

Cooking
Section 11

148th Tenterfield Show 2026

Friday 6th and Saturday 7th February, 2026

Our 2026 Show Theme is
‘Celebrating the Past – Growing the Future’

Chief Steward Stacey Thomas
0422 844 457

Entry Fee for all classes except C22-C34: \$1

C22-C34 (Kids and Students): Free entry

Prize Money – unless otherwise stated

1st Prize – Cash and/or prizes to value of \$10

2nd Prize – Cash and/or prizes to value of \$5

CONDITIONS OF ENTRY

1. Only one entry allowed for each exhibitor in any one class.
2. Exhibits shall be the bona-fide work of the exhibitor and be homemade.
3. All exhibits to be delivered to the Pavilion between 8am and 11am on Thursday 5th February 2026.
4. Judging will commence at 1pm.
5. Entries only accepted with a completed entry form and on a solid display base (base can be firm flat plate, alfoil covered strong cardboard, or small cake board). Not to exceed 2cm around the outside of cake. Plates/alfoil bases are not to exceed 30cm diameter as we do not have the space in the cabinet.
6. No ring tins and no rack marks on cakes.
7. Where there are less than three (3) exhibits in any class, only one (1) prize will be awarded.
8. It is the judge's decision as to whether prizes are awarded in a section or a class. All exhibitors MUST abide by the Judge's decision.
9. Cakes to be collected at the Reid Pavilion on Sunday 8th February 2026, between 8.30am – and 10.30am. Any exhibits left after 10.30am will be disposed of.
10. Prize money MUST be collected with entries on Sunday of the Show – Prize money winnings will be null and void at the end of April 2026.

CLASS C1. FEATURE CAKE 2026

CWA Cinnamon Scroll Cake with coconut-ice frosting

From Phyllis Hingston, Sassafras/Wesley Vale Branch, Tas.

RECIPE TO USE

Ingredients

1 + 2/3 cups self-raising flour

¼ teaspoon salt

1 cup caster sugar

125 g butter or margarine

½ cup milk 2 eggs

few drops cochineal (pink food colouring)

1 dessertspoon ground cinnamon 1 dessertspoon coffee essence

coconut-ice frosting

2½ tablespoons milk

50 g copha

3 rounded tablespoons desiccated coconut

150 g icing sugar vanilla essence, to taste

few drops of cochineal (pink food colouring)

Method:

Preheat oven to 150°C. Grease an 18-cm square cake tin and line the base with baking paper.

Sift flour, salt and sugar into a bowl. Soften butter by beating slightly, then add to flour. Add three-quarters of the milk and beat for 1 minute using a wooden spoon or

electric mixer on low speed. Add eggs and remaining milk and beat for 1 minute. Pour a quarter of the mixture into a separate basin and colour pink with the cochineal or pink food colouring. Stir the cinnamon and coffee essence into the remaining mixture and place into the prepared tin. Pour the pink mixture on top and swirl with a knife.

Bake for 40-45 minutes, then turn out onto a wire rack to cool. Cover with coconut-ice frosting once cold.

To make the frosting, place milk, copha and coconut in a saucepan and stir over low heat until copha is just melted (do not allow to boil). Add sifted icing sugar and mix well: then stir in vanilla essence and colouring. Beat until thick enough to spread.



!!!! SUBMIT ENTIRE CAKE !!!!

1st Prize: \$100 cash 2nd Prize: \$50 cash

OPEN SECTIONS

Continuing on from our 2025 trial, to minimise waste and to reflect the cost of living, only ¼ of the cake (for round cakes) or ½ of the cake (for bar tins) needs to be submitted. This way you can taste and enjoy the remainder of your cake yourself!

PLEASE READ EACH CLASS CAREFULLY AS ENTIRE CAKES STILL NEED TO BE SUBMITTED IN SOME CLASSES

C2. Rich Dark Fruit Cake - un-iced – 250g mixture – Bake in 20cm round or square tin. Submit one-quarter (¼) of your cake for judging.

1st Prize: \$20 2nd Prize: \$10

C3. Fruit Cake un-iced - 375g mixed fruit. Bake in 20cm round or square tin. Submit one-quarter (¼) of your cake for judging.

1st Prize: \$20 2nd Prize: \$10

(Rich Fruit Cake from the Agricultural Show Handbook is Class 39 in this section found at the end of this Schedule.)

C4. Chocolate cake. Chocolate icing on top only. Bake in 20cm round tin. Submit one-quarter (¼) of your cake for judging.

C5. Vanilla Butter Cake. Bake in 20cm round tin – Vanilla icing on top only. Submit one-quarter (¼) of your cake for judging.

C6. Carrot cake. Bake in a 20cm round tin. Iced on top only. Decoration optional. Submit one-quarter (¼) of your cake for judging.

C7. Banana Cake. Bake in a loaf tin. Iced on top only. Submit Half (½) of your cake for judging.

C8. Marble cake. Iced on top with marble icing. Bake in a loaf tin. Submit half (1/2) of your cake for judging.

C9. Traditional Sponge Sandwich. Not cornflour. 20cm round. No icing. Red jam filling. Submit **entire** sponge for judging.

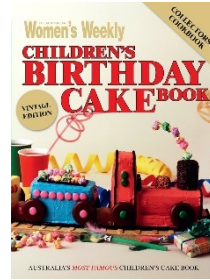
Prize: \$10 plus Mrs Joyce Hollis Memorial Trophy – Donated by the Family of Mrs Hollis

C10. Bread. Any type. Baked in tin, not breadmaker. **Submit entire loaf for Judging**

Best Exhibit in classes C2 – C10 : \$10

C11. Novelty Cake. Any cake from the Women's Weekly Children's Birthday Cake Book. Accompany your entry with a coloured copy of the picture of the cake from the Women's Weekly Cookbook. Copy of Cookbook can be downloaded from the Tenterfield Show Society website.

Prize: TBA



CONFECTIONERY, SLICES AND BISCUITS

C12. Jam drops. Plate of 4. Uniform size

C13. Anzac Biscuits. Plate of 4. Uniform size

C14. Choc-Chip Biscuits. Plate of 4. Uniform size

C15. Plain Scones. Plate of 4. Uniform size.

C16. Chocolate Brownies. Plate of 4. Uniform size.

C17. Weetbix slice with chocolate icing. Plate of 4 pieces. Uniform size.

C18. Chocolate Caramel Slice. Plate of 4 pieces. Uniform size.

C19. Rum Balls. Plate of 6. Uniform size

C20. Rocky Road. Plate of 6 pieces. Uniform size

C21. Coconut Ice. Plate of 6. Uniform size

Best exhibit in Classes C12- C21: \$10

JUNIOR SECTION

Classes C22 – C34

Entry fee: Free

Prize Money 1st \$2.00 - 2nd \$1.00 unless stated otherwise

PRE-SCHOOL (0-5years)

C22. 4 Decorated Arrowroot Biscuits decorated to represent a flower

C23. 4 Patty Cakes decorated to represent a flower

C24. 4 Chocolate Crackles – uniform size

Best Exhibit Classes C22 – C24: \$5

PRIMARY SCHOOL (AGE 6 – 12)

This age group are our up and coming bakers! Classes C25- C28 are sponsored by John and Heather Gower

1st Prize: \$5 sponsored by John and Heather Gower

2nd Prize: \$2

C25. Jam drops. Plate of 4, uniform size

C26. Decorated patty cake Plate of 4. Decorated to represent your family or pets

C27. Packet Cake. Made according to instructions. Submit top of packet with your entry to identify type of cake.

C28. Pikelets. Plate of 4. Uniform size.

C29. Anzac Biscuits. Plate of 4. Uniform size.

Best Exhibit Classes C25 – C28: Prize: \$30 – sponsored by John and Heather Gower.

C30. Novelty Cake (Junior). Any cake from the Women's Weekly Children's Birthday Cake Book. Accompany your entry with a coloured copy of the picture of the cake from the Women's Weekly Cookbook. Copy of Cookbook can be downloaded from the Tenterfield Show Society website.

Prize: TBA



HIGH SCHOOL (AGE 13 – 17)

Name of student can be withheld upon request. Please let Steward know upon delivery of your entry.

C31. Choc chip cookies, Plate of 4, uniform size

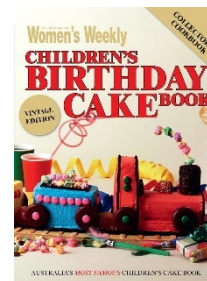
C32. Packet Cake. Made according to instructions. Submit top of packet with your entry to identify type of cake.

C33. Chocolate Caramel Slice. Plate of 4 pieces. Uniform size.

Best Exhibit Classes C30 – C32: Prize: \$10

C34. Novelty Cake (High School). Any cake from the Women's Weekly Children's Birthday Cake Book. Accompany your entry with a coloured copy of the picture of the cake from the Women's Weekly Cookbook. Copy of Cookbook can be downloaded from the Tenterfield Show Society website.

Prize: TBA



DECORATED CAKES

Cakes are judged on design and decoration only and are not tasted. Styrofoam is encouraged.

C35. Adult Entrant (aged 15 and over) Decorated Cake for an adult or child, fondant or buttercream. Any Theme. Not from the Women's Weekly Birthday Cookbook (see separate section).

C36. Child Entrant (aged 14 and under) Decorated Cake for an adult or child, fondant or buttercream. Any Theme. Not from the Women's Weekly Birthday Cookbook. (see separate section)

Prizes: 1st - \$20.00 - 2nd \$10.00

BATTLE OF THE COMMUNITY GROUPS (aged care, day care, playgroups, Churches, P&C, Schools etc)

C37. A plate consisting of either 12 cupcakes decorated to an open theme; or 12 decorated biscuits (homemade or arrowroot biscuits), decorated to an open theme.

All cupcakes or biscuits should be differently decorated but have a common theme

ie. Floral; animals; beach; bush; nature; etc

Please accompany your entry with your community group logo/letterhead as after judging all entries will be recognised.

Prize: 1st - \$20.00 2nd - \$10.00

OVER 70s

C38. Any type of biscuit: plate of 4. Uniform size. Please label what they are.

Prize: 1st - \$10 2nd \$5

C39: FRUIT CAKE RECIPE FROM THE AGRICULTURAL SHOWS RICH FRUIT CAKE HANDBOOK

Follow the instructions and recipe in the book

Prize: 1st: TBA

CHAMPIONS OF THE SHOW (RIBBONS AND TROPHIES)

CHAMPION & RESERVE CHAMPION COOKERY EXHIBITOR OF SHOW

Highest and 2nd highest points in classes C1-C21

CHAMPION & RESERVE CHAMPION JUNIOR EXHIBITOR OF SHOW

Highest and 2nd highest points in classes C22-C34

GRAND CHAMPION EXHIBIT

Judged over all classes, including decorated cakes.