



Monto Show 26 & 27 April 2025

SECTION 22 CAKES/SLICES/BISCUITS

Stewards: Kim Mundt, Janelle Burnham & Danielle Sinclair

Entries to be delivered to the Showgrounds Friday between 10:30 and 12:30am with Entry Form and fees

Judging commencing Friday 1pm

NORMAL CONDITIONS APPLY – FULL SIZED CAKES AND OTHER ENTRIES WILL BE RETURNED TO COMPETITORS AFTER 3PM SUNDAY

SPECIAL NOTES AND REGULATIONS:

Any other cake, slice or biscuit— Recipe to be attached to entry and to be named on Entry Form.

Chocolate Cake—to be iced on top only with chocolate icing to match. Scones— brush off surplus flour.

Boiled Fruit Cake—no more than 500gm fruit.

Shortbread—any shape or size.

Date Loaf—dates cut into 4 pieces is good size.

Steam Pudding—hint is to remove lid immediately after cooking.

Tip—place hot cakes on clean tea towel or chux on cake cooler to avoid rack marks.

Cake Shape—any shape tin may be used unless otherwise specified.

OPEN COOKING

Entry Fee \$1.00 per entry

Prize money 1st \$10, 2nd \$5, (cash or Voucher) or Trophy

“The Circle of Life” Cake - Class 2200 Ring Cake

1st \$20 2nd \$10

PRIZE donated by Monto Show Society

Special Feature Cake – Class 2201 Chocolate Cake

1st \$150 2nd \$100 3rd \$50

PRIZE sponsored by Rob & Nadia Campbell of Goondicum Pastoral Co

Feature Cake - Class 2202 Sweet Potato Cake (suggested recipe must be used)

1st \$40 2nd \$10

PRIZE donated by Girlie Goody

Special Prize Cake - Class 2207 Kentish Cake

1st \$40, 2nd \$10

PRIZE donated by the Bishop Family in Memory of Graham Bishop

Most Points Prize PRIZE donated by Mrs Lesley Bligh in Memory of Beryl Pickering

Most Number of Entries PRIZE in Open & Novice Sections donated by Mrs Mon Lobegeier

BURNETT SUB CHAMBER RICH DARK FRUIT CAKE COMPETITION ENTRY FEE: \$1

The rules of the Competition are as follows:

- Only one entry from each show goes to Burnett Sub-Chamber level
- OWN RECIPE TO BE USED
- For LOCAL SHOW and Sub Chamber to be either: -

1. A half pound (250gm) mixture with approx 1.5kg of fruit to be used including whole currants, cut sultanas and raisins, mixed peel cherries & nuts optional. Baked in an 8inch(20cm) square tin.

2. A one pound (500gm) mixture with approx 2.25 kg of fruit including whole currants, cut sultanas and raisins, mixed peel cherries & nuts optional baked in a 10inch(22.5cm) square tin.

For State must be the 500gms recipe in a 10inch tin.

FOR MORE DETAILED INFORMATION PLEASE CONTACT THE SHOW OFFICE OR
www.qldagshows.com.au

Class 2200 "THE CIRCLE OF LIFE" RING CAKE

Any cake baked in a ring tin decorated and/or iced to your liking

1st \$20 2nd \$10 sponsored by Monto Show Society

Class 2201 SPECIAL FEATURE CHOCOLATE CAKE

1st \$150 2nd \$100 3rd \$50 PRIZE sponsored by Rob & Nadia Campbell of Goondicum Pastoral Co

Class 2202 FEATURE CAKE – SWEET POTATO CAKE (Recipe must be used)

1st \$20 2nd \$10

Sweet Potato Loaf Cake

1 cup Sweet Potato, cooked & mashed

2 cups SR Flour

½ cup Coconut

¾ cup Brown Sugar

1 cup Dates

1 tablespoon Syrup

Blend all ingredients together and then add 1 cup warm water. Stir well and cook in a loaf tin or a 9" x 9" square tin in a 170 degrees fan forced moderate oven for approx. 35 to 40 minutes

Class 2203 4 Plain Scones PRIZE donated by Mrs Jenny Grealy

Class 2204 4 Pumpkin Scones PRIZE donated by Picky's Pies & Pastries

Class 2205 4 Pikelets PRIZE donated by Mrs Sonya Murr

Class 2206 4 Fruit Muffins PRIZE donated by Mrs Annette Williams

Class 2207 Kentish Cake-iced, bar/loaf tin Special Prize 1ST \$40, 2ND \$10

PRIZE donated by the Bishop Family in Memory of Graham Bishop

Class 2208 Banana Cake-iced, any tin

PRIZE donated by Mrs Beryl Avis

Class 2209 Tea Cake-round tin

PRIZE donated by Mr & Mrs Jeff & Therese Seeney in Memory of Mrs Rae Seeney

Class 2210 4 Lamingtons-5cm x 5cms

PRIZE donated by Mrs Margaret Stewart

Class 2211 Any Other Cake-to be named

Recipe to be attached to entry and to be named on Entry Form.

PRIZE donated by Mrs Pauline Allsop in Memory of Mrs Doris Mundt

Class 2212 Gingerbread-no icing, square tin

PRIZE donated by Mrs Kerri Williams in Memory of Mrs Evelyn Hutton

Class 2213 Date Loaf-no icing

PRIZE donated by Mrs Lesley Bligh in Memory of Tilly Pickering

Class 2214 Carrot Cake -iced, bar/loaf tin

PRIZE donated by Mrs Narelle Galloway

Class 2215 4 Anzac Biscuits

PRIZE donated by Mrs Gale Goody

Class 2216 4 Any other Biscuits

Recipe to be attached to entry and named on Entry Form.

PRIZE donated by Suzanna Baker in memory of Jessica McFarland (nee Leather)

Class 2217 Shortbread

PRIZE donated by Peter Pickering

Class 2218 4 Pieces Chocolate Slice-iced 5cmx5cm

PRIZE donated by Mrs Therese Seeney

Class 2219 4 Pieces Any Other Slice or Brownie

Recipe to be attached to entry and named on Entry Form.

PRIZE donated by Mrs Amanda Goody

Class 2220 Pumpkin Fruit Cake

PRIZE donated by Picky's Pies & Pastries

Class 2221 Boiled Fruit Cake

PRIZE donated by Luke & Tara Harm

Class 2222 "Lord of the Manor" Any Cake **baked by a male competitor.**

Recipe to be attached to entry and named on Entry Form.

PRIZE donated by Mrs Michele Goody

Class 2223 Plum Pudding-steamed

PRIZE donated by Mrs Dianne Kuhl in Memory of Mrs Ethel Ward

Class 2224 Decorated Novelty Cake (SUGGEST SMALL SIZE)

PRIZE donated by the Galloway Family in Memory of Mrs Ruby Galloway

Class 2225 Burnett Sub-Chamber-Rich Dark Fruit Cake Competition

(See Competition Rules at start of Section 22 for size of cake details)

PRIZE donated by Mr James Sinclair in Memory of Mrs Jan Sinclair

Class 2226 Burnett Sub-Chamber ANZAC BISCUITS – NEXT GENERATION

COMPETITION This competition is only open to ages 18-40 years as at 1st May of the year of competition. 4 biscuits are to be presented for judging.

Biscuit size to be 5cm in diameter and crisp, must use supplied recipe

CWA Anzac biscuit recipe (Ingredients for 24 biscuits):

- 125gm 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 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.

Suggested recipes are available for download from

<https://montoshow.com.au/2025-monto-show-pavilion>



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NOVICE COOKING

Open to all competitors who have NOT previously won a 1st prize in that Class in the Novice or Open Sections at any Monto Show.

SPECIAL NOTES & REGULATIONS AS PER OPEN COOKING

Prize Money 1st \$10, 2nd \$5 (Cash or Voucher)

Most Points in Novice

PRIZE donated by Mia Francis

Most Combined Number of Entries in Novice & Open Sections

PRIZE donated by Mrs Mon Lobegeier

Class 2226 Any other Cake-to be named

Recipe to be attached to entry and named on Entry Form

PRIZE donated by Mrs Barbara Schulz

Class 2227 4 Anzac Biscuits

PRIZE donated by Mrs Kim Mundt

Class 2228 4 Jam Drops

PRIZE donated by Mrs Beryl Avis

Class 2229 4 Pieces Chocolate

Slice-iced 5cm x 5cm

Prize donated by Greg Forward in Memory of Mrs Olive Sanderson

Class 2230 4 Pieces Any Other Slice or Brownie

Recipe to be attached to entry and named on Entry Form

PRIZE donated by Mrs Dianne Kuhl

Class 2231 4 Pikelets

PRIZE donated by Mrs Jenny Forsyth

Class 2232 4 Plain Scones

PRIZE donated by Helen Goody

Class 2233 Ice & Decorated Cake-

eg. Birthday Cake

(SUGGEST SMALL SIZE)

PRIZE donated by Monto Foodworks

Suggested recipes are available for download from

<https://montoshow.com.au/2025-monto-show-pavilion>