



COOKING SCHEDULE

110th Annual Mt Gravatt Show – Saturday 25th & Sunday 26th July 2026

OFFICIALS

Chief Steward: Cath Atkins

Judges: Robyn Carmichael, Louise Pope

Stewards: Carol Laboo, Mary Ward, Sheryl Gildea, Dell Sharp, Larissa Winter, Neil

DETAILS

Entry Fee: There will be no entry fees

Entries: Entry forms can be submitted with the delivery of the entries.

Deliver Entries to the Memorial Hall on:

Sunday 19th July 9am-5pm (*Section 3 Preserves Only*)

Thursday 23rd July 10am-12pm or 4pm-6pm

Entries can be collected Sunday 26th July between 3-5pm

Judging: Friday 24th July 9am

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

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CONDITIONS OF ENTRY

1. All exhibitors should refer to the General Competition Regulations as provided by the Queensland Chamber of Agricultural Society's Inc and applicable Society/Association. (Available on the Mt Gravatt Show website competitions page).

Presentation of Entries

2. All entries, except Section 3, must be presented on a plain white disposable plate close to the size of the item (use multiple plates if extra strength required) and wrapped in clingfilm.
3. Any class 'any variety' must be labelled with primary flavour(s).
4. Section 3 entries, all jars must be in a jar that is 250g to 350g and have lids, but no wax and be labelled with the variety name.
5. All cupcakes cases must be presented on disposable white disposable paper plate (use multiple plates if extra strength required).

Judging

6. Judging will be conducted by accredited Show judges.
7. All exhibits must be the bona fide work of the exhibitor.
8. No late entries or exhibits will be accepted.
9. Judges are entitled to withhold awarding a prize in any class where exhibits have not reached the standard required.
10. 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.

QLD AG SHOW COMPETITIONS & RECIPES

Dark Rich Fruit Cake

Specific conditions of entry are outlined on page 6.

There is a recipe, but it is not essential for this recipe to be used.

Next Gen Anzac Biscuits

Specific conditions of entry are outlined on page 7.

There is a recipe, but it is not essential for this recipe to be used.

Cupcake Recipe

There is a recipe, but it is not essential for this recipe to be used on page 7.

DEFINITIONS

Icing is thin coating and can be poured or drizzled, is often made with icing sugar and a liquid such as milk, cream or fruit juice. It is a thinner, potentially harder-drying coating for drizzling.

Non – iced means totally plain, no additional top coating can be added at all.

Frosting is often made with fats (butter, cream cheese or cream) is thick and rich eg buttercream, cream cheese frosting and whipped cream. If you want a thick, fluffy coating for a cake, you'd use frosting.

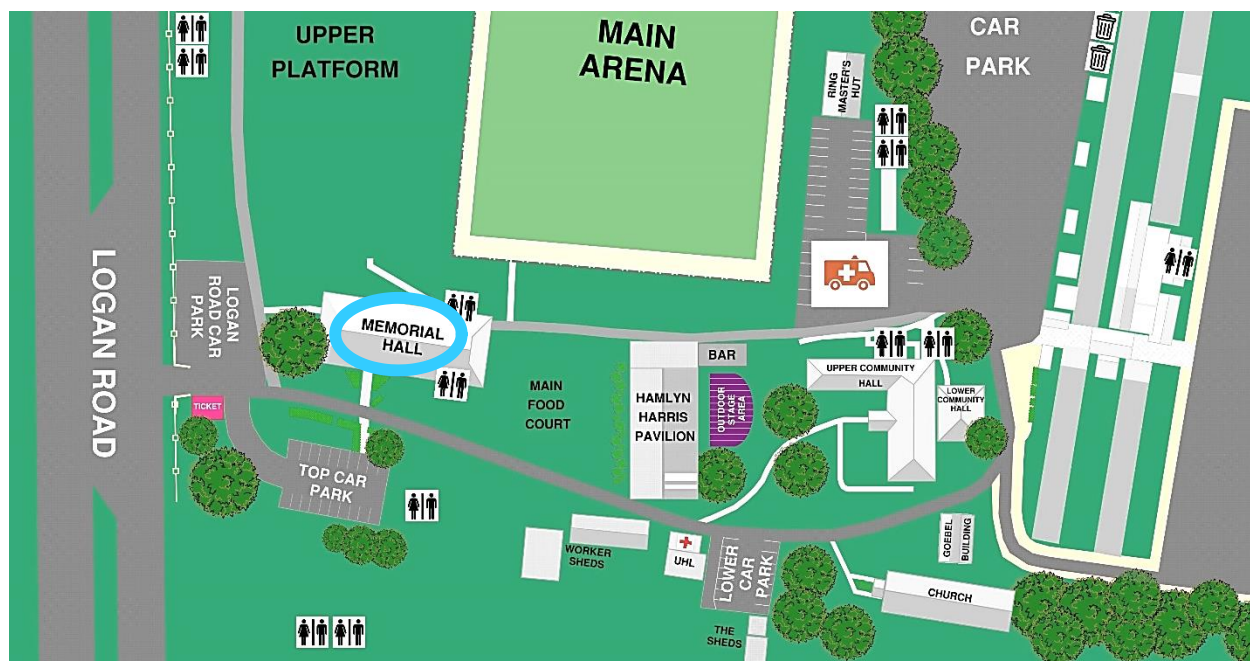
DELIVERY INFORMATION

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



FAQ

Q: How do I enter?

A: You can either enter online via the website or download the form and bring it in with you and your food item.

Q: I can't drop my food item off on the specified delivery dates, can I drop them off earlier?

A: The Show does not have food storage or fridges available. Only Section 3 – Home Preserves – can be dropped off earlier, you must contact the Show Office to arrange a suitable time. Please ensure that you have attached the application form to the item.

Q: What if I can't collect my cooking entries on the Sunday 27th by 5.00pm?

A: Any entry items (except Section 3 – Home Preserves jars) not collected by 5pm Sunday 27 July will be destroyed.

Section 3 – Home Preserved items will be kept at the office for the following week after the Show until Wed 5pm and then will be destroyed.

Q: What if I can't collect my article in person?

A: If someone is collecting your food item on your behalf, please ensure they can provide proof eg copy (or photo) of the entry slip.

Q: Will I get charged to come into the Show to collect my article?

A: If you enter the Showgrounds after 3pm your entry will be free. If you enter the Showgrounds before 3pm you will be charged an entry fee.

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 (must be named)
- Class 3 6 Pieces Marshmallow 4-5cm
- Class 4 6 Pieces Rocky Road 4-cm

*****MOST POINTS – SWEETS*****

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.

No cakes will be accepted that require refrigeration.

- Class 5 Carrot Cake – Iced on top only
- Class 6 Chocolate Cake – Plainly Iced on top only
- Class 7 Date Loaf/Roll – Un-Iced
- Class 8 Boiled Fruit Cake – Un-Iced
- Class 9 **Dark Rich Fruit Cake – Un-Iced** *(Please see specific conditions of entry on page 6)*
- 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 **Next Gen Anzac Biscuits** *(Please see specific conditions of entry on page 7)*
- Class 15 Plate of 6 Biscuits – Any Variety (6-8cm)
- Class 16 Plate of 6 Biscuits – Decorated – Any Variety (6-8cm)
- Class 17 Plate of 6 Scones – Any Variety (6-8cm)
- Class 18 Plate of 6 Slice – Any Variety (6-8cm)
- Class 19 Plate of 6 Pikelets – (6-8cm)
- Class 20 Men's Baking – Any Cake.

*****MOST POINTS – BAKING*****

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 21 Grapefruit Marmalade
- Class 22 Orange Marmalade
- Class 23 Lemon or Lime Marmalade
- Class 24 Marmalade – Any Other Variety (must be named)
- Class 25 Any variety Jam (must be named)
- Class 26 Rosella Jam
- Class 27 Strawberry Jam
- Class 28 Berry Jam – Any Variety
- Class 29 Red Jam – Any Other Variety (must be named)
- Class 30 Yellow Jam – Any Variety (must be named)
- Class 31 Chilli Jam
- Class 32 Lemon Butter
- Class 33 Passionfruit Butter
- Class 34 Pickled Vegetables – Any Variety (must be named)
- Class 35 Chutney – Any Variety (must be named)
- Class 36 Relish – Any Variety (must be named)

*****MOST POINTS – HOME PRESERVES*****

*****ADULT CHAMPION & RESERVE CHAMPION*****

Sashes Awarded to the Adult with the Highest Aggregate Points

SECTION 4 – JUNIOR (UNDER 8 YEARS)

Class 37 Plate of 6 decorated arrowroot biscuits

***** JUNIOR HIGHEST AGGREGATE POINTS (UNDER 8 YEARS) *****

Trophy Sponsored by Hall & Co Solicitors

***** JUNIOR WITH MOST ENTRIES (UNDER 8 YEARS) *****

Trophy Sponsored by Hall & Co Solicitors

SECTION 5 – JUNIOR (8 TO 12 YEARS)

Class 38 Cake – Plainly Iced – Any Variety

Class 39 Plate of 6 Pikelets

Class 40 Plate of 6 Cupcakes – Decorated

Class 41 Plate of 6 Plain Scones

Class 42 Plate of 6 Biscuits – Un-Iced (5-7cm)

Class 43 Plate of 6 Slice – Any Variety (6-8cm)

***** JUNIOR HIGHEST AGGREGATE POINTS (8 TO 12 YEARS) *****

Trophy Sponsored by Hall & Co Solicitors

***** JUNIOR WITH MOST ENTRIES (8 TO 12 YEARS) *****

Trophy Sponsored by Hall & Co Solicitors

SECTION 6 – JUNIOR (13 TO 18 YEARS)

Class 44 Cake – Plainly Iced – Any Variety

Class 45 Plate of 4 Savoury Muffins

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)

***** JUNIOR HIGHEST AGGREGATE POINTS (13 TO 18 YEARS) *****

Trophy Sponsored by Hall & Co Solicitors

***** JUNIOR WITH MOST ENTRIES (13 TO 18 YEARS) *****

Trophy Sponsored by Hall & Co Solicitors

DARK RICH FRUIT CAKE CONDITIONS OF ENTRY

Section 2 – Baking, Class 9 Dark Rich Fruit Cake Un-Iced

Judging

1. One entry per person.
2. An original recipe to be used. Below is a suggested recipe, that you may follow, however, it is not compulsory.
3. No cut cake will be accepted.
4. 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 AH&I Society at the Southeast Queensland Sub-Chamber final at the Beenleigh Showgrounds in April next year.
5. If the winner declines entering the Sub-Chamber final, the runner up is then eligible to compete.
6. The Sub-Chamber finalist will then be eligible to enter the State Final in August next year.

For more information go to www.qldagshows.com.au

Basic Requirements

7. A 500-gram (1lb) cake mixture with approximately 2.25kg of dried fruit using – currants (whole); sultanas and raisins (cut); mixed peel; with cherries and nuts optional. Prunes and figs are not permitted.
8. Cake to be baked in a square 25.5cm (10 inch) tin approximate internal measurement.

DARK RICH FRUIT CAKE RECIPE

(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
2.25kg 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

1. Soak fruit in glass of whisky for two days (or overnight at least).
2. Make the boiled whisky mixture first.
3. Place sugar & butter into a pan and boil until very brown but not burnt.
4. Add whisky & stir until dissolved.
5. In a separate bowl, mix butter and sugar then beat in eggs, one at a time. Don't overbeat but mix well.
6. Add the boiled whisky mixture.
7. Carefully add the fruit, flour and spices (preferably using your hands), mix well making sure there are no lumps.
8. Place in a well lined 25cm square tin.
9. Bake for around 6 hours – 2 hours on 150deg C and 4 hours on 120deg C.
10. Remove cake from oven.
11. Pour 2 tbsp whisky over hot cake, wrap in a tea towel and leave in tin to cool.

NEXT GEN ANZAC BISCUITS CONDITIONS OF ENTRY

Section 2 – Baking, Class 14 Next Gen Anzac Biscuits

Judging

1. This Competition is only open to ages 18-40 as at 1st May 2026.
2. One entry per person.
3. Below is a suggested recipe, that you may follow, however, it is not compulsory.
4. As this section is part of a statewide competition to find the best Next Gen Anzac Biscuits in Queensland, the winner will represent Mt Gravatt AH&I Society at the Southeast Queensland Sub-Chamber final at the Beenleigh Showgrounds in April next year.
5. If the winner declines entering the Sub-Chamber final, the runner up is then eligible to compete.
6. The Sub-Chamber finalist will then be eligible to enter the State Final in August next year.

For more information go to www.qldagshows.com.au

Basic Requirements

7. 6 Biscuits are to be presented for judging.
8. Biscuit size to be 5-7cm in diameter.
9. The ingredients that must be used are Butter, Plain Flour, Bicarb Soda, Rolled Oats, Caster Sugar, Golden Syrup & Desiccated Coconut.

ANZAC BISCUIT RECIPE

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

Ingredients:

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

1. Combine butter and golden syrup in a pan, stir over heat until butter is melted.
2. Stir in combined soda and water, then remaining ingredients. Mix well.
3. Drop rounded teaspoons of mixture about 4cm apart on greased over trays and flatten slightly.
4. Bake in a slow oven for about 20 minutes or until slightly brown.
5. Cool on tray.

BEST EVER CUPCAKES

This quick and delicious recipe can be used for any of the cupcake classes; however, 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

Method

1. Beat 2 eggs & 200ml of thickened cream for 1 minute.
2. Add 1 tsp vanilla & ¾ cup castor sugar.
3. Beat for three minutes.
4. Fold 1 cup self-raising flour into mixture with wooden spoon until blended.
5. 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.