

SECTION 8 CULINARY ART

Patron: Shirley Hamilton

SPONSORED BY: Malanda Bakery

Chief Steward: Peter Axford

CONDITIONS OF ENTRY

- **Entries close 12 noon Thursday 25th June 2026.**
- Health Regulations require that all food be covered. **Use clear zip-lock plastic bags**
- **Firm** plates of suitable size are to be used to display entries.
 - **Plain White** china plates may be used however, must be marked underneath with name and phone number of exhibitor. Every care will be taken however no responsibility will be accepted if plates are damaged or lost.
- Cakes to be un-iced, unless otherwise stated.
- In any other variety classes, the variety must be stated on the entry.
- **Please note - Whole cakes must be entered.**
- **Unclaimed items on Sunday afternoon will be discarded.**
- Entry Fee: \$2 per exhibit
- Prizes: 1st \$15, 2nd \$10 unless otherwise stated.

8A CAKES

1. **Novelty Iced Cake (theme-Famous Road)** 1st \$60 2nd \$40 3rd \$30

Dummy cake preferred, will not be handled or sampled and will be returned to exhibitor

2. **Dark Rich Fruit Cake** 1st \$100 2nd \$70 3rd \$40

- Malanda hosts the Sub-Chamber Final for the Dark Rich Fruit Cake Competition, and the cake must be cooked under the conditions of entry for this competition.
 - Must be a 500gm (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 (10inch) cake tin internal measurements.
- The winner is entitled to enter in the State Finals at the RNA in August 2026. If the winner doesn't wish to enter then the second-place getter is eligible to enter in their place. *Please note: Cakes will no longer be returned to exhibitor once judged in Brisbane due to Food Safety Regulations.*
- Prize money for this class includes reimbursement for the cost of the ingredients for the cake to go to the RNA and postage to and from Brisbane, as well as the **listed amounts**
 3. **Sultana Cake (square or round)** - 250g (½lb) shortening
 4. **Plum Pudding** - Basin
 5. **Chocolate Cake** - Iced
 6. **Sponge Sandwich** - Jam-filled & un-iced
 7. **Cake any other variety** Un-iced (variety must be indicated on the entry form)
 8. **Cake any other variety** Un-iced using fresh fruit e.g. banana, orange, blueberry
 9. **Cake any other variety** Un-iced using fresh vegetable e.g. carrot, zucchini, pumpkin



****CHAMPION CAKE OF SHOW**

Mrs I M Morris Memorial Trophy, Society Rosette & \$40

8B BREAD - WHOLE LOAF ONLY

Due to food handling guidelines - whole loaf only

10. Home-made Loaf Bread Any Variety

11. Savoury Loaf

12. White Loaf

13. Wholemeal loaf

14. Cob loaf

**** CHAMPION LOAF OF THE SHOW** Society Certificate & \$40

8C GENERAL BAKING

15. Sweet slice - any variety e.g. caramel, mint. Plate of 4

16. Anzac Biscuits Plate of 4

17. Anzac Biscuits – Queensland Ag Show competition for ages 18-40.

See final page of this section for entry details.

18. Shortbread Biscuits Plate of 4

19. Jam Drops Plate of 4

20. Pikelets Plate of 4

21. Chocolate Fudge (No condensed milk) Plate of 4

22. Condensed milk fudge any flavour. Plate of 4

23. Coconut Ice Plate of 4

24. TART OF THE SHOW

Any Variety of Sweet Tart – must be open-faced with a traditional shortcrust pastry base and decorated. All decorations must be edible. The theme for the presentation of the tart is the Malanda 2026 Show theme "All Roads Lead to Malanda". Think of what we find at Malanda, or famous roads like Route 66 and Abbey Road. Let your imagination go wild!!

8D ROB HAMILTON MEMORIAL 'FOR THE "BLOKES'

25. Packet Mix Cake any variety – whole cake to be entered

26. Your Favourite Cake any variety – whole cake to be entered

27. Your Favourite Biscuits Plate of 4

- Small jar not containing a quantity less than 200ml will be acceptable.
- Please note only one entry per exhibitor per class.
- For display purposes please present sauces in a SMALL bottle.
- **Please label exhibit with the type of exhibit** (e.g. mango chutney)

28. Jar Sweet Orange Marmalade

29. Jar Blueberry Jam

30. Jar Lemon Cheese/Butter

31. Jar Mango Chutney

32. Jar Relish - must be labelled

33. Jar Mustard Pickles

34. Tomato Sauce

35. Worcestershire Sauce

36. Chilli Sauce

37. Jam - Any other variety of jam,

38. Preserves - any other variety of chutney, pickles etc

****CHAMPION JAM OR PRESERVE OF SHOW**

Society Certificate & \$40

****THE MRS I.M. MORRIS AWARD**

For the Most Successful Exhibitor of Culinary Art

Society Sash & \$50

Sponsored in memory of Mrs I M Morri

CLASS 17 ANZAC BISCUIT – QUEENSLAND AG SHOW COMPETITION

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

The winner of the competition at Malanda Show, will bake a new batch of ANZAC biscuits for entry to the Show Sub-Chamber final (which is a competition of all shows in our area, location yet to be advertised). If successful at this level, the competitor is to bake a new batch of biscuits for the State Final Judging at the Brisbane Exhibition (EKKA).

If successful, Malanda Show will cover the cost of postage to Brisbane.

The ANZAC biscuits must use the supplied recipe.

State Final ANZAC Biscuits – Recipe and Presentation

- 6 biscuits are to be presented for judging.
- Biscuit size to be 5-7cm in diameter and crisp

The ingredients listed below must be used.

CWA ANZAC biscuit recipe (Ingredients for 24 biscuits):

- 125gm 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 overheat 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.