



COOKING SCHEDULE 2025

109th Annual Mt Gravatt Show – Saturday 26th & Sunday 27th July 2025

OFFICIALS

Chief Steward: Carol Laboo
Judges: Jill Skinner, Robyn Carmichael
Stewards: Mary Ward, Sheryl Gildea, Dell Sharp, Larissa Winter

DETAILS

Date: 26TH & 27TH JULY 2025

Entry Fee: There will be no entry fees

Entries: Entry forms to be submitted with products and delivered to the Memorial Hall on Thursday 24th July 10am-12pm or 4pm-6pm
Entries can be collected Sunday 27th July between 3-5pm

Judging: Friday 25th July 9:00am

Prizes: Certificates & Ribbons in all classes
Junior Highest Aggregate Points
Junior with Most Entries
Dark Rich Fruit Cake of the Show Sash
Most Points Sash (*Sections 1-3*)
Adult Champion & Reserve Champion Sashes

CATEGORIES

SECTION 1 – SWEETS

All pieces to be at least 3cm in size.
Entries to be labelled with variety name where required.

Class 1 6 Pieces Coconut Ice
Class 2 6 Pieces Fudge – Any Variety (Named)
Class 3 6 Pieces Marshmallow 4-5cm
Class 4 6 Pieces Rocky Road 4-cm

SECTION 2 – BAKING

Entries to be labelled with variety name where required.

Cakes to be dinner plate size and if to be iced, not with frosting.

- Class 5 Carrot Cake - Iced
- Class 6 Chocolate Cake – Plainly Iced, Top Only
- Class 7 Date Loaf/Roll – Un-Iced
- Class 8 Boiled Fruit Cake – Un-Iced
- Class 9 **Dark Rich Fruit Cake – Un-Iced**
- Class 10 Gluten Free Product – Muffins, Biscuits etc
- Class 11 Plate of 6 Cupcakes – Plainly Iced
- Class 12 Plate of 6 Cupcakes – Decorated
- Class 13 Plate of 6 Anzac Biscuits (5-7cm)
- Class 14 Plate of 6 Biscuits – Any Variety (6-8cm)
- Class 15 Plate of 6 Biscuits – Decorated – Any Variety (6-8cm)
- Class 16 Plate of 6 Scones – Any Variety (6-8cm)
- Class 17 Plate of 6 Slice – Any Variety (6-8cm)
- Class 18 Plate of 6 Pikelets – (6-8cm)

SECTION 3 – HOME PRESERVES

All jars to be at least 350g and to have lids but no wax.

All entries to be labelled with variety name.

- Class 20 Grapefruit Marmalade
- Class 21 Orange Marmalade
- Class 22 Lemon or Lime Marmalade
- Class 23 Marmalade – Any Other Variety (Named)
- Class 24 Any variety Jam (named)
- Class 25 Rosella Jam
- Class 26 Strawberry Jam
- Class 27 Berry Jam – Any Variety
- Class 28 Red Jam – Any Other Variety (Named)
- Class 29 Yellow Jam – Any Variety (Named)
- Class 30 Chilli Jam
- Class 31 Lemon Butter
- Class 32 Passionfruit Butter
- Class 33 Pickled Vegetables – Any Variety (Named)
- Class 34 Chutney – Any Variety (Named)
- Class 35 Relish – Any Variety (Named)

SECTION 4 – JUNIOR (UNDER 8 YEARS)

Class 36 Boys – Plate of 6 decorated arrowroot biscuits

Class 37 Girls – Plate of 6 decorated arrowroot biscuits

SECTION 5 – JUNIOR (8 TO 12 YEARS)

Class 38 Cake – Plainly Iced – Any Variety

Class 39 Plate of 6 Cupcakes – Plainly iced

Class 40 Plate of 6 Cupcakes – Decorated

- Class 41 Plate of 6 Anzac Biscuits – (5-7cm)
- Class 42 Plate of 6 Biscuits – Un-Iced (5-7cm)
- Class 43 Plate of 6 Slice – any variety (6-8cm)

SECTION 6 – JUNIOR (13 TO 18 YEARS)

- Class 44 Cake – Plainly Iced – Any Variety
- Class 45 Plate of 6 Cupcakes – Plainly iced
- Class 46 Plate of 6 Cupcakes – Decorated
- Class 47 Plate of 6 Anzac Biscuits – (5-7cm)
- Class 48 Plate of 6 Biscuits – Un-Iced (5-7cm)
- Class 49 Plate of 6 Slice – any variety (6-8cm)

CONDITIONS OF ENTRY

1. All exhibits must be the bona fide work of the exhibitor.
2. All entries except Section 3 to be wrapped in Gladwrap or in disposable containers.
3. No late entries or exhibits will be accepted.
4. Judges are entitled to withhold awarding a prize in any class where exhibits have not reached the standard required.
5. The judge's decision will be final, except that the Committee reserves the right to consider a protest lodged in accordance with the Society's conditions.

All Competitors enter these events at their own risk. Neither the Organising Committee, Mt Gravatt Show Society, Mt Gravatt Showgrounds nor the owners of the property accept liability for any accident, damage, injury or illness to owners, grounds, spectators or any person or property whatsoever.

DARK RICH FRUIT CAKE CONDITIONS OF ENTRY

1. One entry per person.
2. An original recipe to be used.
3. To be on pound mixture (500g) with approx. 2.25kg of fruit to be used including currants (whole), sultanas, raisins, cherries (cut) & mixed peel. Prunes & figs are not permitted.
4. To be baked in a square tin 25.5cm (10 inch) approximately.
5. As this section is part of a statewide competition to find the best Dark Rich Fruit Cake in Queensland, the winner will represent Mt Gravatt Show Society at the Southeast Queensland Sub-Chamber final at the Beenleigh Showgrounds in March next year.
6. The Sub-Chamber finalist will then be eligible to enter the State Final at the Royal Queensland Show (with another cake).
7. If the Sub-Chamber finalist declines entering the Royal Queensland Show, the runner up is then eligible to compete. For more information go to www.ekka.com.au

PERFECT DARK RICH FRUIT CAKE

(It is not essential for this recipe to be used for the entries)

Ingredients:

500g Butter

500g Brown Sugar

10 Eggs

1 Wine Glass Whisky

600g Plain Flour

2 tsp Mixed Spice

2.5kg Mixed Fruit (Raisins, Sultanas, currants, a small amount of peel & a few cherries, all cut)

Boiled Whisky Mixture

1 tbsp White Sugar

28g Butter

½ Wine Glass Whisky

Method

Soak fruit in glass of whisky for two days (or overnight at least).

Make the boiled whisky mixture first.

Place sugar & butter into a pan and boil until very brown but not burnt.

Add whisky & stir until dissolved.

In a separate bowl, mix butter and sugar then beat in eggs, one at a time. Don't overbeat but mix well.

Add the boiled whisky mixture.

Carefully add the fruit, flour and spices (preferably using your hands), mix well making sure there are no lumps.

Place in a well lined 25cm square tin.

Bake for around 6 hours – 2 hours on 150deg C and 4 hours on 120deg C.

Remove cake from oven.

Pour 2 tbsp whisky over hot cake, wrap in a tea towel and leave in tin to cool.

BEST EVER CUPCAKES

Quick and Delicious

(It is not essential for this recipe to be used for the entries)

Ingredients

2 Eggs

200ml thickened cream

1tsp Vanilla extract

¾ cup castor sugar

1 cup self-raising flour

Instructions

Beat 2 eggs & 200ml of thickened cream for 1 minute.

Add 1 tsp vanilla & ¾ cup castor sugar.

Beat for three minutes.

Fold 1 cup self-raising flour into mixture with wooden spoon until blended.

Bake in a muffin pan lined with paper cases in 180 degree oven for approximately 15-20minutes. If you prefer peaked tops, increase oven by 10 degrees.

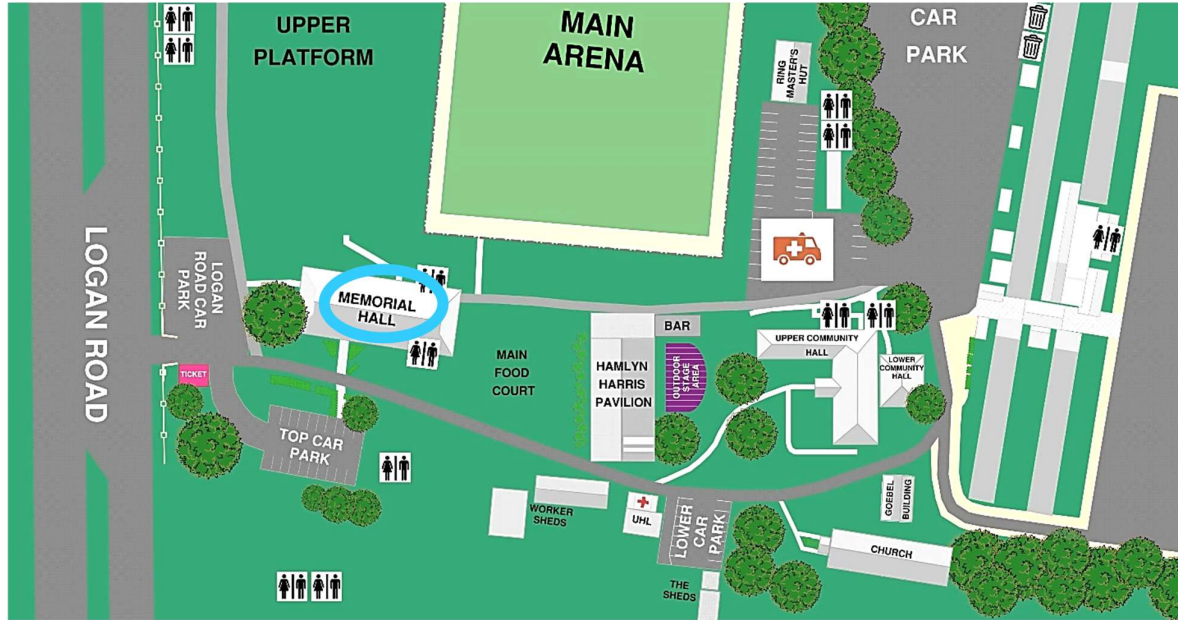
DELIVERY INFORMATION

Showground Address: 1644 Logan Rd, Mt Gravatt Qld 4122

Please drop off baking to the ground level of the Memorial Hall as per map below.

Phone: 07 3349 1801

info@mtgravattshow.com.au



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