Clarence Pastoral & Agricultural Society Ltd

Grafton Show

Section 13

Cooking Schedule

Friday 24th & Saturday 25th April 2026

The C P & A Society will be having an ANZAC Day Commemorative Ceremony in the main arena before the Official Opening on Saturday, 25th at 2.00 pm. The T J Ford Pavilion will be CLOSED between 1.45 pm and 2.45 pm

Clarence Pastoral & Agricultural Society Ltd

GRAFTON SHOW

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Website: www.graftonshow.com.au

President Rex Green

Vice Presidents

Barry Reeves

Alan Ryall

Mark Lloyd

Jack Sivewright

Yvonne Robards

Secretary Hayley Barnard

Honorary Treasurer Ann Edwards

Assistant Honorary Treasurer Alan Ryall

Patrons

Clarence Valley Council Mayor

Member for Clarence

Member for Page

Mr Brian Badgery

Mr Des Harvey

TJ Ford Pavilion "The Barn"

Chief Steward: Yvonne Robards – 0423 585 366

PLEASE REFER TO INDIVIDUAL SECTIONS FOR DATES AND TIMES

- OPEN classes are open to all ages unless stated.
- Exhibits are not to be removed during the Show.
- Exhibits entered in the wrong class may be transferred at the discretion of the Judge.
- The Chief Steward has the right to accept or refuse any exhibit and his/her decision regarding the removal of an exhibit or exhibitor from the grounds will be final.
- Articles may only be exhibited in ONE class and must be the sole work of the entrant.
- **Exhibits should be collected between 9.00 am and 1.00 pm Sunday 26th April 2026.**
- **Any exhibits that are not collected will be taken to the Show Office and can be collected on Wednesdays and Fridays from 9.30 am to 2.30 pm.**
- **ANY EXHIBIT NOT COLLECTED BY FRIDAY 8th May 2026 (WITHIN 14 DAYS OF THE SHOW) WILL BE DISPOSED OF.**

CHIEF STEWARD'S AWARD

In each area of the Pavilion, the Chief Steward can present a Special Award, "Chief Steward's Award." This is presented at the discretion of the Chief Steward to an exhibit they feel deserved a prize but was not awarded one by the Judges.

MOST SUCCESSFUL JUNIOR EXHIBITOR BY POINT SCORE

The 2026 trophy for the "Most Successful Junior Exhibitor in the Pavilion" This will include all areas of the Pavilion, so if you enter a number of different areas, your placings from each of those areas will count towards the trophy. Points will be awarded as follows; 1st place = 2 points, 2nd place = 1 point. The winner will be the Exhibitor with the highest score.

Cooking Chief Steward - Amy Campbell – 0400 802576

CLOSING DATE AND DELIVERY OF EXHIBITS FOR COOKING

- Online entries close 6.00 pm Wednesday 22nd April 2026 https://showday.online/show/grafton (use Google Chrome)
- Manual entries may be lodged at the Pavilion between 10.00 am and 5.00 pm between the 15th to 22nd April 2026.
- Exhibit entry ticket must be stapled or securely attached to the exhibit so that Stewards can easily read it.
- **Cooking exhibits and any unused exhibit tickets are to be delivered from:**
  - *** 10.00 am to 6.00 pm on Wednesday, 22nd April, 2026,**
  - *** 7:00 am to 9:00 am on Thursday, 23rd April, 2026.**
- **Judging of Cooking starts at 10.00 am sharp on Thursday, 23rd April, 2026.**
- **LATE ENTRIES WILL NOT BE ACCEPTED**

SPECIAL CONDITIONS FOR COOKING

- Read the schedule carefully. Some classes have specific requirements e.g. size, shape, icing, and presentation.
- No packet cakes - Unless stated
- No ring cake pans to be used.
- Exhibits are to be on appropriately sized boards-round cakes on round boards, square cakes on square boards.
- Cakes should **not** be on plastic plates with raised edges. Scones and slices can be on a raised-edge plate suitable size. Suitable boards and trays will be available for purchase at the Pavilion.
- Junior cooking exhibits may use paper/plastic plates, or boards where specified.

WHAT THE JUDGES ARE LOOKING FOR

- Appearance, Finish in Baking, Colour, Texture, Flavour and Aroma, Decoration, Presentation.
- No rack marks, holes/tunnels, over- or undercooked items, care with greasing and lining.
- Care with icing, icing on top only means on top only, no drips down the side.
- All exhibits will be cut and tasted unless stated that it is judged on presentation only.

COLLECTION OF EXHIBITS

- **Cooking exhibits to be collected on Sunday, 26th April 2026, between 9:00 am and 1.00 pm.**
- Prize money not collected by 1:00 pm Sunday, 26th April 2026, will be forfeited to the Grafton Show.

ENTRY FEE $2 per exhibit.

OPEN FRUIT CAKES

Class 13001 AgShows NSW Rich Fruit Cake
Recipe supplied must be used and can be found at the end of this Cooking Schedule.
Sponsored by AgShows NSW
Class 13002 Boiled Fruit Cake
Class 13003 Boiled Fruit Pudding
Class 13004 Pumpkin Fruit Cake
Class 13005 Fruit and Nut Loaf

CHAMPION OPEN FRUIT CAKE

OPEN
BREADS & SCONES (Breads to be made by hand)
Class 13006 White Bread Loaf – Handmade
Class 13007 Sourdough Bread - Handmade
Class 13008 Fruit Loaf - Handmade
Class 13009 Bread, any variety - Handmade
Class 13010 Scones, Plain, 4 (**Scones should not be glazed for Judging)**
Class 13011 Scones, Pumpkin, 4
CHAMPION OPEN BREADS & SCONES

Class 13012 Feature Breads and Scones - Honey Yeast Rolls - 4 Rolls
(The recipe supplied must be used and can be found at the end of the Cooking Schedule)

BISCUITS & SLICES (4 Items on a Plate or Tray. Plates/trays can be purchased from the Pavilion)
Class 13013 ANZAC Biscuits
Class 13014 Jam Drops
Class 13015 Shortbread, Any Shape
Class 13016 Melting Moments
Class 13017 Florentines
Class 13018 Biscuits – Any Variety
Class 13019 Cornflake Cookies
Class 13020 Rock Cakes
Class 13021 Slices – Any Variety
Class 13022 Chocolate Brownies
C**HAMPION OPEN BISCUITS & SLICES**
Class 13023 Feature Slice – ANZAC Caramel Slice **(Recipe Supplied Must Be Used)**

SMALL CAKES (3 Items on a Plate or Tray)
Class 13024 Patty Cakes, iced on top (**Paper Cases May Be Used)**
Class 13025 Butterfly Cakes **(Mock Cream Only)**
Class 13026 Lamingtons 50mm square, no filling
Class 13027 Fruit Muffins
Class 13028 Chocolate Chip Muffins
Class 13029 Friands, Any Variety
Class 13030 Lemon Tarts
CHAMPION OPEN SMALL CAKES

CAKES
Class 13031 Date Loaf **(Using a Loaf tin)**
Class 13032 Sponge Sandwich, Not Iced, Jam Filling
Class 13033 Butter Cake
Class 13034 Orange Cake
Class 13035 Tea Cake
Class 13036 Zebra Cake
Class 13037 Banana Cake, Iced on Top
Class 13038 Carrot Cake, Iced on Top
Class 13039 Chocolate Cake, Iced on Top
CHAMPION OPEN CAKE
Class 13040 Feature Cake – ANZAC Biscuit Cake
(The recipe supplied must be used and can be found at the end of the Cooking Schedule)

GLUTEN-FREE COOKING
Class 13041 Gluten-Free (GF) Chocolate Cake, Iced on Top
Class 13042 GF Banana Cake, Iced on Top
Class 13043 GF Cake, any variety
Class 13044 GF Fruit Cake
Class 13045 GF Slice, any variety
Class 13046 GF Cookies, any variety
CHAMPION - GLUTEN FREE

SPECIAL PRESENTATIONS – Judged on Presentation
Class 13047 Morning Tea for an Outdoor Worker
A selection of items that a person who works outdoors could have for morning tea.
Class 13048 High Tea, 2 Tiers Minimum
Minimum of 10 pieces may include sandwiches, cakes, biscuits, slices or tarts.
Class 13049 Healthy School Lunchbox - Present in a lunchbox
Class 13050 Mixed Confectionery Box 6-10 pieces (any variety of homemade confectionery)
CHAMPION SPECIAL PRESENTATIONS

CONFECTIONERY

(6 Pieces on a Plate, Tray or Bowl.)

Class 13051 Rocky Road

Class 13052 Coconut Ice

Class 13053 Rum Balls

Class 13054 Apricot Balls

Class 13055 Caramel Fudge

CHAMPION CONFECTIONERY

Class 13056 Feature Confectionery Chocolate Salami

(The recipe supplied must be used and can be found at the end of the Cooking Schedule)

JUNIOR

5 years & under

Class 13057 Decorated Arrowroot Biscuits, 3 Pieces

Class 13058 Chocolate Crackles, 3 Pieces

Class 13059 Edible Necklace, Pasta Cereal, Lollies

Class 13060 Milo Balls - any decorated coating, 6 Pieces

Class 13061 Packet Cake - Any Variety - Iced on Top **(THE PACKET LABEL MUST BE PROVIDED WITH THE ENTRY)**

Class 13062 Picklets, 4 Pieces

CHAMPION – 5 years & under

6 years & under 8 years

Class 13063 Chocolate Chip Cookies, 3 Pieces

Class 13064 Cornflake Cookies, 3

Class 13065 Cupcakes, Iced on Top, 3

Class 13066 Packet Cake - Any Variety - Iced on Top **(THE PACKET LABEL MUST BE PROVIDED WITH THE ENTRY)**

Class 13067 Slice – Any Variety, 3

CHAMPION - 6 and under 8 years

8 years & under 12 years

(3 Items on a plate, unless stated)

Class 13068 ANZAC Biscuits

Class 13069 Raspberry Coconut Slice

Class 13070 Lamingtons 50mm Square, no filling

Class 13071 Butterfly Cupcakes – Mock Cream, (paper cases may be used)

Class 13072 Banana Cake, iced on top

Class 13073 Slice – Any Variety

CHAMPION 8 years and under 12 years

12 years & under 18 years
(3 Items on a plate, unless stated)
Class 13074 Cup Cakes, Iced – No Paper Cases
Class 13075 ANZAC Biscuits
Class 13076 Vegetable Cake, Any Variety, Not Iced
Class 13077 Chocolate Cake, Iced on Top
Class 13078 Slice, Any Variety
Class 13079 Plain Scones
CHAMPION 12 years & under 18 years

PERSON WITH DISABILITY

Class 13080 Rock Cakes
Class 13081 Patty Cakes, iced – (Paper Cases May Be Used)
Class 13082 Slice, any variety
Class 13083 Butter Cake - Iced on Top Only
Class 13084 Pikelets, 4
Class 13085 Gingerbread Biscuits, any shape, iced
C**HAMPION PERSON WITH DISABILITY**

AgShows NSW RICH FRUIT CAKE

The following recipe is compulsory for all entrants and must be printed in all schedules.

INGREDIENTS:

250g (8 oz) sultanas
250 g (8 oz) chopped raisins
250 g (8 oz) currants
125 g (4 oz) chopped mixed peel
90 g (3oz) chopped red glace cherries
90 g (3 oz) chopped blanched almonds
1/3 cup sherry or brandy
250 g (8 oz) plain flour
60 g (2 oz) self-raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
250g (8 oz) butter
250g (8 oz) soft brown sugar
½ teaspoon lemon essence OR finely grated lemon rind
½ teaspoon almond essence
½ teaspoon vanilla essence
4 large eggs.

RECOMMENDED METHOD:

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight. Sift together the flours and spices Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after, each addition, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into a prepared **square 20cm x 20cm (8" x 8") tin** and bake in a slow oven for approximately 3 ½ - 4 hours. Allow the cake to cool in the tin.

Note: To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

ANZAC Caramel Slice

Base

125g butter

4 tablespoons golden syrup

¼ teaspoon bicarb soda

1 tablespoon boiling water

1 cup rolled oats

1 cup plain flour

½ cup brown sugar

¾ cup desiccated coconut

Preheat oven to 180 C, line a 20 x 20 cm tin with baking paper

Melt butter& golden syrup in a saucepan over low heat

Combine oats, flour, brown sugar & coconut in a bowl.

Dissolve the bicarb in the boiling water, add to the saucepan

Combine liquid and dry ingredients, press into the bottom of of the prepared tin and bake for around 15 minutes or until lightly browned.

Allow to cool whilst making caramel filling.

Caramel Filling

400g can sweetened condensed milk

125g butter

1/3 cup caster sugar

1/3 cup golden syrup

Mix together the condensed milk, butter, sugar & golden syrup in a saucepan over a low heat. Stir for 15 minutes or till mixture becomes a darker golden colour and thickens.

Let caramel cool slightly before pouring over the ANZAC biscuit base.

Refrigerate to set.

Topping

200g dark chocolate

1 tablespoon melted butter

Melt chocolate and butter in microwave or saucepan over low heat.

Pour over the caramel and allow to set before cutting into squares.

ANZAC Biscuit Cake Recipe

Cake

180g grated apple (about 2 apples)

1 cup desiccated coconut

½ cup chopped dates

½ cup rolled oats

1 teaspoon bicarb soda

1 cup boiling water

1 ½ cups brown sugar, firmly packed

½ cup golden syrup

½ cup coconut oil, melted

2 eggs, room temp

2 teaspoons vanilla essence

1 teaspoon ground cinnamon

½ teaspoon salt

1 ½ cups S.R flour

1 ½ teaspoons baking powder

Crumble Topping

½ cup plain flour

1/3 cup brown sugar

1/3 cup rolled oats

1/8 cup caster sugar

1 ½ tablespoons hot water

25g golden syrup

1 teaspoon vanilla essence

¼ teaspoon bicarb soda

¼ teaspoon salt

65g melted butter

Step 1 Preheat oven to 180 °c and line the base and sides of a 20cm deep pan. In a bowl combine apples, coconut, dates, rolled oats, bicarb & water, stir to mix and allow to sit while you make the rest.

Step 2 Place brown sugar, golden syrup, coconut oil, eggs, vanilla, cinnamon & salt in mixer and whisk for 3 minutes. Stir in the apple mixture till combined.

Fold in flour & backing powder, don't overmix, pour into prepared tin and bake for 55 minutes.

Step 3 While the cake is baking make the crumble topping. Whisk the flour, brown sugar, oats, coconut & sugar in a bowl.

In a small bowl mix the hot water, golden syrup, vanilla, bicarb, salt & melted butter.

Mix the wet & dry mixes together and set aside.

When the cake has cooked for the 55 minutes, add the crumble mix on top of the baked cake, no need to smooth it down, bake for 20 minutes. Cool and place rosemary sprig on top

Chocolate Salami

Ingredients

250g dark chocolate

100ml cream

50g butter

250g scotch finger biscuits

50g shelled pistachios

50g dried cranberries

2 tablespoon icing sugar

Instructions

1. Add dark chocolate, cream & butter to a large glass bowl, cover & microwave for 1 minute, let sit for 3 minutes, then stir until smooth.
2. Roughly crush the biscuits and add to the bowl with the pistachios and cranberries, mix until well combined
3. Spoon the mixture onto a large piece of clingfilm. Shape into a log, roll up in the cling film, and twist the ends to seal.
4. Refrigerate overnight till firm.
5. Roll the log in icing sugar
6. Slice to serve.

The Clarence Pastoral & Agricultural Show would like to thank all Sponsors, Committee Members, Volunteers and Exhibitors for their continued support and hope that you all enjoy the 2026 Grafton Show.

- **CWA Grafton Branch**
- **AgShows NSW**
- **Manildra Harwood Sugar**
- **Amy Campbell**
- **Amy McCarle**
- **Vikki Fletcher**

NOTES

Available in the TJ Ford Pavilion

Friday 9.00 am to 5.30 pm

Saturday 9.00 am to 4.00 pm

Coffee, Tea & Scones

Sandwiches

Proudly Supplied

by the lovely ladies from South Grafton CWA Evening Branch

Homemade Meals will be once again be available in the Luncheon Pavilion

which is situated near the Woodchop area and the Office

Friday and Saturday from 7.00 am.