Cookery

Samford Show – July 11 & 12, 2026

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General rules for the conduct of Samford Show Pavilion exhibitors

Adapted from "Guidelines of QLD Chamber of Agricultural Societies Inc"

1. Entry forms are available at www.samfordshowsociety.com.au, Samford Design & Copy Centre, Slab Hut – John Scott Park Samford, Samford Variety Store or from the showground pavilion on the day of entry.
2. All exhibitors must present their exhibits for judging by the appointed time and place. The Chief Steward of the section shall have the right to change exhibits to the correct class or disqualify if the entry does not meet the criteria.
3. The Judges' decision in any section will be final. The Samford Show Society reserves the right to declare no competition in any class if there are insufficient (or less than 3) entries.
4. Ribbons/trophies and/or prizes will be awarded at the Judges' discretion.
5. Whilst all reasonable care is taken, the Samford Show Society cannot accept responsibility for any losses or damage to exhibits or any other property whilst it is on the Samford Show Society's Showground.
6. In the event of a dispute arising from the Rules or any other aspect of any competition, the decision of the President, or President's nominee, of the Show Society shall be final, and the process of reaching a decision shall be in the absolute discretion of the President or President's nominee.
7. Tin sizes are approximate.

NO LATE ENTRIES WILL BE ACCEPTED.

Conditions of Entry

1. ALL EXHIBITS DELIVERED to the showgrounds pavilion: Friday 10th July 2026 between 1.00pm – 4.00pm together with an entry form.
2. ENTRY FEES: $2 each for up to 5 entries, $10 for 6-10, $15 for 11 entries or more (max. 1 entry per class – per person)
3. All exhibits must be visibly labelled with:
   a. Class number on top
   b. Description on top
   c. Name of entrant under plastic/paper plate and covered in plastic wrap
4. Each exhibit cannot be entered into more than one class
5. All whole cookery exhibits to be cut by the Judge

AWARDS & PRIZES: Best in sections (e.g. Cakes, class 1-7) will receive cash and/or vouchers; 1st - $50 and 2nd - $30. The following **major awards will be presented at 2.30pm on Sunday inside the pavilion:** Gold Cook – prize money $100 (cash & vouchers); Silver Cook – prize money $80 (cash & vouchers); and Bronze Cook – prize money $50 (cash & vouchers). These are awarded a trophy by tallying accumulated points. Points are awarded for 1st, 2nd and 3rd places. A card and ribbon will be awarded to all place getters.

COLLECTION OF EXHIBITS: Walk-in collection after 3.30pm and drive-in collection after 5.00pm on Sunday 12th July 2026 & MUST be signed out by the stewards. Any exhibits not collected by **5.30pm on Sunday** will remain the property of the Samford Show Society.

Enquiries – Fiona Moody, ph: 0421 353 272, e-mail: cookery@samfordshowsociety.com.au

Entry Categories

Cakes

What the Judge is looking for: Tins neatly lined, icing smooth and not dripping down the sides. Cakes should have a fine texture & slightly domed

Class 1 Chocolate cake (iced on top only, no ganache or buttercream) (20 cm round)

Class 2 Cake using vegetable (can be iced, iced on top only, NO buttercream or cream cheese icing) (baked in loaf tin, approx. size 22 x 12 x 8 cm)

Class 3 Boiled fruit cake (20 cm round)

Class 4 Cupcakes – iced (4 of) (no decoration)

Class 5 Citrus cake (lemon/orange) (can be iced, iced on top only, NO buttercream, baked in loaf tin, approx. size 22 x 12 x 8 cm)

Class 6 Banana bread (baked in loaf tin, approx. size 22 x 12 x 8 cm) (no icing)

Class 7 Date loaf (baked in loaf tin, approx. size 22 x 12 x 8 cm)

Class 8 Iced and decorated cake; 1st - $50; 2nd - $30; 3rd - $20

1. Theme "Let's go camping"
2. Judged on icing and decorations ONLY
3. To be presented on board no greater than 25 cm^2
4. Decorations must be edible
5. Foam cake dummies allowed

Biscuits & Slices

What the Judge is looking for: Crisp, uniform biscuits between 5 – 6 cm

Class 9 Shortbread (4 pieces) (5 x 5 cm)

Class 10 ANZAC biscuits (4 pieces)

Class 11 Gluten free biscuits (4 pieces) (supply list of ingredients)

Class 12 Nutritional slice/biscuit (4 pieces suitable for lunchbox) (not iced)

Class 13 Family favourite slice (4 pieces) (5 x 5 cm)

Class 14 Chocolate slice (4 pieces) (5 x 5 cm)

Class 15 Brownies (4 pieces) (5 x 5 cm)

Class 16 Jam drops (4 pieces)

Scones, Muffins, Tarts & Pikelets

What the Judge is looking for: Round scones, not touching when cooking, flour brushed off the top and bottom for presentation and between 5 – 6 cm

Class 17 Plain scones (4 of)

Class 18 Pumpkin scones (4 of)

Class 19 Sweet muffins (4 of)

Class 20 Savoury muffins (4 of)

Class 21 Pikelets (4 of)

Breads

Class 22 Sourdough loaf

Class 23 White loaf

Class 24 Grain loaf

Class 25 Damper (approx. 20 cm)

Sweets

Class 26 Caramel or chocolate fudge (4 pieces)

Class 27 Rocky road (4 pieces)

Class 28 Rum balls (4 pieces)

Class 29 Marshmallows (4 pieces)

Entry Categories continued over page

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Entry Categories Continued

Men Only

Here's your chance to show off. No cheating now… Don't ask the Ladies in the house for help.

Class 30 Lamingtons (4 of) (uniform size of 5 x 5 x 5cm) (you are permitted to use a packet mix for the sponge)

Class 31 Pikelets (4 of)

Jams & Preserves

What the Judge is looking for: Jam must be bright and clear, no air bubbles. Mustard pickles & vegetables cut into same size. Check the size of the jar needed on the schedule & the jar should be clean on the outside. Flavours should be well balanced. Jars should be filled within 2 – 3 mm from top

1. All exhibits must be such as can be consumed at table
2. All exhibits in Classes 32 – 43 to be exhibited as follows:
   - a Clear, round & straight sided jars, 250 mL to 375 mL size jars are accepted
   - b Lined metal lids
   - c Labelled with class number on lid and jar
   - d Labelled with description
   - e Name underneath bottle
   - f Jar must be filled (no half-filled jars)

Class 32 Rosella jam

Class 33 Strawberry jam

Class 34 Jam (any variety) (eg. apple, grape)

Class 35 Any marmalade

Class 36 Lemon, lime or passionfruit butter

Class 37 Tomato relish

Class 38 Sweet mustard pickles

Class 39 Sweet chilli sauce

Class 40 Tomato sauce

Class 41 Pickles – any variety (e.g. onion/cucumber)

Class 42 Chutney – any variety

Class 43 Jelly – any variety

Children's Section

Prize money: 1st = $10, 2nd = $7, 3rd = $5

All entries must be the child's own unassisted work. Parents may assist with oven.

6 years and under as at 1st July 2026

Class 44 Milk arrowroot biscuits – iced & decorated (4 of)

This class judged on icing and decorations only (theme: "Let's go camping")

Class 45 Chocolate non-bake slice – undecorated (4 of)

Class 46 Non-bake drops or balls (i.e. apricot balls) (4 of)

7 – 11 years as at 1st July 2026

Class 47 Iced and decorated cupcakes (4 of)

This class judged on icing and decorations only (theme: "Let's go camping")

Class 48 Pikelets (4 of)

Class 49 ANZAC biscuits (4 of)

12 – 16 years as at 1st July 2026

Class 50 Muesli bar for the lunch box (4 of)

Class 51 Iced chocolate cake (20 cm round) (no ganache or buttercream)

Class 52 Cupcakes – iced and decorated (4 of)

This class judged on icing and decorations only, decorations must be edible (theme: "Let's go camping")

Judges' decisions are final and no correspondence will be entered into.

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