

COMPETITION SCHEDULE



**CAIRNS
SHOW**



**15TH - 17TH
JULY 2026**

**SECTION 28
HOME
ECONOMICS**

CAIRNS SHOW COMMITTEE 2026

Honorary Historian & Patron: Mr. Ley James
President: Mr. Ian Allen
Treasurer: Ms. Narelle Phipps
Senior Vice President: Mr. Glen Hunter
Assistant Treasurers: Mr. Christopher Van Dorssen
Executive Vice President: Mr. Bevan Clayton
Mr. Desmond Tong
Mr. Francis (Ley) James
Mr. Nathan Lee Long
Management Committee: Mrs. Carolyn Allen
Mr. Leslie Plath
Mr. Daniel Sale
Mr. Michael Tonion
Mr. Louis Underwood
General Committee: Ms. Judy Alyce
Mrs. Janice Anderson
Mr. Raven Cook
Ms. Grace Davis
Mr. Michael Fischer
Mr. David Green
Ms. Amanda Hunter
Ms. Glenda McAuliffe
Mr. Warren March
Mr. Malcom O'Hara
Mr. Robert O'Malley
Mr. Michael Pattini
Ms. Snjezana Tuhega
Mrs. Christine Stoddart
Mr. Robert Stoddart
Mr. Mike Walton

CAIRNS SHOW STAFF 2026

Manager/Secretary: Mr. Ian Moller-Nielsen
Events Coordinator: Miss. Heather Rowlands
Venues/Sites Coordinator: Ms. Emily Barker
Finance Officer: Mrs. Naomi Stewart
Receptionist: Ms. Samantha Martin
Mr. Anthony Miano
Mr. Jeremy Pyke
Groundsman: Mr. Adam Pritchard

WELCOME FROM THE PRESIDENT

Welcome to Australia's largest regional agricultural show, where we proudly celebrate the very best of Far North Queensland's agriculture, industry, culture, and community. Each year, the Cairns Show brings the country to the city, uniting families, honouring traditions, and connecting generations.

Our Show offers an exciting and diverse program featuring competitions, exhibits, entertainment, and hands-on experiences. From livestock and equestrian events to arts, photography, cooking, and horticulture, we are proud to showcase the exceptional talent and passion that make our region unique. And with Queensland's largest Sideshow Alley right here at the Cairns Show, there is truly something for everyone to enjoy.

This year holds special significance as we celebrate the 121st Cairns Show alongside Cairns' 150th Anniversary - a meaningful milestone that allows us to reflect on our shared history, acknowledge the progress of our region, and celebrate the community spirit that continues to define us.

I would like to extend my sincere thanks to the Federal and State Governments and the Cairns Regional Council for their valued support of the show. I also wish to acknowledge our dedicated staff, committee members, volunteers, sponsors, and exhibitors - and, of course, our visitors. Your ongoing support and enthusiasm are what make this iconic event possible year after year.

With so much to explore, one day at the Cairns Show is never enough - so come along, immerse yourself in the festivities, and enjoy everything that makes our Show truly special.

Enjoy the 2026 Cairns Show!



Mr. Ian Allen

President, Cairns Show Association

Cairns Agricultural, Pastoral, and Mining Association



ESSENTIAL SHOW INFORMATION

Cairns Show

Wednesday 15th, Thursday 16th, and Friday 17th July 2026

Gate Opening Times

9:00am - 9:00pm daily

Please note: Some attraction closing times may vary.

Cairns Show Map

The Cairns Show Map is available at all gate entrances, in the Cairns Show Guide, and online via the Cairns Show website, Facebook, and Instagram pages.

Gate Entrances

1. Corner of Severin Street and Mulgrave Road (Main Gates)
2. Quigley Street
3. Mulgrave Road (in front of the Fred Moule Exhibition Centre)
4. Scott Street

Taxi Ranks

1. Mulgrave Road (in front of the Honey Providore Horticulture Pavilion)
2. Scott Street (near St Augustine's College)
3. Corner of Mulgrave Road and Severin Street

Bus Stops

Sunbus Pickup and Drop Offs Points:

- To the City – Mulgrave Road (opposite the Showground Main Entrance)
- From the City – Mulgrave Road (in front of the Cairns Youth Centre)
- Disability Set-Down – Corner of Mulgrave Road and Severin Street

Accessible Parking

Parking Bay Locations:

- 5 bays on Severin Street (near Mulgrave Road)
- 5 bays on Severin Street (outside St Augustine's College Swimming Pool)

Toilets

Please refer to the Cairns Show Map for toilet locations.

ATMS

1. Inside the Main Gate entrance (in front of the Cairns Show Office)
2. Outside the Fred Moule Exhibition Centre
3. Inside the Scott Street entrance (next to Sideshow Alley rides)

First Aid

1. Medical Outpost (near the Main Gate entrance)
2. Clive Gordon Main Arena (Centre Ring)
3. Opposite the Animal Nursery

Smoking

The Cairns Show is a smoke-free environment. Smoking is only permitted in clearly signed, designated areas. Please refer to the Cairns Show Map for locations.

Cloakroom

Located next to the Show Office. Volunteers from the FNQ Hospital Foundation will look after your items while you enjoy the Show. Free sunscreen is available.

Wheelchair/Trolley Hire

Wheelchair and trolley hire is not available. Please come prepared and refer to the Cairns Show Map for rest areas and First Aid locations.

Dogs & Animals

Dogs and animals are not permitted, except for service/guide dogs, approved medical support animals (ID required), and authorised Dog Show competitors.

GATE ADMISSION CHARGES

TICKETING INFORMATION

1. Purchasing Tickets Online is strongly encouraged. To purchase tickets online, please visit the Cairns Show website at www.cairnsshow.com.au.
2. Presold (discounted) tickets will be available at Pre-Sold Ticket Booth and Online. Please refer to the information below for pre-sale ticket purchasing details.
3. Tickets will also be available for purchase at the gates during the Show. Cashless payment is preferred; however, limited ATMs will be available across the grounds. Please refer to the Cairns Show Map for ATM locations.
4. Please note: A transaction fee per order applies to all ticket purchases, both online and in person, and is payable to the ticketing merchant.
5. By purchasing a ticket, you agree to the Terms and Conditions outlined on the Cairns Show website.

PRESOLD TICKETS

Discounted Presold Tickets can be purchased online at www.cairnsshow.com.au or in person at Earlville Shopping Town from **Monday 6 July to Monday 13 July**, between 9:00am and 5:00pm. **On Tuesday 14 July**, tickets will be available at the Main Gates of the Cairns Showgrounds from 9:00am to 5:00pm. After 5:00pm, tickets will only be available for purchase online.

Presold Ticket Types:

Valid for One Day – Any Day of the Cairns Show:

- **Adults (18 years and over) - \$30**
- **Concession/Pension - \$24***
 - For individuals 14 years and over with a valid Student ID or Pensioner Card
 - *A discounted Concession/Pension voucher may be published in the local newspaper, offering One Day – Any Day entry at \$21. Please refer to the Cairns Show website for details.*
- **Child (5 years to under 14 years) - \$16**
- **Child (Under 5 years) - FREE**
- **Family Pass (2 Adults & 2 Children) - \$75**
 - Children must be aged 5 years to under 14 years
 - Family members will receive individual tickets, allowing entry at different times on the same day

TICKETS AT THE GATE

From **12:00am Wednesday 15 July**, ticket prices will revert to standard gate pricing as listed below.

Ticket at the Gate Types:

Valid for One Day – Any Day of the Cairns Show:

- **Adults (18 years and over) - \$30**
- **Concession/Pension - \$24**
 - For individuals 14 years and over with a valid Student ID or Pensioner Card
- **Child (5 years to under 14 years) - \$16**
- **Child (Under 5 years) - FREE**
- **Family Pass (2 Adults & 2 Children) - \$78**
 - Children must be aged 5 years to under 14 years
 - Family members will receive individual tickets, allowing entry at different times on the same day

BONUS DOLLARS

1. Bonus Dollars are not available for purchase online.
2. One sheet of Bonus Dollars costs \$25 and provides \$30 value.
3. Bonus Dollars are valid for use in Sideshow Alley only and can be redeemed on rides, food, and games.
 - Not redeemable for Showbags
 - Not transferable
 - Cannot be replaced if lost, stolen, or misplaced
 - Unused tickets are non-refundable.

CAIRNS SHOW ASSOCIATION MEMBERSHIP

CAIRNS SHOW MEMBERSHIP INFORMATION

Become a Member of the Cairns Agricultural, Pastoral and Mining Association (CAPMA) and enjoy a range of benefits across the Cairns Show, Cairns Show Wine Awards, Cairns Show Auto Spectacular, and other events throughout the year.

1. To apply for membership and view the full list of member benefits, please visit our website.
2. All membership types include three-day entry to the Cairns Show.
3. Membership applications and renewals open **January 2026** and close **Friday 10 July 2026**.
4. Membership is valid for the membership year ending **31 December 2026**. The Cairns Show Association reserves the right to refuse any application. Memberships are limited and subject to availability.
5. By purchasing a Cairns Show ticket, membership, and/or Bonus Dollars, the holder agrees to the CAPMA Copyright, Privacy Policy, and Disclaimer.

MEMBERSHIP TYPES:

Annual Membership - \$120

Or \$1200 for a Permanent 10-Year Membership

CAPMA Members aged 18 years and over receive the following benefits:

1. One (1) Member's Shield providing unrestricted three-day entry to the Cairns Show (single person entry).
2. One (1) Member's Guest Shield providing unrestricted three-day entry to the Cairns Show (non-transferable, single person entry).
3. Access to the De Jarlais Members Pavilion during the Cairns Show. *(Buffet and bar are not included and are payable directly to vendors on the day.)*
4. Access to exclusive Member deals during the Cairns Show

ShowTime Membership - \$65

Available as part of the ShowTime promotional offer only.

ShowTime Members receive the following benefits:

1. One (1) Member's Shield providing unrestricted three-day entry to the Cairns Show (single person entry).
2. Access to the De Jarlais Members Pavilion during the Cairns Show. *(Buffet and bar are not included and are payable directly to vendors on the day.)*
3. Access to exclusive Member deals during the Cairns Show.

Concession Membership - \$24

CAPMA Members aged 14 years to under 18 receive:

1. One (1) Member's Shield providing unrestricted three-day entry to the Cairns Show (single person entry).
2. Access to the De Jarlais Members Pavilion during the Cairns Show.
 - Buffet and bar are not included and are payable directly to vendors on the day.)
 - Members under 18 years must be always accompanied by an adult.

Concession Members aged 18 years and over receive the above, plus:

- Must hold and present valid Concessional Student Identification.
- Access to exclusive Member deals during the Cairns Show.

Child Membership - \$17

CAPMA Members aged 5 years to under 14 receive:

1. One (1) Member's Shield providing unrestricted three-day entry to the Cairns Show (single person entry).
 2. Access to the De Jarlais Members Pavilion during the Cairns Show.
 - Buffet and bar are not included and are payable directly to vendors on the day.)
- Members under 18 years must be always accompanied by an adult.

GENERAL CONDITIONS - COMPETITIONS

ENTRY & COMPETITIONS

This Show operates in accordance with the regulations of the Queensland Chamber of Agricultural Societies, the Constitution and Rules of the Cairns Agricultural, Pastoral and Mining Association (CAPMA), and the regulations outlined within each section of this Show Schedule. In the event of any inconsistency, the rules and regulations contained within this Society's Schedule will take precedence.

For detailed information on the Queensland Chamber of Agricultural Societies regulations, please visit www.queenslandshows.com.au.

By participating in any class within this Schedule, all exhibitors and competitors agree to indemnify the Cairns Agricultural, Pastoral and Mining Association against any liability for accidents, damage, loss, or illness involving any exhibit, exhibitor, or competitor. All competitions are conducted under the full authority of CAPMA, and all decisions made by the Association are final.

THE CAIRNS AGRICULTURAL PASTORAL AND MINING ASSOCIATION

1. Competition entries and membership applications will not be accepted over the phone.
2. Each Section will have an appointed Chief Steward responsible for representing that Section in all matters. Failure to follow lawful directions from Stewards, Committee Members, or Staff, or any form of verbal or physical abuse, may result in disciplinary action, including exclusion from competitions and/or removal from the Cairns Showgrounds.
3. Judges will be appointed, and all judging decisions are final. No correspondence, verbal or written, will be entered.
4. **The Association reserves the right to make decisions, additions, or amendments to this Schedule, including Conditions of Entry and Special Regulations, without notice.**
5. By entering any competition, exhibitors acknowledge and agree to comply with all Conditions of Entry.
6. Judges must not have access to any information beyond that provided by CAPMA. Vice Presidents are not permitted to compete in sections under their direct control.

ANIMAL AND BIRD EXHIBITORS

1. All animal and bird exhibitors must complete an Exhibit Health Declaration upon delivery of their entry and comply with all health requirements outlined in the declaration. Forms are available from the Show Office or at www.cairnsshow.com.au.
2. Animal owners are responsible for all veterinary costs incurred. The Cairns Show will not cover veterinary expenses.
3. Entry to the grounds is subject to the following conditions:
 - a. Glass items are prohibited on the grounds.
 - b. All electrical leads must be tested and tagged in accordance with relevant industrial regulations.
 - c. Dogs must be always kept on a leash.

PRIZE MONEY & GST

Prize money listed in the Schedule is exclusive of GST. GST will be added for exhibitors registered for GST purposes. The Association will issue a Recipient Created Tax Invoice to eligible exhibitors.

PRIVACY STATEMENT

The Cairns Show Association collects and uses information provided in membership and competition entry applications to deliver member services and to organise and conduct competitions. By applying for membership or entering competitions, you consent to providing personal details such as name, address, and exhibit information. Competition results and details may be shared with media and included in publications. Your personal information will not be disclosed for any other purpose without your consent, unless required by law.

SECTION 28 HOME ECONOMICS

OFFICIALS

Chief Steward: Ms. Carol Coates

KEY INFORMATION

Entry Fee: \$FREE

Prize: *As Stated*

Entries Close:

- **Cookery & Sweets:** 4pm **Tuesday 23rd June.**
- **Jams & Preserves:** 4pm **Tuesday 23rd June.**

Delivery of Exhibits:

All exhibits to be delivered and collected from Main Arena (Centre Ring) side of Arts and Crafts Hall under the De Jarlais Function Centre.

- **Cookery & Sweets:** 7am-11am **Tuesday 14th July.**
- **Jams & Preserves:** 9am-4pm **Thursday 9th or Friday 10th July**

Judging:

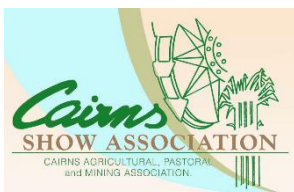
- **Cookery & Sweets:** 1pm **Tuesday 14th July.**
- **Jams & Preserves:** 9am **Saturday 11th July.**

Collection of Exhibits: **NOT BEFORE** 10am-2pm **Saturday 18th July.**

SPONSORS

The Cairns Show Association wishes to record its sincere appreciation to the following Sponsors who have contributed to this area.

Cairns Agricultural, Pastoral and Mining Association, VG Bakery and Showbag Warehouse



VG BAKERY

VG Bakery is a community-focused, not-for-profit initiative with a simple goal: to make a meaningful difference through every item they sell. 100% of their profits go directly towards supporting those in need, particularly individuals and families who may not qualify for other forms of assistance.

Recently, following the tragic e-bike accident involving two teenagers, VG Bakery has contributed funeral support for the affected families - just one example of how the bakery gives back to the community. Through kindness, connection, and a love of baking, VG Bakery aims to turn everyday purchases into real support where it's needed most.

SECTION 28 HOME ECONOMICS

HOW TO ENTER

1. Complete an Entry online or in person at the Cairns Show Office, or post via PO Box 811 Bungalow, QLD 4870.
2. Pay for Entry Fees online, by direct deposit, or in person at the Cairns Show Office (cash accepted).
3. Entries must be delivered to the designated part of the Showgrounds by the due date time and date shown.

AFTER THE SHOW

- Exhibits NOT collected by Friday 21st August 2026 will become Property of the Cairns Show Association.
- Prize Money can be collected between 9am and 4pm Monday to Friday 3rd August to 28th August from the Show Office if your total prize money is less than \$50.
- Proof of identity is required to collect Prize Money. If you are collecting prize money on behalf of someone else, a letter of authorisation from that person will be required.
- All Prize Money less than \$50 not collected by 28th August, 4pm 2026 will be returned to the Cairns Show Association Funds.
- Prize money of \$50 and over will be deposited to the entrant's nominated bank account after 28th August.
- Results will be available from the [Cairns Show website](#) AFTER the conclusion of the Show.

SPECIAL REGULATIONS


- Refer General Conditions of Entry & Competition in front of Schedule.
- All exhibits must be the original and unaided work of the exhibitor. Factory made exhibits are not allowed in this Section.
- No exhibit can be entered into more than one class.
- Exhibitors should check exhibits for freshness - spoiled exhibits are automatically disqualified.
- All cakes will be cut during the judging process.
- All exhibits are to be on WHITE PAPER plates only, relevant to cake/slice size. Name and address to be written or attached on the back of the plate
- Exhibitors' name, address and/or phone number must be written on the back of the Class Card. Class Cards will be issued prior to the event for pre-entered exhibits, or on arrival for late entries.
- Class Card must be affixed to the front of the paper plate. Please ensure your exhibit card is readable and visible when attached to your exhibit.
- No person other than Judges and Stewards to be present while judging is in progress. Art & Crafts Pavilion will be locked during judging. The Judge reserves the right to alter the Class of an exhibit.
- Out of town exhibitors may collect exhibits following the fireworks for 30 minutes on Friday night 17th July 2026. Prior arrangements to be made with Chief Steward.
- Exhibits may be collected from Ring Side of Arts and Crafts Hall 10am to 2pm, Saturday 18th July 2026. No responsibility will be taken for exhibits left in the Arts & Crafts Pavilion after this time. All food will be disposed of.
- No free passes are available to exhibitors.

HOME ECONOMICS TIPS

Anzac Biscuits:	The biscuit must be crisp and should snap in half cleanly. Biscuits must be even thickness.
Banana Cake:	The cake should not crumble when cut and there should be no holes There will be specks of dark brown seeds showing through the cake. Colour inside should be light brown, free from soda specks. The texture should be fine, soft, even and moist.
Boiled Fruit Cake:	Fruit distributed evenly. Fruit should have a glossy look. Top should be nice and smooth and shiny and slightly domed.
Carrot Cake:	Golden to dark brown in colour. There will be specks of carrot and spice showing and these should be evenly distributed. The cake should not be crumbly.
Chocolate Cake:	Rich chocolate colour and flavour. It should cut evenly without crumbs and no holes. Textures should be fine, moist and even with no holes.
Chocolate Slice:	Uniform size and shape. The slices should have a neat unhandled look and be sharply cut with no ragged edges or crumbs.
Muffins:	Firm side and rounded top; uniform size and shape; no loose crumbs. The grain is not fine but should be uniform and moist.
Orange Cake:	Smooth sides, slightly rounded top. It should cut easily without crumbs; it should be fine and moist and without crumbs. Flavour and aroma of orange.
Patty Cakes:	The cakes should rise to the top of tin or patty paper and be nicely rounded. There should be no overhand from overfilling or flattening from too soft a mixture. When cut, the texture should be fine and moist, even and light and feel delicate in the hand.
Pikelets:	As round a shape as possible with uniform size and thickness. No sign of overcooked edges or grease. There should be no burst air bubbles showing. It should be well risen, not too thin or heavy.
Pumpkin Fruit Cake:	The top should have fine, even yellow golden skin that continues down the side. The top should be slightly domed. The colour inside should be golden.
Pumpkin Scones:	No pieces of pumpkin show when opened.
Scones:	Light and fine in texture - should flake when thumb is rolled across lightly. Size should be about 5cm. Scones should not touch and no flour on outside. Nicely browned on top and bottom.
Shortbread:	To be a delicate straw colour. Usually round with pinched edges, neatly pricked with a fork and marked into 6-8 triangles. It should snap nicely.
Sponge:	A good sponge is light and moist, but not soggy. Delicately and evenly browned with no overhanging or sugar spots. Both layers must be even. The texture should be light and soft and should spring back when touched.
Coconut Ice:	Firm, not hard, able to be cut. White and pink together.
Fudge:	Not sugary. Smooth texture on tongue.
Marshmellow:	It should spring back when pressed. Not bubbly, soft or sticky. Should be firm and break when twisted twice.
Toffee:	No bubbles - clear and the colour of straw. Not sticky. It should crack when hit with the handle of a knife.

HOME ECONOMICS TIPS

1. Always use fresh ingredients of good quality
2. Ingredients are best used at room temperature.
3. Butter and sugar should be well creamed, as a mottled top can result if not creamed enough.
4. Fruit should be of a uniform size in fruit cakes.
5. Spoon of anything is a level spoon.
6. 50 - 55-gram egg is best unless otherwise stated.
7. Avoid overmixing when using the “all-in-one” method, as this can make the cake tough.
8. Too much flour or too hot an oven could cause cake to crack.
9. Fan forced ovens should be 20° cooler than conventional ovens.
10. Use best quality cocoa for chocolate cakes and make sure it is sifted well to eliminate dark specks in cake.
11. Cavendish bananas are best for Banana Cakes
12. Make sure pumpkin is well mashed for Pumpkin Fruit Cakes so pumpkins specks do not show.
13. Paper should be smooth in tins to avoid marks on cakes
14. Put a tea-towel on the cooler before turning out cake to avoid marks on cake.
15. Do not have icing too thick and ice on top unless other stated, no decorations in centre of cakes, as it will drag when cake is cut, and do not test centres as this leaves a hole when cut.
16. Fruit for Jam should be fresh and free of bruising or blemishes, do not add sugar to fruit until fruit is soft, unless recipe states otherwise, as fruit will not soften after sugar is added. Test for marmalade by pressing fruit between thumb and finger for softness.
17. Jelly should be sparkling and transparent with a fruit flavour.
18. Do not overboil as this can result in dark jams or marmalade.
19. To seal lid of jams, etc., invert jar on lid for two minutes as soon as it is filled. This also takes air bubbles out of jellies.
20. Pickled onions - choose small white onions, uniform in size, shape and age. Strain spiced vinegar before pouring so that it is free from specks. Cover onions completely with vinegar.
21. Pay special attention to the bottle’s size and shape.
22. Read your brochure/schedule.

CAIRNS SHOW  **15TH - 17TH JULY 2026**

TIPS FOR MAKING JAMS & PRESERVES

1. Use heavy based pot - the combination of heat and sugar is easy to burn
2. Don't double your recipe - double or triple batches at the one time will require longer cooking, therefore making your fruit overcook and break up.
3. Cook on a dry day - the jam will absorb moisture from the air, making it less likely to set.
4. Freeze a couple of saucers - use to test the jam to see if it has set.
5. The proportion of sugar in jam is 340 grams sugar to 1 kilograms fruit.
6. To sterilise jars, wash in warm soapy water, rinse, then place in a moderate oven for 20 minutes to sterilise. While hot, add hot preserve/jam, clean around top, screw on lid and seal properly to prevent mould or fermentation. Lid should suck in and pop as the contents cools down.

COOKERY


OPEN

Cake entries may be submitted as either a full cake or a half cake for judging and display purposes. Please note that any remaining portion of the cake should not be brought in separately, as it cannot be entered again in the same or any other class.

Prize: 1st - \$8, 2nd - \$4, 3rd - Card

- Class 28001** Sponge Cake
Optional - Jam filled.
- Class 28002** Any Bar Cake
- Class 28003** Banana Cake
Iced
- Class 28004** Boiled Fruit Cake
Approx. 20cm Tin
- Class 28005** Dark Rich Fruit Cake
- Class 28006** Any Other Fruit Cake
- Class 28007** Packet Cake
Iced and Decorated - Label Included
- Class 28008** Any Gluten Free Cake
Recipe included.
- Class 28009** Any Vegan Cake
Recipe Included.
- Class 28010** Infused Cake
Non Cannibas, recipe included, e.g. Earl Grey infused cake with vanilla butter cream.
- Class 28011** Any Other Cake Not Mentioned
Must be Named.
- Class 28012** Boiled Plum Pudding
Boiled in Cloth
- Class 28013** Steamed Plum Pudding
Steamed in Basin
- Class 28014** Microwaved Plum Pudding
- Class 28015** Hot Cross Bun
- Class 28016** Plain Scones
Plate of 6
- Class 28017** Pumpkin Scones
Plate of 6
- Class 28018** Traditional Damper
Plain, Sweet or Savoury, Flat or Domed
- Class 28019** Slices
Plate of 6 (one mixture).
- Class 28020** Anzac Biscuits
Plate of 6
- Class 28021** Biscuits
Plate of 6 - Any Variety
- Class 28022** Decorated Biscuits
- Class 28023** Shortbread
Plate of 6
- Class 28024** Patty Cakes
Decorated Plate of 6

OPTIONAL RECIPE

CAIRNS SHOW  **15TH - 17TH JULY 2026**

SPONGE CAKE RECIPE


INGREDIENTS

½ cup + 1 ½ tbsp granulated sugar	1 tsp grated lemon zest or vanilla extract
4 extra-large eggs	1 cup cake flour or plain flour
A pinch of salt	

METHOD

1. Pre-heat oven to 170°.
2. Butter and flour (or spray with baking spray) a 20cm pan.
3. In the bowl, beat the eggs, sugar, salt, and lemon zest until very fluffy and pale yellow.
4. Sift the flour on top of the egg mixture, one-third at a time, and fold it gently with a wooden spoon or spatula just until incorporated.
5. Pour the batter into the prepared pan. Do not smooth the top or bang the pan on the counter.
6. Bake for 40 minutes or until the top is golden.
7. Turn off the oven, but leave the cake inside for 5-10 minutes.
8. Remove the sponge cake from the oven, let it cool for 10 minutes, then loosen the edges and flip onto a wire rack to cool completely.

OPTIONAL RECIPE

CAIRNS SHOW  **15TH - 17TH JULY 2026**

SCONE RECIPE

INGREDIENTS

3 cups self-raising flour	1 to 1 ¼ cups milk
80g butter	Plain flour, for dusting

METHOD

1. Pre-heat oven to 200°.
2. Sift self-raising flour into a large bowl.
3. Using your fingertips, rub butter into self-raising flour until mixture resembles breadcrumbs.
4. Make a well in the centre. Add 1 cup of the milk. Mix with a flat-bladed knife until mixture forms a soft dough, adding more milk if required.
5. Turn onto a lightly floured surface. Knead gently until smooth.
6. Lightly dust a flat baking tray with plain flour.
7. Pat dough into a 2cm-thick round. Using a 5cm round cutter, cut out 12 rounds. Press dough together and cut our remaining 4 rounds.
8. Place scones onto prepared baking tray, 1cm apart. Sprinkle tops with plain flour. Bake for 12-15 minutes or until golden and well risen.
9. Transfer to wire rack.

COOKERY – CONTINUED

- Class 28025** Cup Cakes
Decorated Plate of 6
- Class 28026** Pikelets
Plate of 6
- Class 28027** Muffins
Plate of 6 - Any Variety

CHAMPION OF OPEN COOKERY SECTION - \$55

Prize: \$55 + Sash

OFFICE / WORKPLACE CAKE CHALLENGE

- Class 28028** Office / Workplace Cake Challenge

Compete with colleagues and other local businesses to determine who can produce the best cake.

This friendly competition is a great opportunity to build team spirit, engage with the wider business community, and enjoy some outstanding baked creations.

COOKERY – CONTINUED

JUNIOR - 12 YEARS & UNDER

Cake entries may be submitted as either a full cake or a half cake for judging and display purposes. Please note that any remaining portion of the cake should not be brought in separately, as it cannot be entered again in the same or any other class.

Prize: 1st - \$5, 2nd - \$3, 3rd - \$2

- Class 28029** Hot Cross Bun
- Class 28030** Plain Scones
Plate of 6
- Class 28031** Pikelets
Plate of 6
- Class 28032** Anzac Biscuits
Plate of 6
- Class 28033** Biscuits
Plate of 6 - Any Variety
- Class 28034** Orange Bar Cake
Iced
- Class 28035** Chocolate Ring Cake
Iced
- Class 28036** Boiled Fruit Cake
- Class 28037** Packet Mix Cake
Iced & Decorated - Including Label
- Class 28038** Cup Cakes
Decorated - Plate of 6

OPTIONAL RECIPE

CAIRNS SHOW  **15TH - 17TH JULY 2026**

ANZAC BISCUIT RECIPE

INGREDIENTS

1 cup plain flour	125g butter
1 cup rolled oats	1 tbsp golden syrup
1 cup desiccated coconut	1 tbsp hot water
1 cup brown sugar	1 tsp bicard soda

METHOD

1. Pre-heat the oven to 175°.
2. Combine the flour, oats, coconut and sugar in a large bowl. In a saucepan, melt the butter and then add the golden syrup. Bring it to the boil before removing it from the stove.
3. Mix the hot water and bicard soda and add it to the butter and syrup - it should froth up. Pour this into the dry ingredients and stir together. If the mixture is a little dry, add some water.
4. Take spoonfuls of the mixture, roll them into balls and place them on a greased baking tray, about 5cm apart. Use a fork to flatten them and then put them in the oven for 15 minutes or until they're golden brown.
5. Once they're removed from the oven, let the biscuits cool on the baking tray for about a minute, then move them to a wire rack to cool completely.

COOKERY – CONTINUED

- Class 28039** Patty Cakes
Decorated - Plate of 6
- Class 28040** Slices
Plate of 6
- Class 28041** Arrowroot Biscuits
Iced and Decorated - Plate of 6
- Class 28042** Muffins
Plate of 6 - Any Variety
- Class 28043** Any Other Cake Not Mentioned
Must be Named

CHAMPION OF JUNIOR COOKERY 12 YEARS & UNDER - \$25

Prize: \$25 + Sash

JUNIOR - 13 YEARS TO UNDER 18 YEARS

Cake entries may be submitted as either a full cake or a half cake for judging and display purposes. Please note that any remaining portion of the cake should not be brought in separately, as it cannot be entered again in the same or any other class.

Prize: 1st - \$5, 2nd - \$3, 3rd - \$2

- Class 28044** Sponge Cake
1 Layer
- Class 28045** Hot Cross Bun
- Class 28046** Plain Scones
Plate of 6
- Class 28047** Pikelets
Plate of 6
- Class 28048** Anzac Biscuits
Plate of 6
- Class 28049** Biscuits
Plate of 6 - Any Variety
- Class 28050** Decorated Biscuits
- Class 28051** Orange Bar Cake
Iced
- Class 28052** Chocolate Ring Cake
Iced
- Class 28053** Boiled Fruit Cake
- Class 28054** Packet Cake Mix
Iced & Decorated - Including Label
- Class 28055** Cup Cakes
Decorated - Plate of 6
- Class 28056** Patty Cakes
Decorated - Plate of 6
- Class 28057** Slices
Plate of 6 - Any Variety
- Class 28058** Muffins
Plate of 6 - Any Variety
- Class 28059** Any Other Cake Not Mentioned
Must Be Named

OPTIONAL RECIPE

CAIRNS SHOW  **15TH - 17TH JULY 2026**

MUFFIN RECIPE

INGREDIENTS

2 cups all-purpose flour	¾ cup milk
½ cup granulated sugar	½ cup butter
1 tsp baking powder	2 large eggs
½ tsp salt	2 tbsps coarse sugar

METHOD

1. Preheat the oven to 180°. Line a muffin pan with paper liners; set aside.
2. In a small bowl, whisk the flour, sugar, baking powder, and salt together.
3. In a medium bowl, whisk the milk, butter, and eggs together until well combined.
4. Add the flour mixture and stir with a silicone spatula just until combined.
5. Divide the batter evenly between the muffin cups and sprinkle the tops with coarse sugar if using.
6. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out with only a few moist crumbs attached.
7. Transfer muffins to a wire rack to cool completely. Muffins are best the day they are made but they can be stored for later use.

COOKERY – CONTINUED

Class 28060 Child's Birthday Cake

Prize: 1st - \$10, 2nd - \$6, 3rd - \$4

Novelty - Decorated

CHAMPION OF JUNIOR COOKERY 13 YEARS TO UNDER 18 YEARS - \$25

Prize: \$25 + Sash

SPECIAL NEEDS – COOKERY

Prize: 1st - \$5, 2nd \$4, \$2

Cake entries may be submitted as either a full cake or a half cake for judging and display purposes. Please note that any remaining portion of the cake should not be brought in separately, as it cannot be entered again in the same or any other class.

12 YEARS & UNDER.

Class 28061 Any Cake

Must be named.

Class 28062 Decorated Cake

Any Cake

Class 28063 Any Slice or Biscuit

Plate of 6

Class 28064 Decorated Biscuit

Any Biscuit

CHAMPION SPECIAL NEEDS 12 YEARS AND UNDER - \$25

Prize: \$25 + Sash

13 YEARS & UNDER 18 YEARS

Class 28065 Any Cake

Must be named.

Class 28066 Decorated Cake

Any Cake

Class 28067 Any Slice or Biscuit

Plate of 6

Class 28068 Decorated Biscuit

Any Biscuit

CHAMPION SPECIAL NEEDS 13 YEARS AND UNDER 18 YEARS - \$25

Prize: \$25 + Sash

DECORATED EGGS

Entry Fee: FREE

Prize: 1st - \$8, 2nd - \$4

Participants are invited to create beautifully decorated eggs using natural and eco-friendly techniques. Eggs may be coloured or decorated using materials such as turmeric, red cabbage, onion skins, beetroot, coffee, or baking soda mixed with food colouring and water. For added effect, vinegar may be poured over the baking soda mixture to create unique textures and patterns.

Entries will be judged on presentation, creativity, and effective use of natural colouring techniques. All eggs must be clean and suitable for display.

Class 28069 Decorated Eggs
Plate of 3
Card with technic



SPARKLE STONES

Entry Fee: FREE

Prize: 1st - \$8, 2nd - \$4

Participants are invited to create colourful and creative sparkle rocks using simple, fun materials.

Sparkle rocks can be made using a mixture of 2 parts flour, 2 parts salt, and 1 part warm water to form a dough. Add your favourite food colouring shades and finish with sparkly glitter for extra shine. No oven is required - simply shape your creations and allow them to harden overnight.

Entries will be judged on presentation, creativity, and effective use of colour and sparkle. All entries must be dry, set, and suitable for display.

Class 28070 Sparkle Stones



SWEETS

OPEN

Prize: 1st - \$8, 2nd - \$4, 3rd - Card

- Class 28071** Rum or Fruit Balls
Plate of 6
- Class 28072** Coconut Ice
Plate of 6
- Class 28073** Chocolate Fudge
Plate of 6
- Class 28074** Marshmallow
Plain, Toasted or Fancy - Plate of 6
- Class 28075** Jellies
Plate of 6
- Class 28076** Plate of Any Other Homemade Sweets

JUNIOR - UNDER 18 YEARS

Prize: 1st - \$5, 2nd - \$3, 3rd - \$2

- Class 28077** Fruit Balls
Plate of 6
- Class 28078** Coconut Ice
Plate of 6
- Class 28079** Chocolate Fudge
Plate of 6
- Class 28080** Marshmallows
Plain, Toasted or Fancy - Plate of 6
- Class 28081** Any Other Sweet Not Specified
Plate of 6

OVERALL CHAMPION OF JUNIOR SWEETS - \$25

Prize: \$25 + Sash

OPTIONAL RECIPE

CAIRNS SHOW  **15TH - 17TH JULY 2026**

MARSHMALLOW RECIPE

STAND MIXER REQUIRED

INGREDIENTS

1 cup water	A pinch of salt
60g powdered gelatin	Optional: Vanilla Bean
200g raw honey	

1. Use 125 ml water to bloom the gelatin.
2. In a small saucepan, combine honey, salt and the remaining 125 ml water. Heat over medium heat until smooth and slightly darker, or until it reaches 100°. Remove from heat and cool for 10 minutes.
3. Place the bloomed gelatin in a stand mixer and mix briefly on low speed to break it up. Slowly drizzle the honey mixture down the side of the bowl while mixing.
4. Increase to high speed and whip for 12-15 minutes until thick, fluffy and forming stiff peaks.
5. Pour into a lined dish and refrigerate for 1 hour until set.

JAMS & PRESERVES

Exhibits: All exhibits containing gelatine or artificial pectin will be disqualified.

Preserves: All preserve exhibits will only be accepted in jars ranging from approx. 120ml or 1/2 cup in size.

Jams/Sauces: All jam/sauce exhibits will only be accepted in screw top jars/bottles not necessarily vacola type jars) ranging from 120ml or 1/2 cup in approximate size and labelled.

No lid covers, including material covers.

OPEN

Prize: 1st - \$8, 2nd - \$4, 3rd - Card

- Class 28082** Rosella Jam
1 Jar
- Class 28083** Cumquat Jam
1 Jar
- Class 28084** Jam - Any Variety from Dried Fruit
1 Jar
- Class 28085** Jam - Any Other Variety
1 Jar
- Class 28086** Orange Marmalade
1 Jar
- Class 28087** Grapefruit Marmalade
1 Jar
- Class 28088** Cumquat Marmalade
1 Jar
- Class 28089** Marmalade - Any Other Variety
1 Jar
- Class 28090** Jelly - Any Variety
1 Jar
- Class 28091** Infused Jam, Jelly or Sauce
Non Cannibas - 1 Jar
- Class 28092** Lemon Butter
1 Jar
- Class 28093** Any Other Fruit Butter
1 Jar
- Class 28094** Sauce - Savoury
Any Variety - 1 Bottle
- Class 28095** Sauce - Dessert
Any Variety - 1 Bottle
- Class 28096** Mayonnaise
Any Variety - 1 Jar or 1 Bottle
- Class 28097** Relish
Any Variety - 1 Jar
- Class 28098** Mango Chutney
1 Jar
- Class 28099** Any Other Chutney
1 Jar

OPTIONAL RECIPE

CAIRNS SHOW  **15TH - 17TH JULY 2026**

TOMATO CHUTNEY RECIPE

INGREDIENTS

500gram tomatoes (chopped)	1 tsp ground coriander
	1 tsp salt
250g red onions (chopped)	75ml red wine vinegar or cider vinegar)
1 tbsp olive oil	
1 tsp ground cumin	120g brown sugar
1 red chilli	

METHOD

1. Heat oil in a pan and cook the onions, chilli, salt, and spices for 10 minutes until soft.
2. Add tomatoes, sugar, and vinegar. Stir well and bring to a boil.
3. Lower the heat and simmer for 40 minutes, stirring occasionally to prevent sticking.
4. The chutney is ready when a spoon dragged through it leaves a clear trail on the pan base.
5. Ladle into sterilized jars.

JAMS & PRESERVES – CONTINUED

- Class 28100** Pickles - Mustard
Any Variety - 1 Jar
- Class 28101** Pickles - Clear
Any Variety - 1 Jar
- Class 28102** Fruit Cordial

OPEN - COLLECTIONS

Each Collection to be 4 Varieties.

Prize: 1st - \$10, 2nd - \$5, 3rd - Card

- Class 28103** Collection of Jams or Marmalades
4 Varieties
- Class 28104** Collection of Jellies
4 Varieties
- Class 28105** Collection of Chutney & Relishes
4 Varieties
- Class 28106** Collection of Preserved Fruit & Vegetables
4 Varieties

CHAMPION OPEN JAMS AND PRESERVES OF SHOW - \$20

Prize: \$20 + Sash

JUNIOR - UNDER 18 YEARS

100ml or 1/2 cup in size.

Prize: 1st - \$5, 2nd - \$3, 3rd - \$2

- Class 28107** Jam
Any Variety - 1 Jar
- Class 28108** Jelly
Any Variety - 1 Jar
- Class 28109** Marmalade
Any Variety - 1 Jar
- Class 28110** Butter
Any Variety - 1 Jar. Example: Lemon, Passionfruit,
- Class 28111** Chutney
Any Variety - 1 Jar
- Class 28112** Relish
Any Variety - 1 Jar
- Class 28113** Pickles
Any Variety - 1 Jar

CHAMPION JUNIOR JAMS AND PRESERVES OF SHOW - \$10

Prize: \$10 + Sash

OPTIONAL RECIPE

CAIRNS SHOW  **15TH - 17TH JULY 2026**

PICKLE RECIPE

INGREDIENTS

1 medium cucumber	1 ½ cup white distilled
1 tsp coriander seed	vinegar
1 tsp mustard seed	1 tsp cane sugar
1 handful fresh dill sprigs	2 tsp salt

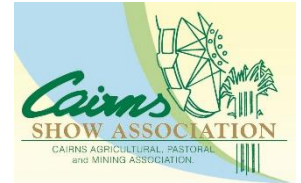
METHOD

1. Add cucumber slices to a large mason jar or glass container along with coriander seed, mustard seed, and dill. Set aside.
2. To a small saucepan add distilled white vinegar, sugar, and salt. Bring to a simmer over medium heat and stir to fully dissolve salt and sugar. Taste and adjust flavor as needed, adding more salt or sugar to taste.
3. Let the brine cool in the refrigerator for at least 30 minutes to 1 hour. Once cooled, pour the brine over the cucumbers until your glass container is full. Ensure the cucumbers are fully submerged. If needed, add more vinegar or a little water to cover.
4. Seal well and shake to combine. Then refrigerate for at least 1 hour. The flavors will deepen and intensify the longer it marinates. Best flavor is achieved after 24 hours.

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THANK YOU!

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**15TH - 17TH
JULY 2026**

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