



# Decorated Cakes Competition

Albany Agricultural Show

7<sup>th</sup> November – 8<sup>th</sup> November 2025

# SPONSORS

The committee of the Albany Agricultural Society Incorporated wish to express their sincere appreciation to our generous Sponsors and Trophy Donors and ask that you acknowledge their generosity and endeavour to support them wherever possible when making your purchases.



**Stephanie Bennett**  
**Maria Kohlhagen**



**Karri Heights**

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*Vintage Sugarcraft*  
by Catherine

**Just Little Luxuries**  
Baking Dreams Happen

**STAMP**  
Impress &



# SOCIETY OFFICIALS

## THE ALBANY AGRICULTURAL SOCIETY (Incorporated)

Postal Address: Post Office Box 392, ALBANY 6331

Office: 88 Cockburn Road, Albany WA 6330

Showground: Centennial Park Eastern Precinct

Telephone 98414003

Email: [aas@albanysshow.org.au](mailto:aas@albanysshow.org.au);

Website: [www.albanysshow.org.au](http://www.albanysshow.org.au)

**Show Office opening times:  
Monday to Friday, 9:00am to 3.00pm**

### **PATRON:**

Mr Rick Wilson

### **VICE PATRONS:**

Hon Kevin Prince LLB; Mr. Barry Panizza; Mr. Scott Leary (MLA)

### **TRUSTEES:**

Mr. Gary Wilson, Hon Murray Montgomery AM, Mrs. Doreen Lyon

### **PRESIDENT:**

Mrs Erika Henderson

### **SENIOR VICE PRESIDENT:**

Mr David Bickford

### **JUNIOR VICE PRESIDENT:**

Mr David Lindberg

### **IMMEDIATE PAST PRESIDENT:**

Mr Robert Wright

### **EXECUTIVE OFFICERS:**

Doreen Lyon; Dianne Bell; Murray Leamon; Jia Leak;

Gary Wilson; Liz Pinker; Kevin Edwards.

### **COUNCIL:**

Sue Bickford; Gary Wilson; Trevlyn Smith; Jeremy Cullen; Liz Pinker;

Dawn Higgins; Murray Leamon; Geoff Rolland; Doreen Lyon; Debbie Panizza;

Sue Colgate; Steve Dougherty; Jia Leak; Barbara Whildin; Tyler Bennie; Shaun Read; Nicole

Read; Susan Radamanthos; Sharon Cliffe; Kym McGlinn; Sandy Karasek;

Teresa Brooks; Phil Griffiths; Kevin Edwards; Teagen Murray;

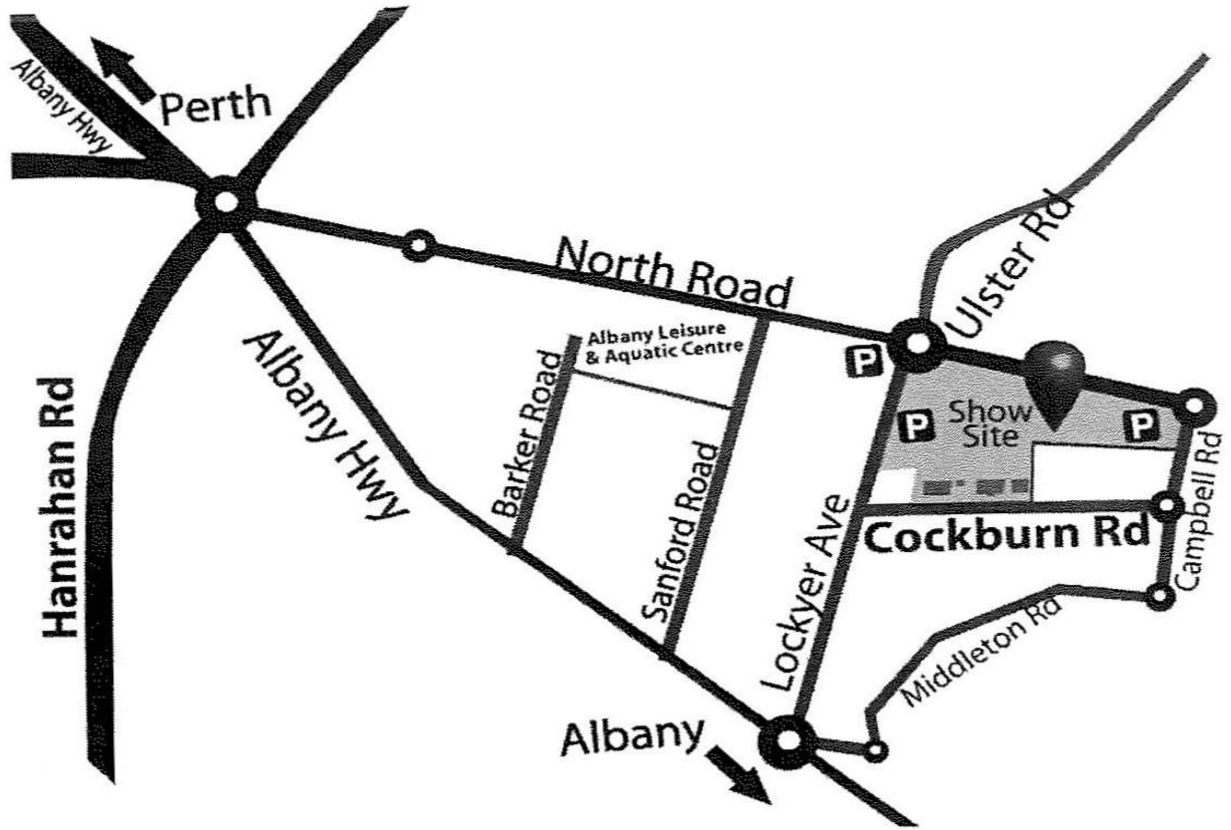
### **ADMINISTRATORS:**

Fiona Geraty; Kelsy Lightfoot; Lauren Gibson.

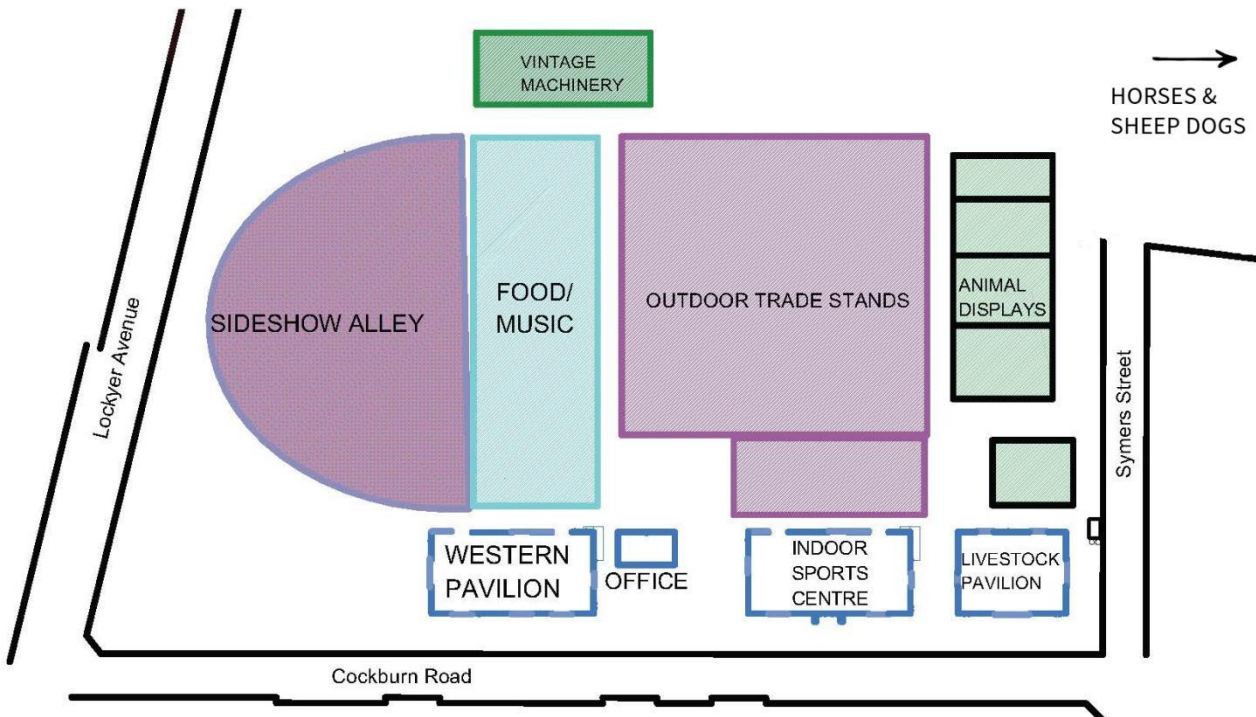
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# SHOWGROUND DIRECTIONS



# SHOWGROUND LAYOUT



# RULES and REGULATIONS

1. The Society's Annual Show is held under the Society's Rules and Regulations. The committee may add, alter, vary or revoke any Rules and Regulations it may deem advisable.
2. No exhibit shall be staged for competition until subscription or entrance fees are paid to the Society. Fees may be paid by direct credit, cheque, EFTPOS or cash. Entry Forms may be received via email, or mail. If Entry Cards are to be returned, please allow time for them to be processed.
3. The committee reserves the power to reject or remove any Exhibitor, servant or attendant, or any visitor from the Show without being required to give any explanation or being liable for compensation. The powers conferred on the committee shall be delegated to the Secretary and all monies won by such offenders shall be forfeited.
4. **NO DOGS**, excepting registered Assistance Dogs or Dogs for exhibition/competition, will be allowed on the grounds.
5. The committee reserves the right to postpone, and further postpone any Show from the advertised date, and may make any alterations it deems desirable in the schedule of prizes, or other show arrangements.
6. The decision of the Society on all points shall be final and without recourse.
7. **NO GATE ENTRY FEE AND/OR MEMBERSHIP FEES WILL BE REFUNDED.**
8. Quantities, weights and numbers will be strictly adhered to.
9. All persons competing and exhibiting in the Show do so at their own risk.
10. No protest will be considered if person protesting has not an entry in the class concerned.
11. The Head Steward of each section reserves the right to reject and remove from the ground any exhibit, which is in their opinion dangerous or objectionable.
12. The Albany Agricultural Society Incorporated Committee will not be held liable for loss of or damage to the exhibitor's property whilst on the grounds.
13. Stewards reserve the right to re-enter an entry into a more appropriate section and/or class.
14. Please ensure all vehicles are removed immediately after they have been unloaded and parked offsite in public parking zones. All vehicles parked illegally upon the grounds shall be **TOWED AWAY WITHOUT NOTICE.**
15. **NO ALCOHOL** is to be brought onto the grounds.



## PRIVACY STATEMENT:

The information provided by you in the Application form is collected and used by the Albany Agricultural Society Incorporated to organise and conduct competitions and or exhibitions at the Albany Agricultural Show. We may publish details such as your Name, Photograph and Exhibit details in any Albany Agricultural Society publication or communication. Such information may also be made available to; and published by the media. Your telephone number will be shared with the Show Programme publisher. We will not disclose your personal information without your consent for any other purpose unless required or authorised by law. You may request access to your personal information and, if necessary, request that our records of that information be corrected by writing to the Secretary, Albany Agricultural Society Incorporated, Post Office Box 392, Albany WA 6331 or by Email: [aas@albanyshow.org.au](mailto:aas@albanyshow.org.au)

## REFUND POLICY:

Membership – no refund

Competitors – no refund unless recommended by the Section Councillor

Please keep your receipt or entry cards as proof of purchase.

# NOTICES

All exhibitors must pay entrance fee to the grounds on Show Days.

Exhibitors will please check individual sections for times that exhibits in the various sections must be in place. These times will be rigidly adhered to.

Exhibits **MUST NOT** be dismantled or removed from the ground before 5:00pm on Saturday 8<sup>th</sup> of November.

In the event of there being no competition in any particular Class, prizes may be given if the judges certify to particular merit, however, they are specifically requested to with-hold prizes - even where there is competition if the exhibits are of inferior description, or not suitable for the class in which they are competing, they may be awarded a 2nd prize.

Exhibits and prizes where applicable, are to be collected from the steward on Saturday 8<sup>th</sup> of November between 5pm-5:30pm. Exhibits not collected during this time will be disposed of. Prizes not collected during this time will be available at the Secretary's office from 9.00am Monday 10<sup>th</sup> November 2025. All prizes not collected by 14<sup>th</sup> November 2025 will revert to the Society.

Entries into Decorated Cakes will be received via the Society's website [www.albanysshow.org.au](http://www.albanysshow.org.au)

Please check your relevant section for closing dates as **NO LATE ENTRIES WILL BE ACCEPTED.**

## PLEASE NOTE

The Committee reserves the right to restrict entries in any class should the need arise.

# IMPORTANT DATES

**ENTRIES OPEN** - Tuesday 12<sup>th</sup> of August 2025, 9am

**ENTRIES CLOSE** - Thursday 30<sup>th</sup> of October 2025, 5pm

**EXHIBITS SUBMITTED** - Thursday 6<sup>th</sup> of November 2025, 7am-9am

**JUDGING** - Thursday 6<sup>th</sup> of November 2025, 9:30 am

## EXHIBIT COLLECTION

Saturday 8<sup>th</sup> of November 2025, 5pm-5:30pm

To be collected from Stewards ONLY

Any Exhibits not collected on Saturday 8<sup>th</sup> of November, will be disposed of.

## PRIZE COLLECTION

Saturday 8<sup>th</sup> of November 2025, 5pm-5:30pm

To be collected from Stewards ONLY

**OR**

From the Agricultural office from Monday 10<sup>th</sup> – Friday 14<sup>th</sup> of November 2025, 9am-3pm



# DECORATED CAKES ENTRY RULES

- Entries must be lodged through the Albany Show website at **albanyshow.org.au**. Assistance submitting online entries is available, in person, at the Albany Agricultural Society office. All entry applications must be submitted by 5:00pm Thursday 30<sup>th</sup> of October 2025, and all entry fees include GST.
- Exhibits may be delivered to the Western Pavillion for judging between 7.00am and 9.00am on Thursday 6th November 2025. All exhibits must be benched in the Exhibition area by 9.00am on that day; late exhibits will not be accepted.
- Any exhibit deemed to be in the incorrect class by either the stewards or judges may be moved to a more appropriate class. Any exhibit must be the original work of the exhibitor.
- A maximum of two (2) entries per Exhibitor, per class, is allowed, and individual exhibits can only be entered in one (1) class.
- Prizes will be awarded at the Judge's discretion. First or second prizes may not necessarily be awarded if the Judge determines that the required standard has not been achieved. Judge's decisions are final. Any formal complaint must be in writing and addressed to the Councilor in Charge at the Albany Agricultural Society's office
- No persons other than Stewards and Judges will be allowed in the Exhibition area after benching is completed at 9:00 am Thursday 6th November 2025. Judging commences in all classes on Thursday 7th November 2025 at 9.30am.
- Doors will be open to the public at 9.00am, Friday 7th November 2024
- Prizes will be presented to the winners on Saturday 8th November 2025 between 4:00 pm and 4:30pm. No exhibit is to be removed before 5.00pm on Saturday 8th November 2025. Access to displays will be restricted between 4:30 pm and 5:00pm to allow Stewards to dismantle displays ready for collection. Exhibits will only be released on presentation of entry receipt or written permission of the Exhibitor. Any consumable exhibits not collected at this time will be disposed of.

# DECORATED CAKES COMPETITION

All exhibits entered in this competition will be judged by Nationally Accredited cake decorating judges

<b>Entry Fees:</b>	<b>Primary School and High School Classes</b>	<b>\$3.00 per exhibit</b>
	<b>Amateur and Open Classes</b>	<b>\$5.00 per exhibit</b>

## General Competition Rules:

1. Base / presentation board must be fitted with cleats sufficient to allow ease of handling. (Cleats are feet of some form e.g. rubber stoppers or door protectors, which are attached to the bottom of the display board to raise it off the surface.)
2. Completed exhibit including any drape used in presentation must fit within the perimeter of the specified presentation board size stated in each class.
3. Tiered cakes that are not stacked one above the other must be linked on a common presentation board.
4. Novelty cakes **must consist of a majority of cake** (type of cake to be listed on information cards), supported by icing techniques and other edible mediums (e.g. rice crispy treats, wafer paper and modelling chocolate). Shaped tins must not be used.
5. Exhibits are judged on the cake decorating techniques displayed in those exhibits, and as such will not be tasted by judges. Cake forms, blocks or polystyrene may be used to simulate cakes in all Open and Amateur classes, unless the use of cake is required by the specific rules for a given class e.g. Novelty cakes.
6. Exhibitor label to be attached to the front left of exhibit. Please read the individual Class requirements carefully, to ensure your entry complies with the rules of that Class.

## Items/inclusions permitted in all classes:

1. Minimal amount of florists' wire, florist tape, stamens, corn silk, cotton net, thread and tulle. Floristry wire must be placed in either a food-safe posy pick/straw (with the top edge visible above the covering cake) or be coated in edible wax (e.g. bees wax, safety seal) and again must have the top edge visible. Either technique must be declared on the information card.
2. Edible food grade colourings, paints, glitter and lustre will be allowed.
3. Ribbon, braid and cord may be used to compliment or highlight cake decorating techniques but should not be used as the main feature or focus of the exhibit.
4. Edible sprinkles, cashous, dragees, sugar pearls can be used to highlight features.
5. Paper, fabric, lace, ribbon, braid, cord, lustre/shimmer dusts. and non-toxic commercial glue may be used, in addition to icing, to decorate presentation boards.
6. Thick glass and mirror may be used as base/presentation boards.
7. Wooden or Perspex skewers and other food grade cake support systems may be used as internal supports for tiered and Novelty cakes. All Supports used must be stated on information cards.
8. Covered boards and hard food safe barriers may be used to support decorations.
9. Manufactured pillars may be used to support tiered cakes, plaques and floral arrangement.

10. Foam flower centers may be used but must be declared on the information card.

11. Edible fabric and wafer paper may be used but must be accompanied by other icing techniques and decorations.

**Items not permitted in any classes:**

1. Pins of any description.
2. Wire which penetrates the surface of the cake covering and the cake without first being sealed in an edible coating or inserted into a posy pick/straw.
3. Commercially manufactured ornaments and decorations.

\*\*Exhibits that do not comply with the above rules will be marked '**NOT ACCORDING TO SCHEDULE**' (NAS) and will not be judged, nor be eligible for a prize.

**Information Cards:**

Information cards are to be completed by the Exhibitor. The card is to be handed to the Steward when the exhibit is delivered, which is made available to the Judge(s). The card should list techniques, tools and edible products used to enable the entry to conform to this schedule. It confirms the Exhibitor has abided by the rules of the competition.

**Judging considerations:**

The judges will take the following into consideration when judging each exhibit;

- Overall design and concept
- Degree of difficulty and complexity
- Visual appeal and WOW factor
- Quality of workmanship and attention to detail. (Remember, it is better to display fewer techniques that are executed to a great skill level than many techniques poorly done); and
- Originality; marks are deducted for designs that are not the Exhibitors own work.

## SPECIAL PRIZES

- **BEST OVERALL EXHIBIT IN PRIMARY SCHOOL CLASSES**  
(Single exhibit judged as the best overall)  
Award and Ribbon
- **BEST OVERALL EXHIBIT IN HIGH SCHOOL CLASSES**  
(Single exhibit judged as the best overall)  
Award and Ribbon
- **BEST OVERALL EXHIBIT IN AMATEUR AND OPEN CLASSES**  
(Single exhibit judged as the best overall)  
Award and Ribbon sponsored by Karri Heights
- **EXHIBITOR GAINING MOST POINTS IN DECORATED CAKES**  
(Exhibitor with most accumulated points across all classes where first prize = 2 points, second prize = 1 point).  
Award and Ribbon sponsored by Stephanie Bennett
- **JUDGES CHOICE AWARD - Sylvia Harris Perpetual Plaque**  
(The judge's favourite exhibit, regardless of class or actual points scored for that exhibit. May also be awarded to juniors and/or exhibits that did not win a first or second prize).  
Award and Ribbon sponsored by Cake Decorators Association of WA inc. - Albany Branch.

## DECORATED CAKES – PRIMARY SCHOOL

An Exhibitor, who is 12 years of age or younger on the 1<sup>st</sup> of November 2025, may enter the Primary School category.

### CLASS 1 Buttercream Celebration Cake

One (1) tier only.  
A greeting to be included.  
Base/presentation board or drape to fit within a 40cm square.

**First:** \$40 cash and Certificate;  
**Second:** \$20 cash and Certificate

Prizes donated by **Sclater Sugar Biscuits**

### CLASS 2 Decorated Biscuits

Six (6) Biscuits to be decorated using a theme of your choosing.  
Commercial biscuits may be used as a base.  
Commercial lollies can be used to decorate.  
Base / presentation board to fit within 30cm square.  
The base / presentation board can be decorated to fit within your theme.

#### Hints/Tips

- The biscuits will not be tasted.
- The majority of points are awarded on your biscuit design, not additional elements on your display board.

**First:** Cookie Decorating Kit valued at \$40, voucher for decorating class and Certificate; **Second:** Cookie Decorating Kit valued at \$40 and Certificate.

Prizes donated by **Jade Cookie Collective**

## DECORATED CAKES – HIGH SCHOOL

An Exhibitor, who is 13 years of age and over on the 1<sup>st</sup> of November 2025, may enter the High School category.

### CLASS 3 Buttercream Celebration Cake

One (1) tier only.  
A greeting to be included.  
Base/presentation board or drape to fit within a 40cm square.

**First:** \$60 Spotlight Gift Card and Certificate; **Second:** \$40 Spotlight Gift Card and Certificate

Prizes donated by **Maria Kohlhagen**

### CLASS 4 Novelty Cake

An imaginative creation in shape and design.  
The cake must be carved to shape and not made in a specific model shaped tin.  
Details of construction to be listed on the Information Card.  
Base/presentation board or drape to fit within a 40cm square.

**First:** \$60 gift card and Certificate;  
**Second:** \$40 gift card and Certificate

Prizes donated by **Clarence Estate Residential and Home Care**

### CLASS 5 Decorated Cupcakes

Seven (7) cupcakes to be decorated using a theme of your choosing.  
Cases to remain on the cupcakes.  
Base / presentation board to fit within 30cm square.  
The base / presentation board can be decorated to fit within your theme.  
The cupcakes will not be tasted.

**First:** Decorating Kit valued at \$60 and Certificate; **Second:** Decorating Kit valued at \$40 and Certificate.

Prizes donated by **Jade Cookie Collective**

## DECORATED CAKES – AMATEUR

An Exhibitor, who has not won a first (1st) prize in a similar class at the Albany Agricultural Show may enter in the Amateur category.

### CLASS 6 Novelty Cake

An imaginative creation in shape and design. The cake must be carved to shape and not baked in a shaped tin. The **majority of the exhibit must be cake** with the remainder of the exhibit made from an edible medium. Details of construction to be listed on the Information Card. No cake forms to be used. Base/presentation board or drape to fit within a 40cm square.

**First:** Cake Decorating Gift Box valued at \$60 and Certificate;  
**Second:** Cake Decorating Gift Box valued at \$40 and Certificate

Prizes donated by **Christmas Cheer**

### CLASS 7 Theme Cake – Cartoon Cake

A cake made to look like it's straight out of a cartoon or comic book. Base/presentation board or drape to fit within a 40cm square.

**First:** \$50 voucher and Certificate;  
**Second:** \$30 voucher and Certificate

Prizes donated by **Sweet Sticks**

### CLASS 8 Buttercream Cake

One (1) tier only. Base/presentation board or drape to fit within a 40cm square.

**First:** Cake Decorating Gift Box valued at \$60 and a Certificate;  
**Second:** Cake Decorating Gift Box valued at \$40 and a Certificate

Prizes donated by **Appleyards Homewares**

## DECORATED CAKES – OPEN

The Open classes below are open to all exhibitors regardless of skill level or experience

### CLASS 9 Celebration Cake

A greeting to be included. Must be covered in Fondant/ RTR (Ready To Roll) Base/presentation board or drape to fit within a 40cm square.

**First prize:** \$50 cash and Certificate;  
**Second prize:** \$25 cash and Certificate

Prizes donated by **Cake Decorators Association of WA – Albany Branch**

### CLASS 10 Buttercream Cake

One (1) tier only. Base/presentation board or drape to fit within a 40cm square. NB: A base display board must be used.

**First:** \$40 cash and Certificate;  
**Second:** \$20 cash and Certificate

Prizes donated by **Cake Decorators Association of WA – Albany Branch**

### CLASS 11 Theme Cake – 'Is It Cake?'

A hyper-realistic cake made to look like an object, person, food or animal. Base/presentation board or drape to fit within a 40cm square. Cake does not need to reflect realistic size of item but must be proportionate

**First:** \$40 cash and Certificate;  
**Second:** \$20 cash and Certificate

Prizes donated by **Cake Decorators Association of WA – Albany Branch**

# DECORATED CAKES – OPEN Cont.

## CLASS 12 Miniature Wedding Cake

Two (2) or more cakes are to be tiered or otherwise presented on a common board.

All Decorations to be scaled down to the size of the cake

Base/presentation board or drape to fit within a 15cm square.

**First:** \$30 cash and Certificate;

**Second:** \$15 cash and Certificate

Prizes donated by **Cake Decorators Association of WA – Albany Branch**

## CLASS 13 Specimen Flower – Iceland

### Poppy

A single stem Iceland Poppy including flowers, buds and foliage.

Suitable Flower/ Sugar Paste must be used.

Cold Porcelain or Wafer Paper will not be accepted.

Exhibitor to provide own single stem vase to display their entry.

The vase to be collected at end of Show.

**First:** \$20 cash and Certificate;

**Second:** \$10 cash and Certificate

Prizes donated by **Cake Decorators Association of WA – Albany Branch**

## CLASS 14 Decorated Biscuits

Six (6) Biscuits to be decorated using a theme of your choosing.

Base / presentation board to fit within 30cm square.

The base / presentation board can be decorated to fit within your theme.

**First:** Cookie Cutter gift bag and vouchers valued at over \$150 and Certificate; **Second:** Cookie Cutter gift bag and vouchers valued at over \$100 and Certificate

Prizes donated by **Boss Embossers, Just Little Luxuries, Australian Cookie Cutters, Vintage Sugarcraft by Catherine, Stamp and Impress, and Cooki Co Cuts**

*Thank you for supporting this year's Agricultural Show!*

