ROSEWOOD SHOW SOCIETY

FOOD & COOKERY

CHIEF STEWARD:	Mary Harm – 0419 219 789
	This section is sponsored by the Rosewood A & H Ass Inc.
	Entries Close – Monday 23 June 2025.
	Entries to be delivered between Wednesday, 25 June 2025 from 4.00pm to 8.00pm or Thursday, 26
	June from 6.30am to 8.30am
	Judging commences: Thursday 26 June 2025 at 10.00am

PRIZE MONEY:See individual sections for prize money. Prize money not collected on the day of the show will be
forfeited unless prior arrangements made.

CONDITIONS:

- i. Exhibits will be received at the Secretary's Office on Wednesday 25 June 2025 ONLY between 4.00pm and 8.00pm or Thursday, 26 June, from 6.30am to 8.30am. Exhibitors are to be accompanied by a Steward.
- ii. Entries WILL be available for collection post show, Sunday 29 June 2025 between 9.00am and 11.00am
- iii. ALL entries must be on the official entry form accompanied by the correct entry fee.
- iv. Limit of TWO (2) entries per class.
- v. Overall Points for Cooking Section: First 3, Second 2, Third 1
- vi. Where there are less than THREE (3) exhibits in any class only one (1) prize will be awarded.
- vii. Prize Money will be direct deposited into the winner's bank account. Details are to be completed on the entry form at the time of entry.
- viii. NO prize money will be posted.
- ix. ALL exhibits must be homemade
- x. It is the judge's decision as to whether prizes are awarded in a section or a class. All exhibitors MUST abide by the judge's decision.

The pavilion closes at 6.00pm on Saturday 28 June 2024.

SASHES:	Champion Fruit Cake
PRIZES:	Exhibitor most points – Classes 1 – 30
	Exhibitor most points – Classes 31 – 38
	Exhibitor most points – Classes 39 – 41
	Exhibitor most points – Classes 42 – 44
	Exhibitor most points – Classes 45 – 46
	Exhibitor most points – Classes 47 – 72

COOKING CLASSES

ENTRY FEE: \$2.00 per entry (unless stated) PRIZES: First - \$6.00, Second - \$4.00 FRUIT CAKE

- Plum Pudding (1st Prize \$10.00, 2nd Prize \$5.00. Sponsored by QCWA – Rosewood Branch)
- Dark Rich Fruit Cake (1st Prize \$10.00, 2nd Prize \$5.00. Sponsored by QCWA Rosewood Branch) see directions at the end of cooking schedule.
- 3. Boiled Fruit Cake
- 4. Pumpkin Fruit Cake

 Sultana Cake – not less than 1.5lbs (approx. 750g) in weight

Champion Fruit Cake Entry - Prize

- 6. Date Loaf open bar tin
- Chocolate Butter Cake iced on top, (not a sponge or ring or sandwich), 18cm – 20 cm or less, round or square tin
- Orange Bar Cake orange icing on top only.
 Decorative Peel optional. 18cm 20 cm or less tin
- 9. Marble Cake iced on top with marble icing, 18cm
 20 cm or less tin

The Rosewood Show is proudly supported by the Queensland Government through the Show Societies Grants Program.



- 10. Carrot Cake lemon icing on top only. 18cm 20 cm or less tin
- Corn Flour Sponge Sandwich bake in 7" (approx. 17.5cm) tin
- 12. Patty Cakes plate of 3 iced, papers allowed
- 13. Packet Cake iced
- 14. Best Decorated Cake

VARIETY

- 15. Plain Scones plate of 3
- 16. Pumpkin Scones plate of 3
- 17. Pikelets plate of 3
- 18. Lamingtons plate of 6 5cm square (uniform)
- 19. Plate of Shortbread cut through
- 20. 4 Blueberry Muffins
- 21. Ginger Biscuits plate of 3
- 22. Plate of 3 Kisses joined with icing
- 23. Plain Biscuits plate of 3
- 24. Jam Drops plate of 3
- 25. Chocolate Chip Biscuits plate of 3
- 26. ANZAC Biscuits plate of 3
- ANZAC Biscuits Qld Ag Shows Next Generation
 Competition 18 40 years old Must use supplied recipe. Plate of 4.
- 28. Collection of Biscuits 6 varieties must be labelled
- 29. Chocolate Slice iced plate of 3
- 30. Adult Male Only any cake, slice or biscuit.

SWEETS

ENTRY FEE: \$2.00 per entry **PRIZES**: First - \$6.00, Second - \$4.00

31. Cooked Coconut Ice – 3 pieces

- 32. Marshmallow, rolled in icing sugar 3 pieces
- 33. French Jellies 3 pieces
- 34. Plain & Nut Toffee 4 pieces (2 pieces of each)
- 35. Butterscotch 3 pieces
- 36. Chocolate Fudge 3 pieces
- 37. Caramels 3 pieces
- 38. Collection of Sweets not less than 6 varieties (must have 3 pieces of each)

JUVENILE SECTION – DIVISION 1 – HIGH SCHOOL

ENTRY FEE: \$2.00 per entry

PRIZES: First - \$6.00, Second - \$4.00

- 39. Patty Cakes iced plate of 3
- 40. Packet Mix Cake do not use packet mix icing
- 41. Chocolate Slice iced plate of 3

JUVENILE SECTION – DIVISION 2 – PRIMARY SCHOOL

ENTRY FEE: \$2.00 per entry **PRIZES**: First - \$6.00, Second - \$4.00

- 42. Patty Cakes iced plate of 3
- 43. Packet Mix Cake do not use packet mix icing
- 44. Chocolate Slice iced plate of 3

JUVENILE SECTION – DIVISION 3 – TINY TOTS (2-5 YEARS)

ENTRY FEE: \$1.00 per entry **PRIZES**: First - \$3.00, Second - \$2.00

- 45. Best Decorated Milk Arrowroot Biscuit plate of 2
- 46. Best Decorated Patty Cakes plate of 3



Dark Rich Fruit Cake Competition

(Class 2)

CONDITIONS OF ENTRY

Local Show Judging

A 250gram (½lb) cake mixture with approximately 1.5kg of dried fruit using - currants (whole); sultanas and raisins (cut); mixed peels; with cherries and nuts optional.

Cake to be baked in a square 20cm (8 inch) tin approximate internal measurement.

State Final Judging

A 500 gram (1lb) cake mixture with approximately 2.25kg of dried fruit using - currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional.

Cake to be baked in a square 25.5cm (10 inch) tin approximate internal measurement.

- 1. Competitors are permitted to enter any of the Local Shows.
- 2. Competitors winning at a Local Show are to represent the Society where they first win competing at a Sub-Chamber Final.
- 3. The Local Show winner is permitted to represent the Show Society at the Sub-Chamber Final Judging.

OR

- 4. If the winner is unable to continue competing the next place getter is selected.
- 5. A competitor must exhibit at a Local Show to qualify for the Sub-Chamber Final Judging.
- 6. Local Show winner can represent only one (1) Local Show at the Sub-Chamber Final Judging.

Entry forms are available from the Chief Steward or Secretary.





Anzac Biscuit Next Generation Competition

18 – 40 years old

Must be 18 – 40 years as at 1 May 2026

4 Biscuits are to be presented for judging Biscuit to be 5cm in diameter and crisp

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 over heat 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





PRESERVES

ENTRY FEE: \$2.00 per entry **PRIZES**: First - \$6.00, Second - \$4.00

- 47. Rosella Jam 1 Jar
- 48. Tomato Jam 1 Jar
- 49. Fig Jam 1 Jar
- 50. Gooseberry Jam 1 Jar
- 51. Plum Jam 1 Jar
- 52. Jam Stone Fruit AOV 1 Jar
- 53. Strawberry Jam 1 Jar
- 54. Melon & Lemon Jam 1 Jar
- 55. Melon Jam AOV 1 Jar
- 56. Bottle of Jam, any variety, named and entered by an exhibitor who has not won a first prize at a previous Rosewood Show.
- 57. Jam, any other variety 1 Jar
- 58. Collection of Jams, 3 varieties, named.
- 59. Sweet Orange Marmalade 1 Jar

- 60. Cumquat Marmalade 1 Jar
- 61. Marmalade, any variety 1 Jar
- 62. Jelly any variety
- 63. Lemon Butter 1 Jar
- 64. Passionfruit Butter 1 Jar
- 65. Sweet Mustard Pickles 1 Bottle
- 66. Pickled Onions 1 Bottle
- 67. Tomato Relish 1 Bottle
- 68. Mango Chutney 1 Bottle
- 69. Chutney AOV 1 Bottle
- 70. Tomato Sauce 1 Bottle
- 71. Sauce any other variety not tomato
- 72. Bottle of Mustard Pickles entered by an exhibitor who has not won a first prize at a previous Rosewood Show.

