



HOME MANUFACTURE | Section 8

Division A PRIZE 1ST \$3 2ND \$2

STEWARD	Mrs. Bev Geissler, Mrs. Judy Ayling	
ENTRIES	\$1.00	
ENTRIES CLOSE ON:	12PM Friday 15 May 2026, exhibits on the table by 5PM Friday 15 May 2026	
CLASSES	<ol style="list-style-type: none"> 1. Lemon Butter or Passionfruit Butter 2. Rosella Jam 3. Sweet Orange Jam 4. Melon & Lemon Jam 5. Jam – Any Other Variety 6. Grapefruit Marmalade 	<ol style="list-style-type: none"> 7. Cumquat Marmalade 8. Marmalade – Any Other Variety 9. Mango Chutney 10. Mustard Pickles 11. Tomato Relish 12. Chutney – Any Other Variety 13. Relish – Any Other Variety

- ▶ Exhibits must be on the table by 5PM on Friday 15 May 2026.
- ▶ Bottles: 250g or larger. All bottles must have clean lids & name of jam on bottle.
- ▶ All exhibits must remain on display until prize money are collected.
- ▶ Please advise steward if you wish to donate exhibit for sale to the Show Society.
- ▶ Exhibitors to provide cardboard plates and plastic bags for cakes etc.
- ▶ Competitors may enter more than one entry in each class, but no two entries from the same batch of jam or cooking.
- ▶ The Show Society reserves the right to dispose of the entries.
- ▶ DEFINITELY NO PACKET CAKE MIXES.





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Division B PRIZE 1ST \$3 2ND \$2 Champion Dark Rich Fruit Cake \$50 PRIZE Champion Cake \$10 Champion Sponge Sandwich \$10

STEWARD	Mrs. Bev Geissler, Mrs. Judy Ayling DONORS: Bev Geissler	
ENTRIES	\$1.00	
ENTRIES CLOSE ON:	12PM, Friday 15 May 2026, exhibits on the table by 5PM Friday 15 May 2026	
CLASSES	<ul style="list-style-type: none"> 14. Dark Rich Fruit Cake (square tin 20cm) 15. Boiled Fruit Cake (tin approx. 20cm) 16. Pumpkin Fruit Cake (tin approx. 20cm) 17. Carrot Cake (tin approx. 20cm- iced) 18. Peach Blossom Bar Cake (iced) 19. Orange Bar Cake (iced) 20. All – in – together Cake (iced) 21. Plain Butter Cake (iced) 22. Sponge Sandwich (tin approx. 20cm, beat egg and sugar mixture, un-iced, jam between) 23. Kentish Cake (iced) 24. Chocolate Ring Cake (tin approx. 20cm-iced) 	<ul style="list-style-type: none"> 25. Date Loaf 26. Apple Pie 27. Plum Pudding (cooked in a basin) 28. Plum Pudding (boiled in a cloth) 29. Cheesecake (unbaked) 30. Plain Scones (4) 31. Pumpkin Scones (4) 32. Lamingtons (4) 33. Muffins - sweet or savoury (4) 34. Jam Drops (4) 35. Anzac Biscuits (4) 36. Raspberry Slice (4)

Division C



PRIZE 1ST \$5 2ND \$3 3RD \$2 PRIZE Champion Cake \$10 PRIZE Next Gen Anzac Biscuits 1st \$25 2nd \$15 3rd \$10

STEWARD	Mrs. Bev Geissler, Mrs. Judy Ayling DONORS: Courtney Spry	
ENTRIES	\$1.00	
ENTRIES CLOSE ON:	Close by 12PM, Friday 15 May 2026, exhibits on the table by 5PM Friday 15 May 2026	
NOVICE CLASSES to Exhibitors who have never won a prize in the class in which they are competing.	<ul style="list-style-type: none"> 37. Boiled Fruit Cake (20cm tin) 38. Orange Bar Cake, iced 39. Chocolate Ring Cake, iced 40. Plum Pudding (cooked in basin) 41. Patty Cakes, iced (4) 	<ul style="list-style-type: none"> 42. Lamingtons (4) 43. Plain Scones (4) 44. Pumpkin Scones (4) 45. Cheesecake (unbaked) 46. Jam Drops (4)
Next Gen Class: This Next Gen class gives the younger generation a chance to go to sub chamber and possibly even the Ekka AGE – 18-40	47. Anzac Biscuits Ingredients No Substitutions allowed: Butter, Plain Flour, Bicarbonate Soda, Rolled Oats, Caster Sugar, Golden Syrup, Desiccated Coconut. COMPETITION GUIDELINES: Competitors must be between the aged 18 and 40, 6 Biscuits must be presented for Judging, Each Biscuit must be 5-7cm in diameter, Biscuits must be crisp as tradition calls for, NO SUBSTITUTIONS of ingredients is ALLOWED	



Section 8 | Division D



PRIZE 1ST \$5 2ND \$3 3RD \$2

PRIZE Champion Exhibit- Ninja Creami Delux

PRIZE Class 48-61 Individual Encouragement Award \$10 X 6

PRIZE Children - Encouragement Award- Baking Hamper

STEWARD	Mrs. Michelle Kinbacher, Miss Courtney Spry, Miss Sarah Bust
ENTRIES	\$1.00
	Close by midday, Friday 15 May 2026, exhibits on the table by 6PM 15 May 2026
DONORS	<ul style="list-style-type: none"> ▶ QCWA Biggenden, Biggenden Hospital Auxiliary, Aileen Miller in Memory of Mrs T Fanning ▶ Sarah Bust
CLASSES STUDENTS 16 years & under	<ul style="list-style-type: none"> 48. Chocolate Cake. Cooked in any type of tin & Iced on top 49. All In Together Cake 50. Pumpkin Scones 51. Anzac Biscuits (4) 52. Date Loaf
CLASSES STUDENTS 12 years & under	<ul style="list-style-type: none"> 53. All in together cake iced on top 54. Jam Drops (4) 55. Chocolate Slice (4) 56. Carrot Cake 57. Plain Scones (4)
CLASSES STUDENTS 9 years & under	<ul style="list-style-type: none"> 58. Tea Cake 59. Pkt Cake Own choice 60. Plate of (4) Cornflake Biscuits 61. Plate of (4) Brownies Uniced (Not Pkt mix)
CLASSES STUDENTS 5 years & under	<ul style="list-style-type: none"> 62. Decorated Iced Biscuit (1) (Placed in zip lock bag) 63. Pkt Cake - Own choice 64. Decorated Cupcake (1)
CLASSES STUDENTS 3 years & under	<ul style="list-style-type: none"> 65. Decorated Iced Biscuit (1) (Placed in zip lock bag) 66. Decorated Cupcake (1) 67. Pkt Cake – Own Choice
<ul style="list-style-type: none"> ▶ NO PACKET CAKE MIXES TO BE USED UNLESS STATED. ▶ Decorated Biscuits can be any type of Biscuit 	

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