

**Coates**  
**NEWCASTLE SHOW**  
27 FEB - 1 MARCH 2026  
WHERE CITY MEETS COUNTRY



**2026 GENERAL AND JUNIOR Cookery**

**ENTRIES CLOSE 11pm Sunday 22 FEBRUARY**

<b>HOW TO ENTER</b>	<p><b>Enter online:</b> : <a href="https://showday.online/show/newcastleshow">https://showday.online/show/newcastleshow</a></p> <p><b>ENTRIES OPEN 8 December 2025</b></p> <p>On-line entries are preferred. Entries and payment for the cookery competition can be made online. To enter, please visit:  <a href="https://showday.online/show/newcastleshow">https://showday.online/show/newcastleshow</a></p>
<b>CONTACT US</b>	Any queries and questions about cookery should be directed to the organiser, Kathy Cornack <b>email <a href="mailto:kathycornack62@gmail.com">kathycornack62@gmail.com</a></b>
<b>ENTRY OPEN DATE</b>	<b>8 December 2025</b>
<b>ENTRY CLOSING DATE</b>	<b>Sunday 22 February 2026 11pm</b>
<b>ENTRY FEES</b>	\$1.50 per entry
<b>EXHIBIT LIMIT</b>	1 ENTRY per PERSON per CLASS
<b>EXHIBIT DELIVERY</b>	<p>OPEN SECTION: Saturday 28 Feb 8-9.30am,</p> <p>JUNIOR SECTION: Sunday 1 March 8-9am</p> <p><b>Please note no cars are allowed on the grounds.</b> You will be given an exhibitors pass for entry to drop off and collect your exhibits. If you intend to stay for the judging, you will be required to pay the normal gate entry fee.</p>
<b>LOCATION</b>	<p><b>LOCATION: COOKERY BUILDING (OLD CWA building)</b></p> <p><b>Please Note:</b> We are located opposite the Grandstands, <b>near the wood turners</b></p>
<b>JUDGING</b>	<p><b>General Cookery: Saturday 28 Feb 2026</b>, commencing <b>10.30am- 3.30pm approx.)</b> with a break for lunch.</p> <p><b>Junior Cookery: Sunday 1 March 2026</b>, commencing <b>10am – midday approx).</b></p> <p><b>JUDGING IS OPEN TO THE PUBLIC:</b> Come along and watch the judges' taste and discuss each exhibit <b>Interested members of the public are encouraged to watch the judging.</b></p>
<b>EXHIBIT COLLECTION</b>	<p><b>Sunday 1st March – between 3and 4 pm NO EARLY PICK UPS.</b></p> <p><b>No cars allowed on the grounds.</b> Please produce your exhibitors pass at the gate. <b>Exhibits can be collected from the COOKERY Building.</b> Exhibitors must produce their entry receipt when collecting goods.</p> <p>Cash Prizes not collected on this date will be deposited to your bank account. Ribbons and other prizes can be collected from the Show office by arrangement.</p>
<b>ALL CLASSES:</b>	<b>Prize card and ribbons for FIRST PRIZE &amp; SECOND PRIZE</b>
<b>SPECIAL RIBBONS and TROPHIES</b>	
<b>SPECIAL RIBBONS</b>	<b>Special Ribbons</b> – where indicated, see table below.
<b>TROPHIES</b>	Perpetual Trophies cannot be taken home. You will be offered the opportunity to be photographed with your trophy on the day.
<b>Newcastle Agricultural, Horticultural &amp; Industrial Association</b>	
<b>MEMBERSHIP TO Newcastle A H &amp; I Association</b>	<p><b>Membership of the Association - Optional:</b> Membership runs from 1 July to 30 June. Standard member fees are Adult \$30. <b>Members are entitled to unlimited entry to the Show.</b> Members can <b>purchase guests' tickets at a discounted rate</b> of \$20 guests &amp; \$10 concession All additional tickets <b>MUST</b> be purchase with membership renewal. Please contact the Show office to apply</p>

# REGULATIONS

**The Newcastle Regional Show will not be responsible for the damage or loss of any item**

- One entry form per exhibitor. Entry form must be accompanied by the entry fee (or proof of payment). Please print clearly.
- Each exhibit must be the work of the exhibitor, amateur cooks only.
- Exhibitors will be allowed a maximum of one (1) entry per class.
- An exhibit cannot be entered into more than one class. Exhibitors should ensure that entries are entered into correct class.
- Each item on the entry form should have an identifiable description of the exhibit.
- Entries are to remain on exhibition until 3 pm Sunday 1st of March. No early pick-ups.
- Late entries may be considered at the discretion of the steward by prior arrangement. No refund of entry fees will be given if entry does not arrive.
- At the discretion of the cookery judge, exhibits considered not up to an appropriate standard will not be displayed.
- **To avoid disqualification, it is very important to read the schedule and enter exactly what is specified.** Please check the wording for the relevant class as some conditions differ.
- The cookery will be judged by one or more CWA (Country Women's Association) judges following strict criteria as laid out in CWA cookery guidelines. Guidelines are available from the organiser (kathycornack62@gmail.com).
- We envisage to display all exhibits, but if insufficient space, the decision will be left to the cookery committee and judges.
- Decorations: This is a cookery competition, decorate simply. The main focus is on the cake itself, not the decorations. If you have particular decorating skill, please enter your items in the icing and decorating competition.
- The awarding of prizes is at the discretion of the judge. A judge may not award a 1<sup>st</sup> or 2<sup>nd</sup> place if entries do not meet standard.
- The judge's decision is final and no correspondence will be entered into.
- Exhibitor's name must not be visible prior to judging. Any identifying name will be covered before the item is entered.
- **Nursing home or disability or juniors may also enter any open category.**
- **Juniors may enter an older age classification if desired. Age listed is age at 28<sup>th</sup> February 2026.**

## Bake Sale

Some half cakes will be available for purchase on judging day - during lunch break and at finalizing of judging that day – ***Proceeds will go towards next year's Cookery Competition.***  
\$5 half cakes & \$10 half fruit cakes. You will be asked when you drop off your entries if you are willing to sell all or half of it. This is on a voluntary basis.

Any cookery entries remaining that are not collected by 4pm on Sunday afternoon become the property of the show and will be managed at our discretion (sold, donated or destroyed depending on their condition). If you would like your exhibit back and are not able to collect on Sunday afternoon please make prior arrangements with the cookery organiser, Kathy Cornack.

**Please consider becoming a member of the NEWCASTLE A.H.& I ASSOCIATION** – Please contact the Show office to organize your membership. Memberships are optional and not required to enter, however they do entitle you to unlimited entries to the show, and to be able to purchase tickets at discounted rates.

## GENERAL COOKERY - Saturday 28/2/26

No Packet mixes

Single layer cakes only unless specified otherwise.

### **Classic small items: biscuits and slices:** Classes 1- 9 biscuits and slices

1. Pikelets: plate of six (7 cm).
2. ANZAC biscuits: plate of six (6 cm).
3. Shortbread Biscuits: plate of five, 4 cm squares.
4. YoYo biscuits: plate of five, 5 cm. Must include custard powder, pairs joined with lemon icing.
5. Slice: cooked, plate of five pieces, 5 x 5 cm, one variety, your choice.
6. Blondie Slice: 5 x 5 cm. Plate of five pieces.
7. Tart: shortcrust pastry top and bottom, any fruit filling, plate of five. 10 cm.
8. Lamingtons, plate of six. 7cm butter cake base.
9. Nursing home or disability: plate of four pieces, same variety of any item in categories 1-8. Label with type.
  - Special ribbon for best in section

### **Baking with yeast or soda: Scones, Muffins and breads:** Classes 10-18 Scones, muffins, breads

10. Six plain scones.
11. Six sultana scones.
12. Six cheese and chive savoury scones.
13. Hot Cross buns: traditional with currants, glazed, six.
14. Cinnamon Scrolls. Four. Yeast dough, any size between 6-12 cm.
15. Banana muffins, plate of six, no icing 7-8 cm.
16. Nursing home or disability: plate of four scones or muffins, any variety. Label with type.
17. Loaf sourdough bread, oven baked (not bread maker), white or wholemeal.
18. Loaf of damper, white, round.
  - Special ribbon for best in section

### **Classic Cakes:** Classes 19-28 Cakes

19. Date and walnut loaf, loaf tin, no icing or decorations.
20. Carrot cake, glaze icing, 20 cm round.
21. Rich butter cake, not iced, 20 cm square tin.
22. Coconut cake, 20 cm round tin, pink icing on top, decorated with coconut.
23. Marble cake, pink icing on top, no decoration, 20 cm round tin.
24. Banana cake, lemon glaze icing on top (not frosting), no decoration, loaf tin.
25. Chocolate cake, (not mud) plain chocolate icing on top, no decoration, 20 cm round or square tin.
26. Orange cake, orange icing, decorated with grated orange rind, 20 cm round or square tin.
27. Tea cake, 18 or 20 cm round tin, cinnamon and sugar on top.
28. Nursing home or disability: cake of choice, label cake with type. Any tin.
  - Special ribbon for best in section.

### **Special cakes:** Classes 29-35 sponges and special cakes

29. Sponge sandwich: 4 eggs, jam filling, uniced, 18 or 20 cm round tins.
30. Ginger sponge sandwich: 4 eggs, jam filling, 18 or 20 cm round tins.
31. Gluten free mocha cake, 18 or 20 cm round, uniced. Ingredients listed.
32. Vegetable cake, your choice, any variety. 20 cm round or square tin. Ingredients listed. Iced (no frosting). May contain nuts.
33. Vegan cake with avocado. Loaf tin. To contain no butter, honey, dairy or eggs. Decorated with vegan buttercream icing. Ingredients listed.
34. Keto or diabetic friendly (no sugar) citrus cake: loaf tin. Ingredients listed, no icing.
  - Special ribbon for best in section.

35. **FEATURE CAKE:** Any cake containing limoncello #. Iced and decorated, round tin, any size, single layer or two-layer cakes only.
- Special ribbon and \$125 value prize (sponsored by Earp Distillery: \$50 tasting experience and one bottle of limoncello)
  - # 100 mls limoncello per entrant for the first 15 entrants to use in your cake donated by Earps. Please contact the cookery organizer Kathy Cornack to arrange collection.



**Classic Country Fruit Cakes:** Classes 36-40 Fruit Cakes.

All fruit cakes may be cooked in 20 cm round or square tins unless otherwise specified.

Fruit Cake Tips: Texture should be fine and even with no holes. Fruit should be evenly distributed and not overly spiced.

- 36. Dark fruit cake, no nuts, no icing or decoration.
- 37. Light fruit cake, no decorations, uniced.
- 38. Sultana cake, uniced, no decoration.
- 39. Any other fruit cake (Bretton Gambrell trophy).
- 40. Australian Show Society (ASC) Rich Fruit Cake - [To be made to ASC recipe & instructions following](#): (after the table of prizes) - 20cm x 20cm sq. tin. Special ribbon and Prize.
  - Special ribbon for best in section.



**Many thanks to our supporters, organisers, stewards & judges  
These competitions are only possible with your assistance!**

**SUPPORTERS**

Jenny Bourke  
Bretton Gambrill  
Annette Brooker  
Greg & Harley Buckman  
Jill Cameron  
Pam and Ken Chambers  
Pet Shop Boyz  
Ellice Schrader  
Earp Distillery

Hawkins Family  
Holistic Vets Newcastle  
Hulbert Family  
Karla Karinen  
Lyn Perrington  
Manager Newcastle show  
Scoop Whole Foods



**Please read on for:**

- **Sunday's Junior Cookery**
- **Table of Ribbons, Special Ribbons, Prizes and Trophies**
- **ASC Rich Fruit Cake Introduction and Regulations**
- **ASC Rich Fruit Cake Recipe**



## JUNIOR COOKERY - Sunday 1/3/26

Not to be a packet cake except as stated

Child's age must be included on entry form

SPECIAL RIBBONS AWARDED FOR 1<sup>ST</sup> & 2<sup>ND</sup> FOR OVERALL WINNERS OF EACH AGE GROUP

### Junior cookery: three age groups

#### Junior cooking: 6 years and under classes 41-44

- 41: Four milk arrowroot biscuits decorated with lollies or sprinkles.
- 42: Four chocolate chip cookies 6 cm.
- 43: Four gingerbread persons, decorated.
- 44: Cornflake biscuits, four, 6 cm.
  - *Jenny Bourke has donated \$5 prizemoney for the winner of each of classes 41, 42, 43, 44.*

#### Junior cooking:

##### 7 years to 12 years classes 45-55

- 45: Pikelets: plate of four, 7cm.
- 46: Four pieces gingerbread, any shape: iced, and decorated.
- 47: Plate of four chocolate chip cookies 6 cm.
- 48: Four cupcakes, no papers. Plain coloured icing, decorated with sprinkles or lollies, 5-7 cm.
- 49: Plate of four jam drop biscuits, approx. 6cm.
- 50: Brownies: four pieces 5cm by 5cm.
- 51: Packet cake, any flavour, iced, decorated with sprinkles, 20 cm round tin.
- 52: Chocolate cake, chocolate icing, decorated with hundreds and thousands, 20 cm round tin.
- 53: Scones, plain white, plate of four.
- 54: Caramel fudge: four pieces 25 mm squares
- 55: Dog biscuits: Four biscuits suitable for dogs and for humans, shaped like a bone. List ingredients.
  - *Jenny Bourke has donated \$10 prizemoney for winner of Class 45, 46, 47, 48.*
  - *Holistic Vets Newcastle has donated \$10 prizemoney for winner of Class 49, 50, 51, 51, 53 and 54.*
  - *Pet Shop Boyz has donated \$25 gift voucher for winner of class 55 - Dog Biscuits*

#### Junior Cooking: classes 56-62

##### 13 years to 18 years

- 56: Biscuits, any containing nuts or nut butter, plate of five, 6 cm. (label with type)
- 57: Muffins, any variety, no icing, no papers, five, 5-8 cm. (label with type)
- 58: Slice, five pieces, 5 cm x 5 cm, any flavour, your choice (label with type)
- 59: Packet cake, any variety, iced on top and decorated, 20 cm round tin (label with type).
- 60: Cake, your choice, iced on top, decorated. 20 cm round tin (label with type)
- 61: Cup Cakes, five, any variety, passionfruit icing on top, no papers, 5-7cm (label with type).
- 62: Caramel fudge: 6 pieces 25 mm squares
  - *Scoop Wholefoods donates a \$75 value prize pack of winner of Class 56.*
  - *Jenny Bourke donates \$20 to the winner of each class 57 and 58.*
  - *Karla Karinen has donated \$20 each to the winner of class 60 and 61*
  - *Holistic Vets Newcastle has donated \$20 for winner of each class 59 and 62*

**SPECIAL RIBBON AWARDED FOR THE MOST SUCCESSFUL EXHIBITOR IN JNR COOKERY in each age group.**

**Trophy and Special Ribbon for most successful exhibitor overall across all age groups.**

Table of Ribbons, Special Ribbons, Prizes and Trophies

JUNIOR COOKERY			
	RIBBONS	PRIZE/TROPHIES	DONATED BY:
	RIBBONS ARE AWARDED FOR 1 <sup>ST</sup> & 2 <sup>ND</sup> PLACES IN SECTIONS		
<b>Dog Biscuits Class 55</b>		\$25 gift certificate	Pet Shop Boyz
<b>Biscuits Class 56</b>		\$75 prize pack	Scoop Wholefoods
<b>Junior Cookery Most successful exhibitor</b>	Special Ribbon	Trophy	Holistic Vets Newcastle
<b>Junior Cookery Most successful exhibitor</b>		\$20 prize money	Jill Cameron
<b>Manager's Encouragement Award</b>		\$20 prize money	Newcastle Show Manager
GENERAL COOKERY			
	RIBBONS	PRIZE/TROPHIES	DONATED BY:
<b>MOST SUCCESSFUL EXHIBITOR IN GENERAL COOKERY</b>	SPECIAL RIBBON	\$50 Prize money	Newcastle AH & I Association
<b>BEST OVERALL EXHIBIT IN GENERAL COOKERY</b>	SPECIAL RIBBON	\$50 Prize money	Newcastle AH & I Association
<b>MANAGER'S ENCOURAGEMENT AWARD</b>		\$30 Prize money	Newcastle Show Manager
<b>BEST ASC RICH FRUIT CAKE – Class 40</b>	SPECIAL RIBBON	\$25 Prize money	ASC Society of NSW
<b>BEST FEATURE CAKE - Class 35</b>	SPECIAL RIBBON	\$125 value Gift	Earp Distillery
<b>BEST BANANA CAKE Class 24</b>	SPECIAL RIBBON	Jillian Buckman Prize	Greg & Harley Buckman
<b>BEST SPONGE CAKE</b> judged classes 29-30	SPECIAL RIBBON	Ellice Schrader <b>Perpetual Trophy</b>	Ellice Schrader
<b>BEST FRUIT CAKE</b> judged classes 36-40	SPECIAL RIBBON	Heather Hawkins <b>Perpetual Trophy</b>	Hawkins Family
<b>BEST MARBLE CAKE – Class 23</b>	SPECIAL RIBBON	Pam & Ken Chambers <b>Perpetual Trophy</b>	Pam & Ken Chambers
<b>BEST ORANGE CAKE Class 26</b>	SPECIAL RIBBON	Annette Brooker <b>Perpetual Trophy</b>	Annette Brooker
<b>BEST CHOCOLATE CAKE Class 25</b>	SPECIAL RIBBON	Warren Hulbert <b>Perpetual Trophy</b>	Hulbert Family
<b>BEST FRUIT CAKE – OTHER – class 39</b>	SPECIAL RIBBON	Bretton Gambrill <b>Perpetual Trophy</b>	Bretton Gambrill
<b>BEST DATE LOAF Class 19</b>	SPECIAL RIBBON	Warren Hulbert <b>Perpetual Trophy</b>	Hulbert Family
<b>BEST ANZAC BISCUITS Class 02</b>	SPECIAL RIBBON	Anzac Centenary <b>Perpetual Trophy</b>	Newcastle AH & I Assoc.



# ASC RICH FRUIT CAKE COMPETITION INTRODUCTION

An ASC handbook has been put together to assist Show Societies and Groups on the process and procedures in running an ASC Rich Fruit Cake Competition.

Outlined within the handbook are thorough regulations across all levels of the competition and specific actions required at each level to ensure the exhibitor is able to progress onto the next stage of the competition.

## ASC RICH FRUIT CAKE REGULATIONS

1. **Competition Objective:** The NSW Rich Fruit Cake Competition is conducted to seek excellence in the preparation, cooking and presentation of a rich fruit cake and to promote Australian produce.
2. **Competition Process:** The NSW Rich Fruit Cake Competition is conducted in three stages:
  - i. **Local competitions** conducted under these regulations, held at Agricultural Shows affiliated with the Agricultural Societies Council of NSW. Recommend Entry be free. Winners receive the specified prize and are eligible to enter the second stage of the competition.
  - ii. **Group Finals** are conducted in each of the 14 regional groups of the ASC of NSW where at least two eligible entrants have won a local competition in the current year. Entry is only open to eligible winners of local competitions. Entry is free.
    1. Eligible entrants are required to bake a second Rich Fruit Cake to compete in the Group Final.
    2. Winners receive the specified prize and are eligible to enter the third or final stage of the competition.
    3. If there is only one eligible entrant in a group, they will be automatically appointed Group finalist without having to present a second cake and will proceed to the State Final.
  - iii. **NSW State Final** is to be held at the Sydney Royal Easter Show annually. Entry is open only to the Group finalists from regional competitions. Entry is free.
    1. Group Finalists are required to bake a third *Rich Fruit Cake* to compete in the NSW State Final.
    2. Winners receive the specified prize and are presented the ASC Plaque.
3. **Rules**
  - a. Entry to the competition is free.
  - b. At all stages of the competition Entrants must use the recipe provided.
  - c. In any year an individual competitor may participate in only one Group Final representing one Agricultural Show and, consequently, may represent only one Group in the subsequent State Final.
  - d. Agricultural Shows & ASC Groups of Shows conducting local competitions &/or Group Finals agree to follow these rules and guidelines.
  - e. **Presentation** of exhibits is a major aspect of all show cooking from exhibitors through local competitions, group and state finals. It is imperative to achieve the objectives of the competition that exhibits are displayed at their best during judging and on display.
    - i. Exhibitors should follow the instructions of these rules and the show schedules.
    - ii. Local Competitions & Group Finals
      1. All exhibits should be displayed in a closed glass or similar cabinet clearly identified as being part of the "ASC of NSW Rich Fruit Cake Competition".
      2. Unless absolutely necessary, exhibits should not be enclosed in plastic bags or any other material.

## **f. Judging**

- i. Judging of local competitions and Group Finals must follow the ASC Judges Conduct guidelines.
- ii. A judge cannot judge and exhibit at the local competition and/or Group Final.
- iii. A judge cannot judge an exhibit, which the judge or his/her immediate family has baked.
- iv. It is desirable for Judges at all stages to be current relevantly accredited cookery judges e.g. CWA Land Cookery Accredited.
- v. It is desirable for the names of judges at local and group level to be provided to the ASC of NSW along with results when sending the prizemoney invoice to ASC.
- vi. Exhibits are to be cut in half straight across when being judged.

### **vii. Judging should be based on:**

1. Appearance - Smooth appearance on the top bottom and sides. No sign of shiny, dark, overheated fruit protruding from the surface. The cake should be firm, smooth, fresh and moist to the touch, preferably with a well ripened patina on the top surface. Straight sides, and a smooth flat top showing even distribution of fruit.
2. Finish in baking - No bumps, hollows, or sunken centres, nor large cracks (a small crack is not considered a major fault). The cake should cut cleanly, without any crumbs, and without catching or dragging of fruit. There should be no burning or crusty top or sides (caused by too hot an oven or insufficient papering). After the cake is cut, the fruit closest to the outside should not appear to be dark and shiny (caused by overcooking in too hot an oven). This fault causes a bitter flavour.
3. Colour - Attractive, even, golden-brown on the top, bottom and sides.
4. Texture - Firm and fine; it should be moist, not soggy, nor dry. The texture should be smooth and even, and the same right through the cake. A well ripened cake cuts cleanly and evenly.
5. Flavour & Aroma - Delicious and should be a perfect blend of fresh eggs and dairy ingredients, sugar, essences, flour, and spices, spirits or orange juice, and quality dried fruit. Beware of an overpowering flavour or aroma of essences or spices, or the acrid smell of overheated fruit.
6. Decoration – no decoration allowed.
7. Presentation – all paper to be removed prior to exhibiting.

**g. Prize money & Awards** are sponsored by the ASC. Shows and Groups should pay the prize money in cash or similar method directly to their winners and apply to the ASC for reimbursement.

### **ii. Winners at local competitions are to each receive a prize of \$25.**

- iii. The fourteen winners at Group level are to receive a cash prize of \$50.
- iv. NSW State Finalists are to receive a prize of \$100 and be awarded the ASC Plaque.

# ASC RICH FRUIT CAKE RECIPE

## INGREDIENTS:

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

## RECOMMENDED METHOD:

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

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

**Note:** the height of the cake should not exceed 5.7cm (57mm)

**If you are currently in the zone finals or in the state finals, due to winning at another agricultural show, you are ineligible to enter.**