Tumbarumba Pastoral Agricultural & Horticultural Society

133rd Annual Show

Cookery Schedule

Sat 21st March & Sun 22nd March 2026

SECTION “M” – COOKERY

HANDY HINTS FOR PAVILION EXHIBITORS

COOKERY

The main judging points observed in cookery are the overall appearance, the cut cake, the smell and taste.
OVERALL APPEARANCE: Above all the exhibit must look delicious, after all a vital aspect is edibility! To be a ‘top’ exhibit it should look perfect. This includes the size of the mix must match the tin size, e.g., a minimum of two inches thick (5cm) for butter cakes.
Wire rack marks on a cake do not enhance its appearance.
Ensure the cake cooks flat on top by concaving the centre before cooking (i.e., have the outside of the cake higher than the centre which rises more during cooking). The cake may taste delicious but could fail on appearance.
Greasing/lining/flouring of the tin is crucial to the look of the cake which must be exhibited as it comes out of the tin, untrimmed.
If iced (and do not ice unless it is specified in the schedule) then make it a neat even thickness, with no drips down the sides.
Small cakes, biscuits and slices should be dainty - a common fault is making them too large, especially lamingtons (4cm cubes, the ideal size) and slices (3cm x 5cm).
THE CUT CAKE: Judging includes how it cuts (preferably without the use of a band-saw or axe) and its appearance when cut. Points to consider:
Texture should be fine, even and consistent throughout with no air bubbles.
Cooking time is crucial to gain the best look when cut.
Cakes with fruits and nuts won’t cut easily if the pieces are too large. Cut your dates, nuts, etc., small and evenly.
Fruit cakes won’t look even throughout if the fruit sinks to the bottom during their long cooking time. Fruit must be totally dry when added to the mixture even if it has been soaked. Dry and coat with flour (NB, use flour from the recipe, not any extra).
Colour intensity must be matched in marble and rainbow cakes. If the chocolate is dark, the pink should be dark - if you use a pale delicate pink, then the chocolate should also be light.
SMELL AND TASTE: Taste is the main decider in the judge’s books. The cakes must have a good flavour, true to type and strangely this can vary markedly within a class, e.g., a banana cake can look good but if insufficient, tasteless or overripe (black) bananas are used, the taste will suffer. The smell goes hand in hand with taste and may even be the decider if two entries are very even in other aspects.
An extra point for sponges is their “sponginess” for want of a better word. They must retain their shape when pressed, squashed, squeezed, wrung, bounced or whatever.
Another “sponge point” - a sandwich with jam, and not too thickly, never with cream imagine the taste (not to mention the appearance) after a day or two on show!
Tip from a champion cook of 25 years: Most cooking should be done the day before the show to give them their best chance. Start early in the morning and cook until it is all done or you collapse, whichever comes first!
Some can be done earlier to save time the day before. Lamington cake is better cooked a day ahead of icing; date and nut loaf or roll, dampers and boiled fruit cakes can be done two days earlier, also any biscuit or slice entries.
Orange cake flavour is very important and this is influenced by the oranges used. It is worth trying a fruit before using it in show cooking.

The guidelines of The Land Cookery Competition form a good basis.
Scones must be cooked separately on trays, not touching, so that each scone is perfectly round. Shape is a very important judging point

SECTION “M” – COOKERY

CHIEF STEWARD: Mellie Bell

Entries to be staged by 11:30pm Friday for judging.
Judging starts at 12 noon
PRIZE MONEY: 1st $2, 2nd $1, unless otherwise stated.
ENTRY FEE: 50c.

No icing on any cakes

Sections 2 to 5, Cakes would be best cooked in loaf tins.

1. Apple Cake
2. Plaine Butter Cake
3. Orange Cake
4. Chocolate Cake
5. Banana Cake
6. Boiled Fruit Cake (remember to cut the fruit up)
7. Three Muffins (same variety)
8. Four Scones
9. Six Pikelets
10. Six Patty Cakes
11. Six Biscuits (same variety)
12. Six Slices (same variety)
13. Packet Cake (any variety)
14. Homemade Bread (bread maker or over baked)
15. Apple Pie
16. Blueberry and Apple Pie (short pastry)
17. Any variety Pie or Tart
18. Decorated Cake (single layer, any size and age group. All decorations must be edible

MOST SUCCESSFUL EXHIBITOR $20

The office will be open from 10am on Monday 16th March for all entries.

The office will close for entries at 10am on Friday 20th March.

ALL entries can be collected from the MAIN pavilion on SUNDAY 22nd March no earlier than 3pm and MUST be collected before 4pm.

Any entries NOT collected will be disposed of as we do not have the space to store them, please arrange for someone to collect if you are not available at this time.