



BROOKFIELD SHOW SOCIETY

Incorporated

23-25 May 2025

COOKERY & PRESERVES

in the
Daphne Dowdle Pavilion

Celebrating Agricultural Traditions

CHIEF STEWARD

Noeleen McNamara

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Brookfield Show Society

www.brookfieldshow.com.au

IMPORTANT: Entries close online on Sunday 18 May. **ENTER ONLINE at** <https://showday.online/show/brookfield>. Payment is made online or when dropping off exhibits. Late entries will only be accepted with a late fee of \$5 per exhibitor (payable when submitting exhibits on judging day). ALL adults and children's exhibits and entry fees are to be delivered to the Pavilion on Wednesday May 21 between 4 pm and 6 pm; or Thursday May 22 between 7.30 am and 9.30 am. **No entries can be accepted after 9.30 am Thursday 22 May. Please bring multiple entries as early as possible.**

ENTRY FEES

All classes

\$2.00 (incl GST)

NB: For large entries a cap of \$80 per exhibitor applies; all entries over \$80 free

DAPHNE DOWDLE PRIZE FOR GRAND CHAMPION (COOKING & PRESERVES) (Most points in classes 501 – 564)

PRIZE FOR RESERVE GRAND CHAMPION (2nd – points for classes 501-564)

PRIZE FOR CHAMPION COOK

(Most points in classes 501–527; 554-564)

RESERVE CHAMPION COOK (2nd - points for classes 501-527; 554-564)

LYN NAYLER PRIZE FOR CHAMPION PRESERVES COOK (Most points in classes 530-549)

RESERVE CHAMPION PRESERVES

(2nd in points for classes 530-549)

CHAMPION CAKE (class 558): prize and sash

CHAMPION DECORATED CAKE: prize and sash

CHAMPION FRUIT CAKE OR PUDDING: prize and sash

CHAMPION PRESERVE: prize and sash

MOST POINTS RESTRICTED SECTION (classes 528-529 & 552-553):
prize and sash

MOST POINTS THEMED SECTION (classes 554-557): prize and sash

MOST POINTS SWEETS SECTION (classes 520-527): prize and sash

STEWARDS' PRIZE FOR BEST EXHIBIT: prize and sash

CHAMPION SCONES (classes 559-560) : prize and sash

CHAMPION OF THE BREAD SECTION (classes 561-564) : prize and sash

PRIZES - ADULTS

Classes 501-504: 1st \$10, 2nd \$6, 3rd \$4, or prize/voucher

Classes 505-565, 750:(except 517, 539, 570): 1st \$5; 2nd \$3; 3rd \$2, or prize/voucher

Classes 517, 539, 570: 1st - \$10; 2nd - \$6; 3rd - \$4 (or prize/voucher)

Classes 709, 710: 1st - \$12; 2nd - \$6; 3rd - \$4

CAKES, BISCUITS AND SLICES

- 501. Dark Rich Fruit Cake un-iced * see note
- 502. Boiled Fruit Cake un-iced
- 503. Plum Pudding – steamed in bowl
- 504. Sultana Cake un-iced
- 505. Banana Cake - iced with lemon icing
- 506. Chocolate cake – (not sandwich or sponge), iced
- 507. Orange cake - iced
- 508. Anzac Biscuits, six (6)
- 509. Shortbread, six (6)
- 510. Jam drops with berry jam, six (6)
- 511. Biscuits, any other variety, six (6) pieces, variety named on plate
- 512. Decorated Cookies, six (6), Cookies can be hand painted, flooded, piped or include bas relief or sculpted elements as long as they are created using royal icing and / or fondant.
- 513. Slice, any variety, six (6), variety named on plate
- 514. Brownies, six (6) (no frosting or icing sugar)
- 516. Muffins, sweet, any variety, six (6), variety named on plate (use muffin papers)
- 517. Afternoon Tea presentation **plate or tier** (not disposable) of an assortment of six (6) different sweet pieces, eg, cupcakes, biscuits, slices, pastries, judged on both presentation and quality of baked goods
- 518. Cupcakes - iced, six (6) - judged 50% on decoration
- 519. Biscotti, any variety, six (6) slices.

HOMEMADE SWEETS

- 520. Coconut Ice, three (3) bars
- 521. Chocolate fudge, six (6) pieces the same
- 522. Fudge (any variety except chocolate), six (6) pieces the same
- 523. Rum Balls, six (6) pieces
- 524. Meringues, any flavour, six (6) pieces the same flavour
- 525. Rocky Road, three (3) bars
- 526. Turkish Delight, any flavour, six (6) pieces the same flavour
- 527. Toffee, any flavour, four (4) pieces the same

RESTRICTED SECTION

OPEN TO ANYONE WHO HASN'T WON A 1ST PRIZE IN BROOKFIELD SHOW BAKING

- 528. Cake, any variety
- 529. Biscuits, any variety, six (6) the same

PRESERVES

Note: Jars are to be between 250-500 mls.

- 530. Orange Marmalade
- 531. Marmalade, any other variety
- 532. Rosella Jam
- 533. Strawberry Jam
- 534. Berry Jam, any other variety
- 535. Jam, any other variety except Pineapple
- 536. Jelly, any variety
- 537. Lemon butter
- 538. Butter, any other variety
- 539. Collection - one Jam, one Jelly, one Marmalade presented in uniform jars
- 540. Tomato Relish
- 541. Relish, any other variety except Tomato
- 542. Mustard Pickles
- 543. Pickled Onions
- 544. Pickles, vegetables – any other variety or combination
- 545. Mango chutney
- 546. Chutney, any other variety except Pineapple
- 547. Condiment jam, any variety (eg, onion jam, chilli jam etc)
- 548. Sauce, any savoury variety (eg, tomato, plum etc) - one (1) bottle no larger than 500 ml
- 549. Dessert sauce, any variety (no cream) eg Strawberry
- 550. Honey
- 570. Preserves, Cottage Industry, Open to Individuals or groups who sell under a Cottage Industry name. Commercial labels accepted. Jars can be of any shape or size. Four (4) jars, any variety. Varieties to be named. (Judged on presentation and appearance of jars as well as quality of preserves.)

RESTRICTED SECTION

OPEN TO ANYONE WHO HASN'T WON A 1ST PRIZE IN BROOKFIELD SHOW PRESERVES

552. Sweet preserve, any variety
553. Savoury preserve, any variety

THEME SECTION: PINEAPPLE

554. Pineapple upside down cake
555. Biscuits (six (6) pieces), utilizing glaze, dried or fresh pineapple
556. Sweet preserve (which includes pineapple as an ingredient)
557. Savoury preserve (which includes pineapple as an ingredient)

CHAMPION CAKE

558. Ginger cake (not sandwich or sponge) (iced)

SCONES - proudly sponsored by the Brookfield Country Women's Association

559. Plain scones – six (6)
560. Scones, any other variety except plain – six (6)

BREAD

561. Sourdough Bread
562. Bread, any other variety. Variety to be stated on the plate
563. Focaccia, any variety, topped, 20 x 30 cm
564. Damper

EGGS

565. Chook Eggs, six (6), home laid, in carton or basket. To be judged on shell, colour, consistency, etc

DECORATED CAKE - proudly sponsored by the Queensland Cake Decorators Association, Central Branch

709. Formal Iced Cake – Iced and decorated with icing, judged on appearance only
710. Novelty Iced Cake – Iced and decorated with icing, judged on appearance only

Note: Dummy cakes will be accepted for cake decorating classes 709 and 710. At the judge's request, please use cleats for these 2 classes.

ANZAC BISCUITS - NEXT GENERATION COMPETITION

Queensland Ag Shows have this year introduced an exciting new competition for entrants **aged 18-40 as at 1 May** in the year of Sub-Chamber competition (which in our Show's case will be **2026**). The winner of the local Show's competition will be invited to compete at the Sub-Chamber competition in April 2026. That winner will compete in the State Finals to be held at the Ekka in 2026. Entry in the below class 750 is therefore restricted to those who will qualify to participate in the Sub-Chamber competition in 2026.

750. Anzac Biscuits, four (4), 5cm in diameter and crisp, prepared using the below .

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.

SPECIAL THANKS TO OUR MAJOR SPONSOR



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COOKERY: GENERAL CONDITIONS OF ENTRY

1. Entries close Sunday 18 May at midnight through Showday online (see pg 1 for link).
2. Entries received after the closing date of 18 May will only be accepted with a late fee of \$5 (paid when dropping off entries).
3. All entries (adults & childrens) must be delivered to the Cookery Pavilion on Wednesday May 21 from 4-6 pm; or 7:30 - 9:30am on Thursday May 22. **No entries can be accepted after 9.30 am Thursday.** Please bring multiple entries early.
4. Only judges and stewards will be permitted in the Pavilion once judging has commenced.
5. Classes may be split at the Chief Steward's discretion.
6. Moulded preserves will be disqualified.
7. Cake entries, including decorated cakes must be on a board not exceeding 30x30 cm.
8. All biscuits, sweets and small entries must be on disposable small plates, NOT dinner plates.
9. Unless otherwise specified, all exhibits must be of the same variety, eg when the class specifies 6 biscuits, they must all be the same.
10. All exhibits will be opened/cut for judging & tasting unless otherwise indicated on the schedule.
11. **Cream of any kind, buttercream, mock cream, custard or similar icings or fillings are not permitted and cannot be accepted.** This does **not preclude** the use of butter as a **minor ingredient** in icings (eg 1 teaspoon).
12. All preserves to be suitably labeled and in 250 to 500 ml sized jars unless otherwise stated. Do not include any coverings on the bottle tops, except for cl 551.
13. Exhibits must be the bona fide work of the exhibitor; no commercial mixes to be used unless specified.
14. The judges' decision will be final and no correspondence will be entered into.
15. No one exhibit may be entered in more than one class.
16. The Chief Steward reserves the right to move an entry to the correct class.
17. The Chief Steward reserves the right not to award a prize in any class, eg, if insufficient entries, or decided by the Judges.
18. **The Pavilion will close at 4 pm on Sunday May 25. Collection will only be available between 5-6 pm on the Sunday or 9-11 on Monday 26 May. Exhibits must not be removed before 5 pm Sunday.** Exhibits not collected by 11 am Monday May 26 will be disposed of, unless prior arrangements made.
19. Points will be allocated as follows for each class: 1st – 3; 2nd - 2; 3rd -1.
20. The Grand Champion prize will be awarded to the exhibitor who achieves the most points in classes 501-564. In the event of a tie, the winner will be the exhibitor with the most 1st prizes.
21. Prizes not collected within three months of the Show will revert to the Society.
22. The Brookfield Show Society will not be responsible for any losses or breakages of exhibits.
23. Submitting an entry signifies your acceptance of the above conditions, and of any other conditions on the Show website. **If unsure of any of these conditions or have a question, please send an enquiry to cookery@brookfieldshowsociety.org.au.**

SHOW COOKERY HINTS AND TIPS

- All entries **must be on disposable plates** except where specified, non-disposable plates cannot be accepted.
- Make sure that you name each variety on the plate where applicable.
- **Do NOT write your name on the plate, judging is anonymous.**
- We suggest you ice cakes the day before judging so that icing sets.
- Turn off your oven fan if possible when baking, to avoid dome tops on cakes and muffins.
- For general cake classes, **please ice cakes on top only**, and **keep decorations to a minimum**.
- Don't test with a skewer in the middle of the cake, as it will be cut there for judging.
- Slices or brownies are best cut into even sized pieces (eg, 5 cm square), with a hot knife if necessary.
- Scones should be light in texture; and shouldn't touch each other when cooking.
- The more traditional recipes are best for Show cooking, eg WW/ CWA cookbooks.
- For jam making, cut fruit evenly, don't over boil. Use a candy thermometer for more accurate cooking to test for jelling point.
- Cut fruit for marmalade as finely as possible for Show work. Marmalade should be clear, with fruit evenly suspended. After soaking fruit overnight, cook thoroughly before adding sugar.
- For jelly making, after fruit has cooked, allow to drip through jelly bag overnight, without squeezing. Jelly should be completely clear and properly set.
- Ensure that jars are properly sterilised before use. Clean in dishwasher if possible, and then thoroughly sterilise before using. Use oven mitts to avoid burns with hot jars and preserves.
- Put lids on jars immediately after filling with preserves to inhibit mould. Store carefully – in the fridge if necessary.
- Make chutneys a month or two ahead of time if possible to allow flavours to develop.

*DARK RICH FRUIT CAKE COMPETITION

Please note that the winner of the dark rich fruit cake will compete in a further regional competition at the sub chamber level (anticipated to be in April, 2026), with a prize of \$100 for the sub chamber winner. The sub chamber winner will compete in the State final at the RNA show in August 2026.

Volunteer steward form

The Brookfield Show Cookery Section relies on volunteer stewards to make our pavilion a success each year. We always welcome and need new stewards, so please join us, either during the judging on the Thursday (you will get some great tips by watching the judges at work), or on roster during the Show. We particularly need extra help for the drop off of exhibits on the Wednesday and Thursday, judging on the Thursday, and the collection of exhibits on the Sunday afternoon. All we need is a donation of as little as a few hours of your time. Please email offers of help to the Chief Steward: cookery@brookfieldshowsociety.org.au, by providing the following details:

Name:

Email (or best contact):

Availability:

Volunteers are needed:

Wed 21 May exhibit drop offs 4 - 6 pm:

Thurs 22 May drop offs 7.30 - 9.30 am:

Thurs 22 May judging 9.30-1.00 pm:

Thurs 22 May organising displays 1.00-3.00 pm:

Friday 23 May Show 9 am - 5 pm - please indicate times:

Saturday 24 May Show 9 am - 5 pm - please indicate times:

Sunday 25 May Show 9 am - 4 pm - please indicate times:

Sunday 25 May collection of exhibits 4 - 6 pm:

Monday 26 May collection and clean up Pavilion 9 -11 am: