

Tweed River Agricultural Society Ltd
31st October & 1st November 2025

Cooking Schedule



Murwillumbah Show 2025

Tweed River Agricultural Society
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ABN 70 003 407



PAVILION SCHEDULE
31st October & 1st NOVEMBER 2025

STEWARD

CWA - cwamurwillumbahpres@gmail.com or cwamurwillumbahsec@gmail.com

REGULATIONS & GENERAL CONDITIONS OF ENTRY

REGISTRATION DATES HELD IN THE PAVILION OR ONLINE
VIA – <https://showday.online/show/murwillumbah>

REGISTRATION DATES HELD IN THE PAVILION
SATURDAY 11th OCTOBER 2025 10.00 AM to 2.00 PM
FRIDAY 31st OCTOBER 7.30 AM to 9.30 AM – EXHIBITS CAN ALSO BE ENTERED ON THIS DAY
FRIDAY 31st OCTOBER - JUDGING COMMENCES 10.30AM

1. **NO ENTRY FEE**
2. Online registrations are accepted at any time.
3. Judging will be performed by a panel of judges appointed by the Tweed River Agricultural Society.
4. No prize money will be awarded for any class except for the ASC Rich Fruit Cake Competition.
5. All Exhibits must be a bona fide work of the Exhibitor, grown or made by the individual.
6. All Exhibits must have been completed within the last two years and not previously won a prize at the Murwillumbah Show.
7. All exhibits will remain on display until dismantling on Sunday 2nd November when they will be removed under the supervision of the Steward.
8. No exhibit may compete in more than one class.
9. Adult exhibitors may only compete in Open classes, but Children can compete in Children's and Open classes
10. **Deliveries will not be accepted** at the Secretary's Office at the Showground.
11. All exhibits must be picked up from the Pavilion on Sunday 2nd, November, between 9.00 am and 11.00 am.
12. TRAS does not accept responsibility for any items remaining after that time. Exhibits will not remain stored on the site after noon on Sunday 2nd November.

Thank you to our Sponsors!

SECTION 5 - COOKING

STEWARD | TBA | Phone:

Delivery of Section 5 exhibits will be accepted between 7:30 AM & 9:30 AM on Friday, 31st OCTOBER 2025

- Exhibits must be in by **9:30 am Friday 31st October.**
- Exhibits received after that time will not be judged.
- Exhibits will have their labels at the pavilion on the Friday to place on their item before leaving it with the Stewards.
- Exhibitors must provide their own cardboard or paper plate and cover. Cakes to be iced unless otherwise stated.

PRIZES: 1st Prize card, 2nd Prize Card, 3RD Prize Card.

- S5.1** ASC Rich Fruit Cake Competition (recipe provided in Schedule)
- S5.2** Half a Dozen Plain Scones - 7cm round
- S5.3** Half a Dozen Pumpkin Scones - 7cm round
- S5.4** Fruit Cake – any recipe
- S5.5** Jam Drops (6)
- S5.6** Plain/Iced Patty Cakes (6)
- S5.7** Plum Pudding
- S5.8** Iced Chocolate Cake (No Decorations)
- S5.9** Iced Butter Cake (No Decorations)
- S5.10** Iced Banana Cake
- S5.11** Vegetable Cake (e.g. Carrot, Pumpkin, Zucchini, Beetroot)
- S5.12** Best Cake - not otherwise stated
- S5.13** Sponge, Jam Filled - (not judged on icing)
- S5.14** Pieces Chocolate Slice (6 pieces)
- S5.15** Any other slice other than Chocolate
- S5.16** 3 Ingredients cake (**please include your recipe**)
- S5.17** Shortbread (6) pieces
- S5.18** Gluten Free Biscuits (6)
- S5.19** Gluten Free Cake

BREAD SECTION

- S5.21** 1 Loaf of Hand Made Bread
- S5.22** 1 Loaf of Bread (Bread Maker)
- S5.23** 1 Loaf of Hand-Made Sourdough Bread

CAKE DECORATING - FONDANT ICING

- S5.24** Special Occasion Cake - (Champion Trophy)

CAKE DECORATING - SOFT ICING ONLY

- S5.25** Open Decorated Novelty Cake - (Champion Trophy)

VEGAN PLANT BASED

Recipes with the listed food ingredients must be included.

- S5.26** Cookies
- S5.27** Cakes
- S5.28** Slice

SWEET SECTION

Entries should be 6 pieces cut to 3.5cm size each

S5.29 Coconut Ice - 6 pieces

S5.30 Rum Balls - 6 balls

S5.31 Apricot Balls – 6 balls

MEN SECTION

S5.32 Butter Cake

S5.33 Fruit Cake

S5.34 Carrot Cake

S5.35 Any Kind of Biscuits

S5.36 Any other Slice

PRESCHOOL SECTION

S5.37 Children 3-5 years - Plate of 4 Decorated Bought Biscuits

PRIMARY SCHOOL

S5.38 6 Pieces of any kind of Slice

S5.39 6 Plain/Iced Patty Cakes

S5.40 Iced Butter Cake (No Decorations)

S5.41 Plate of 4 Decorated Bought Biscuits

S5.42 Decorated Patty Cake (4) – Soft Icing only with any store-bought decorations (Champion Trophy)

S5.43 Decorated Cake **THEME 'Dinosaurs' or 'Butterflies'** – Soft Icing only with any store-bought decorations (Champion Trophy)

CHAMPION COOKING EXHIBIT FOR OPEN SECTION

Sponsored by Anderson Treasure Store

Champion Ribbon and a gift

CHAMPION COOKING EXHIBIT FOR PRIMARY SCHOOL SECTION

Sponsored by K Mart Tweed City

Champion Ribbon and a gift



RECIPE FOR CLASS S5.1

The following recipe is compulsory for all entrants and must be printed in all schedules.

INGREDIENTS:

250g sultanas
250 g chopped raisins
250 g currants
125 g chopped mixed peel
90 g chopped red glace cherries
90 g chopped blanched almonds
1/3 cup sherry or brandy
250 g plain flour
60 g self-raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 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.

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.

S5.1 ASC Rich Fruit Cake Competition

Prize money is sponsored by the ASC. Winners at country shows will each receive a cash prize of \$20 and will be required to bake a second "Rich Fruit Cake" in order to compete in a Group Final to be conducted by each of the fourteen Groups of the Agricultural Societies Council of NSW.

The fourteen winners at Group level will each receive a cash prize of \$30, and are required to bake a third "Rich Fruit Cake" for the Final judging at the Royal Easter Show where the winner will receive a cash prize of \$100.00. Note: In any year an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one Group in the subsequent State Final.