



COOKERY: (SECTION S)

Entry Information:

Entry Fee:

Open - \$2.50 per entry Junior - \$1.00 per entry

Closing Date for Entries:

Monday, 16th November 2026

Entry Forms Online at:

<https://showday.online/show/lilydale>

Please print your copy of section tickets and retain

Chief Steward:

Debbie Tripp – 0434 168 979

Jillian McCulloch – 0410 425 384

PRIZE CARDS AND RIBBONS AWARDED

All exhibits MUST be delivered to

Jean Eales Pavilion, 27 Market Street, Lilydale

3.00pm – 7.00pm Wednesday 18th Nov OR

8.00am – 10.00am Thursday 19th Nov

PATRONS

Thank you to our patrons for their GENEROUS SUPPORT

Ms Angela Fleay, Max & Helen Begely, Marg Henley Noisecraft Studio

JEAN EALES PAVILION CLOSES 7PM SATURDAY

REGULATIONS

(To be read in conjunction with the General Regulations)

1. Only one entry per exhibitor in each class (unless otherwise stated). No exhibit may be entered in more than one class.
2. Each exhibit must have been produced since the last Lilydale Show. Any entry that has been cut, or seal broken, will not be accepted.
3. The judge/s have the right to sample foods and preserves.
4. Prizes will be distributed at the Section at 4.15pm on the last day of the Show.
Hold duplicate entry form for collection of exhibits, after 4.30pm on last day of Show.
5. The judges may withhold awards when the exhibits are, in their opinion, unworthy.
6. The Society will take all care but will not be responsible for any loss or damage; the exhibits being the sole risk of the exhibitor.
7. No commercial cake mixes or commercial equipment to be used.
8. The Judge/s decision will be final.
9. Gingerbread Houses to be mounted on a firm board, no larger than 30cm. Maximum height 60cm. Please adhere your section ticket on the front.
10. The Chief Steward has the right to make separate classes if enough entries of similar types are entered in

any class or to combine classes where there are insufficient entries.

11. Juniors are eligible to compete in all Open Classes.
12. Most Successful Exhibitor – Three points will be awarded for first prize, two for second prize, and one point for third prize. In the event of a tie, a count-back to determine the numbers of awards will take place.
13. All entries must be the sole work of the Exhibitor.
14. State Exhibitors Age on Entry Form in Junior Cookery Section.

CHAMPION EXHIBITS

Tri-Colour Sash and Card will be awarded for Champion Exhibit in Cookery and Decorated Cakes

JUNIOR ENTRIES MUST BE SEPARATE FOR DISCOUNT

**PRESENTATION OF THE JEAN EALES PAVILION SECTION
AWARDS WILL COMMENCE AT APPROX 4.30PM ON
SUNDAY 22nd NOVEMBER.**

OPEN PRESERVES

Minimum 250g jar/ 300 - 500mls bottle to be used.

No Fancy Covers permitted.

If paraffin is used, it must be THIN.

All exhibits to be labelled and date for identifications e.g.,

Apricot jam, tomato sauce etc.

Please tape Section Ticket to Exhibit.

No rubber bands, no corks.

Classes 1002-1007 and Class 1014 up to 3 entries are allowed but MUST be distinct varieties.

Class 1001	One Jar Raspberry Jam
Class 1002	One Jar Berry Jam – one kind
Class 1003	One Jar fruit Jam – no Berries
Class 1004	One Jar Mixed Jam – any combination (or one fruit and one vegetable)
Class 1005	One Jar Household Marmalade
Class 1006	One Jar Fruit or Vegetable Chutney
Class 1007	One Jar Relish – any variety
Class 1008	One Jar Tomato Relish
Class 1009	One Jar Sweet/Mustard Pickles
Class 1010	One Jar Preserved Vegetable/s with Vinegar
Class 1011	One Jar Kimchi
Class 1012	One Jar Pickled Onions
Class 1013	One Jar Marinated Olives
Class 1014	One Jar Fruit Jelly
Class 1015	One Jar Fruit Mince
Class 1016	One Jar Lemon Butter
Class 1017	One Jar Fruit Butter
Class 1018	One Jar of Dessert Sauce
Class 1019	One Bottle Plum Sauce
Class 1020	One Bottle Tomato Sauce
Class 1021	One bottle Worcestershire Sauce
Class 1022	Meat Jerky (4 pieces)
Class 1023	One bottle Salad dressing (any variety)
Class 1024	One bottle of homemade Cordial

**Sash will be awarded the Most Successful Exhibitor in
classes 1001 - 1024**

**Society Rosette will be awarded the Best Exhibit in classes
1001 - 1024**

OPEN COOKING

*To be presented on white paper plates, size relevant to the
entry exhibited.*

Section Ticket must be stapled to plate.

Approx. size tin 21cm, unless otherwise stated.

No ring tins.

Class 1025	Gentlemen Only! Cake – any variety – unfilled, uniced.
Class 1026	Gentlemen Only! Plain Scones - (4)
Class 1027	Boiled Fruit Cake
Class 1028	Butter Cake
Class 1029	Nut & Fruit Loaf – cylindrical tin, approx. 17cm x 8cm
Class 1030	Banana Cake – uniced, oblong tin
Class 1031	Pikelets – (4)
Class 1032	Marble Cake, uniced

Class 1033	Four Egg Sponge Sandwich – uniced, unfilled
Class 1034	Gluten Free Cake (any variety)
Class 1035	Cup Cakes – (4), uniced
Class 1036	Decorated Cup Cakes – (4) Floral Theme
Class 1037	Lamingtons – (4)
Class 1038	Jelly Cakes – (4)
Class 1039	Scones – (4), plain
Class 1040	Scones – (4), savoury, list flavour
Class 1041	Scones – (4), fruit, list flavour
Class 1042	Scones (4) pumpkin
Class 1043	Muffins – (4), savoury, list flavour
Class 1044	Muffins – (4) sweet, list flavour

**HELEN BLOCKEY MEMORIAL AWARD TROPHY
Awarded to the Best Fruit Cake in class 1027**

**NANCY CLARK SASH
Awarded to the most successful exhibitor in
classes 1028 – 1073**

**SOCIETY ROSETTE will be awarded the Best Exhibit in Class
1025**

**SOCIETY ROSETTE will be awarded the Best Exhibit in
Classes 1027-1044**

**Winner of Class 1033 & 1039 eligible to enter the Group
Finals**

SHORTBREAD, BISCUITS & SLICES

Class 1045	Shortbread, cooked in a round tin and cut into eight equal portions
Class 1046	Biscuits – (4), variety allowed
Class 1047	Cooked Slice – (4), size 6cm x 4cm
Class 1048	Uncooked Slice - (4), size 6cm x 4cm
Class 1049	Brownies – (4)
Class 1050	Yo-Yos – (4), butter cream or icing filling
Class 1051	Decorated Biscuits – (4) Sheep Theme
Class 1052	Fruit Mince Pies - (4), enclosed topped
Class 1053	Gluten Free slice (4)
Class 1054	Floral themed slice (4) all components to be edible (e.g. Frangipani, Cherry Blossom, Elderflower Hedgehog (4)
Class 1055	

**SOCIETY ROSETTE will be awarded the Best Exhibit in
classes 1045 - 1055**

BREAD

*Preferred Size: 650g Bread Tin
All Bread to be made with yeast*

Class 1056	White Loaf
Class 1057	Wholemeal Loaf
Class 1058	Gluten Free Loaf
Class 1059	Machine Made White Loaf
Class 1060	Sourdough Loaf
Class 1061	Savoury Scroll, list flavour – (4)
Class 1062	Sweet Scroll, list flavour – (4)
Class 1063	Handmade Focaccia
Class 1064	Donuts any variety - (4)

**Society Rosette awarded the Best Exhibit in classes 1056 -
1064**

CONFECTIONARY

Class 1065	Chocolates – (4)
Class 1066	Coconut Ice – (4), 3cm x 3cm
Class 1067	Nougat – (4), 3cm x 3cm
Class 1068	Chocolate Truffles – (4)
Class 1069	Fudge – (4), 3cm x 3cm
	2 entries allowed but must be distinctive variety.
Class 1070	Marshmallows – (4), 3cm x 3cm
Class 1071	Rocky Road – (4)
Class 1072	Honeycomb – (4)
Class 1073	Turkish Delight - (4)

**Society Rosette awarded to the Best Exhibit in classes
1065 – 1073**

SPECIAL CLASSES

All exhibits to be placed in a Hamper/Basket/Box no larger than 30cm x 40cm. All items must be made by/grown exhibitor.

Class 1074	Make, Bake and Grow
	Three items – one to be made, one to be baked and one to be Grown all by the Exhibitor. Grown exhibits must be at least semi-perishable.
Class 1075	Family Favourite
	Show off your favourite homemade cooking.

SPECIAL NEEDS

Cake and Scones to be presented on a white paper plate.

Class 1076	Cake any variety
Class 1077	Scones - (4)
	Any variety Cake and Scones

VAS Ltd Competition

REGULATIONS

- An exhibitor having won at a Local Show, will bake another cake for entry in the Group Final. The Rich Fruit Cake winner will then be required to bake a further cake for the State Final at the 2025 Royal Melbourne Show.
- An exhibitor having won at Show Level is not eligible to enter this class at any other Show until after the Group Judging, when, if not the winning entry, they can once again compete.
- An exhibitor is only eligible to represent one Group in the State Final.
- An exhibitor having won at Group Level cannot compete further, in this class, until after the Royal Melbourne Show.
- Each cake entered must be the bona fide work of the exhibitor.
- If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.

Class 1078

VAS Ltd RICH FRUIT CAKE COMPETITION

HERES WHAT YOU NEED:

250g sultanas
250g chopped raisins
250g currants
125g chopped mixed peel
90g chopped red glaze cherries
90g chopped blanched almonds
1/3 cup sherry or brandy
250g plain flour
60g self-raising flour
¼ teaspoon grated nutmeg
½ teaspoon ground ginger
½ teaspoon ground cloves
250g butter
250g soft brown sugar
½ teaspoon lemon essence OR finely grated lemon rind
½ teaspoon almond essence
½ teaspoon vanilla essence
4 large eggs

HERE'S WHAT YOU DO:

- Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for a 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, and 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 20cm square, straight sided, square cornered 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.



Class 1079

VAS Ltd CARROT CAKE COMPETITION

Open to Carrot Cake Enthusiasts!!

Proudly sponsored by Rocky Lamattina & Sons Pty Ltd -
Carrot Growers

HERES WHAT YOU NEED:

375g plain flour
2 tsp baking powder
1 ½ tsp bicarb soda
2 tsp ground cinnamon
½ tsp ground nutmeg
½ tsp allspice
Pinch of Salt
345g castor sugar
350ml vegetable oil
4 eggs
3 medium carrots, grated (350gm)
220g tin crushed pineapple, drained
180g pecan nuts, coarsely crushed

HERE'S WHAT YOU DO:

- Preheat the oven 180c (160c fan).
- Grease a 23cm (9inch) round cake tin and line with baking paper.
- Sift the dry ingredients together into a bowl.
- In a separate bowl beat the eggs and oil, then add to the dry ingredients.
- Mix well then add the carrots, crushed pineapple and pecans.
- Mix to form a smooth batter and pour into the cake tin.
- Bake for approximately 90 – 100 mins.
- Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

JUNIOR COOKING PRIMARY SCHOOL AGES ONLY

NO GROUP ENTRIES

Exhibits to be presented on white paper plates,
size relevant to the entry exhibited.

Please state

\Date of Birth on Entry Form.

Section Ticket must be stapled to plate.

Class 1080 Plain Scones – (4)
Class 1081 Pikelets – (4)
Class 1082 Rum Balls – (4), biscuit crumbs only
Class 1083 Decorated Cupcakes – (4) Floral Theme
Class 1084 Edible Necklace – made from dried fruit or lollies
Class 1085 Chocolate Crackles – (4)
Class 1086 Biscuits – (4) Sheep Theme

SOCIETY ROSETTE will be awarded to the Best Exhibit in
Classes 1080 - 1086

JUNIOR COOKING - Under 18

Competitors must be under 18 years of age on Show Day.

Exhibits to be presented on white paper plates,
size relevant to the entry exhibited.

Please state Date of Birth on Entry Form

Section ticket must be stapled to plate.

Class 1087 Plain Scones – (4), 5cm maximum
Class 1088 Pikelets – (4)
Class 1089 Biscuits (4)
Class 1090 UNCOOKED Slice of any kind – (4), 6cm x 4cm
Class 1091 Cooked Slice – (4), 6cm x 4cm
Class 1092 Sponge Sandwich – unfilled
Class 1093 Favourite packet cake - uniced (please include label from box)
Class 1094 Honey Joys
Class 1095 Decorated Cup Cakes – (4) Floral Theme
Class 1096 Decorated Biscuits – (4) Floral Theme

Sash awarded to Most Successful Exhibitor in class 1092

**Society Rosette will be awarded to the Best Exhibit in
classes 1087 – 1096**

KINDERGARTENS, PLAYGROUPS, STORYTIME

Prize card awarded.

Class 1097 Decorated Teddy Bear Biscuits – (4)

Class 1098

VAS Ltd BOILED FRUIT CAKE JUNIOR COMPETITION

Competitors must be under 18 years on Show Day

Please state date of Birth on Entry Form

HERE'S WHAT YOU NEED:

375g mixed fruit
2 eggs, lightly beaten
• ¾ cup brown sugar
• 2 tablespoons marmalade
• 1 teaspoon mixed spice
• 1 cup self-raising flour
• ½ cup water
• 1 cup plain flour
• 125g butter
• ¼ teaspoon salt
• ½ teaspoon bicarbonate of soda
• ½ cup sherry

HERE'S WHAT YOU DO:

Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.

Simmer gently for 3 minutes, then remove from stove, add bicarb soda, and allow to cool.

Add the sherry, eggs, and marmalade, mixing well.

DO NOT OVERMIX MIXTURE

Fold in the sifted dry ingredients then place in a greased and lined **20cm round cake tin**.

Bake in a moderately slow oven for 1.5 hours, or until cooked when tested.

Local Show winners will be required to bake a second "Boiled Fruit Cake" or "Carrot and & Date Muffins" for the Group Finals and then the winners of the Group Finals will bake another Boiled Fruit Cake or Carrot and & Date Muffins for the State Final at the 2022 Royal Melbourne Show.

Class 1099

VAS Ltd CARROT & SULTANA MUFFINS JUNIOR COMPETITION

A competition for junior cake bakers under 18 on the day of the competition

Proudly sponsored by Rocky Lamattina & Sons Pty Ltd - Carrot Growers

HERE'S WHAT YOU NEED:

- 2½ cups self-raising flour
- 1 tablespoon orange marmalade
- 1 teaspoon ground cinnamon
- 1 cup canola oil
- ¼ teaspoon ground nutmeg
- 2 eggs, lightly beaten
- 1 cup brown sugar (firmly packed)
- ¾ cup orange juice
- 1/3 cup sultanas cut in half
- 1 cup reduced fat milk
- 1 cup coarsely grated carrot

HERE'S WHAT YOU DO:

Heat oven to 190C (moderately hot).

Line a 12-hole muffin pan with round paper muffin cases.

- Classic white muffin cases size 45mm to 55mm at base, 30mm to 40mm high, 70mm – 80mm width

Sift dry ingredients into a large bowl, stir in dates and carrots, then add the combined marmalade, oil, eggs, juice, and milk. Mix until just combined.

Spoon mixture evenly into prepared muffin pan holes.

Cook for 20 minutes. To test if muffins are cooked, insert cake skewer: if it comes out clean the muffins are ready.

Stand muffins in pan for 5 minutes before removing to cool.

Show Entries: Four (4) muffins per paper plate.

GINGERBREAD COMPETITION

Gingerbread House: - cellophane wrapped and all decorations to be edible. Maximum overall size 55cmsq
Gingerbread Person: - to be homemade and all decorations to be edible. Must be presented on a white plate.

Please read regulations 2, 4, & 11

Class 1100 OPEN - Gingerbread House

Class 1101 OPEN - Gingerbread Person

Class 1102 SECONDARY SCHOOL - Gingerbread House
Year 7 - 12

Class 1103 SECONDARY SCHOOL - Gingerbread Person
Year 7 - 12

Class 1104 PRIMARY SCHOOL - Gingerbread House
12 Years and Under

Class 1105 PRIMARY SCHOOL - Gingerbread Person
12 Years and Under

GROUP FINALS

GROUP FINALS

Class 1039: Winner of 4 plain scones

Class 1033: Four Egg Sponge Sandwich- uniced, unfilled.