



*Goombungee – Haden  
Agricultural, Horticultural & Pastoral Society Inc.*

**108<sup>th</sup> Annual Show**  
**Saturday 22<sup>nd</sup> April 2023**

# **Cake Decorating and Contemporary Baking**

**Contact Details:**

Showgrounds: Lau Street, Goombungee, Qld, 4354  
Phone – 07 4696 5470

**Email:** [goombungeehadenshow@outlook.com](mailto:goombungeehadenshow@outlook.com)

**Web:** [www.goombungeehadenshow.com](http://www.goombungeehadenshow.com)

**Facebook:** Goombungee-Haden A. H & P. Society Inc.

**Exhibitors Please Note:**

Please ensure that a separate Entry Form is completed for each section and that correct Entry Form is completed for the section in which you are exhibiting. If the correct Entry Form is not completed, your entries will not be accepted.

**NO DOGS allowed on the Showgrounds  
(except if competing in the Championship Dog Show or for Medical Reasons)**

Please be respectful to our volunteers, without them, this event would not be possible.  
So please take the time to say 'Thank you'

## Section 18 – CAKE DECORATING & CONTEMPORARY BAKING

Chief Steward – Mrs. Loretta Voll – Mobile 0427 382 578  
email [lorettavoll@gmail.com](mailto:lorettavoll@gmail.com)

Steward – Mrs. Kaylene Leicht – 0427 621 156

**Entry Fee - \$2.00**

**Prize Money – As noted in each class**

- ❖ A separate Entry Form must be filled in for the Cake Decorating & Contemporary Baking Section
- ❖ Correct Entry Fees must accompany Entry Form to be accepted – no change given
- ❖ Entries close on Tuesday 18<sup>th</sup> April 2023 with the Chief Steward
- ❖ Exhibits to be received between 12.30pm and 2.30pm on Thursday 20<sup>th</sup> April 2023 or by arrangement with the Chief Steward
- ❖ **General Rules for Exhibitors**
  - Prize Money to be collected on Saturday 22<sup>nd</sup> April 2023 or by arrangement with the Chief Steward
  - All Entries must be iced using fondant or royal icing and presented on a base board (overall maximum size allowed for cake and board – height & width 15" or 38cm)
  - Base boards must be raised on fixed cleats sufficient to enable ease of handling
  - Wire may be used but must not penetrate the surface of the exhibit. Posy picks are permitted
  - Dummies to be used in all classes, designs must be achievable in cake
  - Only one entry per class per exhibitor
- ❖ Judging will be completed by a one or two person panel
- ❖ The Judges decision will be final for all categories including Champion and Reserve Champion Exhibits
- ❖ **The following details are taken into consideration during the Judging process**
  - Ingenuity of design and suitability as a sugar craft exhibit
  - Demonstrated use and execution of contemporary cutters and tools (eg. PME, patchwork, silicon and lace veiners, moulds, stencils, patterned rollers, embossers)
  - Ceramic, plastic or artificial toppers and decorations are not permitted in any category
  - Artificial beads, diamantes, wires, pillars, ribbons and rope can be used in a decorative easy-to-remove capacity only (ie. not to be inserted/fixated to the cake)
  - The entry is not to be displayed on any form of media prior to the completion of Judging
  - The entry has to be the bona fide work of the exhibitor
- ❖ **Pavilion closed to Public and Exhibitors from 4.30pm-5.30pm on Show Day to enable Stewards to prepare Exhibits for collection**
- ❖ **Collection to be made after 5.30pm on Show Day or please make arrangements with the Chief Steward for your exhibits to be collected**

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### Open

- ❖ **Entries in classes 1, 2, 3 & 4 are eligible for the Champion Exhibit**
  1. Decorated FONDANT Iced Cake (Dummy Only) – Theme – Celebration Cake  
**Prize – 1<sup>st</sup> Voucher, 2<sup>nd</sup> Trophy, 3<sup>rd</sup> Voucher**
  2. Decorated Novelty Cake (Dummy Only) Fondant – Theme – Christmas,  
Decorations and colours of your choice **Prize – 1<sup>st</sup> Trophy, 2<sup>nd</sup> Trophy, 3<sup>rd</sup> Trophy**
  3. Open 'Buttercream' Flowers – using Royal / Glycerine medium (recipe provided)  
Presented on plaque 9" or 23cm (covered in fondant if required)  
**Prize – 1<sup>st</sup> Trophy, 2<sup>nd</sup> Voucher, 3<sup>rd</sup> Voucher**
  4. Four Decorated Cup Cakes – Theme – Celebration, any colour – presented on a square / Round plaque not more than 10" or 25cm in size **Prize Sponsored by Leicht's C.I.A. – 1<sup>st</sup> \$15.00, 2<sup>nd</sup> \$12.00, 3<sup>rd</sup> \$8.00**

### Novice

- ❖ **Entries in classes 5, 6, 7 & 8 are eligible for the Reserve Champion Exhibit**  
**Note – Entries completed under supervision are accepted in classes 5, 6, 7 & 8**
- 5. Decorated FONDANT Iced Cake (Dummy Only) – techniques and colours of your choice. For exhibitors who have **not won** a 1<sup>st</sup> place in the Cake Decorating Section of the Goombungee – Haden Show in the past 2 years **Prize – 1<sup>st</sup> Trophy, 2<sup>nd</sup> Trophy, 3<sup>rd</sup> Voucher**
- 6. Decorated FONDANT Iced Cake (Dummy Only) – Theme – Christmas, techniques and colours of your choice **Prize – 1<sup>st</sup> Trophy, 2<sup>nd</sup> Trophy, 3<sup>rd</sup> Voucher**
- 7. Novice “Buttercream” Flowers – using Royal / Glycerin medium (recipe provided) – Presented on plaque 7” or 18cm (covered in fondant if required) **Prize – 1<sup>st</sup> Voucher, 2<sup>nd</sup> Voucher, 3<sup>rd</sup> Voucher**
- 8. Four Decorated Cup Cakes – Theme – Celebration, any colour – presented on a square / Round plaque not more than 10” or 25cm in size **Prize Sponsored by Leicht’s C.I.A. – 1<sup>st</sup> \$10.00, 2<sup>nd</sup> \$6.00, 3<sup>rd</sup> \$4.00**

### Contemporary – Pre-Mix Baking

- ❖ **Entries to be submitted on a paper plate and in a Sealed Ziplock Bag for Judging**
- ❖ **Entries must be clearly labeled before delivery, showing Exhibitors name (on back of paper) and class entered (on front of paper) affixed to the front of the Ziplock Bag**
- 9. Merivale Raspberry Swirl Truffle Mud Cake, using Bakels Pre-mix (recipe supplied), baked in 6” or 15cm square tin **Prizes Donated by – 1<sup>st</sup> Trophy, 2<sup>nd</sup> Voucher, 3<sup>rd</sup> Trophy Sponsored by Mrs Brenda Wadley**
- 10. Merivale Signature Fruit Cake, using Bakels Pre-mix (recipe supplied), baked 6” or 15cm square tin **Prize – 1<sup>st</sup> Trophy, 2<sup>nd</sup> Trophy and Voucher, 3<sup>rd</sup> Trophy and Voucher**

**Champion Exhibit from classes 1, 2, 3 & 4 – Sash and Voucher**

**Reserve Champion Exhibit from classes 5, 6, 7 & 8 – Sash and Voucher**

**Champion Exhibit Contemporary Baking classes 9 & 10 – Sash and Trophy**

### Recipes –

**BUTTERCREAM FLOWERS - Royal Icing Recipe:** This nil-oil based recipe is the preferred recipe for buttercream flowers as it enhances the shelf-life of the exhibit. \* To 500g Royal Icing add 1 level teaspoon glycerine and beat until blended. Colour as required. \* BY Caitlin Mitchell Royal Icing brand has acidic acid included. This enhances the longevity of the product and the shelf-life of the exhibit. This brand is available in some colours.

### **MERIVALE RASPBERRY SWIRL TRUFFLE MUD CAKE:**

This mixture makes 1x6” (15cm) square tin and 1x 6” (15 cm) round tin – Competition requires 6” square cake uncut  
**INGREDIENTS:** 1 Kg Bakels Crème Cake Muffin Mix, 5 extra-large (70g) eggs (or 6 large) lightly beaten and strained, 50ml milk, 150ml water (boiled and cooled), 25ml vanilla (preferably white vanilla essence), 300g Bakels white truffle (or bakels softened white chocolate buttons), 275ml vegetable oil, 50ml Baileys Irish Crème (or milk), 2 tablespoons raspberry flavouring (Pinnacle brand or other).

**METHOD:** **Step 1:** Pre-heat oven to 150° C. **Step 2: (a)** Place cake mix in a large bowl **(b)** place the lightly beaten eggs, water and vanilla in another bowl, lightly beat and add to the cake mix **(c)** Blend together on low speed for 2 minutes, regularly scraping down the sides of the bowl. Blend on speed 2 for another 2 minutes. Scrape down sides of the bowl again. **Step 3:** Melt the white truffle and oil in a jug in the microwave (but do not boil) and allow to cool before beating it into the cake mixture. Blend for another 2 minutes on speed 2. **Step 4:** Set aside one quarter of the mixture and blend raspberry flavouring through. Carefully spoon the white batter alternately with spoons of the coloured batter into tins lined with double layers of baking paper 8cm (3 inches) higher than the sides of the tin, using a skewer, carefully blend the two batters to create a swirl pattern. Add the foil hat, see page 6 Merivale recipe book. **Step 5:** Turn oven down to 135° C, place the cake on the second bottom rack. Cook undisturbed for 2½ hours. Reduce the temperature to 130° C, remove aluminum foil hat and leave the cake to cook for a further 30 - 40 minutes before testing with a steel skewer. Turn the oven off if it is cooked or cook for an additional 10 minutes before placing it on a cake rack on the bench, leave in the tin to cool completely. Present 6” square cake on a flat cake board in a clear sealed oven bag, tied with twister.

**SIGNATURE RICH FRUIT CAKE:**

This mixture makes 1x6" (15 cm) square tin and 1x6" (15 cm) round tin.

**INGREDIENTS:** 1.6 Kg mixed fruit (good quality, washed and dried on a paper towel), 125ml rum, 1 teaspoon each vanilla and lemon essences, 1 tablespoon each of syrup, treacle and coffee and chicory essence topped up to 375ml with boiling water, 5 extra-large (70g) eggs (or 6 large) lightly beaten and strained, 1 Kg Bakels fruit cake mix, 1 teaspoon each of mixed spice, nutmeg, cinnamon and ground ginger, 1 tablespoon cocoa.

**METHOD:** **Step 1:** Pre-heat the oven to 140° C. **Step 2:** Put the mixed fruit and rum and essences in a bowl and let stand for 4 - 8 hours. **Step 3A:** In a jug on the scales, place the syrup, treacle, coffee/chicory essence then boiling water to make up to the desired 375ml. Let the liquids cool completely. **Step 3B:** Add the beaten eggs. **Step 4:** Put the cake mixture in a large bowl, add the spices and cocoa. **Step 5:** Make a well in the center of the dry ingredients and gradually add the egg/water mixture, beating until the batter is completely smooth. **Step 6:** Gradually add the soaked fruit, scraping down the sides of the bowl regularly and blend completely. Carefully spoon the mixture into the tins lined with a double layer of baking paper cut 8cm (3 inches) higher than the sides of the tin. Even the top of the batter with the back of the spoon. Add the foil hat. **Step 7:** Turn the oven down to 130°, place a small bowl of water on the oven floor, and place the cakes on the second-bottom rack. Cook undisturbed for 3 hours, remove the aluminum foil hat, reduce the oven to 125° C and cook for another 30 - 40 minutes before testing with a steel skewer. When cooked place on a cake rack; leave in the tin to cool completely.

**Bakel's Cake Mix and White Truffle available for purchase at ½ price from Chief Steward for the Contemporary Baking Section Exhibitors only**

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*Thank you to the generous sponsors of the Cake Decorating & Contemporary Baking Section:*

*Danish Flower Art*

*Highfields Pioneer Village*

*Paul Mills Cakes*

*Leicht's C.I.A.*

*Merivale Cakes & Crafts*

*Mrs. Loretta Voll*

*The Party Hut*

*Love & Flour Cake Creations*

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**Bank Details:**

Account Name – Goombungee – Haden A. H & P. Society Inc

BSB – 084 961

Account – 50 897 6397

Reference – Cake Dec & Cont Baking (with your name in the reference)

Please send remittance advice to – [goombungeehadenshow@outlook.com](mailto:goombungeehadenshow@outlook.com)

or with Entry Form

## **Goombungee-Haden A. H. & P. Society Inc**

### **Conditions of Entry**

1. Gates will open to the public 8.00am on Show day.
2. Competitors shall endeavor to send a detailed list of articles they intend to submit for competition. Where possible the list should be delivered to the Secretary at least 3 days before the Show. Each Article on delivery should be correctly labelled with Section and Class details. Entry Fees should accompany each entry.
3. No discount on entry fees will be allowed other than the Membership Entitlement of 10% discount when fees are paid before the 1<sup>st</sup> March 2023.
4. Exhibits will be received in accordance with the regulations set out in this Schedule.
5. No exhibitor will be allowed to remove or in any way interfere with any exhibit until 5.00pm Show day, unless with permission from the Steward concerned or the Secretary.
6. Agricultural and Horticultural Produce and Home Cooking must be grown or made by the exhibitor.
7. The Judge may award a second or third place instead of a first, or may withhold a prize altogether, when the exhibits are not of sufficient merit.
8. Where exhibits bear the name of an exhibitor or manufacturer, the name is to be carefully covered until judging is over.
9. The Secretary reserves the right to refuse entry into the grounds, to any exhibit where there is reason to accept that it is diseased or dangerous. The Secretary also reserves the right to remove such an entry from the grounds.
10. No award ribbon, other than those awarded at the Show shall be placed on any exhibit whilst in the Showgrounds, without prior approval of the Steward for the section in which it is entered.
11. The committee shall abandon the Show, or any event contained therein, due to wet weather or any other reason which may make such course advisable. Should the show, or any event, be abandoned or cancelled then the exhibitor is entitled to a refund of any entry fees paid for those events not proceeded with. No cause for action, liability, or obligation shall be maintained or incurred because of the abandonment or cancellation.
12. No collectors will be allowed on the grounds except those authorized by the Committee. Any person infringing this regulation will be removed from the grounds.
13. A commission or rebate of 10% of all sales of exhibits effected by Auction or privately, before removal of same on the grounds shall be paid to the Society by the sellers for the benefit of General Funds no later than 14 days after the close of the Show.
14. Precautions will be taken to guard against fire and to protect the property of the Show, but the exhibits will not be insured at a cost to the Society.
15. The Society will not be responsible for any damage, accident, loss or mis-delivery which may be caused through, or by, any exhibit, competitive or non-competitive, and it shall be a condition of entry that the exhibitor shall hold the Society and its servants harmless and indemnified from and against legal action arising from such damages and the Society will not, under any circumstances, hold itself liable for any accidents on the grounds or premises.
16. No stock entry will be allowed into the grounds without a permit which may be inspected at any time.
17. All prize money is to be collected from the office on the day of the Show. All prize money that is not claimed within one month of the show will be returned to General Funds.
18. Pavilion Stewards will be in attendance from 8.00am on the Friday and alternative arrangements for early exhibits may be made by contacting the Chief Steward of the section.

**Please note that this Show is also is Affiliated with Queensland Chamber of Agricultural Societies Inc. and endorses the General Regulations and Competition Rules as found on the Queensland Chamber of Agricultural Societies Inc. website –**

**[www.queenslandshows.com.au](http://www.queenslandshows.com.au)**

**or can be obtained by contacting the Goombungee – Haden Show Society.**

**By entering in any of the Sections at the Goombungee – Haden A. H. & P. Society Inc., you have agreed to the Conditions of Entry as listed above, and acknowledge that you also agree with the General Regulations and Competition Rules.**

**Please ensure that you have completed the correct Entry Form for the Section, and all Declarations and waivers have been completed.**

**GOOMBUNGEE-HADEN A.H. & P. SOCIETY INC.**  
**GENERAL ENTRY FORM**

(Preserves, Home Cookery, Cake Decorating and Contemporary Baking, Needlework & Handicraft, Spinning, Weaving & Felting, Scrapbooking, Creative Craft, Photography, Utes)

**PLEASE NOTE –A separate Entry Form must be completed for each Section**

Extra Entry forms available from the Secretary & Chief Stewards or this form may be photocopied

Early Entry Forms to be posted to: The Secretary, PO Box 155, Goombungee QLD 4354

**Exhibitors Please note – if you are wanting another person to collect your Exhibits / Prize Money, written permission must be given and the Goombungee – Haden A.H. & P. Society Inc takes no responsibility for damages or incorrect delivery Exhibits or Prize Money**

To the Secretary-Subject to the Rules, By-laws and Regulations of your Society and the Queensland Chamber of Agricultural Societies Inc., I make the following entries for your forthcoming 2023 Show

Section	Class	Particulars of Exhibit	Entry Fee *refer to Schedule
<b>TOTAL FEES</b>			<b>\$</b>

\* For Entry Fees, refer to Schedule. Entry Fees **MUST** accompany this form. All Entry Fees include GST.

Name of Exhibitor: .....

Email Address: .....

Postal Address: .....

.....

Phone Number: .....

Signature of Exhibitor.....Date.....



**Please tick if this is a Hobby (Income is not derived from Prize Money)**