

SECTION H – COOKING

HEAD STEWARDS: Leanne Mackay – 0418 114 249

Danielle Mackay – 0498 105 537

JUNIOR STEWARDS: Local school students

ENTRY FEES: \$2 per exhibit to a maximum of \$10; seniors and juniors \$0.50 per exhibit to a maximum of \$5 per pavilion section.

PRIZES:

Most Successful Exhibitor – Cooking Section

Most Successful Junior Exhibitor – Cooking Section – Sponsored by Cooma CWA

Most Successful Primary Exhibitor – Cooking Section

Most Successful Preschool Exhibitor – Cooking Section

Champion Cake

SPECIAL BY-LAWS FOR COOKING ENTRIES

1. Entry forms must be received by Leanne Mackay by email to mackayfryingpan@gmail.com or completed online at www.coomashow.com.au by **Friday March 6 March 2026**.
2. Exhibits to be delivered between **4.30pm and 7.30pm on Thursday March 12 2026 or between 7.30am and 8.30am on Friday March 13 2026** to the Cooma Showground Multifunction Centre.
3. **No late entries will be accepted unless space permits.**
4. **Only one entry per person per class.**
5. All exhibits are to be on **firm disposable plates** and covered with clear plastic bags. **NO CLING WRAP OR FOIL.**
6. Icing to be used only if stated and then only to be thinly applied to the top of the cake.
7. No decorations to be used on cakes unless stated.
8. Cakes should be 20cm round.
9. No packet cakes to be used unless stated.
10. No ring tins to be used.
11. No exhibits to bear distinguishing marks.
12. Avoid wire rack marks.
13. **ENTRIES can be collected from 6.00pm and 6:30pm on day of show, Saturday March 14 2026. Entries and/or any prizes not collected will be forfeited.**

OPEN CLASSES

1. BREAD, any variety, yeast, traditional baking: **G. Mould Memorial Prize.**
2. BREAD, any variety, yeast, bread maker.
3. PIKELETS, four (4).
4. DAMPER, one (1).
5. PLAIN SCONES, four (4), dust off any excess flour, may be glazed.
6. OTHER SCONES, four (4), name variety.
7. SHORTBREAD, one (1) round, display on foil-covered board.
8. ANZAC BISCUITS, four (4), thin, crisp, even size and colour.
9. GLUTEN-FREE BISCUITS, four (4), name variety.

10. AFTERNOON TEA BISCUITS, two (2) varieties of "dainty biscuits", three (3) of each, name varieties.
11. SLICES, baked, two (2) varieties, three (3) of each, name varieties, cut off outside edges and cut to size of 4cm x 5cm.
12. MUFFINS, four (4), name variety, no papers.
13. CARROT CAKE, iced on top.
14. BANANA CAKE, iced on top.
15. ORANGE CAKE, iced on top.
16. UNFILLED SPONGE SANDWICH, not iced but filled with thin layer of jam.
17. PLAIN BUTTER CAKE, iced on top.
18. CHOCOLATE CAKE – iced on top, match colour of icing with cake colour.
19. TRI-COLOUR MARBLE CAKE, pink icing on top.
20. TEACAKE, any variety, not iced.
21. MAN'S FAVOURITE CAKE, class open to men only, name variety.
22. ANY OTHER CAKE, name variety, may be iced or un-iced

JUNIOR: 16 YEARS AND UNDER

Age to be stated on entry form

23. PLAIN SCONES, four (4).
24. PATTY CAKES, four (4), no papers or decorations.
25. MUFFINS, four (4), name variety, no papers.
26. BISCUITS, four (4), name variety.
27. ROCK CAKES, four (4),
28. PIKELETS, four (4).
29. SLICE, baked, iced or un-iced, name variety, four (4) pieces 4cm x 5cm.
30. SHORTBREAD, one (1) round, displayed on foil-covered board.
31. PACKET CAKE, name variety, iced on top.
32. CHOCOLATE CAKE, iced on top, no decorations.
33. ANY OTHER CAKE, not mentioned, name variety, may be iced or un-iced.
34. DECORATED PATTY CAKES, four (4).
35. DECORATED NOVELTY CAKE – Poultry Theme

PRIMARY: ANY CHILD ATTENDING PRIMARY SCHOOL

Age to be stated on entry form

36. PLAIN SCONES, four (4).
37. MUFFINS, four (4), name variety.
38. BISCUITS, four (4), name variety.
39. PIKELETS, four (4).
40. SLICE, baked, iced or un-iced, name variety, four (4) pieces approx. 4cm x 5cm.
41. PACKET CAKE, iced on top, name variety.
42. DECORATED ARROWROOT BISCUITS, four (age 5 to 8).
43. DECORATED ARROWROOT BISCUITS, four (age 9 to 12).
44. DECORATED PATTY CAKES, four (4).
45. DECORATED NOVELTY CAKE – Poultry Theme

PRE-SCHOOL: OPEN TO ANY CHILD 5 YEARS AND UNDER

Group or individual entries accepted

- 46.** DECORATED ARROWROOT BISCUITS, four (4).
- 47.** DECORATED PATTY CAKES, four (4).
- 48.** EDIBLE NECKLACE, anything edible, single or multi-coloured, strung on cotton or fishing line.
- 49.** DECORATED CHILDREN'S NOVELTY CAKE – Poultry Theme

PEOPLE WITH DISABILITY: Individual and group entries welcome

- 50.** PLAIN SCONES, four (4), dust off any excess flour, may be glazed.
- 51.** ANY OTHER CAKE, name variety, may be iced or un-iced
- 52.** PACKET CAKE, iced on top, name variety.

The Australian Women's Weekly Children's Birthday Cake Book

Any decorated cake from the book, cake will be judged on appearance only.

- 53.** ADULT ENTRY
- 54.** JUNIOR ENTRY, age to be stated on entry form

THE AGRICULTURAL SOCIETIES COUNCIL OF NSW RICH FRUIT CAKE COMPETITION

- In any year an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one Group in the subsequent State Final.
- The winner will receive a cash prize of \$25 and will be offered the opportunity to bake a second "Rich Fruit Cake" in order to compete in a Group Final. The fourteen winners at Group level will each receive a cash prize of \$50 and will then be offered the opportunity to bake a third "Rich Fruit Cake" for the Final judging at the Royal Easter Show. Winner of the Final will receive a cash prize of \$100.00.
- The following recipe is compulsory for all entrants
- All Fruit cakes are to be cut in half when being judged.
- **Square 20cm x 20cm (8" x 8") tin must be used**
- **The height of the cake should not exceed 5.7cm (57mm)**

55. LOCAL REGIONAL LEVEL

56. GROUP LEVEL.

Note: Classes 55 and 56 will be judged at the Cooma Show on Friday morning, March 13th 2026. The Group Final winner may then compete in the 2027 Sydney Royal Easter Show.

The following recipe is compulsory for all entrants

INGREDIENTS:

250g sultanas
250g chopped raisins
250g currants

125g chopped mixed peel
 90g chopped red glace cherries
 90g chopped blanched almonds
 1/3 cup sherry or brandy
 250g plain flour
 60g self-raising flour
 1/4 teaspoon grated nutmeg
 1/2 teaspoon ground ginger
 1/2 teaspoon ground cloves
 250g butter
 250g soft brown sugar
 ½ teaspoon lemon essence OR finely grated lemon rind
 ½ teaspoon almond essence
 ½ teaspoon vanilla essence
 4 large eggs.

RECOMMENDED METHOD:

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight. Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after, each addition, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a prepared **square 20cm x 20cm (8" x 8") tin** and bake in a slow oven for approximately 3 ½ - 4 hours. Allow the cake to cool in the tin.

Note: To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

Judge Note: The height of the cake should not exceed 5.7cm (57mm)

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