



Section	8 - Cooking
Chief Steward	Gayle Macnamara Email: cdssnominations@gmail.com Phone: 0418 975 775
Nominations Due	Prior to 7:50am Friday 14th June 2024.
Delivery of Exhibits Due	All Exhibits are to be delivered to the western door of the Pavilion at Daintree Street, Cloncurry between 3pm and 6pm on Thursday 13th June 2024, and 7am and 8am on Friday 14th June 2024. NO ENTRIES ACCEPTED AFTER 8:00 AM, Friday 14th June 2024.

Conditions of Entries

1. Entry Fees: All Classes (1-64) \$1.50 per entry
2. An Entry Tag (supplied with entry form) must be attached to each entry/article.
3. The same recipe can only be entered once in a class.
4. All entries must be in a sealed container or on a plate and in a clear large sealed bag.
5. All entry forms must be completed using a standard Blue or Black pen only. Other colours could result in a non- acceptance of entries.
6. Entry forms must be attached to the bottom right side of the bag using sticky tape.
7. All Decorated Cakes are to be in a Clear Plastic Container or covered with cellophane. No Cling Wrap or Aluminum Foil to be used.

Prizes

First Prize \$5.00 Certificate and Ribbon
 Second Prize \$2.00 Certificate and Ribbon
 Third Prize Certificate and Ribbon

Major Prizes

Determined by highest aggregate of points.
 1st – 5 points, 2nd – 3 points, 3rd – 2 points, Highly Commended – 1 point

Prize Category	Prize	Sponsored By	Classes Judged
GRAND CHAMPION OF THE SHOW - OPEN	\$250.00 Gift Card & Rosette	Foodworks Cloncurry	Classes 1-20, 23-46
WIPAKI FAMILY PERPETUAL TROPHY	Trophy	The Wipaki Family	Classes 21, 55, 59, and 63
CHAMPION OF THE SHOW - BOILED FRUIT CAKE	Prize	QCWA Cloncurry	Class 22
MOST SUCCESSFUL EXHIBITOR - SWEETS & CHOCOLATES	Prize	Bohemian Dreams Ramsay Street Cloncurry	Class 4 - 7
MOST SUCCESSFUL EXHIBITOR - USING A THERMOMIX	Prize	Gayle Macnamara	Class 23 - 31
MOST SUCCESSFUL MALE ADULT EXHIBITOR	Prize	Keyes Contracting Cloncurry	Class 32 - 34
MOST SUCCESSFUL EXHIBITOR - GLUTEN FREE	Prize	Urban Leaf	Class 35 - 37
MOST SUCCESSFUL EXHIBITOR – BOYS ONLY – UNDER 10'S	Prize	Handmade by JoeJoe Ramsay Street Cloncurry	Class 50
MOST SUCCESSFUL EXHIBITOR – UNDER 5'S	Prize	Handmade by JoeJoe Ramsay Street Cloncurry	Class 51, 52
MOST SUCCESSFUL EXHIBITOR – UNDER 7'S	Prize	Handmade by JoeJoe Ramsay Street Cloncurry	Class 53, 54, 55
MOST SUCCESSFUL EXHIBITOR – JUNIOR – UNDER 12'S	Prize	Handmade by JoeJoe Ramsay Street Cloncurry	Class 56, 57, 58
MOST SUCCESSFUL EXHIBITOR – TEEN – UNDER 17'S	Prize	Handmade by JoJo	Class 60, 61, 62

Group	Class	Class Description
Bread	1	Loaf bread (white, wholemeal or multigrain)
	2	Bush Damper (any flavour)
	3	Fruit Loaf
Chocolates and Confectionery	4	Fudge (Chocolate or Caramel) (4)
	5	Rocky Road – with or without nuts (4)
	6	Marshmallows (4)
	7	Coconut Ice (4)
Baking	8	Plain Scones (3)
	9	Pumpkin Scones (3)
	10	Sweet Muffin (3)
	11	Savoury Muffin (3)
	12	Plain Chocolate Cake – Un Iced - NOT A PACKET MIX
	13	Banana Cake – Iced - NOT A PACKET MIX
	14	Carrot Cake – Iced - NOT A PACKET MIX
	15	Orange Cake – Iced - NOT A PACKET MIX
	16	Cupcake – Iced - Chef's own Choice (4)
	17	Favourite Biscuit – Chefs own choice (6)
	18	Favourite Slice – Chefs own choice (6)
	19	Anzac Biscuit – (6)
	20	Lamingtons (2)
	21	Decorated Cake – Party Theme
	22	Boiled Fruit Cake Slice – no nuts on top of the cake
Thermomix Section <i>** A Thermomix must be used to blend and or cook in this section.</i>	23	Cake – Iced
	24	Biscuits – Chefs own choice (6)
	25	Slice - Chefs own choice (6)
	26	Sweets - Rum Balls (4)
	27	Sweets - Fudge (4)
	28	Sauce – Sweet
	29	Sauce – Savoury
	30	Any Fruit Jam
	31	Any Chutney
Men's Baking	32	Any Cake – (full cake to be entered) Chef's own choice – NOT A PACKET MIX

Group	Class	Class Description
	33	Any Biscuit – Chef's own choice-(4)
	34	Any Slice – Chef's own choice – (4)
Gluten Free Baking	35	Cake – (full cake to be entered) Chef's own choice – can be iced
	36	Biscuit – Chefs own choice (4)
	37	Slice – Chefs own choice – can be iced (4)
Preserves	38	Any Relish
	39	Any Fruit Jam
	40	Lemon Butter
	41	Citrus Marmalade
	42	Fruit Chutney
	43	Mustard Pickles
	44	Chilli Relish
	45	Any Sauce – Sweet or Savoury
	46	Pickled Onions
Edible Novelty Necklace <i>*Made from food items only, such as sweets, pasta, lifesavers, fruit loops etc. – must be threaded on string or ribbon. Food Colouring can be used.</i>	47	Age 2 - 4
	48	Age 5 – 7
	49	Age 8 -10
Under 10 Boys Only	50	Little Chef's Own Choice – Cake, Slice (6) or Biscuit (6)
Under 5 Boys Only	51	Chocolate Crackles (4)
	52	Decorated Biscuit – Commercial Biscuits can be used – Arrowroot, Nice etc. Judged on decoration only (4)
Under 7 Children	53	Pikelets (6)
	54	Cake – Iced - Chef's own choice – Can be a Packet Cake Mix
	55	Decorated Cup Cakes (4) – Judged on Decoration only – Any Embellishment can be used.
Under 12 Children	56	Packet Chocolate Iced Cake (full cake to be entered)
	57	Favourite Slice – Chefs own choice (6)
	58	Favourite Biscuit – Chefs own choice (6)
	59	Decorated Novelty Cake – Any shape pan and Embellishment can be used.
Under 17 Children	60	Cake – Chefs own choice – Un-Iced – Not a Packet Mix (full cake to be entered)
	61	Brownie – (6)

Group	Class	Class Description
	62	Jams Drops – any Jam (6)
	63	Decorated Cake – Suitable for a Celebration - Any Embellishment can be used
Queensland Ag Show Dark Rich Fruit Cake	64	<p>The winner of this section qualifies to represent the Show Society at the Sub-Chamber Final Judging. The winner of the Sub-Chamber qualifies for the State Final Judging.</p> <p>Cake must include approx. 2.25 kg of fruit consisting of: Currents (whole) Sultanas and raisins (cut) Mixed peel, cherries and nuts (optional) Prunes and Figs are not permitted Cake to be baked in 25.5cm/10 inch square tin</p>