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# COOKERY

2025 COMPETITION SCHEDULE

# THE ROCKY SHOW

FUN THE OLD FASHIONED WAY

# COOKERY SCHEDULE

\*\* Updated 16/12/2024: Schedule could be amended without notice \*\*

## COOKERY COMMITTEE

Carolyn Roberts  
0418 227 595

### Competition Entries Close

Friday 30<sup>th</sup> May 2025

### Entry Fees

General: \$3.00 per entry\*  
Juvenile: \$2.00 per entry  
\*unless otherwise stated

**There will be a \$1 administration fee.**

### Exhibit Delivery

Rockhampton Showgrounds  
James Lawrence Pavilion  
Tuesday 10 June (3pm – 6pm)

### Exhibit Collection

To be collected from the James Lawrence  
Pavilion at showgrounds.  
Saturday, 14<sup>th</sup> June 9.00am – 12.00pm

- Please refer to map on page 9 for parking and delivery location
- Please ensure your Exhibitor Card is securely attached to your exhibit at time of delivery.

### Judging

Wednesday 11 June 2025

Please ensure your Exhibitor Card is securely attached to your exhibit at time of delivery.

**Note:** Exhibitor Cards will be emailed to the email address you supply to Showday Online after you have finalised your application.

*\*Strictly no vehicle access within the Showgrounds – kindly park outside the grounds\**

### **Rockhampton Agricultural Show Contact Information**

Hours of Operation: Monday to Friday - from Monday 26 May 2025

Name: Rockhampton Agricultural Show, Rockhampton Regional  
Council presented by Advance Rockhampton

Phone: (07) 4936 8800

Email: [show@rrc.qld.gov.au](mailto:show@rrc.qld.gov.au)

Postal Address: PO Box 1860, ROCKHAMPTON QLD 4700

[Rockhampton Agricultural Show Website](#)

[Online Nominations: Enter a Competition](#)

[Rockhampton Agricultural Show Facebook](#)

## IMPORTANT

Please note there may be some changes to classes, regulations and procedures from previous years. To ensure that there are no issues with your entries, please read this schedule carefully.

## PRIVACY

Council is collecting the personal information you supply for the purpose of competition correspondence and result booklet. Council deals with personal information in accordance with law, including the Information Privacy Act 2009.

## REGISTRATIONS

### Step 1 Register your entry/s online

Section schedule <https://www.rockyshow.com.au/Competitions>  
Follow the links to Showday Online Cookery section to register.  
Fill out your entries as per Showday Online instructions and pay for your entries.

*NOTE: If you cannot pay online, CASH payments can be made at the Rockhampton Regional Council City Hall Customer Service office Monday to Friday 9am - 4pm until 23 May 2025 or the Rockhampton Showgrounds Admin Officer Monday to Friday 8am - 4pm from 26 May to 6 June 2025*

### Step 2 Get your exhibits ready

Make sure to follow the guidelines in this schedule to ensure your item is ready with the exhibitor cards attached.

**Note:** Exhibitor cards will be emailed to the email address you supply to Showday online after you have finalised your application, unless arranged with the Steward.

### Step 3 Deliver your items

To the Rockhampton Showgrounds James Lawrence Pavilion  
Tuesday 10<sup>th</sup> June (3pm – 6pm) via the external entry doors only

**No late entry deliveries will be accepted.**

## EVENT VOLUNTEERS

The countdown to the 2025 Rockhampton Agricultural Show has begun, and Rockhampton Regional Council is once again reaching out to the community for their invaluable support as volunteers.

The Rockhampton Agricultural Show is not just an event; it's a cherished tradition that brings the community together. As we gear up for another unforgettable year, we are calling on individuals from all walks of life to join us in making it happen.

## WHY VOLUNTEER?

Volunteering at the Rockhampton Agricultural Show isn't just about lending a hand; it's about joining a passionate team, forging new friendships, and creating lasting memories. Whether you're a seasoned volunteer or new to the experience, there's a place for everyone in our dedicated crew.

## INCENTIVES

As a token of our appreciation for your support, volunteers will enjoy a host of perks, including:

- **FREE Access:** Explore all the excitement of the Show using your exclusive Volunteer pass!
- **FREE Show Volunteer Shirt:** Receive a Show Volunteer shirt to wear with pride and keep as a memento of your contribution.
- **Short Shifts:** Flexible volunteering with short shifts to suit your schedule, allowing you to enjoy the Show while helping out.
- **Resume Boost:** Gain valuable volunteer experience to enhance your resume and showcase your dedication to the community.
- **Training and Networking:** Take advantage of training opportunities and network with fellow volunteers, expanding your skills and connections.

For more information on becoming a volunteer at the 2025 Rockhampton Agricultural Show please visit the website <https://www.rockyshow.com.au/Get-Involved/Volunteer>



# REGULATIONS

**Please read carefully as changes have been made.**

## **PRESERVES NOTES:**

- All jars to contain 250g
- Do not overfill jars

## **BAKING NOTES:**

- All entries must be on double plastic disposable plates
- Bar cakes must be on double oval plastic disposable plates
- No packet mixes

## **General**

- **ONE ENTRY ONLY PER PERSON, PER CLASS.**
- Exhibits will not be accepted without payment of entry fees.
- Class tickets must be securely attached to all exhibits. These will be sent to the email you provide at ShowDay Online, on completion and payment of your Showday Online application.
- Exhibits will not be available for collection by exhibitor prior to Saturday, 14 June 2025.
- Exhibits can be collected from the Stewards in the James Lawrence Pavilion on Saturday, 14<sup>th</sup> June 2025 from 9.00am to 12.00pm.
- All prize money will be paid on collection of item. Any prize money not collected by this date will be forfeited and put towards the next year's Show.
  - Note: Prize money will not be handed out without the winner's card being presented to the Show staff.
- No responsibility will be taken for any exhibits left at the Showgrounds more than 24 hours after the end of the Show.
- Management will not be held responsible for the cost of returning Cookery entries.
- Management and its agents reserve the right to disqualify any entry which in their opinion fails to meet the entry criteria. They also reserve the right to move any entry to its correct class.
- The Judge's decision is final and no correspondence will be entered into.
- All care will be taken, but no responsibility will be accepted for any loss or damage to any exhibit by the management or their agents.
- If using glad wrap to cover iced cakes, spray a light layer of cooking spray onto the glad wrap before applying to the cake.

## PRESERVES

All jars to contain 250g

**Entry Fees:** \$3.00 per entry (General)

**Prize Money:** 1st 10.00, 2nd \$5.00, 3rd Prize Card

### JAMS

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- |            |   |
|------------|---|
| Class 3400 | Rosella Jam - 1 Bottle  |
| Class 3401 | Strawberry Jam - 1 Bottle   |
| Class 3402 | Any variety of Jam - 1 Bottle of each different flavoured variety |

### MARMALADES

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- |            |   |
|------------|---|
| Class 3403 | Any variety of Marmalade - 1 Bottle of each different flavoured variety |
|------------|---|

### BUTTERS

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- |            |                     |
|------------|---------------------|
| Class 3404 | Lemon Butter        |
| Class 3405 | Lime Butter         |
| Class 3406 | Passionfruit Butter |

### PICKLES

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- |            |  |
|------------|--|
| Class 3407 | Sweet Mustard Pickles  |
| Class 3408 | Any variety of Pickles - must have name of product on bottle |

### CHUTNEYS

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|------------|--|
| Class 3409 | Mango Chutney  |
| Class 3410 | Any variety of Chutney - must have name of product on bottle |

### RELISH

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- |            |   |
|------------|---|
| Class 3411 | Tomato Relish   |
| Class 3412 | Any variety of Relish - must have name of product on bottle |

### SAUCE

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- |            |  |
|------------|--|
| Class 3413 | Any variety of Sauce - must have name of product on bottle |
|------------|--|

## BAKING - DISABILITY

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**Entry Fees:** \$3.00 per entry

**Prize Money:** 1st \$15.00, 2nd \$10.00, 3rd Prize Card

- |            |   |
|------------|---|
| Class 3414 | Any type of Cupcakes (simple icing and decorations) |
| Class 3415 | Any type of Biscuit                                 |
| Class 3416 | Any Type of Cake                                    |

## BAKING - JUNIOR

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**Entry Fees:** \$2.00 per entry

**Prize Money:** 1st \$10.00, 2nd \$5.00, 3rd Prize Card\*

\*unless specified differently

### Regulations:

Must be on double disposable plates.

Entrants who have not attained their 34th birthday by Wednesday 11th June 2025.

- Class 3417 1 Plate of 6 Rum Balls
- Class 3418 1 Plate of 4 Plain Scones (5cm across, 5cm high)
- Class 3419 1 Plate of 4 Cup Cakes (iced on top)
- Class 3420 1 Plate of 4 Pikelets (7cm across)
- Class 3421 1 Plate of 4 Muffins (iced on top)
- Class 3422 1 Sponge Cake (jam in centre only)

**Prize Money: 1st CWA Cookbook (valued at \$40), 2nd \$15.00, 3rd Prize Card**

- Class 3423 1 Cake – Any Variety (Baked in a bar tin)

## BAKING - OPEN

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**Entry Fees:** \$3.00 per entry (General)

**Prize Money:** 1st \$15.00, 2nd \$10.00, 3rd Prize Card\*

\*unless specified differently

- Class 3424 1 Plate of 6 Rum Balls
- Class 3425 1 Plum Pudding (boiled in a cloth)  
**Prize Money: 1st \$15 Voucher, 2nd \$10.00, 3rd Prize Card**
- Class 3426 1 Steamed Plum Pudding
- Class 3427 1 Boiled Fruit Cake (baked in an 20cm tin, 7cm high)  
**Prize Money: 1<sup>st</sup> \$15 Voucher, 2<sup>nd</sup> \$10.00, 3<sup>rd</sup> Prize Card**
- Class 3428 1 Sultana Cake (baked in an 20cm tin)
- Class 3429 1 Rainbow Cake (baked in a bar tin, vanilla icing on top only)
- Class 3430 1 Chocolate Cake (baked in a bar tin iced on top)
- Class 3431 1 Carrot Cake (baked in an 20cm tin, thin lemon iced top)
- Class 3432 1 Sponge Cake (jam in middle only)  
**Prize Money: 1st CWA Cookbook (valued at \$40), 2nd \$10.00, 3rd Prize Card**
- Class 3433 1 Plate of 4 Muffins (any variety)

- Class 3434 1 Ginger Cake (baked in an 20cm tin, thin iced top)  
**Prize Money: 1<sup>st</sup> \$15 Voucher, 2<sup>nd</sup> \$10, 3<sup>rd</sup> Prize Card**
- Class 3435 1 Plate of Slice, any variety (4 pieces cut to 8cm x 5cm)
- Class 3436 1 Date loaf (baked in bar tin)
- Class 3437 1 Cinnamon Cake (baked in an 8inch or 20cm tin, cinnamon sugar top)
- Class 3438 1 Plate of 4 Cup Cakes (iced on top)
- Class 3439 1 Plate of 4 Biscuits, any variety, **no icing** (*scoring will be affected if biscuits have icing*)
- Class 3440 1 Plate of 4 Plain Scones (5cm across, 5cm high)
- Class 3441 1 Plate of 4 Pumpkin Scones (5cm across, 5cm high)
- Class 3442 1 Plate of 4 Pikelets (9cm across)
- Class 3443 1 Plate of 4 ANZAC Biscuits  
*(Must use CWA recipe, can be found on the last page)*
- Class 3444 1 Damper (seasoned or plain)
- Class 3445 1 Cob Loaf (any variety)
- Class 3446 1 Dark Rich Fruit Cake (baked in an 8inch or 20cm tin, 7cm high)  
*(sample recipe can be found on the last page)*  
**Prize Money: 1st \$30.00, 2nd \$20.00, 3rd Prize Card**

**Champion Exhibit in Cookery  
The Florence Kele Memorial Trophy**

Awarded to the highest number of points in cooking



## 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.

## DARK RICH FRUIT CAKE – SAMPLE RECIPE (OWN RECIPE CAN BE USED)

- 250g Raisins
- 250g Sultanas
- 250g Currants
- 60g Mixed peel, chopped
- 60g Red cherries, copped
- 1 cup Soft brown sugar
- 1 cup Butter
- 6 Eggs
- 1 ½ cup Plain flour
- 1 tsp Baking powder
- 60g Blanched almonds, chopped (optional)
- ½ tsp mixed spices
- ½ tsp Cinnamon
- ½ tsp Vanilla
- ½ tsp Lemon essence
- ½ tbsp syrup
- ½ tbsp plum jam
- 1/2 cup Rum or Brandy
- 1 tsp salt

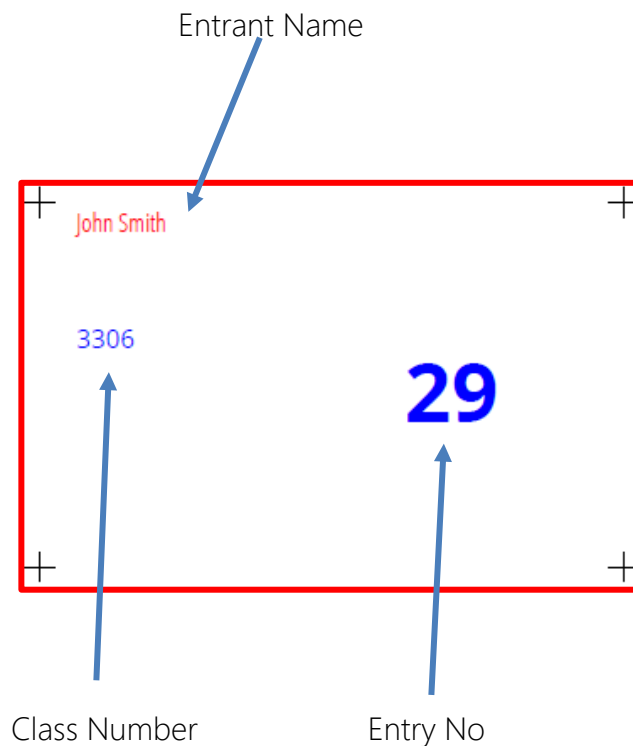
### METHOD:

1. Mix fruits and nuts, soak in sherry for at least two hours, preferably overnight.
2. Beat butter and sugar to a cream.
3. Add eggs (which have been beaten)
4. Add sifted flour, baking powder, spices, salt, lemon essence, vanilla, syrup and plum jam.
5. Add in the fruit and mix thoroughly.
6. Place mixture in a lined 8" tin.
7. Bake in slow oven (130°C - 140°C) for approx. 5-6 hours or until cooked when tested.
8. Allow cake to cool in tin.

## EXHIBITOR CARDS

Once your entries have been confirmed, you will receive an exhibitor card that looks like the below.

- Attach the exhibitor card onto your exhibit, ensure to remove your name.
- Keep a copy that has your name. This is what you need to bring to collect your exhibit. It is at the discretion of the Section Steward if the item is returned without ID or the below exhibitor card.



## EXHIBIT DELIVERY MAP

Please park on New Exhibition road and enter the James Lawrence pavilion using the external door.

**Do NOT drive inside the Showgrounds Precinct. This includes collection.**

