



## Section L – COOKERY

Steward: Sharon McNamara [sharom2301@gmail.com](mailto:sharom2301@gmail.com)

**ENTRY FEE:** 50 cents per item.

**SCHOOL STUDENTS:** Free entry.

**CLOSING DATE FOR ENTRIES:** All entries to the Pavilion before 9.30 am on Friday 27<sup>th</sup> February 2026

**PRIZE MONEY:** 1<sup>st</sup> - \$2, 2<sup>nd</sup> – \$1 (except where otherwise stated)

1. All exhibits in this section must be made by amateurs.
2. The Judge's decision is final.
3. Full cakes only. Half of exhibit may be removed after judging.
4. No Packet Mix allowed unless stated. When stated, *Recipe provided*, the recipe must be used.
5. Third place will be given at the Judge's discretion.
6. All slice pieces are to be cut to 5cm square.
7. Decorated Cakes/Cupcakes are to be judged on decoration only.

**SPONSORS:** We sincerely thank the following families and individuals for their continued support of this Section.

Family of Zara McPhee – Chocolate Sponge trophy

Family of Agnes McNamara – Champion Sponge trophy

Family of Val McNamara – Sponge Roll trophy

Family of Betty Strang – Rich Fruit Cake trophy

Family of Mrs I Brewer – *prizemoney* Pumpkin Fruit Cake

Family of Mavis Koehler – Feature Cake Division 2 trophy

Family of Olive Anderton – Carrot Cake trophy

Family of Felicity Kruger (nee Scheuerle) – Peach Blossom trophy

Family of Edna Astbury – *prizemoney* Banana Cake

Family of Vi Scheuerle – Sultana Cake & Champion Cake trophies

Family of Dorothy Sorley – *prizemoney* Anzac Biscuits

Family of May Sorley – Most Points Division 2 trophy

Family of Mrs J Nelder – *prizemoney* Most Points Division 8

Rebecca Pope – Feature Cake Division 1 trophy

Bell Show Society

Gaffney Family

Williams family

Sharon McNamara

Helen McKee

Coralie Sorley

Manny Sorley

Majella McNamara

Leanne Lloyd

Brumby's Dalby

Laffy Tiling

Edna McLean

Cleaning and Catering Supplies Dalby

Bell State School P&C

Ian McNamara (Australia All Over) - Perpetual Trophies – Jam Drops

Joan van Kuijck – Keepsake Trophies- Jam Drops

### DIVISION 1 - OPEN

**L1** Victoria Sponge, lightly dusted

**L2** Fielders Sponge, not iced, thin icing filling, recipe on packet

**L3** Chocolate Sponge, chocolate filling, lightly dusted (*Mrs Zara McPhee Memorial Trophy*)

**L4** Butter Sponge Sandwich, 1 tablespoon butter, butter icing filling, lightly dusted

**L5** Sponge Roll, ends to be cut off (*Mrs Val McNamara Memorial Trophy*)

**Champion Sponge:** To be selected from L1 – L5. *Mrs Agnes McNamara Memorial Trophy*  
donated by the McNamara Family, and Bell Show Society Ribbon.

**L6** Rich Fruit Cake, on a board, 20 cm square tin (*Mrs Betty Strang Memorial Trophy*)

(Winner of this class may be eligible to compete in Darling Downs Sub-Chamber Final. Contact Secretary for details.)

**L7** Boiled Fruit Cake, 20cm round tin, 375g fruit

**L8** Sultana Cake, round tin (*Mrs V Scheuerle Memorial Trophy*)

**L9** Pumpkin Fruit Cake, square tin, 375g fruit (1<sup>st</sup> *prizemoney* donated in memory of Mrs I Brewer)

**L10** Date Loaf

L11 Carrot Cake, lemon icing on top only, round tin

L12 Peach Blossom Cake, bar tin, iced delicate pink (*Mrs Felicity Kruger Memorial Trophy*)

L13 Chocolate Cake, round, iced on top

L14 Orange Bar, FEATURE CAKE, orange icing on top only (*Feature Cake Trophy donated by Rebecca Pope*)

L15 Banana Cake, lemon icing on top, bar or loaf tin (*1<sup>st</sup> prizemoney donated in memory of Mrs Edna Astbury*)

L16 Marble Cake, pale pink icing on top only, round tin

L17 Cinnamon Tea Cake, round tin

L18 Gluten Free cake, any variety

L19 Jam Drops, (4) dark red jam, baked in traditional method with jam cooked in with biscuit  
*1<sup>st</sup> \$25. 2<sup>nd</sup> \$20 Prizemoney donated by Bell Show Society*

L20 Farmers Jam Drops, (4) Farmers size biscuit, dark red jam, baked in traditional method with jam cooked in with biscuit  
*1<sup>st</sup> \$20, 2<sup>nd</sup> \$10 Prizemoney donated by Mrs Helen McKee*

L21 Sweet Muffins, (4) 5cm base size, any variety, no paper cases, to be named

L22 Sultana Scones, (4) 5cm diameter base, not joined

L23 Pumpkin Scones, (4) 5cm diameter base, not joined

L24 Plain Scones, (4) 5cm diameter base, not joined

L25 Pikelets (4)

L26 Bread, any variety, including Sour Dough, Damper or Bread Machine

L27 Iced Patty Cakes, (4) no patty cups to be used, iced with normal icing only, 4cm base.

L28 Chocolate Slice, (4) chocolate icing on top

L29 Date Slice, (4) iced on top optional

L30 Anzac Biscuits (4)

L31 Melting Moments Biscuits (4)

L32 Chocolate Chip Biscuits (4)

L33 Monte Carlo Biscuits (joined with jam & icing) (4)

L34 Plate of 6 Biscuits, 2 each of Melting Moments, Chocolate Chip & Monto Carlo

**Most Points in Division 1** \$10 voucher donated by Brumby's Dalby.

**DIVISION 2 – Next Generation (40 years and under)**

L35 Orange Bar, FEATURE CAKE, orange icing on top only, RECIPE PROVIDED. (*Mrs Mavis Koehler Memorial Trophy*)

L36 Decorated Birthday Cake including "Butterfly" Theme (dummies may be used)

L37 Anzac Biscuits, (4) Under 18 years of age, RECIPE PROVIDED, 5cm in diameter & crisp

L38 Anzac Biscuits, (4) 18 – 40 years of age (as at 1<sup>st</sup> May), RECIPE PROVIDED, 5cm in diameter & crisp  
*(Winner of this class may be eligible to compete in Darling Downs Sub-Chamber Final. Contact Secretary for details.)*

L39 Chocolate Slice, (4) chocolate icing on top

L40 Chocolate Chip Biscuits, (4)

L41 Any Item from Division 4

L42 Jam Drops, (4) dark red jam, baked in traditional method with jam cooked in with biscuit  
*1<sup>st</sup> \$10 donated by Laffy Tiling. \$2<sup>nd</sup> \$5 donated by the Williams Family.*

**Prizemoney** for L35-L42 donated by Williams Family

**Most Points in Division 2** in honour of Foundation President of the Ladies Committee, Mrs May Sorley, Trophy donated by S & L Sorley and C & K Sorley.

**Champion Jam Drops** – To be selected from L19, L20 & L42 “JOHN BOURNE - Australian All Over” Perpetual Trophy, donated by Ian McNamara. Keepsake Trophy donated by Joan van Kuijck

**Champion Anzac Biscuits** - To be selected from L30, L37 & L38.  
*1<sup>st</sup> \$20, 2<sup>nd</sup> \$10 Prizemoney donated in memory of Mrs Dorothy Sorley*

**Champion Cake of Show** – Mrs V Scheuerle Memorial Trophy donated by her family, & Bell Show Society Ribbon

### **DIVISION 3 – SWEETS**

- L43      Marshmallows (4) 3cm x 3cm.**
- L44      Coconut Ice, to be boiled (4) 3cm x 3cm.**
- L45      Chocolate Fudge (4) 3cm x 3cm.**
- L46      Russian Caramel (4) 3cm x 3cm.**

*Prizemoney for L43-L46 donated by R Pope*

*Most points in Division 3 Voucher donated by Brumby's Dalby*

### **DIVISION 4 - PRESERVES**

Preserves to be in bottles with lids of 250g or less capacity, except in the case of butters as listed. Lids and bottles are to be labelled separately with contents description. All entries must be easy to open, previously checked for freshness and are not to have decorative trim.

- L47      Lemon Butter, one bottle, 250g**
- L48      Any Other Fruit Butter, one bottle, 250g**
- L49      Tomato Jam**
- L50      Fig Jam**
- L51      Plum Jam**
- L52      Apricot Jam**
- L53      Rosella Jam**
- L54      Marmalade**
- L55      Peach Jam**
- L56      Any Berry Jam**
- L57      Jam, any other variety**
- L58      Mayonnaise**
- L59      Pickles, any variety**
- L60      Relish**
- L61      Chutney**
- L62      Sweet Sauce**
- L63      Savoury Sauce**
- L64      Pickled vegetable**

*Prizemoney for L47 – L64 donated by Williams family and Laffy family*

*Most points in Division 4 \$10 donated by E McLean*

### **DIVISION 5 – JUNIOR COOKING including Prep students (Age to be stated on entry form)**

- L65      Edible Bracelet (can be made from Lollies or Pasta)**
- L66      Decorated Arrowroot Biscuits (3)**

*Prizemoney for L65-L66 donated by S McNamara*

*Most point in Division 5 \$5 prize money donated by S McNamara*

### **DIVISION 6 – PRIMARY SCHOOL COOKING (Grade 1 to Grade 3)**

- L67      Jam drops, (4) dark red jam, baked in traditional method with jam cooked in with biscuit**
- L68      Chocolates, moulded, unfilled (4)**
- L69      Chocolate Cake, round tin, iced on top, packet mix optional**
- L70      Decorated Cup Cakes (2) in paper cases, 5 cm base size, packet mix optional**

*Prizemoney for L67 – L70 donated by Mrs Manny Sorley*

*Most point in Division 6 \$5 prize money donated by Mrs Coralie Sorley*

## **DIVISION 7 – PRIMARY SCHOOL COOKING (Grade 4 to Grade 6)**

- L71** Jam drops, (4) dark red jam, baked in traditional method with jam cooked in with biscuit
- L72** Chocolates, moulded, unfilled (4)
- L73** Chocolate Cake, round tin, iced on top, packet mix optional
- L74** Decorated Cup Cakes, including "Butterfly" Theme, (2) in paper cases, 5 cm base size, packet mix optional

**Prizemoney** for L71-L74 donated by Mrs Helen McKee & S McNamara

**Most point in Division 7** \$5 prize money donated by Mrs Helen McKee

## **DIVISION 8 – HIGH SCHOOL COOKING**

- L75** Jam Drops, (4) dark red jam, baked in traditional method with jam cooked in with biscuit
- L76** Decorated Cup Cakes, including "Butterfly" Theme, (4) in paper cases, 5 cm base size, packet mix optional
- L77** Chocolate Cake, round tin, iced on top, packet mix optional
- L78** Chocolate fudge (4)
- L79** Decorated Birthday Cake including "Butterfly" Theme (dummies may be used)  
*1<sup>st</sup> \$5, 2<sup>nd</sup> \$2 Prizemoney donated in memory of Mrs Betty Strang by her family*

**Prizemoney** for L75-L78 donated by Brumby's Dalby, and Cleaning and Catering Supplies Dalby

**Most points in Division 8** - \$5 donated in memory of Mrs J Nelder, by her family

**Perpetual Trophy for Best Jam Drops by a School Student (L67, L71 and L75)** "Bill Scott - Australia All Over"  
Perpetual Trophy donated by Ian McNamara. Keepsake Trophy donated by Joan van Kuijck.

## **Cookery Section Recipes**

### **ORANGE BAR - FEATURE CAKE**

**Division 1 - L14**

**Division 2 - L35**

Ingredients: 4ozs Butter, 1 cup SR Flour,  $\frac{3}{4}$  cup Sugar, 1 tabsp Cornflour,  $\frac{1}{4}$  cup Milk, 2 Eggs, Grated Orange Rind.

Method: Beat together for 5 minutes. Bake in a bar/loaf tin and cook for approx. 30 minutes (or until a skewer comes out clean).

### **ANZAC BISCUITS**

**Division 2 – L37 & L38**

Ingredients: 125g butter – chopped, 1 cup Plain Flour,  $\frac{1}{2}$  tsp Bicarb Soda, 1 cup Rolled Oats, 1 cup Caster Sugar, 2 tbs Golden Syrup, 2 tbs boiling water,  $\frac{3}{4}$  cup desiccated coconut

Method: Combine butter and golden syrup in a pan, stir over heat until butter is melted. Stir in combined soda and water, then remaining ingredients. Mix well. Drop rounded teaspoons of mixture about 4cm apart on a greased oven tray and flatten slightly. Bake in a slow oven for about 20 minutes or until slightly brown. Cool on tray.

Biscuit size to be 5cm in diameter and crisp. 4 biscuits to be presented for judging.

**Keen to learn more?**

**We are on the lookout for more helpers.**

**If you have an interest in cooking, please talk to our Chief Steward to see how you can help out.**

**BELL SHOW SOCIETY INC.  
ENTRY FORM**

(To be used for all Pavilion sections)

ENTRY FEES MUST ACCOMPANY THIS FORM

For entry fees see the Bell Show Schedule.

Subject to the rules, by laws and regulations of your Committee, I make the following entries for your forthcoming Show.

Name \_\_\_\_\_ (Please state Mr, Mrs or Miss and PRINT name.)

Postal Address.....

Email

Phone ..... Signature .....

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