

Cookery



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YEARS OF COOKERY



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COOKERY 2026

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COOKERY 2026

This year Cookery celebrates 100 years of competition at the Royal Adelaide Show. For more information about the very first Schedule see the link to Archives. As part of our celebration we will be selling merchandise. These can be pre-ordered online from the Cookery Show webpage <https://www.theshow.com.au/competitions/cookery>. Our Archives have curated a collection of historic photographs please use the link here. <https://www.rahshistory.com.au/blog/100-years-of-cookery-at-the-royal-adelaide-show>.

**The 100 years of the Cookery Competition at the Royal Adelaide Show
kindly supported by The Advertiser and Sunday Mail**

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: 24 April 2026

CLOSING DATE OF ENTRIES: Friday 19 June 2026

COLLECTION OF EXHIBITS: Tuesday 15 September 2026

COOKERY INFORMATION SESSION

2026 Cookery Information Session will be held on Friday 8th of May, 2:30pm - 4:30pm, Lower Secretary Building, Adelaide Showground.

COOKERY TOURS

Tours will take place at 2pm daily.

HOW TO ENTER

ENTRY FEES (GST INCLUDED)

Junior Section: **\$5.30 per entry**

Cake Decorating, Open Section, Jams & Preserves, Generational Jubilee Cake Challenge, Smoko (Shearers morning tea) Feature Class: **\$7.50 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 19 June 2026

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 19 June 2026.
- 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.

COOKERY 2026

CONTACT US

Event Coordinator: Chalien Bayliss

Email: entries@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. We try and receive your entries quickly but we do have queues. Please allow ample time to deliver your entries.

Section	Delivery	Judging
Jams & Preserves, all Sections (except a Collection of Jellies and 891 ABC SA in a Jar)	Monday 31 August 3:00 - 6:00pm Tuesday 1 September 8.00 am to 9.30 am*	Tuesday 1 September
Cake Decorating, all Sections (except buttercream classes)	Wednesday 2 September 8.00 am to 9.30 am*	Wednesday 2 September
Junior Cookery	Schools delivery Wednesday 2 September 3-6pm no refrigeration available. Thursday 3 September 8.00-9.30am	Thursday 3 September
Cake Decorating Butter cream classes Open Cookery Novice Cookery	Friday 4 September 8.00 am to 9.30 am*	Friday 4 September
Smoko (Shearers morning tea) for two Jubilee Cake Challenge - Across the Generations FruChocs Weetbix Racing Cars Bake with D-rake Challenge	Saturday 5 September 8.00 am to 9.30 am*	Saturday 5 September
A Collection of Jellies	Jellies to be delivered Monday 31 August to Friday 4 th September	
891 ABC SA in a Jar	Monday 31 August to Friday 4 September	ABC Stage - TBA

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

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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 15 September unless administration has been notified before Monday 14 September via email to entries@adelaideshowground.com.au

All Prize cards, trophies and prizes (excluding cash) can be collected on Monday 14 September 4:00 - 6:00pm or Tuesday 15 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):

Open, Novice & Junior Cookery, Jams & Preserves, not 891 ABC Adelaide SA in a Jar classes

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
- Smoko for Two (Feature Class) - 1st to 3rd
- Across the Generations (Feature Classes) – 1st
- Collection of Jellies (Feature Class) – 1st
- FruChocs Weetbix Racing Cars (Feature Class) – 1st
- Professional and Cottage Industry - 1st to 2nd
- School Challenge Classes - 1st to 3rd
- Open Cookery Pentathlon - 1st
- Jams & Preserves Pentathlon – 1st
- 891 ABC Adelaide - South Australia in a Jar Classes 1st – 3rd

Rosettes will be awarded for:

- Most Outstanding Professional or Cottage Industry Product
- Jubilee Cake Challenge (Feature Class) Champion and Reserve Champion

COOKERY 2026

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 2026.

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.

COOKERY 2026

SPECIAL AWARDS

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 and 2025 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:

2025: C Corbo

2024: M Elson

2023: V. Albrecht

\$75 and Trophy sponsored by **Ann Hurst**

THE CHARLIE KELSO MEDALLION MOST OUTSTANDING EXHIBIT IN JUNIOR COOKERY

Congratulations to our previous winners:

2025: I Dart

2024: K Ryder

2023: E Johnson

Medallion 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.

- **Entries that do not comply** with these rules will be judged, however, the entry **will not be eligible for a prize.**
- Rules for progressing from Novice to Intermediate to Masters have changed in 2026. However, if you have previously competed at any National, State or Royal Show competition you CANNOT regress to a lower level. It is the responsibility of the exhibitor to ensure they enter the correct class.
- If a competitor chooses to enter a higher class, then they are not eligible to compete at the lower level in that particular class, in the same or future competitions.
- Entries must be the **unaided work of the competitor** and **comply with the schedule.**
- Age where appropriate is taken from 1 September in the year of the competition.
- Competitors are limited to one entry per Class.
- All entries must be able to be lifted by one person.
- **Boards** should be wood, not cardboard. Covering may be paper, icing, fabric or similar. **They must be raised on cleats (feet) to be at least 1cm in height**, that will lift the exhibit sufficiently for ease of handling. Due to cabinet restrictions, when measuring the specified maximum height for entry, the measurement is to include cleats.
- To keep within the specified size boards for the schedule it is always better to go smaller. **NO part of your exhibit is to extend past the base board area of your entry.**
- Internal Supports and posy picks may be used but must be food safe and must be provided in writing for the Judges.
- **Edible Food products** e.g. Isomalt, polenta, gelatine, cachous and piping gel may be used. Gold, silver and glitter colours must be food safe and noted in writing for the judges. Rice/Wafer paper is permitted **in Classes 10 and 11 ONLY**. All these products are NOT to be used in any buttercream class. **See Buttercream classes for rules that apply to those classes.**
- **Any wired decoration** that is being inserted into any icing attached to the cake including a wrap around the cake, **must** be placed into a suitable food grade holder, e.g. posy pick or straw.
- Where specified, cake must be used, otherwise polystyrene dummies or Rice Krispies are permitted.
- Whilst all due care is taken, the Society will not be responsible in the event of any loss or damage to any exhibit.
- **The judge's decisions** are final, and no correspondence will be entered into.
- Judges' score and comment sheets MUST NOT be published on any social media by either party.

The following items are NOT permitted:

Buttercream covering and other spreadable icings, except Royal Icing. **Buttercream is only allowed in Buttercream classes.**

Rice/ wafer paper **except in Classes 10 and 11**. Use of Cold Porcelain or Arista Soft. Wire that penetrates the cake covering or a wrap around the cake without being in a food grade holder. Pins, toothpicks, craft glues and store-bought ornaments including candles, lights (except commercial containers allowed in classes 3,6,9 & 11). Store bought sweets (cachous only will be permitted), except in the Gingerbread Structure Class.

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Entry Size Clarification

Square: Board to fit within e.g. 47cm square means the shape of the board including ribbon if used around the board or if icing is extended over the edge of the board, is to fit within a square 47cm x 47cm.

Cube: Entry to fit within e.g. 32 cm cube means the height, width and depth of entire entry must be less than 32cm

Height: If the maximum height of the entry is required to be for example 32cm including cleats, then the entry cannot be more than 32cm in height when measuring from the surface of the board to the top tip of the entry.

Masters: Open to exhibitors who have won six (6) First Prizes in the **Intermediate Section** at any National, State or Royal Show competition.

Intermediate: Open to exhibitors who have won three (3) First Prizes in the **Novice Section** at any National, State or Royal Show competition.

If a competitor has won six (6) first prizes in the Intermediate Section they must enter the Masters Section in all classes.

Novice: Open to exhibitors who have not won three (3) First Prizes as a Novice competitor at any National, State or Royal Show competition.

Teachers of Cake Decorating and/or Cup Cake Classes are not permitted to enter this section.

Past competitors may not regress to a section below their current level, even when criteria for that level have changed. (Applies to Novice, Intermediate and Master sections). It is the responsibility of the exhibitor to ensure they enter the correct class.

Open: Open to all competitors (No Decorating Experience/Level or Age Restrictions).

Senior: 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 other of the 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:

Entry size clarification

General information on some points judges look at:

Cake Covering should be fondant/sugar paste (except buttercream classes). Covering should be smooth and free of cracks or other marks. Are the edges and corners straight. Joins appear seamless.

Board Treatment - Covering should continue the theme of story of the cake. Neat edges and allow ease of handling.

Royal Icing Pipe Work should be completed with freshly made royal icing. It should 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, movement and colour.

Veined appropriately. Novelty figures should be free of cracks, with attention given to joining 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.

Overall impression – colour, proportions, harmony and balance will create visual impact. This should allow your exhibit to stand out among others.

MASTER'S SECTION

Open to exhibitors who have won six (6) First Prizes in an Intermediate Class at any National, State or Royal Show competition.

Finished base board must fit within measurement given. It is always better to go smaller. No buttercream or wafer paper is allowed in this section.

Class 1 Wedding Cake - "Floral Wedding Cake"

Create 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 "Cake for a Bookworm"

Create 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 of at least 1cm in height.

Class 3 THE CDASA PRIZE Floral Art "Table Centrepiece"

Create a table centrepiece of spring flowers which may also include buds, berries and foliage as desired.

Display in a commercial container.

To fit within a 32 cm cube. Tip: Placing sugar in the vase will help to hold the entry in place.

First : \$50; Second : \$20; Third : \$10

\$80 Sponsored by **Cake Decorators Association of SA**

MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN MASTER'S SECTION

Points to be allotted as follows:

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

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INTERMEDIATE SECTION

Open to exhibitors who have won three (3) First Prizes in the **Novice Section** at any National, State or Royal Show competition. If a competitor has won six (6) first prizes in the Intermediate Section, they must enter the Masters Section in all classes. Finished base board must fit within measurement given. It is always better to go smaller. No buttercream or wafer paper allowed in this section.

Class 4 Wedding Cake "Bridesmaids are wearing Midnight Blue"

Create one or more tiers on a common base board to suit the theme.
Include at least 1 Royal Icing technique.
To fit within a 47cm square.
Maximum height 65cm, including cleats of at least 1cm in height.

Class 5 Celebration Cake "Under the Sea"

Design to be 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 of at least 1cm in height.

Class 6 THE CDASA PRIZE Floral Art "Specimen Flower - Lisianthus"

One Lisianthus flower may include also Lisianthus buds and foliage.
To be presented in a commercial vase
To fit within a 32cm cube.
Placing sugar in the vase will help to hold the exhibit in place.
First : \$50; Second : \$20; Third : \$10
\$80 Sponsored by **Cake Decorators Association of SA**

MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN 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 three (3) First Prizes as a Novice in this section at any National, State or Royal Show competition.

Teachers of cake decorating and/or Cup Cake classes are not permitted to enter this Section.

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

No buttercream or wafer paper allowed in this section.

Class 7 Wedding Cake "Pretty in Pink"

Design to be one or more tiers on a common base board that incorporate the colour pink.
To fit within a 47cm square.
Maximum height 65cm, including cleats of a least 1cm height.

Class 8 Celebration Cake "Fashion Beauty Accessories"

Design to be one or more tiers on a common baseboard and to include at least two (2) accessories.
To fit within a 42 cm square.
Maximum height 32 cm, including cleats of at least 1cm in height.

Class 9 THE CDASA PRIZE Floral Art "A Vase of Flowers"

Small vase or container of sugar flowers of your choice.
To be presented in a small commercial vase of container.
Entry may also include buds and leaves.
To fit within a 32cm cube.
Placing sugar in the vase will help hold the exhibit in place.
First : \$50; Second : \$20; Third : \$10
\$80 Sponsored by **Cake Decorators Association of SA**

MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN NOVICE SECTION.

Points to be allotted as follows:

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

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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.

No buttercream allowed in this section. Wafer paper is allowed only in Classes 10 and 11.

Class 10 Wafer Paper Celebration Cake "Free Choice"

Decorate a fondant covered cake with only wafer paper decorations.
To fit within a 32 cm cube including cleats of at least 1cm in height.

Class 11 Wafer Paper Flowers "Free Choice"

Create a floral arrangement of only wafer paper flowers in a commercial vase or container.
May also include wafer paper buds and foilage.
To fit within a 32cm cube

Class 12 Small Wedding Cake "Free Choice"

Design to be one or more tiers on a common base board.
To fit within a 20 cm cube including cleats of at least 1cm in height.

Class 13 Sugar Art "Figurine"

A sugar crafted figurine/s of your choice. No cake to be used.
To fit within a 32 cm cube, including cleats of at least 1cm in height.

Class 14 Sculptured Cake "Nautical"

Use your imagination and sculpting skills to create your exhibit.
Cake (e.g. fruit or mud cake) must be used and not be from any commercial novelty shaped tin. It must 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 of at least 1cm in height..

Class 15 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 16 Decorated Biscuits - Theme: 100 years of Cookery at the Show.

Decorate (5) single biscuits to suit the theme.
No store-bought lollies/decorations allowed, except cachous.
To be presented fixed on a board which has cleats of at least 1cm in height.
To fit within a 32cm square.
Entry should include a short sentence about your first memory of competing at the Royal Adelaide Show.

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.

Congratulations to the winner for 2025: N Taylor

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

SECOND HIGHEST SCORING EXHIBIT IN OPEN CAKE DECORATING.

Congratulations to the second prize winner for 2025: A Bee

MOST SUCCESSFUL CAKE DECORATING EXHIBITOR IN OPEN SECTION.

Congratulations to our 2025 winner N Taylor.

COOKERY 2026

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 17 Celebration Cake "Free Choice"

Create a celebration cake of your choice with one or more tiers.
To fit within a 42cm square.
Maximum height is 32 cm, including cleats of at least 1cm in height.

BUTTERCREAM SECTION

Only buttercream to be used to cover and decorate cakes. No other decorations allowed, e.g. cachous etc. No other icing mediums allowed. Open to all competitors (No restrictions).

Class 18 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 19 BUTTERCREAM - Decorated Cupcakes, "Mothers Day"

Decorate five (5) cupcakes to suit the theme.
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

7 YEARS OF AGE OR YOUNGER

Entries must comply with all rules of the competition and be the genuine and unaided work of the individual competitor who has entered.

Finished base board must fit within measurement given. It is always better to go smaller. No part of your exhibit is to extend past the base board area of your entry. Age of exhibitor must be displayed on back of exhibit card.

NO WAFER PAPER IS ALLOWED IN THIS SECTION

NO BUTTERCREAM IS ALLOWED IN THIS SECTION EXCEPT IN CLASS 22

Class 20 Celebration Cake "Christmas"

Cover one single cake with fondant and decorate it to suit theme.
Entry and cake board with cleats (feet) attached of at least 1cm in height to fit within a 32cm cube.

Class 21 Decorated Biscuits - Theme: 100 years of Cookery at the Royal Adelaide Show.

Decorate three (3) single biscuits to suit the theme.
No store-bought lollies/decorations allowed, except cachous.
To be presented fixed on a board which has cleats (feet) of at least 1cm in height. Entry to fit within a 32 cm.

Class 22 THE CDASA PRIZE BUTTERCREAM - Decorated Cupcakes, Free Choice

To be delivered on Friday 4 September.
Decorate three (3) cupcakes as desired.
Only Buttercream to be used to cover and decorate cakes.
No other decorations allowed, e.g. cachous, sweets etc. No other icing mediums to be used.
Cupcakes to be fixed on a board with cleats of at least 1cm in height
To fit within a 18cm square.
First : \$25; Second : \$10
\$35 Sponsored by **Cake Decorators Association of SA**

COOKERY 2026

FROM 8 TO 12 YEARS OF AGE

Entries must comply with all rules of the competition and be the genuine and unaided work of the individual competitor who has entered.

Finished base board must fit within measurement given. It is always better to go smaller. No part of your exhibit is to extend past the base board area of your entry. Age of exhibitor must be displayed on back of exhibit card.

NO WAFER PAPER IS ALLOWED IN THIS SECTION

NO BUTTERCREAM IS ALLOWED IN THIS SECTION EXCEPT IN CLASS 25

Class 23 Celebration Cake "Mystical Characters"

Design one or more tiers to suit theme.

Entry and cake board with cleats (feet) of at least 1cm in height attached to fit within a 32cm cube.

Class 24 Decorated Biscuits - Theme: 100 years of Cookery at the Royal Adelaide Show"

Decorate three (3) single biscuits to suite the theme.

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

Biscuits to be fixed on a board which has cleats at least 1cm in height. Entry to fit within a 32 cm square.

Class 25 THE CDASA PRIZE BUTTERCREAM Decorated Cupcakes, Free Choice

To be delivered on Friday 4 September.

Decorate three (3) cupcakes as desired.

Only Buttercream to be used to cover and decorate cakes.

Cupcakes to be fixed on a board with cleats of at least 1cm in height.

Entry to fit within an 18cm square.

First : \$25; Second : \$10

\$35 Sponsored by **Cake Decorators Association of SA**

FROM 13 TO 18 YEARS OF AGE

Entries must comply with all rules of the competition and be the genuine and unaided work of the individual competitor who has entered.

Finished base board must fit within measurement given. It is always better to go smaller. No part of your exhibit is to extend past the base board area of your entry. Age of exhibitor must be displayed on back of exhibit card.

NO WAFER PAPER IS ALLOWED IN THIS SECTION

NO BUTTERCREAM IS ALLOWED IN THIS SECTION EXCEPT IN CLASS 27

Class 26 Celebration Cake "Birthday Cake"

Design one or more tiers to suit the theme.

Name or greeting to be included.

Entry and cake board with cleats (feet) of at least 1cm in height attached must fit within a 32cm cube.

Class 27 THE CDASA PRIZE BUTTERCREAM Decorated Cupcakes, Free Choice

To be delivered on Friday 4 September.

Decorate three (3) cupcakes as desired.

Only Buttercream to be used to cover and decorate cakes.

No other decorations allowed, e.g.cachous, sweets etc.

No other icing mediums allowed.

Cupcakes to be fixed on a board with cleats (feet) of at least 1cm in height.

Entry to fit within an 18cm 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

Medallion 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, not touching whilst baking, 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.

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) should 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.

COOKERY 2026

BREADS & SCONES

**Bread, damper and scones were included in the first RAHS Cookery Schedule in 1926.
No bread mixes to be used.**

- Class 28 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 29 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 30 Focaccia, topped with olive oil, salt and rosemary.**
Free form (or not baked in a tin) less than 30cm.
- Class 31 THE MACEY PRIZE Bread, Sourdough**
First : \$50 Sponsored by **Tracy Noble**
- Class 32 Damper, Savoury**
A modern twist on a traditional recipe.
- Class 33 Crumpets**
Five (5) approx. 5- 8 cm in diameter.
Sourdough may be used.
- Class 34 THE DOROTHY O'KEEFFE PRIZE and THE GLADYS PIGGOTT MEMORIAL PRIZE Scones Plain.**
Five (5) scones required
Approx. 5 cm in diameter.
First : \$50; Second : \$30; Third : \$20
\$50 Sponsored by **Grant Piggott**
\$50 Sponsored **In Memory of Dorothy O'Keefe**
- Class 35 Scones, date.**
Five (5) scones required
Approx. 5 cm in diameter.
- Class 36 Muffin, sweet, baked.**
Five (5) muffins required,
No paper cases
Baked in a muffin tray, standard size.
- Class 37 THE FELICITY BRAKE PRIZE Jubilee Cake: without yeast, iced. Challenge across the generations.
Feature Class to be judged in front of the public on Saturday 5th September.**
Traditional method of rubbing in the butter should be used.
Log or loaf tin
First : \$100; Second : \$30; Third : \$20
\$150 Sponsored by **Felicity Brake**
- Class 38 Jubilee Cake: without yeast, iced. Challenge - Across the generations - Masters Category.
Feature Class to be judged in front of the public on Saturday 5th September.**
Traditional method of rubbing in the butter should be used. Log or loaf tin

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

Congratulations to our previous winners:

2025: N Anderson

2024: E Crompton

2023: T Rawolle

Trophy sponsored by **McKeely Denholm**

COOKERY 2026

DIETARY DELIGHTS

All entries must be entirely edible. Entries may be delivered frozen.

Class 39 Energy Bar, Dairy Free.

Five (5) pieces, approximately 4cm x 8cm.

Ingredients list to be supplied.

First : \$50; Second : \$25

\$75 Sponsored by **Felicity Brake**

Class 40 Gluten Free. Sweet Biscuit.

Five (5) small.

Ingredient list to be supplied.

Class 41 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:

2025 T Rawolle

2024 T Rawolle

2023 T Rawoole & N Whyatt

PASTRIES

Pastries were included in the first RAHS Cookery Schedule in 1926.

Homemade pastry to be used.

Class 42 THE FLORENCE WARD MEMORIAL PRIZE Pasties, Cornish

Traditional filling hand - cut: onion, potato, suede or turnip and meat.

Three (3) pasties required.

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

\$50 Sponsored by **Robyn Octoman**

Class 43 Meat Pies

Three (3) meat pies required.

Class 44 Sausage Rolls

Five (5) sausage rolls required.

Even size, approximately 8 cm long.

Class 45 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Cream Puffs, unfilled

Five (5) cream puffs required.

First : Voucher (\$65)

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

Class 46 Individual Tartlets, Savoury

One Variety

Four (4) required.

Not larger than 8cm.

Class 47 Baklava

Using purchased pastry

Five (5) pieces required.

Class 48 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.**

COOKERY 2026

Class 49 Fruit Mince Pies

Five (5) pies required.

Class 50 THE CAREME PASTRY PRIZE Careme Pastry Recipe - Puff Pastry Straws.

Ten (10) sticks, two flavours, one flavour from the provided recipe and one of your own choice using Careme Pastry.

Puff Pastry Straws Recipe must be used: <https://www.caremepastry.com.au/recipe/puff-pastry-straws-three-ways>

Five (5) sticks of each of two flavours to be provided.

First : Trophy; Second : Medallion; Third : Medallion

Sponsored by **Careme Pastry**

MOST SUCCESSFUL EXHIBITOR IN PASTRIES

Congratulations to our previous winners:

2025: T Hall

2024: M Lobbestael

2023: T. Hall

SMALL CAKES

Small cakes, *plain and fancy*, were included in the first RAHS Cookery Schedule in 1926.

Class 51 Traditional Rock Buns

Five (5) items required.

Class 52 Small Cakes, iced and not decorated.

Suitable for an Afternoon Tea.

Five (5) small cakes required

No fondant to be used.

Please enter your decorated cakes in the cake decorating section.

Class 53 THE KYTONS BAKERY PRIZE Lamingtons

Five (5) lamingtons required.

Maximum 5cm square.

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

\$90 Sponsored by **Kytons Bakery Australia**

Class 54 THE JOY MIDDLETON PRIZE Jelly Cakes with cream filling.

Five (5) 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 55 Vanilla Butterfly Cakes

Five (5) cakes required.

Filled with jam and cream

Baked in a paper patty pan.

THE DAVINA ADELAIDE MCDOWALL PRIZE MOST SUCCESSFUL EXHIBITOR IN SMALL CAKES

Congratulations to our previous winners:

2025: V Albrecht

2024: K Inglis

2023: J. Guy

\$50 sponsored by **Heather Malycha**

BISCUITS & SLICES

Biscuits, a collection of, and not less than 7 lbs was included in the first RAHS Cookery Schedule in 1926 .

Class 56 THE 'STEWARDS' PRIZE Australia's Favourite Biscuit, Anzac Biscuits.

Five (5) biscuits required.

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

\$100 Sponsored by **Rosita Scragg**

COOKERY 2026

Class 57 Biscuits, crackers

Five (5) pieces.
Suitable to have with cheese.

Class 58 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Ginger Biscuit.

Five (5) biscuits required.
Free choice.
First : Voucher (\$65)
Voucher is Market Membership for 12 months. **Sponsored by Adelaide Showground Farmers Market Inc.**

Class 59 Kourambiethes, hand shaped

Five (5) required.

Class 60 THE JOY MIDDLETON PRIZE Almond Bread.

Five (5) slices required.
First : \$50; Second : \$25
\$75 Sponsored by **Joy Middleton**

Class 61 THE CHELSEA PRIZE Shortbread, traditional, whole round.

Size: 12 - 20cm
First : \$50 Sponsored by **Tracy Noble**

Class 62 Cockles

Five (5) cockles required
Iced.

Class 63 Yo Yos, joined with icing.

Five (5) Yo Yos required.
Maximum of 5cm across
Fork mark decorations, not piped.
Biscuit recipe includes custard powder.

Class 64 Energy Balls

Five (5) energy balls required.
Maximum of 3 centimetres in diameter.
Please provide ingredient list.

Class 65 Slice, sweet, baked, one variety.

Five (5) pieces required.
Approximately 4cm x 8cm

THE DAVINA ADELAIDE MCDOWALL PRIZE MOST SUCCESSFUL EXHIBITOR IN BISCUITS & SLICES

Congratulations to our previous winners:

2025: N Harding

2024: M Wilkinson

2023: M. Wilkinson

\$50 sponsored by **Heather Malycha**

NATIVE FOODS SHOWCASE

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

Class 66 Savoury Biscuits, using two Australia Native foods.

e.g. Pepperberry, Lemon Myrtle.
Five (5) biscuits required.
Please include a list of ingredients.

Class 67 Individual sweet pastries, using Australian Native food.

Three (3) pastries required.
Please include a list of ingredients.

COOKERY 2026

LARGE CAKES

- Class 68 THE SOUTH AUSTRALIAN COUNTRY WOMEN'S ASSOCIATION ADELAIDE BRANCH PRIZE Sponge.**
Two separate cakes,
Bottoms sandwiched together with a thin layer of jam. Uniced
Maximum of 23cm
First : \$50 Sponsored by **Country Women's Association, Adelaide Branch**
- Class 69 Honey Sponge Roll.**
Mock cream filling
Ends not cut
- Class 70 THE WALKLEY PRIZE Tea Cake, cinnamon and sugar topping.**
First : \$50; Second : \$30; Third : \$20
\$100 Sponsored by **Kate Walkley**
- Class 71 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 72 THE RITA FERGUSON PRIZE Banana Cake**
Oblong
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 73 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 74 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Apple Cake, Free Choice.**
Not exceeding 20cm in diameter
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 75 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 76 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 tbspcocoa

COOKERY 2026

Method

1. Grease a 22 cm round cake tin and line the base and the sides with baking paper.
2. Beat eggs, sugar and vanilla in a small bowl for 5 minutes or until thick and creamy, then transfer to a larger bowl.
3. Whisk oil and milk in a jug to combine.
4. Add oil mixture and sifted flour to the egg mixture.
5. Fold until just combined. Divide into 2 equal portions.
6. Fold cocoa into one portion.
7. 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.
8. Repeat with the remaining batters.
9. Bake 180 degrees Celsius for about 45 minutes or until cooked.
10. Cool in the tin for 10 minutes, then turn out.
11. Ice when cool.

Butter Icing

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

Class 77 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 78 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:

1. 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.
2. Remove the pips and any excessive pith, weigh out 180g,-200g blend the fruit with sugar, oil. Mix in the eggs.
3. Fold in flour.
4. 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**

Class 79 THE VAUGHAN WILSON PRIZE Dolly Varden Cake

Traditional two (2) or three (3) layers, no doll.

The recipe is available in the *Green and Gold Cookery Book*, New Holland Publishers and *The Australian Blue Ribbon Cookbook* by Liz Harfull, Allen & Unwin Publishers.

First : \$100 Sponsored by **Vaughan Wilson**

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

Congratulations to our previous winners:

2025: M Wilkinson

2024: M Wilkinson

2023: C Johnson

\$50 sponsored by **Tania Wood**

FRUIT CAKES AND PUDDINGS

Class 80 Genoa Cake

Square Maximum 23cm.

Class 81 Sultana Cake

Square. Maximum 23cm.

Class 82 Rich Fruit Cake, not boiled.

Square Maximum 23cm.

COOKERY 2026

Class 83 Boiled Fruit Cake.
Square Maximum of 23cm

Class 84 Plum Pudding, cooked in a basin.

THE ESMA HEIN COMMEMORATIVE PRIZE MOST SUCCESSFUL EXHIBITOR IN FRUIT CAKES AND PUDDINGS

Congratulations to our previous winners:

2025: E Venning

2024: K Brady

2023: J Biggins

\$100 sponsored by **Wayne Robert Hein**

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

Congratulations to our previous winners:

2025: E Venning

2024: E Venning

2023: J Biggins

\$50 sponsored by **Tania Wood**

CONFECTIONARY AND DESSERTS

Class 85 Fudge
Any variety Five (5) pieces
4cm x 4 cm

Class 86 Rocky Road with nuts.
Five (5) pieces,
5cm x 5 cm, no more than 4cm high.

Class 87 THE MELINDA WILKINSON PRIZE 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.
Creativity is encouraged in this class
Minimum of two layers, Maximum 30 cm.
First : \$60; Second : \$30; Third : \$10
\$100 Sponsored by **Melinda Wilkinson**

Class 88 Pavlova nests
Piped, Unfilled
Three (3) required. Maximum 12 cm.

Class 89 Baked Cheesecake.

MOST SUCCESSFUL EXHIBITOR IN CONFECTIONARY AND DESSERTS

Congratulations to our previous winners:

2025: C Johnson

2024: NA

2023: C. Lintern

MOST SUCCESSFUL EXHIBITOR IN OPEN COOKERY CLASSES

Congratulations to our previous winners:

2025: M Wilkinson

2024: M Wilkinson

2023: T. Rawolle

COOKERY 2026

PENTATHLON CLASS

Class 200 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 34 - Scones, plain

Class 55 - Butterfly Cakes

Class 62 - Cockles

Class 69 - Honey Sponge Roll

Class 81 - 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:

2025: M Wilkinson

2024: T Noble

2023: V Matthews

Medallion sponsored by **Joy Middleton**

NOVICE COOKERY

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

Class 90 Scones, plain

Five (5) scones required.

First : \$30; Second : \$20; Third : \$10

\$60 Sponsored by **Joy Middleton**

Class 91 Rock Buns

Five (5) 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 two baking trays with baking paper and pre-heat oven to 180 c

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

2. Stir in mixed fruit and zest.

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

4. 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.

5. Allow to cool before moving from trays.

First : \$30; Second : \$20; Third : \$10

\$60 Sponsored by **Joy Middleton**

Class 92 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

First : \$30; Second : \$20; Third : \$10

\$60 Sponsored by **Joy Middleton**

THE LIZ HARFULL PRIZE MOST SUCCESSFUL EXHIBITOR IN NOVICE COOKERY

Congratulations to our previous winners:

2025: S Ninio

2024: J Trobbiani

2023: Mr M Holland

Product (\$50) and \$50 sponsored by **Liz Harfull**

COOKERY 2026

ROYAL ADELAIDE SHOW FEATURE CLASS

JUBILEE CAKE CHALLENGE, ACROSS THE GENERATIONS

Class 37 OPEN CATEGORY

Class 38 MASTERS CATEGORY

Class 124 PRIMARY SCHOOL CATEGORY

Class 130 SECONDARY SCHOOL CATEGORY

PRE SCHOOL CATEGORY

Class 99 FruChoc RACING CARS

COLLECTION OF JELLIES

Class 148 OPEN JAMS & PRESERVES

CHAMPION JUBILEE CAKE ACROSS THE GENERATIONS

Congratulations to our 2025 Scones Challenge Champion: K Delderfield
\$100 sponsored by **Carolyn Johnson**

RESERVE CHAMPION JUBILEE CAKE ACROSS THE GENERATIONS

Congratulations to our 2025 Scones Challenge Reserve Champion: K. Delderfield
\$50 sponsored by **Carolyn Johnson**

MOST OUTSTANDING EXHIBIT IN OPEN COOKERY

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

2025: C. Corbo

2024: M. Elson

2023: V. Albrecht

2022: S. Ongcharoen

Class 93 THE LENSWOOD COLD STORES PRIZE Smoko for Two (Shearers morning tea).

Packed in a biodegradable cardboard box, no plastic to be used.

Must fit in a 32 cm cube.

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

Congratulations to our 2025 Picnic Luncheon winner: J Connell.

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

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

Class 94 Kids Bake with D-Rake! Junior - 12 years and younger



Drakes.

Kids Bake with D-Rake

Juniors entering the Kids Bake with D-Rake competition are required to use the **Blueberry Muffins recipe**.

<https://drakes.com.au/kids-bake-with-d-rake/>

PLEASE NOTE, THIS COMPETITION WILL BE JUDGED LIVE ON SATURDAY 5th of SEPTEMBER @ 2:00pm.
Presentation will follow the judging. Limited to one entry per exhibitor.
Kids Bake with D-Rake is FREE to enter
First : Voucher (\$250)
Sponsored by **Drakes Supermarkets**

Class 95 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 **Banana Bread recipe**.

<https://drakes.com.au/kids-bake-with-d-rake/>

PLEASE NOTE, THIS COMPETITION WILL BE JUDGED LIVE ON SATURDAY 5th SEPTEMBER @ 2:00pm.
Presentation will follow the judging.
Limited to one entry per exhibitor.
First : Voucher (\$250)
Sponsored by **Drakes Supermarkets**

JUNIOR COOKERY

Entrants may bake for any Junior class using the ingredients they use at home i.e. dairy free, gluten free etc.

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 96 THE MAURI PRIZE Sweet biscuit.

One biscuit variety.

Three (3) biscuits required

Please provide age with entry

First \$40 Sponsored by **Mauri**

Class 97 THE MAURI PRIZE Sweet, uncooked slice

Three (3) pieces required.

Aproximately 5cm x 5cm

Please provide age with entry.

First : \$40 Sponsored by **Mauri**

COOKERY 2026

Class 98 THE MAURI PRIZE Muffins, savoury.

Paper cases can be used.
No decorations
Three (3) required.
Please provide age with entry.
First : \$40 Sponsored by **Mauri**

THE MAURI PRIZE MOST SUCCESSFUL INCLUSIVITY AWARD

\$80 sponsored by **Mauri**

PRE SCHOOL (Children aged 3-4 years)

Class 99 FruChoc Racing Cars.

Using Weetbix iced and decorated with edible non-perishables i.e. bought lollies / biscuits / sprinkles.

Please include Menz FruChocs in your decorations

1 weetbix per car, 3 cars required. Please provide age with entry.

To be judged Saturday September 5 @ 10am.

Class 100 One Slice Fairy Bread cut into 4 triangles

One (1) slice of bread required
Please provide age with entry

Class 101 Bought Biscuits, Edible Decorations.

Decorate three (3) bought biscuits with commercial lollies.
Arrowroot biscuits are a good shape.
Commercial sweets only.
Please provide age with entry.

JUNIOR PRIMARY SCHOOL STUDENTS RECEPTION TO YEAR 3

Class 102 THE NELSON FAMILY PRIZE Gingerbread People

Iced and decorated
Three (3) gingerbreads required.
First : \$25 Sponsored by **Lisa Nelson**

Class 103 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 104 THE MELISSA CAGNEY PRIZE Honey Crackles

Three (3) honey crackles required.
First : \$25; Second : \$15; Third : \$10
\$50 Sponsored by **Bernadette Cagney**

Class 105 Bought Biscuits: Edible decorations

Decorate three (3) bought biscuits, Arrowroot biscuits are a good shape.
Commercial sweets only
Please note there is a Decorated biscuit class in the Cake Decorating Section that uses icing only.
This class is judged on Wednesday 2 September.

Class 106 Muffins, sweet

Three (3) muffins required
No paper cases.
Baked in a muffin tray, standard size

Class 107 THE SOUTH AUSTRALIAN COUNTRY WOMEN'S ASSOCIATION ADELAIDE BRANCH PRIZE Plain Scones.

Three (3) scones required.
Approximately 5 cm diameter.
First : \$25 Sponsored by **Country Women's Association - Adelaide Branch**

COOKERY 2026

Class 108 Biscuits, any flavour: any shape

Three (3) biscuits required
Iced

Class 109 Happy Faced Open Sandwich

Use one slice of bread
Healthy toppings.

Class 110 Cold Rolls

Three cold rolls required.
Filling suggestions: cucumber, carrot, a herb and noodles.

Class 111 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 112 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:

2025: S Tiller

2024: R Mueller

2023: R. Mueller and X. Fountas

Medallion sponsored by **Anonymous sponsor**

PRIMARY SCHOOL STUDENTS YEAR 4 TO YEAR 6

Class 113 Mini Pizza

One pizza required
Bought base

Class 114 Sausage Rolls: using commercial pastry

Three sausage rolls required.
Approximately 8cm long.

COOKERY 2026

Class 115 Kartoffel Puffer or German Potato Cakes

Three (3) required

Please use this recipe

3 medium potatoes

1/2 onion, grated

1 egg

pepper

2 tbl plain flour

1/2 tsp parsley

1 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 116 THE NELSON FAMILY PRIZE Gingerbread People

Three (3) gingerbreads required.

Iced

First :\$25 Sponsored by **Lisa Nelson**

Class 117 THE SOUTH AUSTRALIAN COUNTRY WOMEN'S ASSOCIATION ADELAIDE BRANCH PRIZE Scones, Plain.

Three (3) scones required.

Approximately 5 cm diameter.

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

Class 118 Unbaked Slice, any variety

Three pieces required.

Approximately 5cm x 5cm.

Class 119 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 120 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 121 Brownies

Approximately 5cm x 5cm

Three (3) brownies required

Un-iced.

Class 122 Muffins, sweet

Three (3) muffins required.

No paper cases.

Baked in a muffin tray, standard size.

Class 123 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

COOKERY 2026

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 124 Jubilee Cake, without yeast, iced. Challenge Across the Generations.

To be judged on Saturday 5th September

Log or loaf pan.

This class is open to all Juniors.

Class 125 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.

THE SA COUNTRY WOMEN'S ASSOCIATION INC PRIZE 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:

2025: B Bunn

2024: A Cook-Flynn

2023: P Fountas and B Wilson

\$50 sponsored by **The South Australian Country Womens Association Inc.**

SECONDARY SCHOOL STUDENTS

Class 126 Sausage Rolls

Three (3) sausage rolls required

Use commercial pastry

Approximately 8 cm long.

Class 127 THE SOUTH AUSTRALIAN COUNTRY WOMEN'S ASSOCIATION ADELAIDE BRANCH PRIZE Scones, Plain.

Three (3) scones required.

Approximately 5cm diameter.

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

Class 128 Biscuits, sweet

No chocolate chip.

Not iced.

Three (3) required.

COOKERY 2026

Class 129 Butterfly Cakes

Three (3) cakes required.
Filled with a small portion of raspberry jam, then cream.
Please have wings raised as if butterflies are in flight.

Class 130 THE BEST SECONDARY JUBILEE CAKE PRIZE Jubilee Cake: without yeast, iced. Challenge Across the Generations.

To be judged on Saturday 5th September.

Baked in a log or loaf pan.
First : \$50; Second : \$25
\$75 Sponsored by **Charlie Kelso**

Class 131 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 132 THE KYTONS BAKERY PRIZE Lamingtons

Three(3) lamingtons required
Approximately 5cm x 5cm square
First : \$50, Voucher (\$10); Second : \$25, Voucher (\$10); Third : \$15, Voucher (\$10)
\$90 Sponsored by **Kytons Bakery Australia**

Class 133 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 134 Baked Slice, sweet

Three (3) pieces required.
Approximately 5cm x 5cm

Class 135 Unbaked Slice, any variety

Three (3) pieces required.
Approximately 5cm x 5cm.

Class 136 Muffins, vegan

Three (3) muffins required.
Baked in a muffin tray, No paper cases.
Please supply a list of all ingredients at time of delivery.

Class 137 Melting Moments

Three (3) melting moments required.
minimum size: 5cm across

Class 138 Brownies

Three (3) pieces required
Approximately 5cm x 5cm
Uniced.

COOKERY 2026

THE CHARLIE KELSO MEDALLION 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:

2025: H Buckley

2024: A Stevens

2023: E Johnson

Medallion 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:

2025: Colonel Light Gardens Primary School

2024: All Saints Catholic Primary School

2023: Eudunda Primary School and Hamilton Secondary College

Voucher (\$50) sponsored by **Crafters Bakehouse**

THE CHARLIE KELSO MEDALLION MOST OUTSTANDING EXHIBIT IN JUNIOR COOKERY

Congratulations to our previous winners:

2025: I Dart

2024: K Ryder

2023: E Johnson

Medallion sponsored by **Charlie Kelso**

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.

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- 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.
- Small plain labels, describing the contents, no decoration around the writing, may be used and placed on the jar - labels are not to be placed on cover.
- **ALL LIDS TO BE RELEASED BY THE COMPETITOR ON DELIVERY READY FOR JUDGING**

OPEN SECTION

Jams and Jellies, six bottles of each, assorted flavours were included in the first RAHS Cookery Schedule in 1926.

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 139 Jam - Featuring an Australian Native Food.

Please ensure that flavours are balanced and appealing.

One Jar

Not less than 250 grams.

Class 140 Chutney - Featuring an Australian Native Food.

One Jar

Not less than 250 grams.

Class 141 THE PARTY MAN MEMORIAL PRIZE Apricot Jam: not using dried fruit.

Not less than 250 grams.

COOKERY 2026

First : \$25; Second : \$10
\$35 Sponsored by **Mai and Cox Family**

- Class 142 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Apricot Jam: using dried fruit.**
One Jar
Not less than 250 grams.
First : Voucher (\$60)
Voucher is Market Membership for 12 months. **Sponsored by Adelaide Showground Farmers Market Inc.**
- Class 143 891 ABC Adelaide - South Australia in a Jar***
This class is to be judged on the ABC stage.
Chutney, relish or jam. One (1) jar not less than 250 grams.
Please include a list of ingredients and describe how the contents represent South Australia.
*Results will not be included in aggregate calculations.
- Class 144 891 ABC Adelaide Presenters - South Australia in a Jar***
Open to ABC Staff only
This class is to be judged on the ABC stage on Wednesday 9 September.
Chutney, relish or jam. One (1) jar not less than 250 grams.
Please include a list of ingredients and describe how the contents represent South Australia
*Results will not be included in aggregate calculations
- Class 145 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 146 Berry Jam, any single variety apart from Strawberry**
One Jar Not Less than 250 grams
- Class 147 Fig Jam**
One Jar Not Less than 250 grams
- Class 148 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 149 Quince Jelly**
One jar. Not less than 250 grams.
- Class 150 Collection of Jellies**
Feature Class is to be judged on Saturday 5th September in front of the public.
The sauce can be delivered on Tuesday 1st September through to Friday 4th September.
Two distinct varieties -Two matching jars
Not less than 250 grams each
- Class 151 Citrus Butter or Curd**
Please state which fruit, One jar.
Not less than 250 grams
- Class 152 Butter or Curd, any variety other than citrus.**
One jar Not less than 250 grams
- Class 153 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 154 Marmalade, two varieties**
Two distinct varieties
Two matching and labelled jars
Not less than 250 grams.

COOKERY 2026

Class 155 Paste, fruit based

One variety Not less than 150 grams

Class 156 Preserve - sweet.

Not less than 250 grams or 1 jar 250 ml size

This product will be tasted.

Class 157 THE ASHMORE 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 158 Pickled bottled vegetables.

One jar. Not less than 250 grams.

Jars will be opened and product tasted.

Class 159 Fruit Sauce, sweet

One bottle.

Class 160 Savoury sauces, other than tomato sauce

One bottle.

Class 161 Tomato Sauce

One bottle.

Class 162 Barbecue Sauce

One bottle.

Please provide an indication of heat intensity.

Class 163 Mustard Pickles

One Jar

Not less than 250grams

Class 164 Green Tomato Pickles

This class must use green tomatoes.

One jar, not less than 250 grams

Class 165 Bread and Butter Cucumber Pickles

One jar

Not less than 250 grams

Class 166 Beetroot Product

One jar

Not less than 250 grams.

Class 167 Sauerkraut or Kimchi

One jar

Not less than 250 grams.

Class 168 THE ADELAIDE SHOWGROUND FARMERS MARKET PRIZE Chutney or Relishes, two varieties.

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 169 Dukkah

One small jar

Ingredients to be listed.

Class 170 Granola

One small jar

Ingredients to be listed.

COOKERY 2026

Class 201 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 146: Berry Jam

Class 151: Citrus Butter or Citrus Curd

Class 159: Fruit Sauce

Class 165: Bread and Butter Cucumber Pickle

Class 170: Granola

Points to be allotted as follows

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

First : Medallion sponsored by **Joy Middleton**

THE MEMBER FOR CHAFFEY TIM WHETSTONE MP PRIZE MOST SUCCESSFUL EXHIBITOR IN OPEN JAMS & PRESERVES CLASSES

Points to be allotted as follows:

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

Congratulations to our past winners:

2025: R Atkinson

2024: E Tiller

2023: E Tiller

Medallion and \$100 sponsored by **Mr Tim Whetstone MP**

THE MEMBER FOR CHAFFEY TIM WHETSTONE MP PRIZE MOST OUTSTANDING EXHIBIT IN OPEN JAMS AND PRESERVES

Points to be allotted as follows:

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

Congratulations to our previous winners:

2025: Gourmet to Go

2024: Gourmet To Go

2023: Gourmet To Go

Medallion and \$100 sponsored by **Mr Tim Whetstone MP**

NOVICE SECTION

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

Class 171 Berry Jam, any variety

One jar

Not less than 250 grams.

Class 172 Lemon Butter

One jar,

Not less than 250 grams.

Class 173 Chutney or Relish, two distinct varieties

Two matching jars

Not less than 250 grams.

Class 174 Tomato Sauce

One bottle.

THE LIZ HARFULL PRIZE MOST SUCCESSFUL NOVICE JAMS AND PRESERVES EXHIBITOR

Points to be allotted as follows:

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

\$50 and Product sponsored by **Liz Harfull**

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 175 Any Fruit jam or preserve.

Class 176 Chutney or Relish, any flavour.

Class 177 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:

2025: Gourmet to Go

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 178 Berry Jam: any single variety

One Jar

Class 179 Jam, any single variety not including berry

Not from dried fruit

One Jar

Class 180 Marmalade, any variety

One Jar

Class 181 Spread, sweet, any variety.

One Jar

Class 182 Tomato Sauce

One bottle

Class 183 Granola

No greater than 200g.

Class 184 Lemon Cordial.

One Bottle

Class 185 Flavoured Vinegar

One bottle

Class 186 Fruit, Vegetables, Herbs or Legumes, Creative Arrangement: dried, and presented in a glass container.

COOKERY 2026

THE SA COUNTRY WOMEN'S ASSOCIATION INC PRIZE MOST SUCCESSFUL EXHIBITOR IN PRIMARY & SECONDARY JAMS & PRESERVES CLASSES

Points to be allotted as follows:

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

Congratulations to our past winners:

2025: A Cook-Flynn

2024: E Johnson

2022: M. Zoanetti

\$50 sponsored by **The South Australian Country Womens Association Inc.**

THE ELSIE JOHNSON MEDALLION BEST EXHIBIT IN JUNIOR JAMS & PRESERVES CLASSES

Congratulations to our past winners:

2025: Colonel Light Gardens School

2024: E Johnson

Medallion sponsored by **Elsie Johnson**

SCHOOL CHALLENGE

Variety of granola (Primary Section) or sauce (Secondary Section) 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 187 THE GLENYS WHITE MEDALLION Granola - Primary School

First : Medallion

Sponsored by **Glenys White**

Class 188 THE JULIANNE WANDEL PRIZE Savoury Sauce - Secondary School

First : Medallion

Sponsored by **Julianne Wandel**

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 Exhibit, 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.

ROYAL 
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SHOW Presented by



Drakes.

2026 Competitions

theshow.com.au