

COOKERY

Exhibitors with more than 5 entries are asked to email you entry details (including class numbers) to laidleyshowsociety@outlook.com by 6.00pm on Thursday 2 July 2026

Chief Steward: Valerie Hauser 54653475

Stewards: Theresa Knight, Evyonne Gordon, Aileen Seng, Deirdre Smith, Jannine Armstrong

**Conditions of Entry – Please read the schedule thoroughly
(entries may be disqualified if not according to the schedule).**

- Trophies and/or vouchers may be awarded in place of prize money.
- All cooking to be made by the exhibitor.
- If an exhibit is not worthy of a prize, no award will be made.
- The judge's decision is final
- All exhibits must be delivered to stewards for staging 7:30am -9.30 am Judging day 3 July 2026. Show society will supply plates for presentation of exhibits.
- Judging will commence at 10.30 am. Exhibitors are welcome to watch judging, must be seated and not impede stewards.
- All exhibits will be cut by judges, unless otherwise stated.
- **Pick up is 10am-12noon Sunday 5 July 2026.** Please make arrangements if you cannot pick up as cooking not collected by noon will be disposed of.

ENTRY FEES AND PRIZE MONEY (UNLESS OTHERWISE STATED)

Classes 1 – 22	Entry fee: \$1. 00	1 st \$5 / 2 nd \$4 / 3 rd \$3
Classes 23-28	Entry fee: \$1.50	1 st \$10 / 2 nd \$8 /3 rd \$7
Classes 29 - 32	Entry Fee: \$2. 00	1 st \$12/ 2 nd \$10/ 3 rd \$8
Classes 33 –46	Entry free.	1 st \$3/ 2 nd \$2/ 3 rd \$1

Laidley show society thanks the following supporters who have contributed towards the cookery competition.

C & A Seng, V Hauser, J & D Emerick, Laidley Newsxpress, Kelli's Diner, I Boord, P Dennien, D Hauser, N Blackmore, Laidley Shoez, E Gordon, M Hodges, Café 4342, Sunstate Recyclers, Ramnet Laidley, M Murphy, T Knight, R Smith, M Clarke, G Squires, Laidley Laundromat, Grace Eats Laidley, T Herring, M Robertson

HINTS AND TIPS - For all baked goods, Judges encourage Exhibitors to use an oven thermometer as the most common fault cited in recent shows has been oven too hot.

Anzac Biscuits Use full oats, not quick oats. Drop small balls on tray and press flat to 6-8cm size.

Marble Cake Three (3) distinct colours. Pink, brown (chocolate) and white.

Scones Light and fine in texture. This comes about by kneading well. Do not over knead as this toughens the dough. The size should be about 5cm. For show work, scones should never touch while cooking.

Pumpkin scones, always strain pumpkin so no pieces of pumpkin show in scones when opened. Before bringing scones to a show, rub any visible flour off base with a soft cloth.

Butter Cakes Good texture and flavour, light to touch. For sandwich cakes, always weigh mixture so each cake is the same depth and joins with a fine line of icing.

Sponge is light and moist, but not soggy. Delicately and evenly browned with no overhanging or sugar spots.

Biscuits Texture of biscuit should be fine and crisp. Flavour plays a big part in judging; it should denote what type of biscuit it is.

Fruit Cake Flavour should be very pleasing, with fruit distributed evenly. When cut, fruit should have a glossy look. Fruit overcooked will start to burst. The top should be nice and smooth. This can be achieved by wetting your hand and patting the top of the cake before cooking.

Sultana Cake Beat well to avoid sugar spots, but don't overbeat. For show work, only use 250g sultanas to a 360g mixture. The cake should be light brown when taken out of the oven.

DIVISION A – OPEN

Biscuits/Slices. Biscuits 5-8cm round, Slice 5cm square

1. 4 Plain scones (5cm round, not touching)
2. 4 Pikelets, use 1 tablespoon of mixture per pikelet
3. **4 Anzac biscuits Next gen (18-40 years), make to given recipe**
4. 4 Anzac Biscuits for exhibitors **not** in Next Gen, make to given recipe
5. 4 Butternut Biscuits, made to given recipe
6. 4 Jam Drops, raspberry jam
7. 4 Ginger biscuits
8. 4 Custard Creams, joined with custard cream filling
9. 4 pieces Chocolate slice, iced with chocolate icing
10. 4 pieces Date Slice, filling between pastry, made to given recipe

KATH HAUSER MEMORIAL SLICE ,Sponsored by M Roberston & T Herring (classes 9,10)

HAZEL HAUSER-SMITH MEMORIAL BEST HIGH TEA ITEM, Sponsored by Grace Eats Laidley (classes 1 – 10)

DIVISION A – OPEN

Cakes – approx. 20cm round, Bar – approx. 10cm x 22cm

11. 4 Small cakes, NO PAPERS, iced with pale pink icing
12. Date Loaf/Bar, made to given recipe
13. Cinnamon Tea Cake (sprinkled with 2 teasp castor sugar & 1 teasp cinnamon)
14. Chocolate Sponge Roll, mock cream filling
15. Sponge Sandwich, plain flour, butter, joined with jam, dusted on top with icing sugar
16. Ring Butter Cake, iced with vanilla icing on top and outside only
17. Marble Cake, ice with pale pink icing
18. Madeira Bar, uniced
19. Banana Bar, uniced
20. Carrot Bar, iced with lemon icing

CHAMPION CAKE CLASSES 11-20 Voucher \$30 donated by M Murphy “Plant Nursery”

21. Chocolate Cake iced with chocolate icing
22. NOVICE Chocolate Cake, iced with chocolate icing (Novice is someone that has not won a first prize in the cooking section of any show)

SHIRLEY SQUIRES CHAMPION CHOCOLATE CAKE - \$20 Donated by G Squires (Class 20,21)

DIVISION A – OPEN

Fruit Cakes – round or square tin approx. 20cm

23. Sultana Cake, use 250g – 360g sultanas
24. Light Fruit Cake, use 375g mixed fruit
25. Boiled Fruit Cake, use 375g mixed fruit
26. 3 ingredient fruit cake, made to given recipe (Ramnet Laidley)
27. Rich Fruit Cake (**Sunstate Recyclers 1st \$20, 2nd \$10, 3rd \$8**)
28. Plum pudding, boiled in cloth (**Laidley Shoez**)

CHAMPION FRUIT CAKE - \$30 Voucher Donated by Grace Eats Laidley (Classes 22-27)

DIVISION E CAKE/BISCUIT DECORATING

Cakes may use Dummies. No wire to penetrate the icing. Posy picks are allowed.

Base boards must have cleats; no exhibits will be cut (judged on cake decorating only)

No manufactured items in decoration (cachous, stamens, wire for sprays etc allowed)

29. 4 homemade biscuits, iced and decorated, any style
30. 4 Iced and decorated cupcakes, any style
31. Novelty cake, sculptured or carved
32. Decorated special occasion cake 1st \$20 | 2nd \$10 | 3rd \$8

CHAMPION CAKE/BISCUIT DECORATING Voucher donated by Cafe 4342 Forest Hill (classes 28-31)

DIVISION B – 13 - 18 years - FREE ENTRY (Age on entry form)

Biscuits 5-8cm round

33. 4 Scones
34. 4 Anzac Biscuits, made to given recipe
35. 4 Cornflake biscuits
36. 2 Gingerbread people, baked and decorated
37. 4 Butternut biscuits, made to given recipe
38. 4 Chocolate Patty cakes, baked in papers, iced and decorated
39. Homemade Vanilla cake, iced approx. 20 round tin (no packet mixes)

CHAMPION ENTRY (Classes 32-38) Donated by Laidley Newsxpress

DIVISION C – 6-12 years - FREE ENTRY (Age on entry form)

Biscuits 5-8cm round

40. 4 Pikelets, use 1 tablespoon of mixture per pikelet
41. 4 Anzac biscuits, made to given recipe
42. 4 Jam Drops, any red jam
43. 4 Cornflake biscuits
44. 4 Patty cakes, baked in paper, iced and decorated.

CHAMPION ENTRY (Classes 39-43) Donated by I Boord

DIVISION D – 5 years & UNDER (Age on entry form)

45. Plate of 3 decorated biscuits or home baked or bought, theme Koala face
46. 3 Choc chip biscuits – 5-8cm round

CHAMPION EXHIBIT DIVISION A – Shirley Squires memorial, Donated by G Squires \$50

RESERVE CHAMPION DIVISION A – donated by N Blackmore (Trophy)

MOST ENTRIES DIVISION A – Ann Hodges perpetual Memorial shield, donated by M Hodges

MOST POINTS DIVISION A – Perpetual shield donated by C & A Seng

Next Generation - Anzac Biscuits

This competition is only open to ages 18 - 40 years old as of 1 May 2026.

This class has been selected for the regional and State Final Competition. The winner of this class will be invited to enter the Sub-Chamber final at Gatton show – July 2026

Recipe & Presentation:

- 4 biscuits are to be presented for judging
- Biscuit size to be 5-8 cm in diameter and crisp

The recipe below must be used

CWA Anzac Biscuit Recipe (Ingredients for 24 biscuits):

- 125g butter, chopped
 - 1 cup plain flour
 - 1/2 tsp bicarb soda
 - 1 cup rolled oats
 - 1 cup caster sugar
 - 2 tbs golden syrup
 - 2 tbs boiling water
- 3/4 cup desiccated coconut

Method:

Combine butter and golden syrup in a pan, stir overheat 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 the tray.

BUTTERNUT BISCUITS

Preheat oven 180° (fan force 160°), greased biscuit tray

INGREDIENTS

65g (2 Tabs) butter	1 cup sugar	2 Tabs syrup
1 egg	½ teasp vanilla essence	1 Tabs milk
1 cup coconut	200g (1 ½ cups) S R flour	

METHOD

1. Cream butter, sugar, and syrup with an electric mixer.
2. Add egg, vanilla, milk, coconut, mix well. Then fold in sifted flour.
3. Roll into walnut size (20g) balls and place on prepared trays, press with floured fork.
4. Bake in a moderate oven for 15-20 minutes.
5. Allow to cool on trays for 5 minutes before removing to cooling racks.

3 INGREDIENT FRUIT CAKE

INGREDIENTS

2 cups SR flour	1 teasp mixed spice	500g mixed fruit	600ml chocolate milk
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METHOD

1. Soak 500g mixed fruit in 600ml chocolate milk overnight in the fridge.
2. Preheat oven 180-190° (160° fan forced), grease and line (20cm) round or square cake tin
Sift flour and mixed spice, add one cup at a time to fruit and milk mixture, mix well after each addition.
3. Pour mixture into prepared tin and bake 1 – 1 hr 15 min. Test with skewer, when it comes out clean, cake is cooked.
4. Cool in tin, before turning out.

DATE SLICE

PASTRY

115g cup butter	4 Tabs sugar	vanilla
2 cups SR flour	pinch salt	1 egg and a little milk

FILLING

225g dates	1 Tabs lemon juice	little grated lemon rind
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1 teasp mixed spice or ½ teasp each of ground ginger, nutmeg, cinnamon
125ml water

METHOD

Preheat oven 180, grease and line a slice tray 22mx 30cm approx

1. Place filling ingredients into a saucepan, boil and simmer for 4-5minutes. Put aside to cool while preparing pastry.
2. Make the pastry: Mix sifted flour and salt together in a mixing bowl, then rub in the butter until it resembles fine breadcrumbs.
3. Lightly beat egg and add a little milk. Add to flour and using a knife to cut and stir, mix to form a stiff dough. Do not over mix, light of hand is best. Allow pastry dough to chill and “relax” for 30 minutes, in a fridge or a cool place, cover the bowl or put the pastry in some cling film.
4. *Assemble the date slice:* Turn dough onto a floured surface and knead lightly. Cut it in half and roll out the pastry to fit the base of the slice tin, gently pushing the pastry into the corners. Spread the softened dates evenly over the top of the pastry base, then top with the remaining pastry that has been rolled out to fit. Again, gently pushing and stretching the pastry into the corners.
5. Prick with fork and sprinkle with sugar and cinnamon.
6. Bake in moderate oven 30-40minx or until nicely browned. Cool in tin and slice, 5cm square

DATE LOAF

INGREDIENTS

Preheat oven 180, grease loaf tin 23cm x 13cm approx.

½ cup sugar	1 teasp ground ginger	1 cup chopped dates
½ teasp baking soda	1 Tabs butter	pinch nutmeg

Place into a bowl with 1cup boiling water and beat well.

Add 1 ½ cups sifted SR flour

Press into prepared bar tin and bake in moderate oven 30 minutes.