



15th, 16th & 17th May 2025

COOKERY

Theme – Farming in the Future

Enquiries: Vicki McGee 0421080145
Junior – Audrey McIntyre 0408 874 177

THE COOKERY COMMITTEE OF THE GYMPIE DISTRICT SHOW SOCIETY EXTEND THEIR APPRECIATION TO THE FOLLOWING BUSINESS AND INDIVIDUALS WHO HAVE GENEROUSLY SUPPORTED THE *COOKING SECTION OF THE GYMPIE SHOW*

Jason Ritchie Bricklaying
Bakers Delight
Gold City Pest Services
Margaret Engeman
Kenilworth Dairies
Lennard Drilling
McDonald's

Dodds Floorcovering
Mrs Anne Long
Mrs Marianne Wyllie
Mrs Maureen Perry
Mrs Ruth Stephan
Mrs Audrey McIntyre
Queensland Cake Decorators
Association

Gympie Fence Inspection
Sullivan's Livestock
Ms Vicki McGee
Wide Bay Hydraulics
Mrs Narelle Gruar
Kenilworth Country Foods

STEWARDS LIST

Section Head Mrs V McGee 0421 080 145
Mrs A McIntyre 0408 874 177

Stewards Mrs A Long Mrs T Myers,
Mrs N Gruar, Mrs R Stephan, Mrs C Elliot, Ms J Ritchie, Mrs A Butler, Mrs D Morrison,
Ms C Murphy, Miss E Freshney, Miss L Hockey

RULES AND REGULATIONS

TO AVOID MISUNDERSTANDING, COMPETITORS ARE REQUESTED TO READ THESE REGULATIONS CAREFULLY

ENTRIES

1. \$1.50 unless otherwise specified.
2. ONLINE & OFFICE ENTRIES CLOSE 4PM FRIDAY 9th MAY 2025
3. GST will apply if an Exhibitor enters an Exhibit as a Business entity, the Exhibitor has an ABN, and the Exhibitor is REGISTERED for GST.
Where GST applies, the Association will pay the prize money quoted in this Schedule plus 10% GST. The Gympie Show Society will issue a recipient created tax invoice for prize money paid.
4. Please provide your ABN and GST registration details on entry form if you are entering as a business entity.
5. **All email entries to be emailed to: entries@gympieshow.com.au**

EXHIBIT DELIVERY AND COLLECTION

1. Exhibits are to be delivered to the Show Pavilion on the following days and times:
 - a. FINE DECORATED ARTISTRY: Sunday 11th May between 8am and 9am.
 - b. ALL OTHER EXHIBITS: Wednesday 14th May between 8am to 10am.
2. Stewards have limited time to display all exhibits prior to Judging so your cooperation in having exhibits in on time is appreciated.
3. All exhibits to remain in Show Pavilion until 10am Sunday 18th May 2025
4. Wherever possible all exhibits will be displayed immediately after judging.
5. Exhibitor Tickets are to be presented for collection of exhibits between 10am - 11am on 18th May.

JUDGING

1. DECORATED ARTISTRY: Sunday 11th May 10am
2. ALL OTHER EXHIBITS: Wednesday 14th May 11am
3. Judge's decision is final
4. Points for Special Awards as follows in each class: 1st - 3 points, 2nd - 2 points, 3rd - 1 point.
5. At no time must the Judge be made aware of the name of the competitor or any information relevant to the exhibitor.

6. No exhibitors to be present during judging in this section. To avoid embarrassment please abide by this rule.

PRIZE MONEY COLLECTION

Prize money will be available on Sunday 18th May when collecting entries

SPECIAL PRIZES

DECORATED ARTISTRY 4000 to 4010

- CHAMPION DECORATED \$50.00 and RIBBON Classes 4000 to 4006 Donated by The Qld Cake Decorators Assn. Gympie Branch in honour of Janice Monteath
- STUDENTS BEST DECORATED CAKE \$30 and RIBBON Classes 4007 to 4010

Classes 4011 to 4066

- BEST GLUTEN FREE TROPHY Classes 4063 to 4065 Donated by Marianne Wyllie
- SPECIAL PRIZE \$50.00 Best Scones Classes 4042 to 4045
- MOST POINTS \$30.00
- RUNNER UP POINTS \$20.00
- SPECIAL AWARD MOST ENTRIES \$30.00
- CHAMPION EXHIBIT TROPHY Classes 4011 to 4065 Donated by Jason Ritchie Bricklaying
- SPECIAL PRIZES CLASS 4049 Donated by Kenilworth Dairies

Classes 4075 to 4100

- JAMS and PICKLES MOST POINTS \$30.00
- RUNNER UP POINTS \$20.00
- SPECIAL AWARD MOST ENTRIES \$30.00

Classes 4066 to 4074

- SWEETS MOST POINTS TROPHY Donated by Mrs Ruth Stephan
- RUNNER UP POINTS \$20.00
- SPECIAL AWARD MOST ENTRIES \$30.00

JUNIOR

- CLASS 4128 BEST DECORATED GINGERBREAD BISCUITS TROPHY 10 and under Donated by Vicki McGee
- CLASS 4129 BEST DECORATED GINGERBREAD BISCUITS TROPHY over 10 years Donated by Anne Long
- JUNIOR and JUNIOR NOVICE ENCOURAGEMENT AWARD
- 10 years and under \$5.00. Over 10 years. \$5.00
- JUNIOR and JUNIOR NOVICE SPECIAL AWARD MOST ENTRIES \$20.00
- JUNIOR and JUNIOR NOVICE MOST POINTS TROPHY Donated by Vicki McGee
- JUNIOR and JUNIOR NOVICE RUNNER UP TROPHY Donated by Anne Long

GENERAL

1. Stewards have the right to change exhibits into correct classes.
2. Exhibits cannot be entered for, or compete in, more than one class.
3. Each exhibitor limited to only two (2) entries in each class.
4. No factory-made goods will be accepted.
5. If an exhibitor exhibits in a name other than his or her own, all such exhibits will be awarded prizes (where merited) and points awarded accordingly in the name shown, i.e., where prizes are awarded in more than one name they shall, for the purpose of points, be separate persons.
6. The Society's Stewards have the right, at any time, to dispose of exhibits that are no longer acceptable for display.
7. Every care will be taken, but no responsibility for loss or damage will be accepted.

COOKING TIPS

1. When cooking for shows do not cool cakes on a cake cooler as the cooler marks and the cakes loses points. Instead turn cake out onto a tea towel on a flat surface, turning often.
2. Always use good quality ingredients at room temperature.
3. When icing cakes for show work, join sandwiches with a fine line of icing, always have only a thin layer on top, using very little butter, add a little glycerine to keep icing soft. Icing for packet cakes use only icing, colour and water only.
4. One tablespoon of hot water added while creaming butter and sugar helps remove sugar spots.
5. Use Fielders cornflour for cakes and White Wings for thickening. When adding flour, do not add all at once as some flour is drier and you may not need it all. Only add until a good consistency.
6. A good size for pikelets is one tablespoon. Always pour mixture from point of spoon to get a good shape.
7. Do not put dates or prunes in rich fruit cake for show work.
8. When icing cakes or patty cakes use few decorations and keep away from where judge cuts through centre of cake. All entries are cut in half for judging and tasting unless specified.

FREEZING POINTS

1. All cakes are suitable for freezing.
2. Make sure the cake has cooled thoroughly before freezing.
3. Wrap tightly with cling wrap, so there is no air between the cake and the wrapping.
4. You can either put the cake in a container or just wrap in paper and freeze.
5. Simply ensure nothing heavy is placed on top of cake until frozen.
6. Chocolate icing goes a little streaky after freezing. For show work, ice after thawing.
7. Thaw the day before the show wrapped in a towel to absorb any moisture.
8. Biscuits freeze well. Wrap biscuits in cello-paper.
9. Put each pack into a plastic dish and freeze.
10. To thaw, take dish out of freezer but leave in an airtight container until ready for use.
11. Scones can be frozen but must be taken out on the morning of the show and wrapped in a tea towel.
12. For show work, never freeze sponge cakes, fruit cakes or shortbread.
13. Fruit cakes and shortbread improve in flavour by keeping them out of the freezer.

ITEM	INSTRUCTIONS
Toffee	Should be clear and be the colour of straw when set hard Should crack when hit with the handle of a knife.
Marshmallow	Should break when twisted twice and be firm to the touch.
French Jellies	Should be firm, with good colour. Try to put two colours together as this is much more appealing.
Chocolate Fudge	Do not overheat as it grains too much and loses its bright colour.
Russian Caramels	Depends on the judge, some like it like toffee, I like it grained like fudge.
Chocolates	Moulded chocolates should have a good gloss, to achieve this, do not overheat the chocolate and handle very little.
Coconut Ice	Another sweet you must not overcook as it becomes hard to cut Most schedules say boiled, not made with copha. Also, do not colour pink too brightly. One drop of rose pink gives a good colour. Make up sweets in a uniform size. In a collection, always name all varieties. Make sweets approximately 3-4cm in size.
Scones	Light and fine in texture. This comes about by kneading well. Size should be about 5cm. For show work, scones should never touch while cooking. For pumpkin scones always strain the pumpkin so no pieces of pumpkin show in scones when opened. Before bringing scones to a show rub off any visible flour with a soft cloth. Scones should be evenly cooked and nicely browned top and bottom. Scones should be broken in half, not cut. Scones should flake when thumb is rolled across lightly.
Butter Cakes	Neat appearance, firm icing. For shows, ice on top only unless otherwise stated. Good texture and flavour, light to touch, without air bubbles, cooked evenly, nicely browned top and bottom. Mixture should be moist and should rise evenly without cracks. Cocoa must be well mixed through mixture, no lumps of cocoa showing. Never put a skewer into show cooking as it will leave a mark in centre of cake when cut. A good guide as to when cake is ready is when it has left sides of the tin. Let cake rest for a while when taken from oven, as it will avoid sticking and come out a lot easier.
Slice	Should be cut into 5cm squares. Six pieces to a tray unless otherwise stated. Firm base cooked according to recipe, nice even colour. Firm icing, not too wet, no drips over edges. For show work, trim edges to get a nice straight edge before cutting into 5cm squares.
Sponges	A good sponge is light and moist, but not soggy. Delicately and evenly browned, with no overhanging or sugar spots. With a sponge roll, do not overcook as they will crack when rolled. Always use warm jam in a sandwich sponge or roll.
Carrot Cakes	Ice with butter icing for show work as Philly cheese is too messy to handle, also will go mouldy after a couple of days in the heat. Also neaten around edge of icing.

Biscuits and Cookies	<p>Bake in a low sided tray. High sided trays block out heat, causing the bottom of the biscuits to brown before the top. If mixture is too soft refrigerate rather than adding flour, which can spoil the mixture's texture.</p> <p>PLEASE NOTE: Where schedule states "plate biscuits", they should be rolled or put through a pusher. Biscuits dropped and pressed with a form are classed as cookies. Texture of a biscuit should be fine and crisp. Flavour plays a big part in judging. The flavour should denote what type of biscuit it is. In a collection, name each variety and ensure uniformity.</p>
Fruit Cake	<p>Flavour should be very pleasing, with fruit distributed evenly. When cut, fruit should have a glossy look. If overcooked, fruit will start to burst. The top should be nice and smooth. This can be achieved by wetting your hand and patting the top of the cake before cooking. The cake is not to be iced or decorated in any way shape or form. Never put a skewer into show cooking as it will leave a mark in centre of cake when cut. If unsure if cake is cooked, lift from oven, and put to ear. If it is still making a crackling noise, return to oven for a little longer.</p>
Sultana Cake	<p>Beat well to dissolve sugar to avoid sugar spots, but do not over beat. For Show work, only use 360gm sultanas to a 250gm mixture (check schedule). The cake should be light brown when taken out of the oven.</p>
Boiled Fruit Cake	<p>As this is called a "poor man's cake" it should have only 375gm packet of mixed fruit. Should have a nice glossy top. A lot of competitors lose points for cleaning out the bowl too much, this part of the mixture has less fruit, and this will show, spoiling the appearance of the cake.</p>
Shortbread	<p>To be a delicate straw colour. When tasted, should leave a rich buttery taste in your mouth.</p>
Kisses	<p>Characteristics are shortness and fine texture due to the presence of cornflour. Kisses are mostly joined with jam and dusted with icing sugar, or as per schedule.</p>
Jams	<p>Good colour and flavour, thick enough that when dropped from spoon will stay as dropped. Should have nice pearly shine. Skin and fruit cut together.</p>
Jellies	<p>Good colour when held up to light, free of any clouding. Best way to prevent this is to hang bag of fruit overnight, do not squeeze bag. Make sure bottle is full enough as when lid is placed on bottle there is no gap between jelly and lid. Also, only stir jelly till sugar dissolves.</p>
Marmalade	<p>Always cut skins finely (without fruit), do not put through a blender. Some recipes give this method, but still not accepted for show work as it gives the jam a cloudy look. If jam is too hot when bottled, fruit will rise from bottom losing points. When putting a collection of jams in show, unless schedule states "Jams and Marmalades", never use a citrus fruit as they are classed as marmalade.</p> <p>PLEASE NOTE: Bottles should be uniform size, approximate 450g. Use bottles with straight sides, neatly labelled and polished free of drips and finger marks, always pack bottles of jelly, or any bottle work, so as not to lean sideways during transport. Always line insides of lids with white cardboard or heavy paper. Most judges prefer no hats. Cook rind till tender before adding sugar.</p> <p>Jams lose colour with age.</p> <p>Bottling jams is the same as for jellies.</p>
Relish	<p>Should just be boiled to thicken, cornflour or plain flour should not be required. Good colour.</p>
Chutney	<p>Good colour, fruity flavour, mellow taste.</p>

RECIPES

KENTISH CAKE	
INGREDIENTS	INSTRUCTIONS
125 gm butter ¾ cup sugar 2 eggs 1 large cup SR Flour 2 tabs cocoa ½ cup milk ¼ cup sultanas 25 gm walnuts, chopped. 25 gm cherries, chopped. 2 tabs coconut	<ol style="list-style-type: none"> 1. Cream butter and sugar 2. Add eggs one at a time. 3. Add dry ingredients alternately with milk. 4. Add coconut and fruit. 5. Bake in a bar tin in a 180°C oven for approximately 45 minutes. 6. Ice on top with chocolate icing.
PEACH BLOSSOM	
INGREDIENTS	INSTRUCTIONS
125 gm butter 1 cup sugar ½ cup milk vanilla essence 1 ½ cups SR flour 1 dessertspoon cornflour 2 egg whites	<ol style="list-style-type: none"> 1. Cream butter and sugar 2. Beat in milk gradually then sift dry ingredients. 3. Add vanilla and fold in stiffly beaten egg whites. 4. Divide mixture and colour half pink. 5. Drop spoonful of each colour into bar tin. 6. Bake in moderate oven about ¾ hour. 7. Decorate with pale pink icing only.
MACADAMIA MARMALADE SLICE	
INGREDIENTS	INSTRUCTIONS
⅔ cup SR flour ½ cup semolina ½ cup ground almonds 180 gm butter 1 cup caster sugar ½ cup buttermilk 2 eggs 100 gm macadamias chopped 1 cup marmalade	<ol style="list-style-type: none"> 1. Mix flour, semolina, and almonds. 2. Melt butter and sugar. 3. Cool slightly. 4. Pour mixture into well in dry ingredients. 5. Add buttermilk and eggs. 6. Pour into 17cm X 27cm X 4cm lamington tin. 7. Heat marmalade then stir in macadamias. 8. Spoon over mixture 9. Bake in 180c oven for 35-40mins
GINGER SLICE	
INGREDIENTS	INSTRUCTIONS
125gm butter 1 cup caster sugar 1 cup milk 1 egg 2 cups SR flour ½ teaspoon ground ginger 1 cup finely chopped crystallized ginger	<ol style="list-style-type: none"> 1. Rub butter into flour, ground ginger and sugar until mixture is like breadcrumbs. 2. Press half into tray. 3. Beat egg into milk. 4. Stir in crystallized ginger and add to remainder of flour mixture. 5. Mix well. 6. Pour over base. 7. Place mixture into tray approx. 19cm x 28cm 8. Bake in moderate oven 180 degrees c for 30-40 minutes. 9. Ice with lemon icing

CARAMEL GINGER FINGERS

INGREDIENTS	INSTRUCTIONS
250g packet ginger nut biscuits, crushed. ½ cup desiccated coconut ½ cup chopped crystallized ginger. ¾ cup Top n Fill Caramel 1 cup White Melts	<ol style="list-style-type: none">1. Line base and sides of a 18cm x 28cm lamington pan2. Combine biscuit crumbs, coconut, and ginger in a medium bowl.3. Place Top n Fill Caramel and White Melts in a medium saucepan.4. Cook, stirring over low heat until Melts are melted, and ingredients are combined.5. Pour caramel mixture into dry ingredients and mix thoroughly.6. Press mixture into tin and refrigerate until set.7. Cut into 2.5cm x 5cm fingers.8. Drizzle ½ cup of melted White Melts over top of slice for decoration

CHEESY POTATO BREAD

INGREDIENTS	INSTRUCTIONS
1 ½ cups PL Flour (plus extra for dusting) 2 medium potatoes, (peeled and cut into 2cm cubes) ¼ tsp sea salt for the cooking water 2 large eggs at room temperature 2 tsp baking powder 1 tsp sea salt 1 tbsp. olive oil ¾ cup grated tasty cheese. 1 tsp. melted butter or milk	<ol style="list-style-type: none">1. Pre - heat oven to 200c (180 fan forced)2. Line baking tray with baking paper and sprinkle with a little flour3. Put potatoes and salt in a small saucepan and cover with cold water. Bring to boil and cook until very tender (about 12 mins) Testing with the point of a sharp knife. Drain and return potatoes to the saucepan over low heat for 1 minute to ensure any excess water has evaporated. Mash until smooth4. In a small bowl, whisk the eggs together. In a medium bowl, whisk the flour, baking powder and sea salt until combined. Measure 1 cup of mashed potato into a large bowl. Pour in the olive oil and beat until creamy. Add the eggs and mix until completely incorporated. Stir through the cheese. Add the flour mixture and stir until just combined.5. On a lightly floured surface, knead the dough until it just comes together. Shape into a rounded loaf. Score the top into 8 wedges with a sharp knife. Brush the top with 1tsp of melted butter or milk. Bake until golden, about 30 mins. When cooked, the loaf will sound hollow when tapped.

FINE DECORATED ARTISTRY

1. All boards to be no bigger than 45cm x 45cm.
2. Boards to be covered with icing paper material as a matter of choice. [Type equation here.](#)
3. Boards must have cleats attached to base, for ease of handling.
4. Cakes can also be presented on cake stands, plates and suitable forms to enhance the cakes.
5. Except where specifically mentioned, no non-sugar bought ornaments are allowed, except wire tape, stamens, ribbons, tulle or pillar.
6. However, no wire of any kind is to penetrate cake surface, unless a food safe barrier is used, like a cake pic, to contain the wires.
7. NO PINS are allowed to hold ribbons and only edible glue to attach ribbons or flowers.
8. No paper or fabric flowers or leaves are to be used.
9. All exhibits to be the work of exhibitor only.
10. If you have entered in a particular class, your entry may remain in that class at the discretion of the Stewards.
11. If insufficient entries or work is not of high enough standard, the Judge may use their own discretion and not issue an award, at the discretion of Stewards.
12. "RESTRICTED" is designated for exhibitor who has not won more than three firsts in Cake Decorating in this class, then they must enter Open Class.
13. "NOVICE" is for beginner decorators who have not won more than three firsts in Cake Decorating in this class, they then enter Restricted Class.
14. NOVELTY CAKE: Cut cake or mould to shape, styro or rice mixture may be used.
15. STUDENT: Age Group up to 18 years boards no larger than 26cm round or square
16. JUNIORS: CLASS 4009: Under 13 years on 15th May 2025 and CLASS 4010: 13 to 15 years on 15th May 2025
Cake to be no more than 15cm.
17. PROP CARDS should be completed with any explanation to clarify an exhibit.

Open Entries

ENTRY FEE: \$2.00 / JUNIORS FREE		PRIZE MONEY		
CLASS	DETAILS	1 st	2 nd	3 rd
4000	Wedding Cake, single to two tiers	\$30	\$25	\$20
4001	Special Occasion Cake, Decorate as desired. Open Theme. All Flowers and Decorations must be Edible. Cake Board no Bigger than 30cm Cake and Decoration no Higher than 30cm. Fridge supplied.	\$25	\$20	\$15
4002	Novelty Cake Cut or Moulded to Shape	\$25	\$20	\$15
4003	Decorated Cake "Restricted" (see Decorated Cakes reg 12)	\$20	\$17	\$15
4004	Decorated Cake "Novice" (see Decorated Cakes reg 13)	\$20	\$17	\$15
4005	Cake topper own choice	\$20	\$17	\$15
4006	Posy of Flowers, including main flowers, filler flowers and foliage of choice, to display in (vase supplied)	\$20	\$17	\$15

Students

ENTRY FEE: FREE		1 st PRIZE \$15.00	2 nd PRIZE \$12.00	3 rd PRIZE \$10.00
CLASS	DETAILS			
4007	Floral Cake, up to 18 years (see Decorated Cakes reg 15)			
4008	Novelty Cake, up to 18 years (see Decorated Cakes reg 14, 15 and 17)			
ENTRY FEE: FREE		1 st PRIZE \$15.00	2 nd PRIZE \$12.00	3 rd PRIZE \$10.00
CLASS	DETAILS			
4009	Decorated Cake, under 13 years (see Decorated Cakes reg 16 and 17)			
4010	Decorated Cake, under 13 to 15 years (see Decorated Cakes reg 16 and 17)			

FRUIT CAKES AND PUDDINGS

ENTRY FEE: \$2.50		PRIZE MONEY		
CLASS	DETAILS	1 st	2 nd	3 rd
4011	Rich Dark Fruit Cake Square Tin	\$35	\$30	\$25
STATE COMPETITION				
<ol style="list-style-type: none"> The winner of class 4011 at the Gympie Show (if unavailable, the runner-up at Gympie Show) continues to the Sub-Chamber Competition using the same recipe (see rules below). The Sub-Chamber winner then uses the same recipe again to compete for the State Award at the Brisbane Exhibition. 				
RULES FOR SUB-CHAMBER AND EXHIBITIONS				
<ol style="list-style-type: none"> Only one (1) entry per exhibitor. Own recipe to be used. To be a one-pound (500gm) mixture with approximate 2.25kg of fruit to be used including currants (whole), sultanas, raisins (cut), and mixed peel. Cherries optional. Prunes, Figs and Dates are not permitted. To be baked in a 25cm square tin. 				
4012	Steamed Date Pudding	\$25	\$20	\$15
4013	Steamed Rich Plum Pudding, made with butter	\$25	\$20	\$15
4014	Light Fruit Cake, approx.680gm of fruit to be used including sultanas (whole) currants, mixed peel, nuts, cherries, raisins (optional),	\$25	\$20	\$15
ENTRY FEE \$2.00		1 st PRIZE \$20.00	2 nd PRIZE \$18.00	3 rd PRIZE \$15.00
CLASS	DETAILS			
4015	Boiled Fruit Cake, baked in oven, no more than 375 gm fruit, leave plain on top.			
4016	Pumpkin Fruit Cake.			
4017	Sultana Cake, made with butter, 340gm fruit.			

CAKES, TARTS BISCUITS AND SCONES

ENTRY FEE: \$1.50		1 st PRIZE \$10.00	2 nd PRIZE \$8.00	3 rd PRIZE \$5.00
CLASS	DETAILS (ALL BAKED IN BAR TIN AND ICED ON TOP ONLY UNLESS OTHERWISE STATED)			
4018	Date Loaf Made with Butter, baked in bar tin			
4019	Sponge Cake, own choice, top un-iced joined with jam – Round Tin			
4020	Kentish Cake, see recipe on page 6			
4021	Chocolate Ring Cake, iced on top only			
4022	Orange Bar Cake, iced on top only			
4023	Peach Blossom Cake, bar tin, pink icing on top only, see suggested recipe on page 6 No Cherries on top			
4024	Carrot Cake, own combination, topped with lemon flavoured icing (not creamed cheese) on top only, preferably bar tin.			
4025	Marble Cake Brown, pink and white, to be iced on top only.			
4026	Simplicity Cake, beat all ingredients together, bar tin, iced on top only.			
4027	Cinnamon Tea Cake ROUND TIN			
4028	Any Cake Not Mentioned in Schedule, iced on TOP only, variety to be stated on exhibit.			
4029	Novice Packet Cake, open to competitors who have never won a prize at the Gympie Show. Packet cake, any brand, any variety, lightly iced on top only, any tin can be used, name of cake to be on entry, BRING TOP OF PACKET WHICH INCLUDES VARIETY WITH EXHIBIT. Icing: You don't have to use the icing supplied.			
4030	Four Patty Cakes Iced, no patty cups to be used			
4031	Four Lamingtons, 4cm square			
4032	Any Sweet Pie or Tart, maximum size 23cm, foil plate only. Named			
4033	Plate of Six Shortbread Biscuits.			

4034	Six ANZAC Biscuits.			
4035	Collection of 6 Cookies, joined with icing, (READ NOTES ON BISCUITS and COOKIES)			
4036	Four Macadamia Marmalade Slice, 5cm square, see recipe on page 6			
4037	Four Ginger Slice, 5cm squares, see recipe on page 6			
4038	Four Caramel Ginger Fingers, 5cm x 2.5cm fingers, SET RECIPE, see recipe on page 7			
4039	Four Baked Slice, 5cm squares. Named			
4040	Plate of Four Jam Drops			
4041	Plate of Four Pikelets			
4042	Four Round Plain Scones, not joined	SPECIAL PRIZE \$50.00 For best plate of Scones Classes 4042-4045		
4043	Four Round Sultana Scones, not joined			
4044	Four Round Pumpkin Scones, not joined			
4045	Four of Any Other Scones sweet or savoury variety to be stated on exhibit			
4046	Four Muffins, no paper muffin cups			
ENTRY FEE: \$1.50		1st PRIZE \$12.00	2nd PRIZE \$10.00	3rd PRIZE \$8.00
4047	Collection of six Biscuits, 3 distinct varieties, (READ NOTES ON BISCUITS and COOKIES)			
ENTRY FEE: \$2.00		1st PRIZE \$20.00	2nd PRIZE \$18.00	3rd PRIZE \$15.00
4048	Cheesecake own choice Refrigerator Supplied. (20 c/m cake on a 30 cm max flat board only)			

SPECIAL PRIZE KINDLY DONATED BY KENILWORTH DAIRIES

ENTRY FEE: \$2.00		1st PRIZE: VOUCHER \$50.00	2nd PRIZE: VOUCHER \$40.00	3rd PRIZE: VOUCHER \$30.00
4049	Cheesy Potato Bread SET RECIPE, see recipe page on 7			

BREAD

ENTRY FEE: \$1.50		1st PRIZE \$10.00	2nd PRIZE \$8.00	3rd PRIZE \$5.00
4050	Damper			
4051	Sourdough			
4052	Decorated focaccia (focaccia art)			

MEN ONLY

ENTRY FEE: \$1.50		1st PRIZE \$10.00	2nd PRIZE \$8.00	3rd PRIZE \$5.00
4053	Men Only, Four Muffins, can be packet mix, any variety			
4054	Men Only, Damper			
4055	Men only boiled fruit cake (bake in oven) 15cm tin			
4056	Men only Choc Chip cookies/biscuits			

ALL ABILITIES

ENTRY FEE: FREE		1st PRIZE \$10.00	2nd PRIZE \$8.00	3rd PRIZE \$5.00
4057	Shortbread			
4058	Piklets			
4059	Jam Drops			
4060	Scones (4) – various flavours			
4061	Muffins (4) – various flavours			
4062	Choc Chip Cookies (4)			

GLUTEN FREE

ENTRY FEE: \$1.50		1 st PRIZE \$10.00	2 nd PRIZE \$8.00	3 rd PRIZE \$5.00
4063	Gluten Free Cake. Named			
4064	Gluten Free Slice, baked (4 PIECES ONLY). Named			
4065	Gluten Free Biscuits (4 PIECES ONLY)			

SWEETS

1 st PRIZE \$10.00		2 nd PRIZE \$8.00		3 rd PRIZE \$5.00	
CLASS	DETAILS	CLASS	DETAILS	CLASS	DETAILS
4066	Plate of Pink and White Coconut Ice, no copha (6 Pieces Only)	4071	Plate of Marshmallows (6 Pieces only)		
4067	Plate of French Jelly (6 Pieces only)	4072	Plate of Chocolate Fudge (6 Pieces only)		
4068	Plate of Rocky Road (10cm Block)				
4069	Plate of Russian Caramel (6 Pieces only)	4073	Plate of Any Other Sweets (6 Pieces only) MUST BE NAMED ON EXHIBIT		
4070	Plate of Ginger Fudge (6 Pieces only)	4074	Plate of Mixed Sweets, no less than SIX		

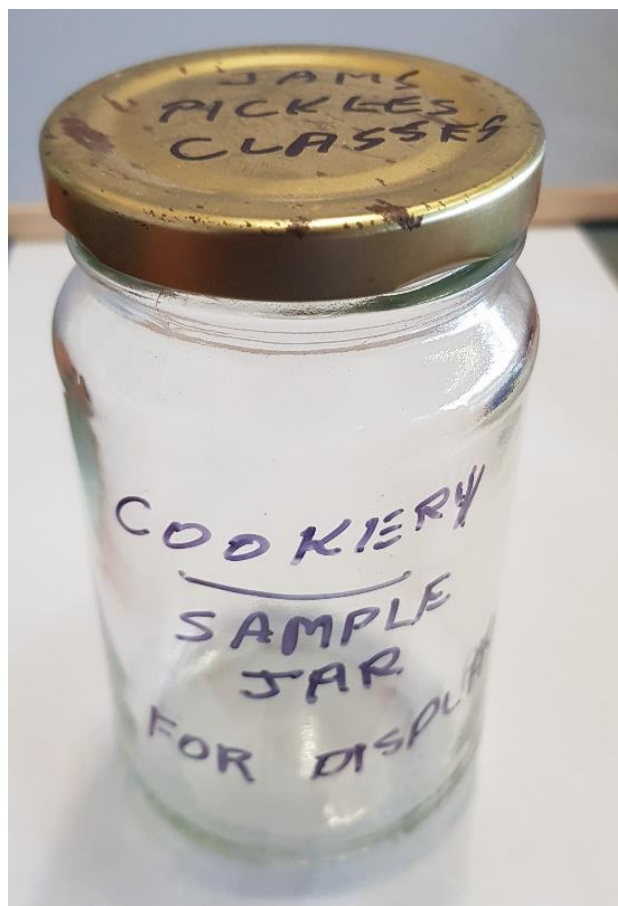
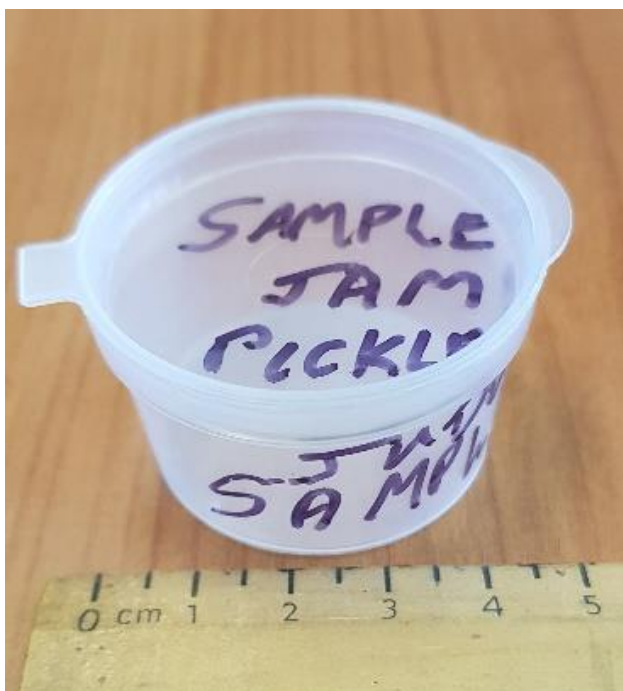
JAMS, JELLIES PICKLES, CHUTNEY'S AND SAUCES

1 st PRIZE \$10.00		2 nd PRIZE \$8.00		3 rd PRIZE \$5.00	
CLASS	DETAILS	CLASS	DETAILS	CLASS	DETAILS
4075	Rosella Jam	4084	Apple Jelly		
4076	Tomato Jam	4085	Any Other Jelly		
4077	Melon and Lemon Jam	4086	Lemon Butter		
4078	Dried Apricot Jam	4087	Any Other Butter		
4079	Plum Jam	4088	Cumquat Marmalade		
4080	Pineapple Jam	4089	Grapefruit Marmalade		
4081	Strawberry Jam	4090	Three Fruit Marmalade		
4082	Mulberry Jam	4091	Sweet Orange Marmalade		
4083	Any other Jam	4092	Any Other Marmalade		

1 st PRIZE \$10.00		2 nd PRIZE \$8.00		3 rd PRIZE \$5.00	
CLASS	DETAILS	CLASS	DETAILS	CLASS	DETAILS
4093	Mustard Pickles	4097	Tomato Relish		
4094	Any Other Pickles	4098	Any Other Relish		
4095	Mango Chutney	4099	Tomato Sauce		
4096	Any Other Chutney	4100	Any Other Sauce		

JAMS, JELLIES, PICKLES, CHUTNEY'S AND SAUCES

ALL ENTRIES CAN HAVE A SAMPLE JAR OF EXHIBIT CONTENTS. SAMPLES WILL BE DISPOSED OF AFTER JUDGING. EXHIBITS WILL NOT BE OPENED UNLESS NO SAMPLE PROVIDED. UNOPENED EXHIBITS TO BE COLLECTED ON SUNDAY 21ST MAY BETWEEN 10AM AND 11AM ONLY. ALL EXHIBITS TO BE NAMED, CLASS NUMBER, EXHIBIT NUMBER ON BOTH EXHIBIT AND SAMPLE.



1. All exhibits must be such as can be consumed at table.
2. All exhibits must be exhibited in 500g straight sided honey jars (bottle size, not contents) with coated metal, or plastic screw top lids. Sample bottle on display at show office. Only the stipulated size will be accepted.
3. Wax to be removed before delivery.
4. Entries in classes must not be bottled longer than 12 months.
5. ALL EXHIBITS MUST BE LABELLED WITH VARIETY

JUNIOR

1. Students of school age.
2. No packet cakes except where specified.

FREE ENTRY:		1 st PRIZE \$10.00	2 nd PRIZE \$8.00	3 rd PRIZE \$6.00
CLASS	DETAILS			
4101	Boiled Fruit Cake, plain on top, no nuts			
4102	Chocolate Cake, bar shaped, iced on top only			
4103	Any Cake Not Mentioned, variety to be stated on exhibit. Iced on top only			
1 st PRIZE \$8.00		2 nd PRIZE \$6.00		3 rd PRIZE \$5.00
4104	Four Honey Biscuits/cookies			
4105	Four Choc Chip Biscuits/cookies			
4106	Four Jam Drops			
4107	Four ANZAC Biscuits			
4108	Four Peanut Biscuits			
4109	Four Biscuits, joined with icing			
4110	Four Round Scones, not joined			
4111	Packet Cake, any brand, any variety, thin icing on top only, name of cake to be on entry, you don't have to use the icing provided BRING TOP OF PACKET WHICH INCLUDES VARIETY WITH EXHIBIT			
4112	Four Baked Melt and Mix Slice, iced, 5cm squares			
4113	Four Health Slice, 5cm squares. Include List of Ingredients.			
4114	Four Marshmallows, 3cm squares			
4115	Four Rocky Road, 10 cm square block			
4116	Four Chocolate Fudge, 3cm squares			
4117	Four Chocolate Coconut Balls			
4118	Lemon Butter	ALL EXHIBITS MUST BE LABELLED WITH VARIETY		
4119	Jam, any variety			
4120	Sauces			
4121	Pickles			
4122	Chutney			
4123	Relish			
1 st PRIZE \$10.00		2 nd PRIZE \$8.00		3 rd PRIZE \$6.00
4124	Ten Assorted Chocolates			
1 st PRIZE \$8.00		2 nd PRIZE \$6.00		3 rd PRIZE \$5.00
4125	Four Decorated Patty Cakes, 10 years and under, judged on decoration only			
4126	Four Decorated Patty Cakes, over 10 years, judged on decoration only			
4127	Four Decorated Arrowroot Biscuits, 10 years and under, judged on decoration only			
4128	Best Decorated Gingerbread Biscuits, 10 years and under			
4129	Best Decorated Gingerbread Biscuits 10 years and over			

JUNIOR NOVICE (ENTRANT WHO HAS NEVER WON A FIRST PRIZE IN THIS SECTION)

FREE ENTRY		1 st PRIZE \$8.00	2 nd PRIZE \$6.00	3 rd PRIZE \$5.00
CLASS	DETAILS			
4130	Simplicity Cake, iced on top only			
4131	Four Patty Cakes, iced			
4132	Pikelets, four only			

ONLINE ENTRIES NOW AVAILABLE

www.showday.online

Enter quickly 24hrs a day

HOW TO PLACE AN ENTRY ON SHOWDAY ONLINE

REGISTER

1. When visiting Showday online for the first time you will need to create an account. Single click the **Register** button. Complete your details and then single click the green **Create New Account** button.
2. You will need to have the correct punctuation, address info etc, as this information is how all the shows you enter (via Showday.online) will identify you. An individual show cannot change this information once they have received your entry and you are responsible to keep this information up to date on Showday.online.
3. You will receive a welcome email from Showday.online. Follow the directions and setup your Showday.online login password. Then single click the green **Save** button. If you do not receive this email, please contact Showday.online via their **Contact** link.
4. YOU MUST DO THIS TO ACTIVATE YOUR ACCOUNT
5. Please do not create multiple accounts on Showday.online as each show will have information against accounts already created.

LOG IN

1. When you are a 'returning user' you will login with your email address and password. If you have forgotten your password, please refer to the 'Reset your Password' option on the login screen.
2. Once logged in, if you need to update your contact details click on your name in the top right-hand corner of the screen. Any email address changes will need to be made by Showday.online.
3. From the '**Home & Shows**' screen select the show you would like to enter from the list of shows open for entries. You will now be able to start placing entries.

For further instructions please follow this link:

www.showday.online/howto



www.gympieshow.com.au

www.showdayonline.com

P 07 5482 1721 E info@gympieshow.com.au PO Box 478 Gympie Q 4570

Gympie Showgrounds, 77 Exhibition Rd Gympie
t/a Gympie District Show Society Inc. ABN 132 163 197 25

BANKING DETAILS: Gympie District Show Society Inc. Westpac. A/C:256 420. BSB: 034 127

COOKERY ENTRY FORM

Subject to the Rules and Regulations in this year's schedule, I wish to make the following entries for the Gympie Show

NAME:		
ADDRESS:		
SUBURB:	POSTCODE:	PHONE:
EMAIL:		
ABN:	GST REGISTERED: YES/NO	
SIGNATURE:		
Bank Account Name:	BSB:	Account:

PLEASE USE SEPARATE FORM FOR EACH PERSON

CLASS	CLASS DESCRIPTION	ENTRY FEE
TOTAL ENTRY FEES		
DONATIONS		
TOTAL		
OFFICE USE ONLY		
Show Day Completed: Yes/No		Payment: Cash/Eftpos
Name:		Signature