



Kalbar Show Society

2025 PANTRY SCHEDULE 11

Kalbar & District Agricultural & Pastoral, Sport & Recreation Association Inc
PO Box 38
Kalbar Qld 4309
0419 176 295 (Secretary)
secretary@kalbarshow.net.au
www.kalbarshow.net.au

PANTRY ENTRY FORM 2025

Name of Exhibitor:			
Exhibitor Address:			
Suburb:	State:	P/Code:	
Phone No. (B/H):	Phone No. (A/H):		
Mobile No:			
Email Address:			

All entries MUST be received prior to the closing date specified in the appropriate schedule. Entry fees must either accompany the submission of the entry form or be directly deposited into the Kalbar Show Society account – details below.

Class No	Description of Entries	Entry Fee	No of Entries	Total	Office Use

Bank details – Bendigo Bank. BSB 633 000. Account 151515343. Kalbar Show Society. Reference – (your name) Pantry entries. Example – *Jo Gurd Pantry entries*

Exhibitor Statement of Compliance: Waiver, Release Form Attached Yes/No

Subject to the by-laws and regulations of the Queensland Chamber of Agricultural Societies, except where such may be modified or added by-laws and regulations of the Kalbar Show Society, all of which are deemed herein as if included and inserted at full length. I, the undersigned make the following entries for the forthcoming show and confirm the entries as being my bone-fide property.

I hereby acknowledge that the policies contained within this application have been read and understood and all care has been taken to adhere to their governance.

Signature.....

Name.....

Date.....

What the Judge is looking for in Show Cookery. (Helpful hints) M.H. 10/1/2025

First the judge will read the schedule, and the cook is encouraged to read the schedule before entering, and it is helpful to use an oven thermometer.

Be guided by any recipes in the schedule, as these will play a big part in the judging.

Presentation and appearance and the final thing if all entries are of high quality, the taste is the final factor.

Scones

- Appearance, presentation, taste
- not over kneaded
- 5 cm cutter used
- no burn marks
- not joined together
- no excess flour on the scones
- a light brown colour
- smooth - no creases
- soft texture when broken open by the judge
- when the centre is pressed should spring back, this shows the scone is cooked.

ALWAYS be guided by the cookery schedule.

SCONES are best cooked the day of the show and if no time that morning!

Scones can be frozen but must be taken out early on the morning of the show and wrapped in a tea towel to take up any moisture, from freezer, but not reheated or they could dry out.

For pumpkin scones the same information as scones, what to look for applies, but a good pumpkin scone recipe is helpful and strain the cooked pumpkin, so no lumps are showing in the pumpkin scones.

Carrot Cake

- Appearance, presentation, taste
- smooth sides - no paper or cooler rack marks
- well cooked
- the recipe mixture suits the size of the tin
- bump the tin so no air holes in the cake when cut
- no cracked top (you can help it by scooping a little mixture away from the centre of the cake before baking)
- plain white icing, not cream cheese icing (it goes mouldy) and a little lemon juice can be added to the icing

Always be guided by the cookery schedule.

Look for Carrot cakes made with oil, have spices, walnuts as well as carrots makes a rich flavour.

A good recipe for show work 8" or 20cm tin size as some bigger carrot cakes are cafe cakes.

Maderia Cake

- Appearance, presentation, Taste
- smooth sides - no paper or cooler rack marks
- well cooked
- the recipe mixture suits the size of the tin
- bump the tin so no air holes in the cake when cut
- no cracked top (you can help it by scooping a little mixture away from the centre of the cake before baking)

Always be guided by the cookery schedule.

A Maderia cake is a plain cake made with butter and plain flour and baking powder, with a nice taste of butter and hint of lemon essence, no icing unless stated in the schedule.

Sultana Cake

- Appearance, presentation, Taste
- smooth sides - no paper or cooler rack marks
- well cooked
- the recipe mixture suits the size of the tin
- bump the tin so no air holes in the cake when cut
- no cracked top (you can help it by scooping a little mixture away from the centre of the cake before baking)

Always be guided by the cookery schedule especially for the amount of fruit.

Rich fruit cake

- Appearance, presentation, Taste
- smooth straight sides and bottom - no paper or cooler rack marks
- well cooked (not soggy or sunken)
- golden brown colour on top, bottom and sides (no burnt sides on the cake)
- should feel firm, smooth, fresh, and moist, but not sticky or wet to touch
- no nuts appearing on top
- no lumps of fruit sticking out of the top of the cake smooth top, no hollows or bumps
- evenly mixed with no streaks of unmixed ingredients (the cake should cut cleanly without any crumbs, and without catching and dragging of fruit, from the cake onto the knife - the fruit closest to the side when cut, should not appear to be dark and shiny, indicating over cooked sides)
- no cracked top (you can help it by scooping a little mixture away from the centre of the cake before baking)

Fruit cakes improve in flavour therefore not one for freezing.

Always be guided by the cookery schedule especially for the amount of fruit.

The Rich Fruit Cake when cut should have a texture where, all the fruit cut evenly and the fruit should be evenly distributed, with no holes throughout the cake, no burst fruit or burnt shiny fruit.

No burnt taste, but should have a nice fruity taste, with spirits but, no overpowering smell of burnt fruit or strong taste of spices or essences or almonds.

Pikelets

- Appearance, presentation, Taste
- Round
- Nout too big
- All uniform size and thickness
- no crisp edges
- not too thick but risen) therefore a dessert spoon is a good measure to pour from
- smooth sides
- dry not sticky
- no burst bubbles on the second side - turned evenly
- pale brown both sides so when the judge breaks the pikelet over her finger, the bubbles should be even top and bottom
- creamy colour inside

Always be guided by the cookery schedule.

Small Cakes

- Appearance, presentation, taste
- cooked in patty papers or a tin tray for small cakes - Light brown colour if cooked in tin trays
- no paper or cooler rack marks
- well cooked

- light crumb in small cakes when cut, a slight vanilla, buttery taste, creamy colour in the centre and should spring back when pressed, to show well-cooked no air holes when cut,
- no high domed tops,
- no cracks on tops

Always be guided by the cookery schedule. Can be iced plain white icing or pink on the top, as to any or no decoration on small cakes.

Chocolate Cake

- Appearance, presentation, Taste
- no paper or cooler rack marks
- well cooked
- rich chocolate taste
- the recipe mixture suits the size of the tin
- bump the tin so no air holes in the cake when cut
- no cracked top (you can help it by scooping a little mixture away from the centre of the cake before baking)
- no holes in the cake when cut
- a moist cake
- no streaks of mixture from uneven mixing - no white flour spots
- a good rich chocolate icing, that has no specks of cocoa in it

Always be guided by the cookery schedule.

Look for a rich dark chocolate colour as some chocolate cocoa are different and some reddish in colour, and smell and taste for a rich chocolate aroma and flavour, be guided by the cookery schedule but look for a rich chocolate icing.,

Sponge Cakes

- Appearance, presentation, Taste
- no paper or cooler rack marks
- well cooked
- the recipe mixture suits the size of the tin
- bump the tin so no air holes in the cake when cut
- no cracked top (you can help it by scooping a little mixture away from the centre of the cake before baking)
- no overhanging cake
- no sugar spots on top, this is undissolved sugar
- a light moist cake texture, spongy, so when pressed springs back into place.
- No stickiness or blisters of cake on top
- well risen but no high domed top,
- should be a pale light brown colour when cooked,
- a freshly cooked, sweet eggy smell, a light, soft, sweet velvety crumb to taste.

Always be guided by the cookery schedule

There are a variety of different sponge cake recipes and the sizes, the schedule will guide the cook.

Sponge cakes improve in flavour therefore are not one for freezing.

Good mixing, use one mixture - weigh the mixture in each tin from the same mixture, never two layers from different batches, so they are even and cooked at the same time, and both layers will look even

Kentish Cake

- Appearance, presentation, traditional recipe, taste
- cooked in a loaf tin, where the cake will rise but may only be slightly above the height of the tin, as it is obvious where the height of the tin is along the sides of the loaf cake.
- no paper or cooler rack marks
- well cooked

Always be guided by the cookery schedule.

Look for a rich dark chocolate colour as some cocoa are different and some reddish in colour, smell and taste for a rich chocolate aroma and flavour and the ingredients should have a chocolate cake mixture with coconut and finely chopped glazed cherries, finely chopped sultanas, and finely chopped nuts, can be walnuts or peanuts.

The top should show a decoration of ingredients down one end of the chocolate icing - a small amount of chopped nuts, chopped cherries, chopped sultanas, and a little coconut, to show what is in the cake.

KALBAR SHOW PANTRY SECTION 11

Section Details

LOCATION

Kalbar Showground's Main Pavilion

STEWARDS

Diane Jackson (Chief) 0423816060
Ann Kimber
Maree Ruhland
Kim Stephens
Bronwyn Wieland

ENTRY FEE

Adults - \$1.00 - all classes
Prep - no charge
Juniors - no charge

ENTRY FORM TO BE FORWARDED TO

- Kalbar Show Society
Attention Pantry Section
PO Box 38, Kalbar Q 4309
- Email: secretary@kalbarshow.net.au

ENTRIES CLOSE

- **Tuesday 17th June, 2025 at 5 pm.**
- NO LATE ENTRIES WILL BE ACCEPTED

EXHIBITS TO BE RECEIVED

- **No later than Friday 20th June, 2025 at 8 am.**
- **Deliver to Main Pavilion**

JUDGING

Will commence at 10.00 am Friday 20th June, 2025

PRIZE MONEY

- First \$5.00
- Second \$3.00
- Champion/Best Exhibit \$10.00 and Rosette
- Prep and Junior - First \$8.00 Second \$5.00
- Most Successful - Trophy/Voucher
- Unless otherwise stated

POINTS

- First - 3 points
- Second - 2 points
- Third - 1 point
- Champion - 3 points
- Best Exhibit - 2 points

The Kalbar Show Society would like to thank all Stewards, Judges and Sponsors for their support in making this section successful. Thanks are also extended to our loyal exhibitors.

Sponsors:

R & C Palmer
Mrs Lorraine Goetsch
Mrs Marilyn Yarrow
Kalbar Country Bakehouse
Country Soul Collective
Nanny-Lou's Lane
Abbott Farms, Tarome
Mrs Val Rayner
Mrs Maree Muller

CONDITIONS OF ENTRY

1. Entries must remain on display until **5pm Saturday, 21st June, 2025**
2. Collection of exhibits and prize money will take place from **5pm Saturday, 21st June, 2025** or by arrangement with the Chief Steward
3. Exhibits not collected by **5pm Saturday, 21st June, 2025** will be disposed of unless other arrangements have been made
4. Prize money not collected by **5pm Saturday, 21st June, 2025** is to be collected from the Show Secretary Office by arrangement after the show.
5. NO PACKET MIXES TO BE USED
6. The judge's decision is final. If the judge considers that any exhibit is not up to show standard, the Show Society may withhold any prize in a particular class.
7. All exhibits are to be presented on plates provided
8. The Show Society will not accept any liability for any item exhibited, the risk being that of the exhibitor.
9. The rules listed in this area supplement the general list provided on the Kalbar Show - Rules and Regulations web page or the Kalbar Show Office.



The President and members of the Kalbar Show Society would like to thank the Department of Local Government, Water and Volunteers for their ongoing support with the annual Queensland Show Societies Grant

GENERAL BAKING

- Class 1** – Three (3) Plain Scones
(Scones must not touch)
Class 2 – Three (3) Pumpkin Scones
(Scones must not touch)
Class 3 – Three (3) Fruit Muffins
(Any variety of fruit, baked in tins, NO PAPERS)
Class 4 – Three (3) Pikelets

BISCUITS

- Class 5** – Three (3) Melting Moments, joined with icing
Class 6 – Three (3) Anzac Biscuits ###
Class 7 – Three (3) Gingernut Biscuits
Class 8 – Three (3) Jam Drops
Class 9 – Three (3) Shortbread pieces

SWEETS

All sweets to be 2.5 cm square x 6 pieces unless otherwise stated

- Class 10** – Coconut Ice – 2 bars 7.5cm x 2.5 cm (Cooked)
Class 11 – Three (3) Toffee
Class 12 – Chocolate Fudge
Class 13 – Russian Caramel
Class 14 – Rocky Road
Class 15 – Marshmallow – 3 plain (rolled in icing sugar) and 3 rolled in toasted coconut
Class 16 – Plate of Sweets (any variety – min of 6 pieces)

PRIZE FOR MOST SUCCESSFUL EXHIBITOR IN GENERAL BAKING, BISCUITS AND SWEETS

CAKES

All cakes to be baked in a **20 cm round tin** unless otherwise stated

- Class 17** – Sponge Cake – joined with jam and dusted with icing sugar
Class 18 – Madeira Cake – no icing
Class 19 – Chocolate Cake – iced on top with chocolate icing
Class 20 – Three (3) Cup Cakes – iced NO PAPERS
Class 21 – Orange Bar Cake – iced on top – no decoration
Class 22 – Date Bar
Class 23 – Banana Cake – iced on top
Class 24 – Cherry Bar Cake – iced on top
Must use the recipe provided

FRUIT CAKES/PUDDINGS

All cakes to be baked in a **20 cm round tin**

- Class 25** – Sultana Cake – approx. 375g sultana – no icing
(First \$10.00 Second \$5.00)
Sponsored by Val Rayner
Class 26 – Boiled Fruit Cake – no icing
(First \$10.00 Second \$5.00)
Class 27 – Pumpkin Boiled Fruit Cake – no icing
(First \$10.00 Second \$5.00)
Class 28 – Steamed Plum Pudding
(First \$10.00 Second \$5.00)
Class 29 – Dark Rich Fruit Cake ***– 250g mixture with 1.5kg dried fruit, using whole currents, cut sultanas and raisins, mixed peel, (cherries and nuts optional)
(First \$30.00 Second \$20.00)
Sponsored by Val Rayner

*** **Dark Fruit Cake 1st place winner** is to represent the Show Society at the Sub-Chamber Final Judging. If the winner is unable to continue competing the next place getter is selected. Local Show winner can only represent one (1) local show at the Sub-Chamber Final judging

Entry Forms will be available from the Chief Stewart or Secretary.

PRIZE FOR MOST SUCCESSFUL EXHIBITOR and BEST EXHIBIT/ CHAMPION IN CAKES, FRUIT CAKES/PUDDINGS

*** **Anzac Biscuit 1st and 2nd place** is invited to represent the Show Society at the Sub-Chamber Final Judging (new batch using the CWA recipe provided). Local Show winners can only represent one (1) local show at the Sub-Chamber Final judging

Entry Forms will be available from the Chief Stewart or Secretary.

SPECIAL CLASSES

- Class 30** – Kalbar Show Carrot Cake – iced on top (No cream cheese icing)
(First \$30.00 Second \$15.00) Sponsored by Abbott Farms
Class 31 – Uncovered Sweet Carrot Pie – short crust pastry approx. 20cm
(First \$40.00 Second \$25.00) Sponsored by R & C Palmer

NOVICE / ROOKIE

Open to entrants who have not previously won a prize at Kalbar Show in the following categories

- Class 32** – Three (3) Plain Scones
(Scones must not touch)
Class 33 – Three (3) Anzac Biscuits
Class 34 – Three (3) Jam Drops
Class 35 – Coconut Ice – 2 bars 7.5cm x 2.5 cm (Cooked)
Class 36 – Marshmallow – 3 plain (rolled in icing sugar) and 3 rolled in toasted coconut
Class 37 – Banana Cake – iced on top
Class 38 – Cherry Bar Cake – iced on top
Must use the recipe provided
Class 39 – Dark Rich Fruit Cake – 250g mixture with 1.5kg dried fruit, using whole currents, cut sultanas and raisins, mixed peel, (cherries and nuts optional) – **cooked in a 20cm square tin**
Class 40 – Kalbar Show Carrot Cake – iced on top
(No cream cheese icing)
(First \$15.00 Second \$10.00) Sponsored by Abbott Farms
Class 41 – Uncovered Sweet Carrot Pie – short crust pastry approx. 20cm
(First \$20.00 Second \$15.00) Sponsored by R & C Palmer

PRIZE FOR MOST SUCCESSFUL EXHIBITOR IN NOVICE/ROOKIE

Sponsored by Mrs Marilyn Yarrow

PRESERVES

Bottles to be labelled (no cloth covers)
– minimum size of jar – 150g

- Class 42** – Apricot Jam
Class 43 – Lemon Butter
Class 44 – Passionfruit Butter
Class 45 – Rosella Jam
Class 46 – Strawberry Jam
Class 47 – Tomato Jam
Class 48 – Marmalade
Class 49 – Mustard Pickles
Class 50 – Tomato Relish
Class 51 – Sauce – Any variety
Class 52 – Pickled Onions

PRIZE FOR MOST SUCCESSFUL EXHIBITOR and BEST EXHIBIT/CHAMPION IN PRESERVES

PREP

6 years and under

(First \$8.00 Second \$5.00) Sponsored by Mrs M Muller

Class 53 – Three (3) Decorated Arrowroot Biscuits

Class 54 – Edible Necklace

Class 55 – One (1) Decorated Cup Cake

Judged on decoration only (**undecorated cakes can be collected from Kalbar or Harrisville Bakery**)

Class 56 – One (1) Decorated Boiled Egg (shell on) Texta or Painted

PRIZE FOR MOST SUCCESSFUL EXHIBITOR IN PREP

JUNIORS

12 years and under

(First \$8.00 Second \$5.00) Sponsored by Mrs M Muller

Class 57 – Three (3) Lemonade Scones - using the recipe provided

Class 58 – Three (3) Pikelets

Class 59 – Three (3) Anzac Biscuits

Class 60 – Three (3) Cup Cakes – iced with plain icing

Class 61 – One (1) Decorated Cup Cake

Judged on decoration only (**undecorated cakes can be collected from Kalbar or Harrisville Bakery**)

Class 62 – Three (3) Decorated Arrowroot Biscuits

Class 63 – Marshmallows – plate of six (6)

PRIZE FOR MOST SUCCESSFUL EXHIBITOR IN JUNIOR

RECIPIES

CHERRY BAR CAKE

125g butter

125g sugar

2 eggs

½ cup milk

½ cup cherries (cut)

Vanilla

Salt

225 g SR Flour

Method

- Cream butter and sugar, add eggs one at a time and beat well
- Add vanilla
- Sift flour and salt together and add to mixture alternately with milk
- Add cherries
- Pour into a creased and floured loaf tin
- Bake in moderate oven for approximately 40 minutes
- When cool ice with plain icing

LEMONADE SCONES

3 cups Self Raising Flour

1 cup lemonade

1 cup cream

Method

- Mix all ingredients together
- Shape and cut out
- Bake at 200 deg for approximately 15 minutes

CWA ANZAC BISCUIT RECIPE

125g butter
1 cup Plain Flour
½ teaspoon bi-carb soda
1 cup Rolled Oats
1 cup sugar
2 tablespoon golden syrup
2 tablespoon boiling water
¾ cup desiccated coconut

Method

- Combine butter and golden syrup in a pan – stir overheat until butter is melted
- Stir in combined soda and water then remaining ingredients
- Mix Well
- Drop rounded teaspoons of mixture about 4cm apart on greased oven trays and flatten slightly
- Bake in slow oven for about 20 minutes or until slightly brown
- Cool on tray