

# MARBURG ANNUAL SHOW 2025

## COOKERY SCHEDULE

ADULTS – SECTION 10

JUNIORS – SECTION 10A

Chief Steward : AnnMarie Frohloff 0409 575 403



Judging: Friday 9<sup>th</sup> May 2023 at 10am

All entries (not exhibits) to be in by Wednesday 7<sup>th</sup> May

Exhibits to be in the pavilion before 9am Friday 9<sup>th</sup> May

All cakes to be cut by the Judge, one entry only per class. All entries to be the work of the competitor. All entries can be collected between 5-6pm 10<sup>th</sup> May.

NO COMPETITOR IS TO MOVE OR TOUCH ANOTHER COMPETITOR'S EXHIBIT

MOST POINTS ADULT SECTION - TROPHY DONATED BY AnnMarie Frohloff

MOST POINTS JUNIORS – TROPHY DONATED BY Baked by Brooke

Showday online - <https://showday.online/>

ENTRY FEE \$1.50 unless stated.

Prizes – 1<sup>st</sup> \$5.00, 2<sup>nd</sup> \$2.00

CLASS 1: Plate of 6 plain scones

CLASS 2: Plate of 6 pumpkin scones

CLASS 3: Plain sponge sandwich 20cm round tin

CLASS 4: Iced chocolate cake (not sponge) 20cm square or round tin

CLASS 5: Orange bar cake, iced top only

CLASS 6: Banana cake, iced top only, plain icing

CLASS 7: Carrot cake, 20cm round or square tin, lemon icing on top, no cream cheese, 1<sup>st</sup> prize

\$10.00, 2<sup>nd</sup> prize \$4.00

CLASS 8: Cinnamon tea cake

CLASS 9: Butter bar cake – iced

CLASS 10: Date loaf

CLASS 11: Sultana cake, 1<sup>st</sup> prize \$10.00, 2<sup>nd</sup> prize \$4.00

CLASS 12: Rich Fruit Cake, 250g mixture, 1<sup>st</sup> Prize \$15.00, 2<sup>nd</sup> Prize \$10.00 Entry \$2.00

CLASS 13: Boiled fruit cake, 1<sup>st</sup> Prize \$15.00, 2<sup>nd</sup> Prize \$10.00, Entry \$2.00

CLASS 14: Novelty iced cake, not to be cut, 1<sup>st</sup> \$15.00, 2<sup>nd</sup> \$10, entry \$2

**BISCUITS:**

CLASS 15: 6 Anzac biscuits(**See below for special comp details and recipe.**)

CLASS 16: 6 Chocolate chip biscuits

CLASS 17: 6 Monte Carlo biscuits

CLASS 18: 6 Jam drops

CLASS 19: 6 Pikelets

CLASS 20: 6 Lamingtons

CLASS 21: 6 Iced Patty cakes

CLASS 22: 4 slices, 5 x 4cm approx.

**JAMS & PRESERVES:**

CLASS 23: Jelly any variety

CLASS 24: Rosella jam

CLASS 25: Gooseberry jam

CLASS 26: Marmalade any variety

CLASS 27: Tomato jam

CLASS 28: Jam any variety not mentioned

CLASS 29: Lemon curd

CLASS 30: Mayonnaise

CLASS 31: Mustard pickles

CLASS 32: Relish, any variety

CLASS 33: Chutney, any variety

CLASS 34: Pickled onions

**SWEETS:**

CLASS 35: 6 Plain toffees

CLASS 36: 6 French jellies

CLASS 37: 6 Coconut ice

CLASS 38: 6 Marshmallows rolled in coconut

CLASS 39: 6 Butterscotch

CLASS 40: 6 Chocolate fudge

**Prize Money for Biscuits, Jams and Preserve, Sweets is DONATED BY ANN-MARIE FROHLOFF**



# Queensland Ag Shows

## ANZAC BISCUITS – NEXT GENERATION COMPETITION CONDITIONS OF ENTRY

Each Sub Chamber Coordinator is to forward Winner and Runner Up Entry Forms of Sub-Chamber Competitors to Queensland Ag Shows head office via email [admin@qldagshows.com.au](mailto:admin@qldagshows.com.au) within 7 days of the Sub-Chamber competition.

Queensland Ag Shows will send a State Finals invitation to the WINNER within one (1) month of the State Competition. A Sub-Chamber Runner Up may be invited to compete ONLY if the Sub-Chamber Winner does not accept the invitation to compete.

### 1 State Final Judging

- 1.1 This competition is only open to ages 18-40 years as at 1<sup>st</sup> May of the year of competition.
- 1.2 Only one (1) entry permitted from each Sub Chamber per competition.
- 1.3 After Sub Chamber selection, each Sub-Chamber competitor is to bake a new batch of biscuits for the State Final Judging.
- 1.4 The ANZAC biscuits must use the supplied recipe and must meet the State Final ANZAC Biscuit - Basic Requirements listed below in Section 2.
- 1.5 Entry Form is to be completed and forwarded with the ANZAC biscuits. Entry forms are available at [www.qldagshows.com.au](http://www.qldagshows.com.au)
- 1.6 Judging of biscuits takes place on the date advised in the invitation and will be set by the Queensland Ag Shows Board no later than 30<sup>th</sup> June of the year prior to the competition.
- 1.7 The biscuits are to be delivered to the Queensland Ag Shows Office, by the date indicated on the invitation. Biscuits not received by this date will not be eligible to compete. It is the competitor's responsibility to ensure that the biscuits are delivered to the Queensland Ag Shows Office
- 1.8 The biscuits are to be well wrapped and packed in a strong box. If a delivery service is used it is recommended to line the box with 3 ply or similar material to prevent any damage during carriage.
- 1.9 Arrangements will be made to display the biscuits. Any certificates or prize ribbons will be posted to competitors.
- 1.10 All care will be taken with exhibits, but no responsibility taken.
- 1.11 Queensland Ag Shows reserves the right to vary these Conditions of Entry at their discretion and advise competitors of the changes to the Conditions should the circumstances require.

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### 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.

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**SECTION 10A – JUNIORS – NO entry fee, 1<sup>st</sup> \$3, 2<sup>nd</sup> \$2**

**PRIZE MONEY and TROPHIES DONATED BY Baked By Brooke**



**HIGH SCHOOL STUDENTS -**

CLASS 41: 6 Plain scones

CLASS 42: 6 Pikelets

CLASS 43: 6 Iced Patty cakes

CLASS 44: 6 Anzac biscuits

CLASS 45: 4 Sweet muffins, any variety

CLASS 46: 6 Jam drops

CLASS 47: 6 Chocolate chip biscuits

CLASS 48: Packet cake, iced on top, any variety

**PRIMARY SCHOOL STUDENTS –**

CLASS 49: 6 Pikelets

CLASS 50: 6 Anzac Biscuits

CLASS 51: 6 Jam drops

CLASS 52: 3 Decorated boiled eggs – shells on

CLASS 53: Piece of edible jewellery – necklace

CLASS 54: Packet cake, ice on top, any variety

**UNDER PRIMARY SCHOOL AGE -**

CLASS 55: 3 Iced and decorated milk arrowroot biscuits

