

Cookery



**ROYAL
ADELAIDE
SHOW**



Presented by
Drakes.

2025 Competitions now open
theshow.com.au/competitions

COOKERY

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The Royal Agricultural and Horticultural Society makes every attempt to ensure that all information contained within this schedule is correct at the time of printing, however the RA&HS reserves the right to change such details as may be required.

KEY DATES

ENTRIES OPEN: 21 April 2025

CLOSING DATE OF ENTRIES: **Friday 20 June 2025**

COLLECTION OF EXHIBITS: Tuesday 9 September 2025

COOKERY INFORMATION SESSION

2025 Cookery Information Session will be held on Friday 9th of May, 2:30pm - 4:30pm, Members Dining Room.

COOKERY TOURS

Tours will take place at 2pm daily.

HOW TO ENTER

ENTRY FEES (GST INCLUDED)

Junior Section: **\$5.15 per entry**

Cake Decorating, Open Section, Jams & Preserves, Generational Chocolate Cake Challenge, Picnic Luncheon Feature Class, Fruit Cake & Puddings: **\$7.25 per entry**

SUBMISSION OF ENTRIES

All entries must be submitted online www.theshow.com.au

Exhibits must be submitted and paid for by the closing date and time.

Entries will be acknowledged via email.

CLOSING DATE OF ENTRIES

Friday 20 June 2025

The following conditions will strictly apply:

- All entries must be in the Society's possession at its Administration Office by 5.00 pm (CST) on Friday 20 June 2025.
- Entry forms by facsimile, paper or email will not be accepted.
- No entries will be accepted after the above closing date.
- Absolutely no exception to the above conditions will be made to any exhibitor under any circumstance.

MEMBERSHIP

It is not a requirement of entry to the Cookery Competition to be a member of the Royal Agricultural & Horticultural Society of SA Inc, however, we do ask you to consider becoming a member of the Society, which will greatly assist us in continuing to grow, promote and support South Australia's vital Primary Industries. There are numerous other benefits to membership, including unlimited entry to The Royal Adelaide Show, access to Members Dining and Bar facilities and even discounts for Taste of the Best and The Adelaide Showground Caravan Park.

Further information can be found at <https://www.rahs.com.au/membership>

WITHDRAWALS

All withdrawals must be made in writing and can be sent via email to entries@adelaideshowground.com.au. Emails must include "Withdrawal" in the subject line and the section (e.g. Cookery), exhibitor name, class number/s, exhibit number (if known) and exhibit name (if applicable). Withdrawals must be made at least 24 hours prior to judging.

REFUNDS

No refund of entry fees will be made after the closing date of entries.

CONTACT US

Event Coordinator: Chelsea Wilkinson
Email: cwilkinson@adelaideshowground.com.au
Phone: (08) 8210 5211 Between 9.00 am - 5.00 pm Monday to Friday
The Royal Agricultural & Horticultural Society's ABN is 68 531 710 498.

YOUR PRIVACY

By exhibiting at The Show you acknowledge that you have read and agree to the privacy policy of the RA&HS which can be viewed here [[linked to https://www.theshow.com.au/contact-us/](https://www.theshow.com.au/contact-us/)].

In relation to your entry into a competition we may specifically use and/or disclose your personal information to:

- Communicate competition information to you such as entry opening dates, delivery and collection details and entry ticket distribution
- Publish competition results both online and in printed results listings
- Publish competition entries in Competition Catalogues
- Advise sponsors of competition prize winners for distribution of prizes from both the RA&HS and sponsors

By entering into a competition you consent to your contact details being provided to the sponsors of that competition for the purpose of distributing your prize. You also consent to your name, suburb and postcode being listed in a competition catalogue and, if you are a prize winner your name in competition results.

If you do not wish for your name and address to be printed in a competition catalogue or in results, please ensure that you select the 'Keep Private' option in your online exhibitor profile.

DELIVERY AND JUDGING TIMETABLE

Exhibitors are reminded that there are different delivery and judging days for each section and to review the information carefully to avoid arriving on the wrong day.

| Section | Delivery | Judging |
|--|---|---------------------|
| Jams & Preserves, all Sections | Monday 25 August 3:00 - 6:00pm Tuesday 26 August 8.00 am to 9.30 am* | Tuesday 26 August |
| Cake Decorating, all Sections (EXCEPT BUTTERCREAM CLASSES) | Wednesday 27 August 8.00 am to 9.30 am* | Wednesday 27 August |
| Fruit Cakes & Puddings Cake Decorating Buttercream classes Open Cookery Novice Cookery Junior Cookery including inclusivity classes | Friday 29 August 8.00 am to 9.30 am* Schools - Thursday 28 August 3:00 - 5:00pm (no refrigeration) | Friday 29 August |
| Picnic Lunch for Two Tomato Sauce Class Plain Scones Challenge Across the Generations Bake with D-rake Challenge | Tomato Sauce Class - must be delivered on Mon, Tues or Fri. Saturday 30 August 8.00 am to 9.30 am* | Saturday 30 August |

* Exhibits received after the set down time will not be judged.

DISPLAY OF EXHIBITS

The Society reserves the right to display only prize-winning exhibits should the number of entries exceed the display space available. Exhibits will be shown in display cases provided by the Society.

EXHIBIT CARDS

After entries have closed, exhibit cards will be **EMAILED** to exhibitors and must accompany each entry.

Exhibits must not have any identification markings or names, other than the exhibit cards emailed by the Society.

Please ensure exhibit cards are attached to the correct exhibit as each card will have a unique barcode attached to assist with judging.

EXHIBIT COLLECTION

All exhibits will be discarded at 12 noon Tuesday 9 September unless administration has been notified before Monday 8 September via email to entries@adelaideshowground.com.au

All Prize cards, trophies and prizes (excluding cash) can be collected on Monday 8 September 4:30 - 6:00pm or Tuesday 9 September 10:00am - 12 noon.

COOKERY CONDITIONS OF ENTRY

Please read the schedule carefully, as changes may have occurred from previous years. Exhibits may be rejected if they do not fit the criteria.

- An exhibit can only compete in one class, unless it is entered in the Pentathlon class.
- Exhibits can only be entered in any Royal Show once.
- The Society will not under any circumstances hold itself responsible for any loss, damage to, or mis-delivery of any exhibit.
- The judges are empowered to award a prize, whether there be one or more exhibits, providing they deem the exhibit worthy
- They may award second prize in lieu of first or third prize in lieu of second.
- The judge's decision is final, and no correspondence will be entered into.
- Judges are empowered to cut any exhibit, except for those exhibited for icing purposes only.
- Plates will be supplied by the Society for display purposes,
- Unless specified, packet mixes are not to be used.
- In junior classes, exhibitors should note that entry forms must be signed by parent, guardian or teacher stating that the work entered is the original and unaided work of the exhibitor.
- Exhibits must be solely the work of the Individual except when entered in the Professional/Cottage Industry section.
- Exhibitors in Jams & Preserves are restricted to one entry per class where the class is for a single variety. Where the class describes a general class, the competitor is permitted two entries of different varieties, example: berry jam, one entry of strawberry jam and one entry of raspberry jam

PRIZES

Prizes of First \$25 and Second \$10 will be awarded in the following sections (unless otherwise specified):

Fruit Cakes & Puddings

Open, Novice & Junior Cookery, Jams & Preserves

Junior Cake Decorating

Cake decorating Buttercream Sections, Junior and Open.

Prizes of First \$50, Second \$20 and Third \$10 will be awarded for Open Cake Decorating classes (unless otherwise specified)

Prizes of First \$100, Second \$50 and Third \$25 will be awarded for Wedding Cake classes (unless otherwise specified).

Ribbons will be awarded for 1st, 2nd, and 3rd place. Judges may also choose to award a 4th place ribbon for any class with 10-15 exhibits and a commended ribbon for any class with over 16 exhibits.

Sashes will be awarded for:

- Grand Champion of Cookery
- Most Successful Exhibitor Award
- Most Outstanding Exhibit Awards
- Picnic Lunch for Two (Feature Class) - 1st to 3rd
- Professional and Cottage Industry - 1st to 3rd
- School Challenge Classes - 1st to 3rd
- Cookery Pentathlon - 1st to 3rd

Rosettes will be awarded for:

- Most Outstanding Professional or Cottage Industry Product
- Plain Scones Challenge (Feature Class), 1st in each class
- Plain Scones Challenge (Feature Class) Champion and Reserve Champion

MOST SUCCESSFUL EXHIBITOR AWARDS

Points to be allotted as follows:

First, 5 points; Second, 3 points; Third, 1 point.

PAYMENT OF PRIZE MONEY

Any prize money won during the Royal Adelaide Show is paid by Electronic Funds Transfer (EFT). The Exhibitor should provide the BSB, Account Number and Account Name when entering.

PRIZE MONEY WILL BE PAID BY THE END OF OCTOBER 2025.

PRIZE MONEY AND GST

Prize money as stated in the Prize Schedule does not include GST.

The prize money which we pay to successful exhibitors depends on information provided to us. If you confirm that you are GST registered and provide your Australian Business Number (ABN), we will pay the appropriate prize money plus 10% GST. We will provide you with a Recipient Created Tax Invoice which you will need to submit to the Australian Taxation Office.

If you confirm you are registered for GST, in entering the competition, you acknowledge your agreement to the following:

- You will not issue a tax invoice to the RA&HS in respect to prize money received;
- You will notify the RA&HS if you cease to be registered for GST.

If you provide your Australian Business Number but are not registered for GST, we will pay the prize money as detailed in the Competition Schedule without reference to the GST.

If you confirm you are entering as part of a private recreational pursuit or hobby, we will pay the prize money as detailed in the Competition Schedule without reference to GST.

IMPORTANT

It is important that you either:

- Confirm you are entering as part of a private recreational pursuit or hobby, or
- Confirm you are entering as a GST registered business and supply your ABN

Failure to do either of the above will require the RA&HS to withhold tax, at the maximum tax rate, from your prize money in accordance with Australian tax legislation. The RA&HS is not a tax consultant and therefore assumes no liability for actions taken as a result of these guidelines. In any instances where an entrant or sponsor is uncertain of the tax implications of their involvement, they should consult their own accountant or tax advisor.

The Society makes every endeavor to ensure all prizes listed are accurate at the time of publishing. Should a cash prize be withdrawn by a sponsor subsequent to publishing, the prize will revert back to the competitions default amount where applicable. Vouchers, product or trophies withdrawn by a sponsor subsequent to publishing will not be replaced. It is the responsibility of the prize winner to follow-up with the Society any sponsored prize (cash, voucher, product, trophy) they believe they are entitled to prior to 30 November in the year of the prize being awarded. The Society will not follow-up prize sponsors after this date or review any prizes that may have been incorrectly.

GENERAL REGULATIONS

Exhibitors are reminded that the Society's General Regulations apply to all sections of the Show. A copy of the General Regulations can be obtained from the Society's website at www.theshow.com.au or from the Society's Administration Office. Exhibitors should note that the General Regulations contain a number of provisions relevant to competitions and this Schedule including but not limited to, offences, penalties, prohibited drugs. As those conditions apply in addition to the regulations contained within this schedule, Exhibitors should familiarise themselves with the General Regulations.

SPECIAL REGULATIONS

Exhibitors are reminded that the Special Regulations contained within this Schedule are merely supplementary to and subject to the General Regulations.

The members of the Society's ACCT Committee shall have the authority to act on behalf of the Society to take any necessary action under these Special Regulations.

SPECIAL AWARD

THE EMMA TILLER PRIZE GRAND CHAMPION OF COOKERY

Awarded to the most successful exhibitor across all three sections (Open Cake Decorating, Open Cookery and Jams and Preserves).

Exhibitors must enter and exhibit in each of the three sections.

Congratulations to the 2024 Grand Champion of Cookery - Rhiannon Atkinson

\$100 sponsored by Emma Tiller

THE MARGARET HURST MEMORIAL PRIZE MOST OUTSTANDING COOKERY EXHIBIT

Margaret Hurst was a Royal Adelaide Show Cookery Judge for 26 years and a South Australian Country Shows Cookery Judge for more than 40 years. Margaret judged interstate at Melbourne and Sydney Shows. Early in her judging career, Margaret was mentored by senior Judge Anita Stiller.

In recognition of Margaret's contribution to South Australian Country Shows she was awarded a life membership to the SA Agricultural Shows Council. Margaret is remembered fondly for her leadership in judging, her mentoring and her kindness and generosity.

Congratulations to our previous winners

2024: M Elson

2023: V. Albrecht

\$75 sponsored by Ann Hurst, Trophy (\$75) sponsored by Ann Hurst

MOST OUTSTANDING EXHIBIT IN JUNIOR COOKERY

Congratulations to our previous winners:

2024: K Ryder

2023: E Johnson

Most Successful : Medallion (\$50) sponsored by Charlie Kelso

CAKE DECORATING

CONDITIONS OF ENTRY

Rules have been made to help the competitors comply with the Australian and New Zealand Food and Health Standards.

- General rules and conditions of entry are to be found in the front pages of this schedule.
- Entries must be the unaided work of the competitor and comply with the details of this schedule.
- All entries must be able to be lifted by one person.
- Exhibitors are limited to one entry per Class.
- Boards must be raised on cleats (feet) that will raise it sufficiently for ease of handling. Due to cabinet restrictions, when measuring the specified maximum height for entry, the measurement is to include cleats.
- Where specified cake must be used, otherwise Polystyrene dummies or Rice Krispies are permitted.
- Any wired decoration that is being inserted into the cake must be placed into a suitable food grade holder, e.g. posy pick or straw.
- The following items are not permitted and entries which do not comply with these rules will lose 50% of their points:
 - Buttercream coverings or other spreadable icings, except Royal Icing and buttercream in the Buttercream Decorated Cake class only.
 - Wire that penetrates the covering without being in a food grade holder..
 - Pins, toothpicks, craft glues and store bought ornaments (except commercial containers allowed in classes 6 and 9.
 - Store bought sweets (cachous will be permitted), except in the Gingerbread House Class.

Cake decorating exhibitors 18 years or older (on 1 September, in the year of the competition) should use the below to determine which section you should enter under.

Masters: This is for competitors who have won four (4) first prizes in an Intermediate Class at any Royal Show or National and State competitions to enter that class only. Exhibitors in this section have a high level of skill.

Intermediate: This is for competitors who have won two (2) first prizes in a Novice Class at any Royal Show or National and State competitions to enter that class only or who have 3 years or more in cake decorating experience.

Novice: This is for competitors with less than 3 years of cake decorating experience or who have not won two (2) first prizes in any one class of the Novice section at any Royal Show or National and State competitions. If they have achieved this, they move up in that class only. Teachers of Cake Decorating and/or Cup Cake Classes are not permitted to enter this section.

Please note that as competitors progress through the above levels they may be competing in different sections at any one time.

Past competitors may not regress to a section below their current level. It is the responsibility of the exhibitor to ensure they enter the correct class.

Open: This is open to all competitors.

Seniors: This is for competitors who are at least 65 years of age on 1 September in the year of competition. Competitors may still enter any of the other sections above if they qualify to do so.

CAKE DECORATING ENTRY INFORMATION

General rules and conditions of entry are to be found in the front pages of this schedule.

POINTS OF NOTE: Please read carefully.

- Non-Sugar items i.e. no artificial ornaments or flowers are to be used.
- Ribbon, tulle and plastic stamens are permitted.
- Wire and tape in flower sprays may be used but must not penetrate the icing and must be put in a posy pick or suitable food grade item eg. straw.
- **Edible Food products** e.g. polenta, gelatine, cachous and piping gel may be used. Gold, silver, shimmer, lustre or glitter must be food safe.
- **Isomalt and wafer paper** are permitted.
- Edible imaging up to 10% may be used as an embellishment only.
- **Boards** should be wood, not cardboard. Covering may be paper, icing, fabric or similar. Must have Cleats (Feet) underneath to raise them off the table and allow easier handling. Cleats are not available on delivery at the Show.
- **Cake covering** should be fondant/sugar paste. Covering should be smooth and free of cracks or other marks. Buttercream, fresh cream and ganache are not allowed as a decoration.
- **PLEASE NOTE: Buttercream ONLY to be used in classes**
- **Overall impression** – colour, harmony and balance will create visual impact. This should allow your exhibit to stand out among the others.
- **Techniques** - pipe work and modelling work that is well executed will help you gain additional points.
- **Pipe work** should be completed with freshly made royal icing, be well formed and consistent in size and shape.
- **Modelling** flowers and leaves should be finely rolled out with no ragged edges, Natural in shape and colour, and veined if appropriate. Novelty figures should be free of cracks, with attention given to the joining of pieces.
- **Decorations** - Care in attaching your decorations to the cake surface is important. Royal icing is quite strong when dry, but make sure any sign of attachment is kept to a minimum.

MASTER'S SECTION

Open to exhibitors who have won four (4) First Prizes in an **Intermediate Class** at any National, State or Royal Show competition to enter that class.

Finished base board **must fit within** measurement given. It is always better to go smaller.

Class 1 Wedding Cake "Combine old and new technique/s in one"

One or more tiers on a common base board.
Include 2 or more Royal Icing techniques.
To fit within a 47 cm square.
Maximum height is 65cm, including cleats of at least 1cm in height.

Class 2 Celebration Cake "Circus"

Design one or more tiers to suit theme.
Must include a name or greeting.
To fit within a 42 cm square.
Maximum height is 32 cm, including cleats.

Class 3 Floral Art "A Vase/Container of Dahlias"

Entry may also include only dahlia buds and dahlia leaves
Commercial Vase or container.
To fit within a 32 cm cube.

MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN MASTER'S SECTION

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

INTERMEDIATE SECTION

Open to exhibitors who have won two (2) First Prizes in a **Novice Class** at any National, State or Royal Show competition to enter that class, or who have more than 3 years of cake decorating experience.

If a competitor has won four (4) first prizes in any class in Intermediate, they must enter the Masters Section in that class only. Finished base board must fit within measurement given. It is always better to go smaller.

Class 4 Wedding Cake "Free Choice"

One or more tiers on a common base board.
Include at least 1 Royal Icing technique.
To fit within a 42cm square.
Maximum height 65cm, including cleats.

Class 5 Celebration Cake "A Craft"

Design one or more tiers on a common base board, to suit theme.
Must include a name or greeting.
To fit within a 42 cm square.
Maximum height is 32 cm, including cleats.

Class 6 Floral Art "Flower Girl's Basket"

At least two varieties of flowers with foliage.
Buds and berries maybe included.
To be presented in a commercial vase
To fit within a 32cm cube.

MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN THE INTERMEDIATE SECTION.

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

NOVICE SECTION

Open to exhibitors who have not won two (2) First Prizes in any one class in this section at any National, State or Royal Show competition.

Competitors must move to the Intermediate Section after 3 years of experience in cake decorating.

Cake decorating teachers may not enter any of the Novice Classes.

Finished base board **must fit within** the measurement given. It is always better to go smaller.

Class 7 Wedding Cake "Colourful and Modern"

One or more tiers on a common base board to suit theme.
To fit within a 47cm square.
Maximum height 65cm, including cleats.

Class 8 Celebration Cake "Fantasy"

Design one or more tiers on a common baseboard to suit theme.
To fit within a 42 cm square.
Maximum height 32 cm, including cleats.

Class 9 Floral Art "A Vase/Container of Roses"

A commercial vase or container of up to seven roses.
Entry may also include rose buds and rose leaves.
To fit within a 32cm **cube**.

MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN NOVICE SECTION.

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

OPEN SECTION

Open to all competitors. No age or decorating experience restrictions.

Finished base board **must fit within** measurement given. It is always better to go smaller than to be over.

Class 10 Small Celebration Cake "Christmas"

Design one or more tiers to suit theme.
To fit within a 20 cm square.
Maximum height 32 cm, including cleats.

Class 11 Sugar Art "Figurine"

A single sugar crafted figurine dressed for a ball. No cake to be used. Presented as desired
Presented as desired.
To fit within a 27 cm square.
Maximum height 32cm, including cleats.

Class 12 Sculptured Cake "Halloween"

Use your imagination and sculpting skills to create your exhibit.

Cake must be used and not be from any commercially shaped tin. It may be carved.

Description of construction and cake content to be provided with an Information Sheet for Judges.

To fit within a 42 cm square.

Maximum height 32cm, including cleats.

Class 13 Gingerbread Structure - Free Choice

Exhibit to be totally edible, apart from the baseboard.

Commercial sweets allowed.

Structure to be assembled with Royal Icing only.

At least 50% of the gingerbread to be visible.

Sample for tasting to be supplied in a sealed bag.

To fit within a 47 cm square

Maximum height 65 cm, including cleats.

Class 14 Decorated Biscuits - Theme: 100 years at Wayville.

Decorate (5) biscuits as you wish.

No store-bought lollies/decorations allowed, except cachous.

To be presented fixed on a board.

To fit within a 32cm square.

Entry should include a short sentence about your first memory of the Royal Adelaide Show at the Wayville Showground.

THE CDASA PRIZE HIGHEST SCORING EXHIBIT IN CAKE DECORATING

This prize will be awarded to the highest scoring exhibit from all section excluding Junior Cake Decorating.

Voucher (\$80) sponsored by Cake Decorators Association of SA

SECOND HIGHEST SCORING EXHIBIT IN OPEN CAKE DECORATING.**MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN OPEN SECTION.****SENIOR SECTION**

Exhibitors must be 65 years of age or older as of 1 September in the year of the competition.

Finished base board must fit within measurement given. It is always better to go smaller.

Class 15 Celebration Cake "Turn of the 21st Century"

Design single tier to suit theme.

To fit within a 42cm square.

Maximum height is 32 cm, including cleats.

BUTTERCREAM SECTION

All cake decorating sections excluding Juniors.

Class 16 BUTTERCREAM - Decorated Cake, Free Choice

Only Buttercream covering and decorations to be used.

Polystyrene dummy may be used.

There must be a gap of at least 2.5cm from your final design to the edge of the baseboard to allow cake to be handled without damaging the buttercream decorations.

To fit within a 32cm **cube**, including cleats of at least 1cm in height.

Class 17 BUTTERCREAM - Decorated Cupcakes, Free Choice

Decorate five (5) cupcakes as desired.

Only Buttercream covering and decorations to be used.

To be decoratively presented, fixed on a board with cleats of at least 1cm in height

To fit within a 21cm square.

JUNIOR CAKE DECORATING

Age is as of 1 September 2025 in the year of the competition, in the following breakdown.

7 years of age or under

From 8 to 12 years

From 13 to 18 years

7 YEARS OF AGE OR YOUNGER

Finished base board **must fit within** measurement given. It is always better to go smaller than to be over.
Age of the exhibitor must be displayed on the back of the exhibit card.

Class 18 Celebration Cake "Under the Sea"

Cover one single cake with fondant and decorate it to suit your theme.
Entry and cake board with cleats (feet) attached.
Must fit within a 32cm cube.

Class 19 Decorated Biscuits - Theme: 100 years at Wayville.

Three (3) biscuits required.
No store-bought lollies/decorations allowed, except cachous.
To be presented fixed on a board to fit within a 22cm square.
Entry should include a short sentence about your first memory of the Royal Adelaide Show at the Wayville Showground.

Class 20 THE CDASA PRIZE BUTTERCREAM - Decorated Cupcakes, Free Choice

Decorate three (3) cupcakes as desired.
Only Buttercream covering and decorations to be used.
To be decoratively presented, fixed on a board with cleats of at least 1cm in height
To fit within a 21cm square.
First : \$25, Ribbon; Second : \$10, Ribbon
\$35 Sponsored by Cake Decorators Association of SA

FROM 8 TO 12 YEARS OF AGE

Finished base board **must fit within** measurement given. It is always better to go smaller than to be over.
Age of exhibitor to be displayed on the exhibit card.

Class 21 Celebration Cake "Jungle Theme"

Design one or more tiers to suit theme.
Can incorporate the use of food safe internal supports but must be noted on an Information Sheet for Judges.
Entry and cake board with cleats (feet) attached must fit within a 32cm cube.

Class 22 Decorated Biscuits - Theme: 100 years of the Royal Adelaide Show at Wayville.

Three (3) biscuits required.
Decorated as you wish.
No store-bought lollies/decorations allowed, except cachous.
To be presented fixed on a board to fit within a 32 cm square.

Class 23 THE CDASA PRIZE BUTTERCREAM Decorated Cupcakes, Free Choice

Decorate three (3) cupcakes as desired.
Only Buttercream covering and decorations to be used.
To be decoratively presented, fixed on a board with cleats of at least 1cm in height
To fit within a 21cm square.
First : \$25; Second : \$10
\$35 Sponsored by Cake Decorators Association of SA

FROM 13 TO 18 YEARS OF AGE

Finished base board **must fit within** measurement given. It is always better to go smaller.
The age of the exhibitor must be displayed on the back of the exhibit card.

Class 24 Celebration Cake "Free Choice"

Design one or more tiers to suit the theme.
Greeting to be included.
Can incorporate the use of food safe internal supports but must also be noted on an Information Sheet for Judges.
Entry and cake board with cleats (feet) attached must fit within a 32cm cube.

Class 25 THE CDASA PRIZE BUTTERCREAM Decorated Cupcakes, Free Choice

Decorate three (3) cupcakes as desired.
Only Buttercream covering and decorations to be used.
To be decoratively presented, fixed on a board with cleats of at least 1cm in height
To fit within a 21cm square.
First : \$25; Second : \$10
\$35 Sponsored by Cake Decorators Association of SA

THE CDASA PRIZE HIGHEST SCORING EXHIBIT IN JUNIOR CAKE DECORATING

Voucher (\$80) sponsored by Cake Decorators Association of SA

THE MAXINE HALLIDAY MEMORIAL ENCOURAGEMENT AWARD

Special Prize : Medallion (\$50) sponsored by Joy Middleton

OPEN & JUNIOR COOKERY

What the Judges look for and some general guidelines.

Judges cut and taste every entry

Cakes and pastries

- Presentation, general appearance, colour, texture, evenness of appearance, good flavour, according to type.
- Try to avoid rack marks by putting item on Glad Bake or a tea towel to cool.
- A minimum amount of icing should be used when required (cakes should be iced cold, except for Jubilee Cakes).
- A decoration is any addition on or in the icing and includes decorative swirls and piping. There are not to be any identifying marks on the icing.
- Judges can tell if packet cakes have been entered in wrong classes.
- Try not to use dark trays or tins - anodised tins make cakes dark. Shiny, clean aluminum tins are the best choice.

Pastries

- Select the correct choice of pastry for the category
- Even glazing, well-sealed and filled
- Good colour and texture on top and bottom.

Breads

- No bread mixes.
- Good volume, even rise, thin crisp golden outer crust, fine moist texture.
- Good crumb, even distribution of grain.

Scones

- The scones should be approximately 5 cm in diameter.
- Well, risen, straight side, thin golden crust top and bottom, minimal flour on base.
- Fine, moist texture, good crumb, good flavour according to type.
- Optional to glaze.

Muffins

- The texture should be between that of a cake and a scone.
- Baked in muffin pans, no paper cases, well risen, good colour, moist.
- Well flavoured and even in shape.

Anzac biscuits

- Should snap when broken. Deep golden colour.
- Should be evenly mixed with no evidence of undissolved soda.
- Even size and shape/not over size.

Cream Puffs

- Thin golden crust, well risen, light, no moist centres.

Chocolate crackles (Junior Section)

- Ingredients evenly mixed.
- The copha should be cooled slightly before it is added to the dry ingredients.
- 5 cm size in patty pans.

OPEN COOKERY

Entrants may bake for any Open class using the ingredients they use at home i.e. dairy free, gluten free etc. If these ingredients are used, please alert the judge by supplying an ingredients list for the exhibits. This excludes any set recipes.

Open Cookery entries must be prepared and cooked in the home kitchen. An exhibitor in cookery is not a professional (i.e.) a person who does not earn an income from cookery.

Professional Cooks using equipment at their place of work (and have an ABN) are encouraged to enter the Professional Baking Competition.

The RA&HS reserves the right to dispose of cookery exhibits that ferment, show signs of mold or at risk of contaminating other exhibits.

Judges are empowered to cut any exhibit, except for those exhibited for icing purposes only.

What the Judges look for and some general guidelines.

Judges cut and taste every entry

CAKES AND PASTRIES

- Presentation, general appearance, colour, texture, evenness of appearance, good flavour, according to type.
- Try to avoid rack marks by putting item on Glad Bake or a tea towel to cool.
- Minimal amount of icing should be used when required (cakes should be iced cold, except for Jubilee Cakes).
- A decoration is any addition placed on top of the icing, including piping.
- Judges can tell if packet cakes have been entered in wrong classes
- Try not to use dark trays or tins - anodised tins make cakes dark. Shiny, clean aluminium tins are the best choice

PASTRIES

- Select the correct choice of pastry for the category.
- Even glazing, well-sealed and filled.
- Good colour and texture on top and bottom.

BREADS

- No bread mixes
- Good volume, even rise, thin crisp golden outer crust, fine moist texture.
- Good crumb, even distribution of grain.

SCONES

- The scones should be approximately 5 cm in diameter.
- Well risen, straight side, thin golden crust top and bottom, minimal flour on base.
- Fine, moist texture, good crumb, good flavour according to type.
- Optional to glaze.

MUFFINS

- The texture should be between that of a cake and a scone.
- Baked in muffin pans, no paper cases, well risen, good colour, moist.
- Well flavoured and even in shape.

ANZAC BISCUITS

- Should snap when broken. Deep golden colour.
- Should be evenly mixed with no evidence of undissolved soda.
- Even size and shape/not over size.

CREAM PUFFS

- Thin golden crust, well risen, light, no moist centres.

CHOCOLATE CRACKLES (JUNIOR SECTION)

- Ingredients evenly mixed.
- The copha should be cooled slightly before it is added to the dry ingredients.
- 5 cm size in patty pans.

BREADS & SCONES

No bread mixes to be used.

Class 26 Bread, white: one loaf.

Part preparation could be done with a dough hook and/or bread maker, but the final result would be baked in an oven.

Class 27 Bread, any grains: one loaf.

Part preparation could be done with a dough hook and/or bread maker, but the final result would be baked in an oven.

Class 28 Focaccia, topped with olive oil, salt and rosemary.

Free form (or not baked in a tin) less than 30cm.

Class 29 THE MACEY PRIZE Bread, Sourdough: one loaf, any shape.

First : \$50

\$50 Sponsored by Tracy Noble

Class 30 DURUM Pizza

In support of this years Grains and Fodder feature grain - DURUM, we have added this delicious pizza class.

Base must include durum flour or fine semolina

Pizza- Vegetarian

Less than 23cm across

Sourdough may be used

Class 31 THE DOROTHY O'KEEFFE PRIZE and THE GLADYS PIGGOTT MEMORIAL PRIZE Plain Scones Challenge - Across the Generations - OPEN CATEGORY.

2025 FEATURE CLASS - To be judged in front of the public on Saturday 30th August.

Five (5) scones required

Approx. 5 cm in diameter.

First : \$50; Second : \$30; Third : \$20

\$50 Sponsored by Grant Piggott

\$50 Sponsored by In Memory of Dorothy O'Keefe

Class 32 Plain Scones Challenge - Across the Generations - MASTERS CATEGORY.

2025 FEATURE CLASS - To be judged in front of the public on Saturday 30th August.

Five (5) scones required

Approx. 5 cm in diameter.

Class 33 Scones, pumpkin

Five (5) scones required

Approx. 5 cm in diameter.

Class 34 Muffin, Sweet.

Five (5) muffins required,

No paper cases

Baked in a muffin tray, standard size.

Class 35 Muffins, savoury

5 (5) Muffins required.

No paper cases,

Baked in a muffin tray, standard size.

Class 36 THE FELICITY BRAKE PRIZE Jubilee Cake: without yeast, iced.

First : \$100; Second : \$30; Third : \$20

\$150 Sponsored by Felicity Brake

THE JOHN & VIDA MANEY PRIZE MOST SUCCESSFUL EXHIBITOR IN BREADS & SCONES

Congratulations to our previous winners:

2024 E Crompton

2023 T Rawolle

Trophy sponsored by McKeely Denholm

DIETARY DELIGHTS

All entries must be entirely edible and no larger than 20 cm or 3 slices (except Gluten free, sweet product, biscuits - 5 biscuits).

Entries may be delivered frozen.

Class 37 Chocolate Orange Chickpea Torte, uniced

18cm round

uniced.

Recipe to be used as follows:

Ingredients

- 1 ¼ cups cooked drained chickpeas (or 1 x 400g tin drained chickpeas)
- 1 tsp. orange zest
- 1 tbsp. orange juice
- 1/3 cup vegetable oil
- ¾ cup caster sugar
- ½ cup cocoa consisting of ¼ cup non-alkalized cocoa (i.e. Cadbury's) and ¼ cup alkalized cocoa
- ½ tsp. baking powder
- ¼ cup almond meal
- 2 eggs lightly beaten

The whole preparation can be done in a conventional food processor.

- Process the chickpeas with the zest and juice until the mixture is smooth.
- Add the almond meal, oil and caster sugar and process to mix.
- Sift in the cocoa and baking powder, process to mix.
- Add in the eggs and process lightly.
- Pour into a greased pan, with baking paper on the bottom and bake at 180 degrees Celsius for approximately 40 minutes.

First : \$50; Second : \$25
\$75 Sponsored by Felicity Brake

Class 38 Gluten Free. Sweet Biscuit.

Five small.
Ingredient list to be supplied.

Class 39 Vegan Cookery, sweet product, cake uniced.

Maximum size 20cm.
Ingredient list to be supplied.

MOST SUCCESSFUL EXHIBITOR IN DIETARY DELIGHTS COOKERY

Congratulations to our previous winners:

2024 T Rawolle

2023 T Rawoole & N Whyatt

PASTRIES

Homemade pastry to be used.

Class 40 THE FLORENCE WARD MEMORIAL PRIZE Pasties

Three pasties required.
First : \$25; Second : \$15; Third : \$10
\$50 Sponsored by Robyn Octoman

Class 41 Meat Pies

Three meat pies required.

Class 42 Sausage Rolls

Five sausage rolls required.
Even size, approximately 8 cm long.

Class 43 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE and THE JANICE GRANTHAM MEMORIAL PRIZE Cream Puffs, unfilled

Five cream puffs required.
First : Voucher (\$65), \$100
\$100 Sponsored by The Grantham Family
Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

Class 44 Individual Tartlets, Savoury

One Variety
Four required (total of four)
Not larger than 8cm.

Class 45 Baklava

Using purchased pastry
Five (5) pieces required.

Class 46 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Apple Pie, crusts on top and bottom

To be removed from pan.
Approximate size 20 cm diameter.
First : Voucher (\$65)
Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

Class 47 Fruit Mince Pies

Five (5) pies required.
Individual

Class 48 THE CAREME PASTRY PRIZE Careme Pastry Recipe - Vanilla Slice

Vanilla Slice Recipe: <https://www.caremepastry.com.au/recipe/vanilla-slice/>
3 slices to be provided.
First : Trophy (\$80); Second : Medallion (\$50); Third : Medallion (\$50)

MOST SUCCESSFUL EXHIBITOR IN PASTRIES

Congratulations to our previous winners:

2024: M Lobbestael

2023: T. Hall

SMALL CAKES

Class 49 Traditional Rock Buns

Five (5) items required.

Class 50 Small Cakes, iced and not decorated.

Suitable for an Afternoon Tea.

Five small cakes required

No fondant to be used.

Please enter your decorated cakes in the cake decorating section.

Class 51 THE KYTONS BAKERY PRIZE Lamingtons

Five lamingtons required.

Maximum 5cm square.

First : \$50, Voucher (\$10); Second : \$25, Voucher (\$10); Third : \$15, Voucher (\$10)

\$90 Sponsored by Kyttons Bakery Australia

Class 52 THE JOY MIDDLETON PRIZE Jelly Cakes with cream filling.

Five jelly cakes required

Maximum 5cm round, made from a single cake cut (not necessarily cut through) and filled.

First : \$50; Second : \$25

\$75 Sponsored by Joy Middleton

Class 53 Vanilla Butterfly Cakes

Five Cakes required.

Filled with Jam and Cream, Baked in a paper patty pan.

MOST SUCCESSFUL EXHIBITOR IN SMALL CAKES

Congratulations to our previous winners:

2024: K Inglis

2023: J. Guy

BISCUITS & SLICES

Class 54 THE 'STEWARDS' PRIZE Australia's Favourite Biscuit, Anzac Biscuits.

Five biscuits required.

First : \$50; Second : \$30; Third : \$20

\$100 Sponsored by Rosita Scragg

Class 55 Biscuits, crackers

Five pieces.

Suitable to have with cheese.

Class 56 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Ginger Biscuit.

Five biscuits required.

Free choice.

First : Voucher (\$65)

Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

Class 57 Kourambiethes, hand shaped

Class 58 THE JOY MIDDLETON PRIZE Almond Bread.

Five slices required.

First : \$50; Second : \$25

\$75 Sponsored by Joy Middleton

Class 59 THE CHELSEA PRIZE Shortbread, traditional, whole round.

Size: 12 - 20cm

First : \$50

\$50 Sponsored by Tracy Noble

Class 60 Cockles, Iced

Five (5) cockles required

Class 61 Yo Yos, joined with icing.

Five (5) Yo Yos required.

Maximum of 3cm across

Fork mark decorations, not piped.

Biscuit recipe includes custard powder.

Class 62 Energy Balls

Five energy balls required.

Maximum of three centimetres in diameter.

Please provide ingredient list.

Class 63 Slice, sweet, baked, one variety.

Five pieces required.

MOST SUCCESSFUL EXHIBITOR IN BISCUITS & SLICES

Congratulations to our previous winners:

2024: M Wilkinson

2023: M. Wilkinson

NATIVE FOODS SHOWCASE

Further classes in the Native Food Showcase can be located in Jam's and Preserves. Classes

Class 64 THE CREATIVE NATIVE FOODS PRIZE Savoury Biscuits, using two Australia Native foods.

e.g. Pepperberry, Lemon Myrtle.

Five (5) biscuits required.

Please include a list of ingredients.

First : Voucher (\$50); Second : Voucher (\$30)

Sponsored by Tuckerroo Gourmet Native Products

Class 65 THE CREATIVE NATIVE FOODS PRIZE Individual sweet pastries, using Australian Native food.

Three pastries required.

Please include a list of ingredients.

First : Voucher (\$50); Second : Voucher (\$30)

Sponsored by Creative Native Foods

LARGE CAKES

Class 66 THE SOUTH AUSTRALIAN COUNTRY WOMEN'S ASSOCIATION ADELAIDE BRANCH PRIZE Sponge.

Two separate cakes,

Bottoms sandwiches together with a thin layer of jam.

Uniced

Maximum of 23cm

First : \$50

\$50 Sponsored by Country Women's Association, Adelaide Branch

Class 67 Chocolate Sponge Roll.

Mock cream filling

Ends not cut

Class 68 Tea Cake, cinnamon and sugar topping.

Class 69 THE NEIL PIGGOTT PRIZE Chocolate Cake

One layer of cake made to fit the following requirements:

Butter cake not a mud cake

Iced

Not decorated which means nothing and no markings or piping on or in the icing

Round - Less than 23cm

First : \$25; Second : \$15; Third : \$10

\$50 Sponsored by Grant Piggott

Class 70 THE RITA FERGUSON PRIZE Banana Cake

Iced on top of cake only.

Not decorated (no piping and nothing on top of the icing).

Please take extra care to ensure that the cake is cooked as undercooked cakes will not be judged.
First : \$30; Second : \$20; Third : \$10
\$60 Sponsored by Watson Family

Class 71 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Lemon Drizzle Cake

Baked in a Bundt tin,
Lemon and sugar (crystals) to be drizzled over the cake.
First : Voucher (\$65)
Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

Class 72 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Barossa Style Apple Cake.

Not exceeding 20cm in diameter
This cake is a single cake sandwich and has a layer of apple in the centre. No topping.
Please take extra care to ensure that the cake is cooked as undercooked cakes will not be judged.
First : Voucher (\$65)
Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

Class 73 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Carrot Cake.

Baked in a log or loaf pan.
Traditional cream cheese icing on top of cake.
Not decorated (no piping and nothing on top of the icing).
No pineapple
Please take extra care to ensure that the cake is cooked as undercooked cakes will not be judged.
First : Voucher (\$65)
Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

Class 74 Zebra Cake (set Recipe)

Round 22 cm
The following recipe MUST be used.

Ingredients

- 4 eggs
- 1 cup castor sugar
- 2ts vanilla essence
- ¾ cup vegetable oil
- ½ cup milk
- 2 cups self raising Flour – sifted
- 2 tbsp cocoa

Method

- Grease a 22 cm round cake tin and line the base and the sides with baking paper.
- Beat eggs, sugar and vanilla in a small bowl for 5 minutes or until thick and creamy, then transfer to a larger bowl.
- Whisk oil and milk in a jug to combine.
- Add oil mixture and sifted flour to the egg mixture.
- Fold until just combined. Divide into 2 equal portions.
- Fold cocoa into one portion.
- Pour ¼ cup of plain batter into the centre of the prepared tin, then pour ¼ cup of chocolate batter on top of and into the centre of the plain batter.
- Repeat with the remaining batters.
- Bake 180 degrees Celsius for about 45 minutes or until cooked.
- Cool in the tin for 10 minutes, then turn out.
- Ice when cool.

Butter Icing

- 200g unsalted butter
- 1 tsp vanilla essence
- 2 ½ cups icing sugar

Class 75 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Fruit & Nut Roll, baked in a roll tin.

First : Voucher (\$65)
Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

Class 76 THE OLIVE OIL PACKAGING SERVICE PRIZE Citrus Cake, made with Olive Oil

Below recipe must be used for this class.

Ingredients:

Citrus equivalent of 1 whole medium size orange approximately 200 g to be used in recipe

- 1 1/2 cups caster sugar

- 1 1/4 cups olive oil
- 3 eggs
- 2 cups self-raising wholemeal flour.

Method:

- Place the whole fruit in a saucepan with water to cover 3/4 of the fruit. Bring to the boil, change the water and repeat boil, remove the water and cool.
- Remove the pips and any excessive pith, weigh out 180g,-200g blend the fruit with sugar, oil. Mix in the eggs.
- Fold in flour.
- Bake in a 23 cm (or less) round tin for approximately 45 minutes at 160 degrees C (fan forced).

Please provide details of citrus used.

First : Voucher (\$100); Second : Voucher (\$50); Third : Voucher (\$25)
Sponsored by Olive Oil Packaging Service

THE FLORENCE ONDATI PRIZE IN MEMORY MOST SUCCESSFUL EXHIBITOR IN LARGE CAKES

Congratulations to our previous winners:

2024: M Wilkinson

2023: C Johnson

\$50 sponsored by Tania Wood

Class 77 Genoa Cake

Square

Maximum 23cm.

Class 78 Sultana Cake

Square.

Maximum 23cm.

Class 79 Rich Fruit Cake, not boiled.

Square

Maximum 23cm.

Class 80 Boiled Fruit Cake.

Square

Maximum of 23cm

Class 81 Plum Pudding, cooked in a basin.

Approximately 1kg in size.

MOST SUCCESSFUL EXHIBITOR IN FRUIT CAKES AND PUDDINGS

Congratulations to our previous winners:

2024: K Brady

2023: J Biggins

THE FLORENCE SULLIVAN PRIZE IN MEMORY BEST IN SECTION – FRUIT CAKES AND PUDDINGS

Congratulations to our previous winners:

2024: Erica Venning

2023: J Biggins

Special : \$50 sponsored by Tania Wood

CONFECTIONARY AND DESSERTS

Class 82 Fudge

Any variety

Five pieces

3-5 cm long & 4-5cm wide.

Class 83 Rocky Road with nuts.

Five pieces,

5cm x 5 cm, no more than 4cm high.

Class 84 Decorated Layered Letter O Cookie Cake.

All ingredients are edible and to be made by competitors.

Real flowers, if used, must be edible and pesticide free.

Minimum of two layers

Maximum 30 cm.

Class 85 Pavlova nests
Piped
Unfilled
Three required
Maximum 12 cm

Class 86 Baked Cheesecake.

MOST SUCCESSFUL EXHIBITOR IN CONFECTIONARY AND DESSERTS

Congratulations to our previous winners:

2024: NA

2023: C. Lintern

MOST SUCCESSFUL EXHIBITOR IN OPEN COOKERY CLASSES

Congratulations to our previous winners:

2024: M Wilkinson

2023: T. Rawolle

PENTATHLON CLASS

Class 81 THE JOY MIDDLETON MEDALLION The Pentathlon of the Cookery Section Prize

To be eligible for this prize, you need to have an entry in the following classes:

Class 31 or 32 - Plain Scones

Class 53 - Butterfly Cakes

Class 60 - Cockles

Class 67 - Chocolate Sponge Roll

Class 78 - Sultana Cake

The winner will be the exhibitor who has gained the most points in these five classes.

First, 5 points; Second, 3 points; Third, 1 point; Fourth .5 point.

Congratulations to our previous winners:

2024: T Noble

2023: V Matthews

Medallion (\$50) sponsored by Joy Middleton

NOVICE COOKERY

Open to exhibitors who have not won a First Prize in Cookery at any Royal Show.

Class 87 Scones, plain

Five scones required.

Class 88 Rock Buns

Five Rock Buns required.

The following recipe must be used by all exhibitors.

Ingredients:

2 cups self raising flour

1/3 cup sugar

90 gm butter

1 1/2 cups sultanas and currants mixed

Grated zest of 1 orange

1 egg

1/2 cup milk

Method:

Line 2 baking trays with baking paper and pre-heat oven to 180 c

In a bowl, mix dry ingredients together, then rub in butter until it looks like bread crumbs.

Stir in mixed fruit and zest.

Whisk egg and milk together and add to mixture.

Place spoonfuls of mixture on oven trays allowing for mixture to spread and bake in oven for approximately 15 to 20 minutes or until golden brown.

Allow to cool before moving from trays.

Class 89 Orange Cake

Iced on top of cake only

Not decorated, which means nothing and no marking or piping on or in the icing.

Log or loaf tin

MOST SUCCESSFUL EXHIBITOR IN NOVICE COOKERY

Congratulations to our previous winners:

2024: J Trobbiani

2023: Mr M Holland

ROYAL ADELAIDE SHOW FEATURE CLASSES

PLAIN SCONES CHALLENGE, ACROSS THE GENERATIONS

| | |
|-----------|--------------------------------|
| Class 31 | OPEN CATEGORY |
| Class 32 | MASTERS CATEGORY |
| Class 100 | JUNIOR PRIMARY SCHOOL CATEGORY |
| Class 110 | PRIMARY SCHOOL CATEGORY |
| Class 119 | SECONDARY SCHOOL CATEGORY |

Entry should include a short sentence about your first memory of the Royal Adelaide Show at the Wayville Showground.

CHAMPION PLAIN SCONES ACROSS THE GENERATIONS

Congratulations to our 2024 Challenge Champion: J Caldwell

\$100 sponsored by Carolyn Johnson

RESERVE CHAMPION PLAIN SCONES ACROSS THE GENERATIONS

Class 154 Tomato Sauce

Class 90 THE LENSWOOD COLD STORES PRIZE Luncheon Picnic for Two.

Packed in a basket without handles,

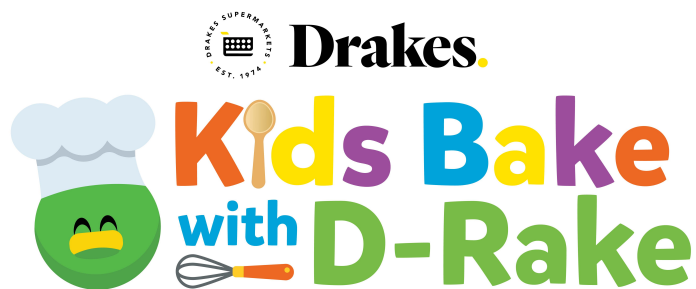
Maximum height 32 cm

Selection of three baked savoury and two baked sweet items, must include two apple products - one sweet and one savory.

Congratulations to our 2024 winner: J Heanes.

First : \$100; Second : \$50; Third : \$25

\$175 Sponsored by Lenswood Cold Stores Co-operative Society Ltd



Class 91 Kids Bake with D-Rake! Junior - 12 years and younger

Juniors entering the Kids Bake with D-Rake competition are required to use the **Choc-Vanilla Noughts & Crosses recipe**. <https://drakes.com.au/kids-bake-with-d-rake/>

PLEASE NOTE, THIS COMPETITION WILL BE JUDGED LIVE ON SATURDAY 30th of AUGUST @ 2:00pm.

Presentation will follow the judging.

Limited to one entry per exhibitor.

Kids Bake with D-Rake is FREE to enter

Class 92 Kids Bake with D-Rake! Secondary - 12 to 18 years

Secondary participants entering the Kids Bake with D-Rake competition are required to use the **Mini Quiche recipe**. <https://drakes.com.au/kids-bake-with-d-rake/>

PLEASE NOTE, THIS COMPETITION WILL BE JUDGED LIVE ON SATURDAY 30th of AUGUST @ 2:00pm.

Presentation will follow the judging.

Kids Bake with D-Rake is FREE to enter

Limited to one entry per exhibitor.

JUNIOR COOKERY

Entrants may bake for any Junior class using the ingredients they use at home i.e. dairy free, gluten free etc. If these ingredients are used, please alert the judge by supplying an ingredients list for the exhibits.

All entries in Junior Cookery will be disposed of by the Society after the Duncan Gallery closes on Sunday 8 September.

The RA&HS reserves the right to dispose of junior cookery exhibits that ferment, show signs of mould or are at risk of contaminating other exhibits.

Judges are empowered to cut any exhibit, except for those exhibited for icing purposes only.

INCLUSIVITY JUNIOR SECTION

This Section provides an opportunity for individuals with additional needs or disabilities who may be overwhelmed by the choices in other sections.

All school aged individuals with additional needs or disabilities can enter these classes.

This section is about encouraging participation and therefore all entries receive a participation ribbon.

Class 93 Sweet biscuit, one biscuit.

3 biscuits required

Please provide age with entry

Class 94 Sweet, uncooked slice

Three pieces required.

Approximately 5cm x 5cm

Please provide age with entry.

Class 95 Muffins, savoury.

Paper cases can be used.

No decorations

Three required.

Please provide age with entry.

THE MAURI PRIZE MOST SUCCESSFUL INCLUSIVITY AWARD

\$100 sponsored by Mauri

PRE SCHOOL (Children aged 3-4 years)

Class 96 One Slice Fairy Bread cut into 4 triangles

Three (3) biscuits required

Please provide age with entry

Class 97 3 Milk Arrowroot Biscuits - ICED & DECORATED WITH BOUGHT LOLLIES

Three (3) pieces required.

Approximately 5cm x 5cm

Please provide age with entry.

JUNIOR PRIMARY SCHOOL STUDENTS RECEPTION TO YEAR 3

Class 98 THE NELSON FAMILY PRIZE Gingerbread People

Iced and decorated

Three gingerbreads required.

First : \$25

\$25 Sponsored by Lisa Nelson

Class 99 Chocolate Crackles

Tip: When mixing all ingredients, allow copha to cool slightly before combining with remaining ingredients to prevent the crackle having a solid base.

Three items required.

Class 100 THE MELISSA CAGNEY PRIZE Honey Crackles

Three (3) honey crackles required.

First : \$25; Second : \$15; Third : \$10

\$50 Sponsored by Bernadette Cagney

Class 101 Bought Biscuits: Edible decorations

Decorate Five bought biscuits.

Commercial sweets only

Please note there is a Decorated biscuit class in the Cake Decorating Section. This class is judged on Wednesday 27th August.

Class 102 Muffins, sweet

Three muffins required

Paper cases can be used.

Baked in a muffin tray, standard size

Class 103 THE SOUTH AUSTRALIAN COUNTRY WOMEN'S ASSOCIATION ADELAIDE BRANCH PRIZE Plain Scones Challenge - Across the Generations - JUNIOR CATEGORY.

2025 FEATURE CLASS - To be judged in front of the public on Saturday 30th August.

Three (3) scones required.

Approximately 5 cm diameter.

First : \$25

\$25 Sponsored by Country Women's Association - Adelaide Branch

Entry should include a short sentence about your first memory of the Royal Adelaide Show at the Wayville Showground.

Class 104 Biscuits, any flavour: animal shape

Three biscuits required

Iced

Class 105 Happy Faced Open Sandwich

Use one slice of bread

Healthy toppings.

Class 106 Cold Rolls

Three cold rolls required.

Filling suggestions: cucumber, carrot, a herb and noodles.

Class 107 Fruit and Vegetable, Novelty Design: any object, animal etc.

Displayed on a plate/board no larger than 25 cm.

Maximum height less than 30 cm.

Class 108 Rock Buns

Three (3) Rock buns required.

The following recipe must be used by all exhibitors.

Ingredients:

2 cups self-raising flour

1/3 cup sugar

90 gm butter

1 1/2 cups sultanas and currants mixed

Grated zest of 1 orange

1 egg

1/2 cup milk

Method:

1. Line 2 baking trays with baking paper and pre-heat oven to 180 c

2. In a bowl, mix dry ingredients together, then rub in butter until it looks like bread crumbs.

3. Stir in mixed fruit and zest.

4. Whisk egg and milk together and add to mixture.

5. Place spoonfuls of mixture on oven trays allowing for mixture to spread

6. Bake in oven for approximately 15 to 20 minutes or until golden brown.

7. Allow to cool before moving from trays.

THE MARGARET HURST MEDALLION MOST SUCCESSFUL COOKERY EXHIBITOR IN ALL JUNIOR PRIMARY SCHOOL CLASSES.

Points to be allotted as follows: First, 5 points; second, 3 points; third, 1 point.

Congratulations to our previous winners:

2024: R Mueller

2023: R. Mueller and X. Fountas

Special : Medallion (\$50) sponsored by Anonymous sponsor

PRIMARY SCHOOL STUDENTS' YEAR 4 TO YEAR 6

Class 109 Mini Pizza

One pizza required
Bought base

Class 110 Sausage Rolls: using commercial pastry

Three sausage rolls required.
Approximately 8cm long.

Class 111 Kartoffel Puffer or German Potato Cakes

Three (3) required

Please use this recipe

6 medium potatoes
1 onion, grated
2 eggs
pepper
4 tbl plain flour
1 tsp parsley
2 tbl oil

Peel and grate potatoes. Drain the liquid. Mix potatoes with eggs, grated onion, parsley and pepper.
Heat oil in a frypan, put in a large spoonful and spread the batter evenly. Fry on both sides until golden brown.

Class 112 THE NELSON FAMILY PRIZE Gingerbread People

Three gingerbreads required.
Iced
\$25 Sponsored by Lisa Nelson

Class 113 THE SOUTH AUSTRALIAN COUNTRY WOMEN'S ASSOCIATION ADELAIDE BRANCH PRIZE Plain Scones Challenge - Across the Generations - JUNIOR CATEGORY.

To be judged in front of the public on Saturday 30th August.

Three (3) scones required.
Approximately 5 cm diameter.
Sponsored by Country Women's Association - Adelaide Branch
Entry should include a short sentence about your first memory of the Royal Adelaide Show at the Wayville Showground.

Class 114 Unbaked Slice, any variety

Three pieces required.

Class 115 Small Cakes: iced

Not Decorated.
Cooked in paper patty pans.
Three cakes required.
For decorated cupcakes please enter in the Junior Cake Decorating Section

Class 116 THE LADY JOHANNA FORSTER PRIZE Chocolate Cake

One layer of cake made to fit the following requirements:
Butter cake not a mud cake
Iced
Not decorated means nothing on top of the icing and no piping
Round - Less than 23cm
First : \$50; Second : \$25
\$75 Sponsored by Charlie Kelso

Class 117 Brownies

Approximately 5cm x 5cm
Three brownies required
Un-iced.

Class 118 Muffins, sweet

Three muffins required.
Can use paper cases.
Baked in a muffin tray, standard size.

Class 119 Banana Bread.

The following recipe should be used by all exhibitors.

Ingredients:

1 ¾ cups Self raising flour [1/2 wholemeal may be used]
¼ cup plain flour
1 teaspoon cinnamon
2/3 cup brown sugar
2 ripe bananas, mashed
½ cup milk
2 eggs, beaten
50gms butter, melted

Method:

1. Line an 11cm x 21cm loaf tin with baking paper and pre heat oven 180oC.
2. In a bowl, mix dry ingredients together and set aside.
3. In another bowl mix bananas, milk, eggs, and butter together
4. Add wet ingredients to dry ingredients and mix until combined – be careful not to over mix.]
5. Pour mixture into prepared tin and bake 55-60 mins in 180oC oven or until a skewer comes out clean when inserted into loaf.
6. Stand 10 mins before removing from tin.

Class 120 Chocolate Chip Cookies

Three cookies required.

The following recipe should be used by all exhibitors.

Ingredients:

125 gms soft butter
1/2 cup caster sugar
1/3 cup firmly packed brown sugar
1 teaspoon vanilla essence
1 large egg
2/3 cup self-raising flour
1 cup plain flour
1 1/3 cups chocolate chips (dark, milk, white or mixed)

Method:

1. Line 3 trays with baking paper and pre heat oven to 180 C
2. Cream butter, both sugars and vanilla together until pale and creamy then add the egg and mix well.
3. In a separate bowl, mix both the flours together and then stir into the butter mixture.
4. When combined, stir in the chocolate chips.
5. Place small spoonfuls of mixture onto the trays allowing for spreading during baking.
6. Bake for approximately 15 minutes or until light golden brown.
7. Cool on trays until firm.

MOST SUCCESSFUL COOKERY EXHIBITOR IN ALL PRIMARY SCHOOL CLASSES.

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

Congratulations to our previous winners:

2024: A Cook-Flynn

2023: P Fountas and B Wilson

SECONDARY SCHOOL STUDENTS**Class 121 Sausage Rolls**

Three (3) sausage rolls required

Use commercial pastry

Approximately 8 cm long.

Class 122 THE SOUTH AUSTRALIAN COUNTRY WOMEN'S ASSOCIATION ADELAIDE BRANCH PRIZE Plain Scones Challenge - Across the Generations - SECONDARY CATEGORY.

To be judged in front of the public on Saturday 30th August.

Three scones required.

Approximately 5cm diameter.

\$25 Sponsored by Country Women's Association - Adelaide Branch

Entry should include a short sentence about your first memory of the Royal Adelaide Show at the Wayville Showground.

Class 123 Biscuits, sweet

No Chocolate Chip.
Not iced.
Three required.

Class 124 Butterfly Cakes

Three cakes required.
Filled with a small portion of raspberry jam, then cream.
Please have wings raised as if butterflies are in flight.

Class 125 THE BEST SECONDARY JUBILEE CAKE PRIZE Jubilee Cake: without yeast, iced.

First : \$50; Second : \$25
\$75 Sponsored by Charlie Kelso

Class 126 Chocolate Cake

One layer of cake made to fit the following requirements:
Iced
Not decorated means nothing on top of the icing and no piping
Round - Less than 23cm

Class 127 THE KYTONS BAKERY PRIZE Lamingtons

Three lamingtons required
Approximately 5cm square
First : \$50, Voucher (\$10); Second : \$25, Voucher (\$10); Third : \$15, Voucher (\$10)
\$90 Sponsored by Kyttons Bakery Australia

Class 128 Banana Bread: baked in bread tin.

The following recipe must be used by all exhibitors.

Ingredients:

1 3/4 cups self-raising flour (1/2 wholemeal may be used)
1/4 cup plain flour
1 teaspoon cinnamon
2/3 cup brown sugar
2 ripe bananas, mashed
1/2 cup milk
2 eggs, beaten
50 gms butter, melted.

Method

1. Line a 11 cm by 21 cm loaf tin with baking paper and pre heat oven to 180 C
2. In a bowl, mix together dry ingredients together and set aside.
3. In another bowl, mix bananas, milk, eggs and butter together
4. Add dry ingredients and mix until combined - be careful not to over mix. .
5. Pour mixture into prepared tin and bake 55-60 minutes or until a skewer comes out clean when inserted into loaf.
6. Stand for 10 minutes before removing from tin.

Class 129 Baked Slice, sweet

Three pieces required.
Approximately 5cm x 5cm

Class 130 Unbaked Slice, any variety

Five pieces required.

Class 131 Muffins, vegan

Three muffins required.
Baked in a muffin tray, with a paper cases.
Please supply a list of all ingredients at time of delivery.

Class 132 Melting Moments

Three melting moments required.
minimum size: 5cm across

Class 133 Brownies

Three pieces required
Approximately 5cm x 5cm
Uniced.

MOST SUCCESSFUL COOKERY EXHIBITOR IN ALL SECONDARY SCHOOL CLASSES.

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

Congratulations to our previous winners:

2024: A Stevens

2023: E Johnson

Medallion (\$50) sponsored by Charlie Kelso

THE CRAFTERS BAKEHOUSE PRIZE MOST SUCCESSFUL SCHOOL IN JUNIOR COOKERY

Awarded to the school gaining the highest aggregate in junior cookery.

Congratulations to our previous winners:

2024: All Saints Catholic Primary School

2023: Eudunda Primary School and Hamilton Secondary College

Voucher (\$50) sponsored by Crafters Bakehouse

JAMS AND PRESERVES

OPEN & JUNIOR JAMS AND PRESERVES

General Guidelines for Exhibitors

This section showcases the heritage of preserving practices that have been used over the centuries. Jams, preserves, chutneys and pickles were made to ensure a regular food supply by the storage of an abundance of fruit and vegetables available during a good season. Preserving is about concentrating sugars for jams, using vinegar for chutneys, relishes, sauces and pickles, preserving in oils and drying of the fruits and vegetables for the lean seasons and when out-of-season. The colour of the product depends on the fruit and the level of cooking, but the darker products show a more traditional cooking method.

The following points will be taken into consideration:

- Clean jars, plain labels with no commercial or personal identification.
- Correct size of container.
- Colour and flavour according to type.
- Jars and bottles sealed only with lids or cellophane.
- Attractively presented.

Pickles and Bottled Fruits

- Even size, good quality, clarity.
- Good preparation in peeling and cutting according to type.
- Onions pickled all the way through.
- Attractively arranged in container.

Chutneys and Relishes

Are made from fruits and/ or vegetables and contain pieces of fruit and/ or vegetables in the product. The addition of vinegar is the most important factor and this ingredient preserves the product. The addition of sugar and spices balances the vinegar flavour and generally makes the product tasty. The product should have a spoonable consistency and not show signs of too much moisture weeping around the product in the jar or on a plate.

- Spreadable consistency, correct preparation of fruit and vegetables eg tomatoes peeled.

Sauces

Are much like chutneys. Whether a sauce should have tiny chunks of fruit and/or vegetables, or contain seeds, is a personal choice. They should be pourable from the bottle and not too thin. Consider where the particular sauces are used and whether they would be acceptable with seeds or small chunks.

- Correct pourable consistency, no separation.

Spreads

- Spreadable consistency, no curdling.

Jams and Marmalades

Jams should be made from fruit and contain pieces of fruit. They should have a gelled structure, either naturally or by using added

pectin. A balance of sweetness and acidity aids the enjoyment of the product. For example, strawberry jam will have more of an acidic taste when compared to fig jam because the fresh fruit itself reflects this.

Marmalades should have pieces of peel which are edible. The judge will consider if a reasonable attempt has been made to use the whole fruit so that some juice and whole fruit is in the product. Marmalade is normally a little transparent. There should be a balance of acidity and sweetness although there is a Sweet Marmalade. They should have a gelled structure, either naturally or with added pectin.

- Spreadable consistency, even distribution of fruit, seed and peel according to type.
- Clarity (marmalades).
- No crystallisation.

Jellies

Should be made from the strained juice of cooked fruits and sugar, and contain no pieces of fruit. They should have a gelled structure either naturally or with added pectin. A balance of sweetness and acidity aids in the enjoyment of the product. They can be made from the extracted juice of the fruit, or from the water extraction of the fruit as with quinces when the fruit is boiled in water to obtain colour and flavour and the resultant 'juice' makes the jelly.

- Clarity and correct consistency. Containing no fruit pieces.

JAMS AND PRESERVES

All Jams and Preserves exhibits **not collected** on Tuesday 14 September will be disposed of by the Society. **Lemon Curd or empty jars** will NOT be returned. The RA&HS reserves the right to dispose of jam and preserve exhibits that ferment, show signs of mould or at risk of contaminating other exhibits.

Should space permit. all entries in Jams and Preserves will remain on exhibition throughout the duration of the Show.

Exhibitors are restricted to one entry per class where the class is for a single variety. Where the class describes a general class, the competitor is permitted two entries of different varieties.i.e. berry jam, one entry of strawberry jam and one entry of raspberry jam.

CONDITIONS OF ENTRY:

- Judges are empowered to open all jars exhibited.
- In classes requiring a collection, jars to be uniform, not less than 250 grams.
- Please provide Exhibit Number and Class Number on bottom of each jar.
- All jams, jellies and marmalades to be cooked by the traditional method.
- Cellophane or lids to cover jams, jellies and marmalades.
- Plain labels, no decoration around the writing, must be placed on the jar only - labels are not to be placed on cover.
- **ALL LIDS TO BE RELEASED BY THE COMPETITOR ON DELIVERY READY FOR JUDGING**

OPEN SECTION

An exhibitor in Open Jams and Preserves is not a professional (i.e. a person who does not earn an income from the making of jams and preserves).

Class 134 THE CREATIVE NATIVE FOODS PRIZE Jam - Featuring an Australian Native Food.

Please ensure that flavours are balanced and appealing.

One Jar

Not less than 250 grams.

First : Voucher (\$50); Second : Voucher (\$30)

Sponsored by Creative Native Foods

Class 135 THE CREATIVE NATIVE FOODS PRIZE Chutney - Featuring an Australian Native Food.

Please ensure that flavours are balanced and appealing.

One Jar

Not less than 250 grams.

First : Voucher (\$50); Second : Voucher (\$30)

Sponsored by Creative Native Foods

Class 136 THE ADELAIDE SHOWGROUND FARMERS MARKET AND JAN HOLLAND PRIZE Apricot Jam: one jar - not using dried fruit.

Not less than 250 grams.

First : Voucher (\$65), Cash

Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

Cash sponsored by Ritchie Hollands

Class 137 Apricot Jam: one jar - using dried fruit.

One Jar

Not less than 250 grams.

Class 138 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Strawberry Jam

One Jar

Not Less than 250 grams

First : Voucher (\$65)

Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

Class 139 Berry Jam, any single variety apart from Strawberry

One Jar

Not Less than 250 grams

Class 140 Fig Jam

One Jar

Not Less than 250 grams

Class 141 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Jams, not including marmalade, two distinct varieties

One of each presented in matching jars.

Not Less than 250 grams

First : Voucher (\$65)

Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

Class 142 Quince Jelly

One jar.

Not less than 250 grams

Class 143 Collection of Jellies

One to be apple

Two matching jars

Not less than 250 grams

Class 144 Lemon Butter or Curd

One jar.

Not less than 250 grams

Class 145 Butter or Curd, any flavour other than lemon.

One jar

Not less than 250 grams

Class 146 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Orange Marmalade.

One jar.

Not less than 250 grams.

First : Voucher (\$65)

Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

Class 147 Marmalade, two varieties

A single-fruit marmalade and a three-fruit marmalade.

Two matching jars

Not less than 250 grams.

Class 148 Paste, fruit based

One variety

Not less than 150 grams

Class 149 Preserve - sweet.

Not less than 250 grams or 1 jar 250 mL size

Let your imagination run wild.

This product will be tasted.

Class 150 THE 'THOSE BAROSSA GIRLS' PRIZE Bottled fruit, 2 jars with a different variety in each.

Jars will not be opened.

First : \$50; Second : \$25

\$75 Sponsored by Those Barossa Girls

Class 151 Pickled bottled vegetables.

One jar
Not less than 250 grams.
Jars will not be opened.

Class 152 THE SPRING GULLY FOODS PRIZE Fruit Sauce, sweet

One bottle.
First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

Class 153 THE SPRING GULLY FOODS PRIZE Savoury sauces, other than tomato sauce

One bottle.
First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

Class 154 Tomato Sauce

One bottle.
Please note this class will be judged on Saturday 30th of August in front of the Public. The sauce can be delivered on Tuesday 26th August, Wednesday 27th August or Friday 29th August.

Class 155 Barbecue Sauce

One bottle.
Please provide an indication of heat intensity.

Class 156 THE SPRING GULLY FOODS PRIZE Mustard Pickles

One Jar
Not less than 250grams
First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

Class 157 THE SPRING GULLY FOODS PRIZE Green Tomato Pickles

One jar
Not less than 250 grams
First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

Class 158 Bread and Butter Cucumber Pickles

One jar
Not less than 250 grams

Class 159 Beetroot Product

One jar
Not less than 250 grams.

Class 160 Sauerkraut or Kimchi

One jar
Not less than 250 grams.

Class 161 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Chutney or Relishes, two varieties of exhibitor's choice

Two matching jars
Not less than 250 grams.
First : Voucher (\$65)
Voucher is Market Membership for 12 months Sponsored by Adelaide Showground Farmers Market Inc.

Class 162 Dukkah

One small jar
Ingredients to be listed.

Class 163 Granola

One small jar
Ingredients to be listed.

Class 154 THE JOY MIDDLETON MEDALLION The Pentathlon of the Jams & Preserves Section Prize

The winner will be the exhibitor who has gained the most point in these five classes.
Class 138: Strawberry Jam
Class 144: Lemon Butter or Lemon Curd
Class 152: Sweet Sauce
Class 158: Bread and Butter Cucumber Pickle
Class 163: Granola

Points to be allotted as follows
First, 5 points; Second, 3 points; Third 1 point, Fourth, .5 point
Medallion (\$50) sponsored by Joy Middleton

THE SPRING GULLY FOODS PRIZE MOST SUCCESSFUL EXHIBITOR IN OPEN JAMS & PRESERVES CLASSES

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point

Product (\$150) Sponsored by Spring Gully Foods Pty Ltd.

Congratulations to our past winners:

2024: E Tiller

2023: E Tiller

NOVICE SECTION

Open to exhibitors who have not won a first prize in Jams and Preserves.

Class 164 Berry Jam, any variety

One jar

Not less than 250 grams.

Class 165 Lemon Butter

One jar,

Not less than 250 grams.

Class 166 Chutney or Relish, two varieties of exhibitor's choice

Two matching jars

Not less than 250 grams.

Class 167 Tomato Sauce

One bottle.

PROFESSIONAL & "COTTAGE INDUSTRY" SECTION

Open to exhibitors who own or work within a commercial operation.

A list of ingredients on display bottle only.

Limit of 2 entries per class.

Two jars, one unlabeled, one with commercial label for display, can be supplied in any jar size (no less than 200mls)

Lids with no identifiable markings.

Class 168 Any Fruit jam or preserve.

Class 169 Chutney or Relish, any flavour.

Class 170 Savoury Sauce, any flavour

THE BEERENBERG PRIZE MOST OUTSTANDING PROFESSIONAL OR COTTAGE INDUSTRY EXHIBIT IN JAMS & PRESERVES

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

Congratulations to our previous winners:

2024: Gourmet To Go

2023: Gourmet To Go

Product sponsored by Beerenberg Pty Ltd

JUNIOR JAMS AND PRESERVES

All jams, jellies and marmalades to be cooked by the traditional method.

Lids to cover jams, jellies and marmalades.

PRIMARY AND SECONDARY SCHOOL STUDENTS

Class 171 THE SPRING GULLY FOODS PRIZE Berry Jam: any single variety

One Jar

First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

Class 172 THE SPRING GULLY FOODS PRIZE Jam, any single variety not including berry

Not from dried fruit

One Jar
First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

Class 173 THE SPRING GULLY FOODS PRIZE Marmalade, any variety

One Jar
First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

Class 174 THE SPRING GULLY FOODS PRIZE Spread, sweet, any variety.

One Jar
First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

Class 175 THE SPRING GULLY FOODS PRIZE Tomato Sauce

One bottle
First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

Class 176 THE SPRING GULLY FOODS PRIZE Granola

No greater than 200g
First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

Class 177 THE SPRING GULLY FOODS PRIZE Lemon Cordial.

One Bottle
First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

Class 178 THE SPRING GULLY FOODS PRIZE Flavoured Vinegar

One bottle
First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

Class 179 THE SPRING GULLY FOODS PRIZE Fruit, Vegetables, Herbs or Legumes, Creative Arrangement: dried, and presented in a glass container.

First : Product (\$50) Sponsored by Spring Gully Foods Pty Ltd

MOST SUCCESSFUL EXHIBITOR IN PRIMARY & SECONDARY JAMS & PRESERVES CLASSES

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

First : Product (\$150) Sponsored by Spring Gully Foods Pty Ltd

BEST EXHIBIT IN JUNIOR JAMS & PRESERVES CLASSES

Points to be allotted as follows:

First, 5 points; second, 3 points; third, 1 point.

SCHOOL CHALLENGE

Variety of sauce to be chosen by the exhibitor.

Two entries per school per class.

Labels to be designed by school and will be taken into consideration during judging.

Class 180 THE GLENYS WHITE MEDALLION Savoury Sauce - Primary School

First : Medallion (\$50) and Product (\$200)
Sponsored by Julianne Wandel
Product Sponsored by Spring Gully Foods Pty Ltd

Class 181 THE JULIANNE WANDEL PRIZE Savoury Sauce - Secondary School

First : Medallion (\$50) and Product (\$200)
Sponsored by Julianne Wandel
Product Sponsored by Spring Gully Foods Pty Ltd



Thanks to our sponsors...



- Adelaide Showground Farmers Market Inc.
- Ann Hurst
- Beerenberg Pty Ltd
- Bernadette Cagney
- Cake Decorators Association of SA
- Careme Pastry
- Carolyn Johnson
- Charlie Kelso
- Crafers Bakehouse
- Creative Native Foods
- Elsie Johnson
- Emma Tiller
- Felicity Brake
- Glenys White
- Grant Piggott
- Grantham Family
- Joy Middleton
- Julianne Wandel
- Kyttons Bakery
- Lenswood Cold Stores Co-operative Society Ltd
- Lisa Nelson
- Liz Harfull
- Mauri
- McKeely Denholm
- Michelle Theeuf
- Olive Oil Packaging Service
- Ritchie Hollands
- Robyn Octoman
- Rosita Scragg
- Spring Gully Foods Pty Ltd
- Tania Wood
- The South Australian Country Women's Association - Adelaide Branch
- Those Barossa Girls
- Tracy Noble
- Watson Family

ROYAL ADELAIDE SHOW - EXHIBITORS CONDITIONS OF ENTRY

HAZARD REPORTING

Exhibitors must notify the Area/Pavilion Supervisor or the Venue Control Centre immediately of any hazards detected. Hazards are any situation which has the potential to cause:

1. Injury, illness or death to people or animals either immediately or in the future
2. Damage or destruction to property

INCIDENT REPORTING

Exhibitors must notify the Area/Pavilion Supervisor or the Venue Management Office immediately an incident occurs which has resulted in:

1. The injury, illness or death of any person or animal
2. The damage, destruction or loss of property
3. A near miss incident that could have resulted in the consequences listed in 1 and 2

WASTE DISPOSAL

All waste including liquids must be disposed of responsibly and placed in the appropriate bin or receptacle. Storm drains must not be used for the disposal of any waste.

HAZARD MINIMISATION

All areas must be kept in a clean and tidy order with clearly defined and available access and exit routes at all times. Build-up of combustible waste must be avoided.

Care must be taken to minimise trip hazards and obstacles that people may walk into.

HAZARDOUS MATERIALS

The RA&HS are to be advised of all hazardous materials that are brought onto the Showground. Appropriate warning signs and Safety Data Sheets (SDS) will need to be provided before allowing these materials on site. SDS are to be available onsite and provided immediately upon request by an RA&HS Representative.

MEDIA COMMENTS

Any public comment on emergencies, incidents or other venue matters should only come from the RA&HS. The key media spokesperson for the RA&HS is the Marketing Manager.

DUTY OF CARE

It is important to ensure your own safety and that of all other site personnel, visitors and general public at the Adelaide Showground.

All exhibitors have a "Duty of Care" to avoid exposing themselves or other people to situations which could lead to injury. This "Duty of Care" extends to the prevention of damage to property.

LIABILITY AND INDEMNITY

1. Release

Entry to and remaining on the Showground is entirely at the risk of the Exhibitor and to the maximum extent permitted by law, the Exhibitor releases the Society (which term includes in this clause the Society's officers, employees, members and agents), from all claims and demands of every kind resulting from any accident, damage or injury occurring at the Showground, and without limitation, the Exhibitor acknowledges:

- a) the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibit;
- b) the Society has no responsibility or liability for any loss, damage or injury to or caused by any Exhibitor, his or her family, invitees and Agents;
- c) the Society has no responsibility or liability for any loss, damage or injury to a Motor Vehicle or any of its contents whilst it is located on the Showground; and
- d) without limiting Regulations 1 (a), 1 (b) and (c) above, the Society has no responsibility or liability for any loss, damage or injury resulting from the sale, treatment, failure to treat, destruction, disposal or other dealing with any Exhibit, or for loss, damage or injury to any personal belongings, equipment or property brought onto the Showground.

2. Indemnity

To the maximum extent permitted by law, the Exhibitor must indemnify and keep indemnified the Society and its officers,

employees, members and agents from and against all actions, claims, demands, losses, damages, costs, expenses and liabilities including without limitation, consequential loss and loss of profits for which the Society is or may be or become liable in respect of or arising from:

- a) loss, damage or injury to any person in connection with the Exhibit or the relevant Event;
- b) without limiting Regulation 2(a), loss, damage or injury to any other Exhibit or Exhibitor, his or her family, invitees, Agents, or to the property of the Society, or its members, or to the general public, caused or contributed to or by any act or omission of an Exhibit of the Exhibitor or by the Exhibitor, his or her family, invitees or Agents; and
- c) without limiting Regulation 2(a), loss, damage or injury to the Exhibit, or the Exhibitor, his or her family, invitees, or Agents caused or contributed by an act or omission of an Exhibit of the Exhibitor or by the transportation, feeding or housing of an Exhibit of the Exhibitor.

3. Removal from Showground

Without prejudice to any other provision in these Regulations, where the Society, its officers, employees, members or agents removes an Exhibit, or causes an Exhibit to be removed from the Showground, the Exhibit is removed or caused to be removed entirely at the risk of the Exhibitor. The person or persons removing the Exhibit will be deemed to be the agent of the Exhibitor, and his or her acts and omissions will be deemed to be the acts and omissions of the Exhibitor.

4. Insurance

The Society will arrange Animal Exhibitors Public Liability insurance cover for all Exhibitors of Exhibits being animals. The Exhibitor is bound by the terms and conditions of this insurance and by Statutory Duties as defined under the Insurance Contracts Act (1984). Details of the Animal Exhibitors Public Liability insurance are set out in the Relevant Schedule. The Society does not insure first party loss, damage or injury to Exhibits, and Exhibitors should consider purchasing insurance if required.

5. Personal effects

The Society has no responsibility or liability for any loss or damage caused to personal belongings, equipment or property which is brought onto the Showground by an Exhibitor, his or her family, invitees or Agents.

EMERGENCY INFORMATION

Emergency information and Emergency Assembly Points for the various animal pavilions and stables will be included with Exhibitor List of Entries and Notice to Exhibitor notifications. Competitors should be familiar with these plans.

FIRST AID

During the Royal Adelaide Show, St John provides First Aid Services but it is suggested that competitors have a basic First Aid kit for minor medical requirements.

St John is not in attendance after public hours.

For emergency contact details, check Notice Boards for onsite assistance or dial 000 for a medical emergency.

RA&HS EMERGENCY FACILITIES

Firefighting and other emergency equipment must not be removed or used for any other purpose. Missing or unserviceable equipment should be reported to the Venue Control Centre immediately.

SMOKING

Smoking is only permitted in designated locations. The Royal Adelaide Show is a smoke free event.

TRAFFIC CONTROL

The RA&HS Traffic Control Policy imposes speed restrictions within the Showground. For the duration of the Royal Adelaide Show the speed limit is 10 kph on the grounds and 8 kph inside buildings.

The use of vehicles inside the Showground is closely managed during the Royal Adelaide Show. Conditions of entry will be provided with the issue of Vehicle Entry Permits.



2025 Competitions
theshow.com.au