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2026

Section: 15 Culinary Art

Forms & Fees Due

Tues. 23rd June 4pm

Exhibits Due

Seniors Sun. 28th June 10am

Juniors Sun. 28th June 11am

Judging

Sun. 28th June 11am

Sun. 28th 12noon



**Monday 29th &
Tuesday 30th June**



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General Conditions & Competition Rules

- Rules & Entry Fees for all exhibitors shall be as per the schedule.
- No late entries will be accepted.
- Entry Fees are not refundable.
- All Horses must be Hendra vaccinated to camp on the Atherton Showgrounds
- No article is to be entered in more than one (1) Class.
- Sale of Exhibits: Details of potential buyers will be forwarded to the exhibitor.
- Exhibits may not be collected until after 4pm on the last day of Show, and then only under Steward's supervision.
- Exhibitors please advise the Show Office or the Stewards of any entries entered but not delivered for judging.
- If the merit of the exhibits in any Class or Championship is not, in the opinion of the Judge, sufficient to entitle them to a Prize, the Judge may withhold prizes
- A competition is defined as there being more than one competitor or entrant, with the preference being a minimum of three (3) competitors.
- In the event of there being no competition in a Class, any or all Prizes may be withheld.
- In the event of a draw for placing of exhibits by the judge, preference is that clear single place holders be chosen by whatever means. If the placing must be shared, the total Prize money for the Class must remain the same and the number of placeholders is to remain the same. The Prize money to be shared is added together and then split evenly between the winners. The next placing is then omitted. For example, if there is a draw between two exhibits for 1st place, 2nd place is omitted and the Prize money from 1st and 2nd is added together and divided evenly between the two winners. 3rd place is then awarded as usual, if applicable.
- Locally made or grown, to be construed as meaning exhibits from districts included in the Tableland Regional, Mareeba, Cairns Regional and Cassowary Coast Shires, unless otherwise stated.
- No Exhibitor will be allowed to display, at the current Show, ribbons, place-cards or awards won at any other show.
- For use on waybills, the PIC No for the Atherton Showgrounds is QIAE0505.
- All entries in livestock must be a bona fide property of the Exhibitor 30 days prior to the show, unless otherwise stated, and he or she makes affidavit that the property is his or her property on request.
- All livestock must be guaranteed free from disease or ticks.
- Necessary attendants for stock will be furnished with Special Passes upon applying to the Secretary's Office.
- No Exhibitor shall be permitted to remain in the exhibition area or with the Stewards or Judges during the time of judging.
- No unauthorized Exhibitor or Visitor will be admitted to the Ring during any event.
- The Society reserves the right to substitute Prizes or trophies donated after printing the Schedule in lieu of Prize money.
- All **Prize** money will be paid on the days of the Show at the Secretary's Office or the Show Ring Office. Photo ID or letter of authority must be presented to collect Prize money. Prize money \$100 and over is required to make a direct deposit to a nominated bank account. All Prize monies over \$10.00 not collected prior to the end of September will be deposited to the nominated bank account by electronic transfer. Any smaller amounts, or Prize money where no bank account has been nominated, will be deemed a donation to the Society.
- Stewards are empowered to act as they think fit in all cases of cruelty to exhibits.
- Any person, whether an Exhibitor or otherwise, who makes use of foul or abusive language on the grounds or in the hall, will incur a penalty of expulsion, or be dealt with as the Committee may determine.
- The foregoing rules and regulation, and the notes as set forth in the Schedule are to be the conditions of the competition. Any matter arising not specially provided for in the foregoing shall be determined by the Committee, whose decision is final.
- In the event of an accident requiring the service of an Ambulance this Society or any person associated with the Society will not be responsible for any charges.
- Doping: It is forbidden to use or administer or cause to be used or administer on or to any animal, any tranquilizer, stimulant, depressant or drug of any kind, in any manner whatsoever, either before the commencement of or during any Show activity or competition. Any person owning, riding or entering an animal in any such activity or competition shall, at the discretion of the Stewards, be liable for disqualification for a period of up to five (5) years. The certificates of a qualified veterinary surgeon to such effect shall be prima facie evidence that any such tranquillizer, stimulant, depressant or drug has been used or administered. If during any Show activity, it is necessary to treat an animal with a drug that is calming, anti-tetanic, fortifying or stimulating, a veterinary surgeon appointed by the Stewards must be notified immediately and they must verify the expedience of necessity of the treatment to be given.
- Perpetual Trophies will be presented at the event for photographs and is NOT under any circumstances to be removed from the Atherton Showgrounds. Perpetual Trophies always remain the property of Atherton Tableland Agricultural Society. Atherton Show Society will have the trophy engraved and stored at the Show Office. A keeper trophy will be presented. If you require any further photos after the event, please contact the Atherton Show Office.

PLEASE ALSO REFER TO QUEENSLAND AG SHOWS RULES
SOCIETIES, STEWARDS, JUDGES, EXHIBITORS AND COMPETITORS AT AGRICULTURAL SHOWS.
AVAILABLE FOR DOWNLOAD AT qldagshows.com.au



How to Enter the Show

GENERAL INFORMATION FOR ALL SECTIONS OF THE ATHERTON SHOW

1. Reading the Schedule
2. Completing your entry form
3. Closing Dates
4. Labelling your Exhibit
5. Collecting your exhibits and Prize money

1. Reading the Schedule

- a. The schedule is broken down into three levels: Sections, Subsections and Classes. For example, Photography is a Section, Colour Prints is a Subsection, and Landscape is a Class. Only Sections and Classes have numbers that you will use on your Entry Form.
- b. Carefully read all the closing dates and conditions of entry at the beginning of your section.
- c. Find the Class that best suits or describes your exhibit.
- d. Contact the Show Office if you need any help with classifying your exhibit. If we can't help, we will get in touch with one of the Stewards.

2. Completing your entry form – enter online

- a. Entries are preferred online via:
Website at www.athertonshow.com.au -> Competitions -> Sections & Forms
<https://showday.online/>
- b. Most sections will just use a General Entry form, but the following sections have their own specific forms:
Horses, Beef Cattle, Poultry, Agriculture and Floriculture
- c. You need to use a separate entry form for each person exhibiting, but you can use the same General Entry form for more than one section.
- d. In the Schedule, find the Section No at the start of each section and write just the number in the column, (e.g. Art is Section 20)
- e. Find the Class No in the Schedule and write just the number in the column, (e.g. Open Painting – Traditional Techniques is Class 20001)
- f. Briefly describe your exhibit. In some sections, the Class name will be the enough description (e.g. in Poultry: Australian Game Hen), but in other sections it may help Show staff to recognize your exhibit. For example, in Photography your description might be 'Rolling Hay Fields'.
- g. Find the Entry Fee and write it in dollars and cents (0.50) in the column. The Entry Fees can often be found under the Subsection heading, but if there is no Entry Fee noted there, use the fee shown at the beginning of the Section.

3. Closing Dates

- a. There are two important Closing Dates for each Section.
~ Forms & Fees due: This is the last date your Entry Form and Entry Fee can be received by the Show Office, either in person, by post, or by email with an electronic payment.
~ Deliver Exhibits: This is the latest time and day that your exhibit can be received by the Show Office or Stewards. Note: In some section forms, fees and exhibits are all due at the same time.
- b. You don't need to wait until the last day. The last day is often the busiest and you will wait longer to be served.
- c. We take entries from the 1st of March. If you are going away, you can arrange for an earlier drop-off.

4. Labelling your Exhibit

- a. When you bring your Entry Form and/or exhibit into the Show Office, Class Cards will be issued for all the pavilion exhibits.
- b. Class Cards are a double ticket which is torn into two identically marked pieces. Each piece shows the Section and class Number, and a unique Exhibit No.
- c. This Exhibit No is used for identification and tracking of each exhibit and to ensure that items are returned to the correct owner. The Judges also use this number to nominate place-winners.
- d. One side of the Class Card will be attached to your exhibit in clear view for the Judge. The other side stays with you, the entrant, and is used for collecting the item after the Show.
- e. Make sure your name is on your items, but not somewhere it can be seen by the judge. If your name can be seen, the Stewards will have to cover it, and it may detract from the presentation of your exhibit.

5. Collecting your exhibits and Prize money

- a. All exhibits must stay on display until 4pm Show Tuesday afternoon. Prize money may be picked up from the show office after 4pm on the Monday. Stewards will only be available to return your exhibit from 4pm to 6pm on the Tuesday after show. This is the busiest time for people to collect their items and prizes.
- b. If you can wait, the Show Office is open 9am-5pm for the 3 days (Wed-Fri) following the Show and there is often someone available by arrangement in the following week.
- c. You must have the stub of your Class Cards to be able to collect your items, and the Stewards or Show staff will check the exhibits back out to you.
- d. No exhibitors are allowed to take exhibits out of the display area. Identification must be shown when collecting Prizes and Prize money. A Medicare card can be used as identification of children.
- e. If you want someone else to collect your Prizes, you will need to send them with a letter of authority from you, and they will need to show their ID when they collect for you.
- f. Prize money over \$100 will be paid by direct deposit in accordance with the Queensland Government Laws and Regulations for Associations.

Section: 15 - Culinary Art

STEWARDS: Helen Rockley, Hazel Christensen, Loy Strang, Stacey Penshorn, Gail Weare

ENTRIES FORMS & FEES DUE: Tuesday 23rd June, 4 pm To Merriland Hall

DELIVER EXHIBITS: Sunday 28th June. (Seniors - by 10am; Juniors - by 11am)

JUDGING STARTS: Seniors - 11am; Juniors - 12 Noon Sunday 28th June.

ENTRY FEES: \$1.00 unless otherwise stated

PRIZES: 1st: \$10.00, 2nd: \$5.00, unless otherwise stated

CONDITIONS OF ENTRY:

- Refer to General Conditions of Entry & Show Rules.
- The Stewards reserve the right to not accept entries.
- One entry per mixture allowed. Commercial preparations or packet mixes not accepted.
- Exhibits to be the work of the Exhibitor.
- Exhibits to be displayed on plate, tray or board as follows with exhibitor's name to be placed on the underside.
- Exhibits to be covered with transparent plastic bag with class card clearly visible and no sticky tape under exhibit.
- Sample pots and packaging bags are available from the show office free of charge.
- All Fruit Cakes are to be displayed on cake boards.
- Bar Cakes may be presented on sturdy foil covered cardboard.
- Exhibitors please advise the Show Office, or the Stewards of any entries entered but not delivered for judging.
- Cakes to be un-iced and without filling unless otherwise specified.
- Scones and pikelets are not to be buttered.
- Fruit Cakes are to be cooked in 8-inch square tins, unless otherwise stated.
- Maximum size for Decorated Cakes is 40cm x 40cm.
- Cut to be made by judge – not exhibitors.
- All exhibits to be collected by 4pm Wednesday or become the property of ATAS (excluding decorated cakes)

Recipes for classes 15002 & 15105

Class 15002: Chocolate Fruit Cake

Ingredients:

600g mixed fruit
100g dried dates
100g dark eating chocolate, coarsely chopped
185g butter, chopped
3/4 cup brown sugar, firmly packed
4 eggs, lightly beaten
1 cup sweet sherry
1 x 180g block white chocolate, coarsely chopped
1 3/4 cups plain flour
1/4 cup self-raising flour
1/2 teaspoon bicarbonate of soda
extra 2 tablespoons sweet sherry

Method:

1. Grease a deep 20cm square pan. Line base and side with one layer of brown paper and three layers of baking paper, extending paper 5cm about edge of pan.
 2. Combine fruit, dark chocolate, butter, sugar and sherry in a large pan; stir over low heat, without boiling, until chocolate and sugar are melted. Simmer uncovered for 5 minutes, stirring occasionally. Transfer mixture to a large bowl; cool to room temperature.
 3. Stir eggs into fruit mixture, then white chocolate and combined sifted dry ingredients; mix well. Spoon into prepared pan.
 4. Cook in a slow oven (150°C), for about 2 1/2 hours, or until cooked when tested.
(Cover cake with foil after 1 hour of cooking if over browning.)
Brush hot cake with extra sherry. Cover with foil and cool in pan.
- Hint: Cake can be made up to six months ahead. Wrap then store in an airtight container in the refrigerator.*

Class 15105 Avocado and Walnut Cake

Ingredients:

1 cup caster sugar
4 eggs
250g ripe avocado
1 tablespoon lemon juice
1/4 cup walnuts
2 level cups plain flour
1 1/2 teaspoons baking powder

Method:

Grease and line bottom of a large loaf tin.
Preheat oven to 170degC.
Beat eggs and sugar together until light and fluffy.
Mash avocado and lemon juice together until nice and smooth.
Add mashed avocado, sifted flour and baking powder alternatively to the sugar and egg mixture.
Gently fold in walnuts. Place mixture in loaf tin and bake for 65 minutes or until mixture is cooked. Allow to cool in tin.

Fruit Cakes & Plum Puddings

Class 15001 Fruit Cake

Mrs A Esbensen Memorial

Class 15002 Chocolate Fruit Cake

Use recipe provided

Class 15003 Light Fruit Cake

Ellen G Lane Memorial

Light Fruit Cake. (in colour when cut)

Class 15004 Boiled Fruit Cake

Class 15005 Pumpkin Fruitcake

Class 15006 Plum Pudding - Boiled

Boiled in cloth

Class 15007 Plum Pudding - Steamed

Steamed in basin

Best Fruit Cake or Plum Pudding

Prize: Ribbon

Cakes

Class 15101 Sponge Sandwich

4 eggs, made with corn flour, jam filling

Class 15102 Chocolate Bar Cake

Approx 21 x 13cm

Class 15103 Orange Bar Cake

Approx 21 x 13cm

Class 15104 Madeira Cake

Approx 21 x 13cm

Class 15105 Avocado and Walnut Cake

Use recipe provided

Class 15106 Gingerbread

19cm square tin

Class 15107 Date Loaf

Class 15108 Marble Cake

Round tin

Class 15109 Sultana Cake

Round tin

Class 15110 Tea Cake

no apple

Class 15111 Any other cake

Best Cake

Prize: Ribbon

Miscellaneous Baking

Class 15201 Scones - plain, sweet or savoury

plate of 6 Cutter approximately 5cm round.

Uniform in size

Class 15202 Scones - pumpkin.

plate of 6 Cutter approximately 5cm round.

Uniform in size

Class 15203 Damper

Class 15204 Muffins - sweet, home-made

Plate of 6, Uniform in size

Class 15205 Muffins - savoury, home-made

plate of 6 Uniform in size

Class 15206 Pikelets

Plate of 6, Uniform in size and colour

Class 15207 Shortbread

Cooked in round plate. Marked in sections.

Class 15208 Patty Cakes

Plate of 6 - small not iced, uniform in size

Class 15209 Gluten Free Slice - any variety

Plate of 6

Class 15210 Biscuit Slices - any variety

Plate of 6

Class 15211 Bread

Class 15212 Sour Dough Bread

Class 15213 Biscuits - any variety

Class 15214 Any other baking

Class 15215 Best Morning Tea Tray - Collection

Alan Rockley Memorial

To include 5 varieties of cakes or slices suitable for morning tea.

1. Confectionery

Class 15301 Chocolate Fudge

Plate of 6

Class 15302 Caramel Fudge

Plate of 6

Class 15303 Vanilla Fudge

Plate of 6

Class 15304 Coconut Ice

Plate of 6

Class 15305 Marshmallow

Plate of 6

Class 15306 Most Creative Homemade Chocolates. - Any variety

Class 15307 Any other variety not specified

Note: Must be labelled. Mixture not to have been used in any other classes

Class 15308 Collection of homemade Sweets

Minimum of 5 varieties, minimum 3 of each. Presentation will be taken into consideration.

Best Confectionery

Prize: Ribbon



Tickets on Sale Now!

Pre-purchase your tickets today!

Member Passes

Become a member and **SAVE!**

2-Day Gate Entry

Adult \$35

Pen/Child \$25

2-Day Gate Entry

Family \$65

(Family Pass
2 Adults & 2 Child)

Quick Pack

\$140

(Family Pass plus
3 sheets bonus \$)

Bonus \$

\$25

(Sheet of 30
Save \$5!)

Tickets Available from:

*Summer's News

*Far North Chiropractic

*Show Office



*Help Bring
the Show to
Town!*

- Volunteers
 - Members
 - Sponsors
 - Trade Sites
- NEEDED**

contact us info@athertonshow.com.au

MONDAY 29TH AND TUESDAY 30TH JUNE 2026

Decorative Cakes

Novice = less than 3 years experience and never won 1st place

Intermediate = amateur less than 8 years, but over 3 years experience.

Open = Professional more than 8 years experience.

- To avoid damage, covers would be appreciated on all decorated cakes.
- Special Occasion Cakes must have occasion stated on entry
- Maximum size of Decorative Cakes is 40cm x 40cm.
- Dummy may be used.
- Cleats MUST be adhered underneath boards to enable ease of handling by stewards.

Presentation:

Size of the Board: The purpose of the board is to protect the decorated cake. It becomes part of the overall exhibit and its presentation. Sufficient room should be allowed for the cake plus the covering icing and base border to be picked up without breaking any work. The board should be well proportioned in relation to the cake.

If more than one cake, the boards should be well balanced in relation to each cake and the overall effect.

Board Covering: Thought should be given to the effect on the overall design when selecting a board and the type of covering to be used – e.g., icing, paper, edible material, or fabric. Paper and fabric covering must be securely attached and finished neatly on the surface, corners, edges, and beneath the board. Edges of glass, Perspex and uncovered boards must be well finished.

Cleats: Cleats may be runners, an underboard, or substitute material, and are used to raise the base board of presentation board for ease of handling. Cleats may be painted or covered with matching paper or material to give a neat appearance. They must not be obvious.

Novice Decorative Cakes

Entry fee: \$2.00

Prizes: 1st \$20.00, 2nd \$10.00

Class 15401 Special Occasion Cake

One or more cakes. Competitors choice to incorporate celebration.

Must state the occasion on entry form.

Class 15402 Novelty Cake

Intermediate Decorative Cakes

Entry fee: \$3.00

Prizes: 1st \$30.00, 2nd \$20.00

Class 15403 Special Occasion Cake

One or more cakes. Competitors choice to incorporate celebration.

Must state the occasion on entry form.

Class 15404 Novelty Cake

Sponsored by Helen Rockley

Open Decorative Cakes

Entry fee: \$5.00

Prizes: 1st \$50.00, 2nd \$25.00

Class 15405 Special Occasion Cake

One or more cakes. Competitors choice to incorporate celebration.

Must state the occasion on entry form.

Class 15406 Novelty Cake

Class 15407 Butter Cream - one or two tier

Class 15408 Decorated Wedding Cake

Two or more cakes to be tiered or otherwise presented on a common base board.

Champion Decorated Cake

Prize: \$50.00, Rosette

Jams and Preserves

Entry fee: \$1

Prizes: 1st \$10.00, 2nd \$5.00

CONDITIONS OF ENTRY:

- All jars are to be labelled.
- Bottles are to be clean, old labels to be removed and tops to be clean, with no advertising, not covered with cloth.
- Bottles to contain a minimum of 250g and be screw top jars.
- Mixture must be used in one class only.
- Exhibitors name to be placed on bottom of jar
- Please check jars for mould before delivering entry.

Class 15501 Jam, Cumquat

Class 15507 Jelly - any variety

Class 15502 Jam, Rosella

Class 15508 Pickles - any variety

Class 15503 Jam, Strawberry

Class 15509 Chutney or Relish - any variety

Class 15504 Jam - any other variety

Class 15510 Sauces - any variety - Jar or Bottle

Class 15505 Marmalade - any variety

Best Jam or Preserve

Prize: Ribbon

Class 15506 Fruit Butter - any variety

(must be refrigerated and delivered cold. ATAS will keep cold until judging begins)

Ferments

Entry fee: \$1

Prizes: 1st \$10.00, 2nd \$5.00

Conditions of entry:

- All jars are to be labelled.
- Bottles are to be clean, old labels to be removed and tops to be clean, with no advertising, not covered with cloth, minimum 250g screw top.
- Mixture must be used in one class only.
- Exhibitors name to be placed on bottom of jar.
- Ferments must be wild (no culture)
- No ferments requiring refrigeration to be entered.

Class 15601 Sauerkraut

Class 15602 Kimchi

Class 15603 Mixed Vegetables

Class 15604 Any other Variety

Best Ferment

Prize: Ribbon



Monday 29th & Tuesday 30th June

HOW TO ENTER THE SHOW!

1. Pick up a Copy of the Competition Schedule,
2. Check out the 100's of classes you can enter,
3. Get Creative!
4. Join the Junior Competitors Club,
5. Submit your Entry Forms by Tuesday 23rd June.
6. Pre-purchase your Family Pass and SAVE!

Visit the Atherton Show Office, www.athertonshow.com.au or follow us on Facebook 'Atherton Show' fb.me/athshow to find out more!

Proudly Supported by:

Primary School

ENTRY FEES: \$0.50

PRIZES: 1st: \$5.00, 2nd: \$3.00, 3rd \$2.00

NOTE:

- Exhibits should be displayed on a plain white plastic plate or tray, the same shape as the exhibit, and of just sufficient size to hold the entry, with exhibitor's name to be placed on the underside.
- Cakes to be uniced and without filling unless otherwise specified.
- Do not use sticky tape to seal bags – Exhibits need to be removed for judging.

Class 15701 Scones - plain, sweet or savoury
5 cm cutter. Uniform in size & colour. Plate of 6

Class 15702 Patty Cakes
Not iced. Plate of 6

Class 15703 Chocolate Slice
Recipe from Day-to-Day Cookery Book - plate of 6.
Iced with coconut

Class 15704 Jam Drops
Uniform in size & colour. Plate of 6

Class 15705 Pikelets
Uniform in size & colour. Plate of 6

Class 15706 Teacake - plain
Plain 20cm round

Class 15707 Chocolate Bar Cake
Not iced - approx 21 x 13cm

Class 15708 Rich Fruit Cake
20 cm Square
Sponsored by Helen Rockley
Prizes: 1st \$25.00, 2nd \$15.00

Class 15709 Any other Cake
Must be labelled. Mixture not to have been used in any other class

Class 15710 Decorated Biscuits or Cupcakes
Judged for icing & effect.

Class 15711 Peanut Toffee
Plate of 6

Class 15712 French Jellies
Plate of 6

Class 15713 Marshmallow
Plate of 6

Class 15714 Coconut Ice
Plate of 6

Class 15715 Any other confectionery not specified
Must be labelled. Mixture not to have been used in any other class.

Class 15716 Strawberry Jam
* Refer to Jams & Preserves for conditions of entry.

Class 15717 Jam - any other variety
Must be labelled.
*Refer Jams & Preserves for conditions of entry

Class 15718 Decorative Eggs - Kindergarten & Prep – 1 decorated egg

Class 15719 Decorative Eggs - Primary School - 3 decorated eggs

Class 15720 Biscuits - any other not specified

Best Primary School Culinary Art
Prize: Ribbon

Shirley Pink Memorial Participation Award

Shirley Pink was an active long term member of the Atherton Show Society and a life member from 1971. Over the many years of bringing the show to town along side her husband RJ 'Tom' Pink, also a life member and former Secretary of the Atherton Show, Shirley would admire all the exhibits in the Pavilion.

The Shirley Pink Participation Award is awarded to the Exhibitor with the most entries all sections in the Pavilion with 1 point awarded for each exhibit entered.

Sections included:

* 11 Agriculture	* 17 Needlework
* 12 Floriculture	* 19 Photography
* 13 Orchids	* 20 Art
* 14 Floral Art	* 21 Craft
* 15 Culinary Art	

Edna Beazley Memorial Participation Award

Since 1964, Edna Beazley had entered her creations in classes across many sections from needlework to craft. In 2017, Edna was recognised for her work and continued support of the Atherton Show.

The Edna Beazley Participation Award is awarded to the Exhibitor with the highest number of points from classes in the following sections:

- * 17 Needlework
- * 19 Photography
- * 20 Art
- * 21 Craft

Points awarded:
1st - 3 points; 2nd - 2 points; 3rd - 1 point
Champion - 3 points; Reserve Champion - 2 points

SPONSOR:

ENTRY FEES: \$0.50

PRIZES: 1st: \$5.00, 2nd: \$3.00

NOTE:

- Exhibits should be displayed on a plain white plate or tray, the same shape as the exhibit, and of just sufficient size to hold the entry, with exhibitor's name to be placed on the underside.
- Cakes to be un-iced and without filling unless otherwise specified.
- Please do not use sticky tape to seal bags – exhibits need to be removed for judging.

Class 15801 Scones - plain, sweet or savoury
5 cm cutter, uniform in size & colour. Plate of 6

Class 15802 Patty Cakes
Plate of 6 - Not iced.

Class 15803 Shortbread

Class 15804 Orange Bar Cake

Class 15805 Chocolate Slice
Recipe from Day-to-Day Cookery Book. Plate of 6.
Iced with coconut.

Class 15806 Lamingtons
Approx 5cm square - Plate of 6

Class 15807 Jam Drops
Plate of 6

Class 15808 Pikelets
Plate of 6

Class 15809 Sponge Sandwich
Not iced, jam filled

Class 15810 Marble Cake
Approx 21 x 13cm

Class 15811 Teacake
20cm round

Class 15812 Sultana Cake
20 cm round

Class 15813 Muffins
Plate of 6, uniform in size

Class 15814 Chocolate Bar Cake
Approx 21 x 13cm. Not iced

Class 15815 Rich Fruit Cake
20cm square
Sponsored by Helen Rockley
Prizes: 1st 25.00, 2nd \$10.00

Class 15816 Novelty Cake
Any icing. Judged for icing and effect.

Class 15817 Any other Cake not specified
Must be labelled. Mixture not to have been used in any other class.

Class 15818 Coconut Ice
Plate of 6

Class 15819 Marshmallow
Plate of 6

Class 15820 Jam - any variety
*Refer Jams 7 Preserves for condition of entry

Class 15821 Fudge - any other variety

Best Secondary School Culinary Art
Prize: Ribbon



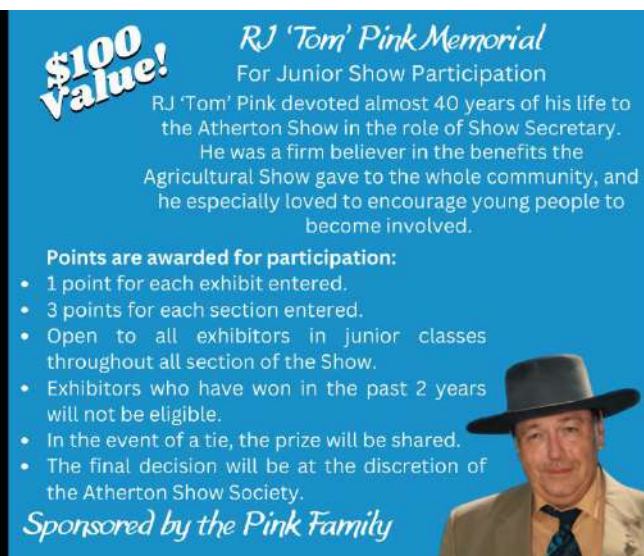
\$300 Value!

Mr Firework's Trophy
(Gary Swanson)

To be won by the exhibitor gaining the highest points in ALL SECTIONS OF THE ATHERTON SHOW.

Open to all exhibitors Tully North.
Three points for each section entered.
1st - 3 points; 2nd - 2 points; 3rd - 1 point.
In the event of a tie:
Champion - 3 points
Reserve Champion - 2 points.
No points for any new classes made by stewards.

Sponsored by Mt. Firework's



\$100 Value!


RJ 'Tom' Pink Memorial
For Junior Show Participation

RJ 'Tom' Pink devoted almost 40 years of his life to the Atherton Show in the role of Show Secretary. He was a firm believer in the benefits the Agricultural Show gave to the whole community, and he especially loved to encourage young people to become involved.

Points are awarded for participation:

- 1 point for each exhibit entered.
- 3 points for each section entered.
- Open to all exhibitors in junior classes throughout all section of the Show.
- Exhibitors who have won in the past 2 years will not be eligible.
- In the event of a tie, the prize will be shared.
- The final decision will be at the discretion of the Atherton Show Society.

Sponsored by the Pink Family





the
Atherton
show

2026

29TH & 30TH JUNE



FIELDS OF THE FUTURE

INNOVATE • CULTIVATE • CELEBRATE

