking paper 25.5cm square.
8. Bake in slow oven (130°C - 140°C) for approx. 5-6 hours or until cooked when tested.
9. Allow cake to cool in tin.