



Kalbar Show Society

2026 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

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
Senior Student – 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 16th June 2026 at 5 pm.**
- NO LATE ENTRIES WILL BE ACCEPTED

EXHIBITS TO BE RECEIVED

- **No later than Friday 19th June 2026 at 8 am.**
- **Deliver to Main Pavilion**

JUDGING

Will commence at 10.00 am **Friday 19th June 2026**

PRIZE MONEY

- First \$5.00
- Second \$3.00
- Champion/Best Exhibit \$10.00 and Rosette
- Prep and Junior & Senior
Student– 1st \$8.00 2nd \$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 Edna Watkins
Mrs Maree Muller
Mrs Diane Jackson

CONDITIONS OF ENTRY

1. Entries must remain on display until **5pm Saturday, 20th June 2026**
2. Collection of exhibits and prize money will take place from **5pm Saturday, 20th June 2026** or by arrangement with the Chief Steward
3. Exhibits not collected by **5pm Saturday, 20th June 2026** will be disposed of unless other arrangements have been made
4. Prize money not collected by **5pm Saturday, 20th June 2026** 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.

**DELIVERING
FOR QUEENSLAND**



**Queensland
Government**

The Kalbar Show Society is proudly supported by the Queensland Government through the Show Societies Grant Program.

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) Muffins

(Any variety, 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

***** Anzac Biscuit – If 1st and 2nd place winner is under 40, they will be 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.**

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 - round – with or without papers

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 (mixed variety – max of 12 pieces)

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

CAKES, etc

(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 – Ginger Fluff Sponge – joined with mock cream and dusted with icing sugar (1st- \$15.00 2nd \$5.00) Sponsored by Edna Watkins

Class 19 – Lamingtons x 3

Class 20 – Chocolate Cake – iced on top with chocolate icing

Class 21 – Three (3) Cup Cakes – iced NO PAPERS

Class 22 – Orange Bar Cake – iced on top – no decoration

Class 23 – Date Bar

Class 24 – Banana Cake – iced on top

Class 25 – Cherry Bar Cake – iced on top (Must use the recipe provided)

Class 26 – Lemon Meringue Pie

FRUIT CAKES/PUDDINGS

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

Class 27 – Sultana Cake – approx.. 375g sultana – no icing

(First \$10.00 Second \$5.00) Sponsored by Val Rayner

Class 28 – Boiled Fruit Cake – no icing (1st - \$10.00 2nd - \$5.00)

Class 29 – Pumpkin Fruit Cake – no icing (1st - \$10.00 2nd - \$5.00)

Class 30 – Steamed Plum Pudding (1st - \$10.00 2nd - \$5.00)

Class 31 – Dark Rich Fruit Cake ***– 250g mixture with 1.5kg dried fruit, using whole currents, cut sultanas and raisins, mixed peel, (cherries and nuts optional)

(1st - \$30.00 2nd - \$20.00) Sponsored by Val Rayner

***** Dark Rich 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

SPECIAL CLASSES

Class 32 – Kalbar Show Carrot Cake – iced on top (No cream cheese icing)

(First \$30.00 Second \$15.00) Sponsored by Abbott Farms

Class 33 – 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

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

Class 34 – Three (3) Plain Scones

(Scones must not touch)

Class 35 – Three (3) Anzac Biscuits

Class 36 – Three (3) Jam Drops

Class 37 – Coconut Ice – 2 bars 7.5cm x 2.5 cm (Cooked)

Class 38 – Marshmallow – 3 plain (rolled in icing sugar) and 3 rolled in toasted coconut

Class 39 – Banana Cake – iced on top

Class 40 – Cherry Bar Cake – iced on top

Must use the recipe provided

Class 41 - Lamingtons x 3

Class 42 – 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 43 – Carrot Cake – iced on top (No cream cheese icing)

(1st - \$15.00 2nd - \$10.00) Sponsored by Abbott Farms

Class 44 – Uncovered Sweet Carrot Pie – short crust pastry approx. 20cm (1st - \$20.00 2nd - \$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 45 – Apricot Jam

Class 46 – Lemon Butter

Class 47 – Passionfruit Butter

Class 48 – Rosella Jam

Class 49 – Strawberry Jam

Class 50 – Tomato Jam

Class 51 – Sauce – Sweet - Any variety

Class 52 – Marmalade

Class 53 – Mustard Pickles

Class 54 – Tomato Relish

Class 55 – Chutney – Any Variety

Class 56 – Sauce – Savoury - Any variety

Class 57 – 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 58 – Three (3) Decorated Arrowroot Biscuits

Class 59 – Edible Necklace

Class 60 – One (1) Decorated Cup Cake

Judged on decoration only (**undecorated cakes can be collected from Kalbar or Harrisville Bakery from 17th June**)

Class 61 – One (1) Decorated Gingerbread Man

Judged on decoration only (**undecorated Gingerbread Man can be collected from Secretary's Office from 17th June**)

PRIZE FOR MOST SUCCESSFUL EXHIBITOR IN PREP

SENIOR (Student/High School)

13 years and over

(First \$8.00 Second \$5.00)

Class 70 – Three (3) Lemonade Scones - using the recipe provided

Class 71 – Three (3) Pikelets

Class 72 – Three (3) Anzac Biscuits

Class 73 – Three (3) Cup Cakes – iced with plain icing

Class 74 – Marshmallows – plate of six (6)

Class 75 – Lamingtons x 3

PRIZE FOR MOST SUCCESSFUL EXHIBITOR IN SENIOR

JUNIOR

7 - 12 years

(First \$8.00 Second \$5.00)

Class 62 – Three (3) Lemonade Scones - using the recipe provided

Class 63 – Three (3) Pikelets

Class 64 – Three (3) Anzac Biscuits

Class 65 – Three (3) Cup Cakes – iced with plain icing

Class 66 – One (1) Decorated Cup Cake

Judged on decoration only (**undecorated cakes can be collected from Kalbar or Harrisville Bakery from 17th June**)

Class 67 – Three (3) Decorated Arrowroot Biscuits

Class 68 – Marshmallows – plate of six (6)

Class 69 – One (1) Decorated Gingerbread Man

Judged on decoration only (**undecorated Gingerbread Man can be collected from Secretary' Office from 17th June**)

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 greased 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 over heat 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

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 over powering 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 over hanging 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.

