









Decorated Cakes Competition

Albany Agricultural Show

13th November – 14th November 2026

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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.

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Vintage Sugarcraft
by Catherine

Little Bikkie
SUGARCRAFT

STAMP & Impress

SPOTLIGHT

BUNNINGS warehouse

If you are interested in sponsoring and/or volunteering for the Decorated Cakes competition, please contact our counsellor, Teagen on 0403 985 372 or at jadecookieco@gmail.com

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 9841 4003
Email: **aas@albanyshow.org.au**; Website: **www.albanyshow.org.au**

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

PATRON:
Mr Rick Wilson

VICE PATRONS:
Mr Kevin Prince LLB; Mr. Barry Panizza; Mr. Scott Leary (MLA)

TRUSTEES:
Mr. Garry Wilson, Hon Murray Montgomery AM, Mr Robert Wright

PRESIDENT:
Erika Henderson

SENIOR VICE PRESIDENT:
David Bickford

JUNIOR VICE PRESIDENT:
David Linderberg

IMMEDIATE PAST PRESIDENT:
Robert Wright

EXECUTIVE OFFICERS:
Doreen Lyon; Dianne Bell; Murray Leamon; Jia Leak; Garry Wilson; Kevin Edwards.

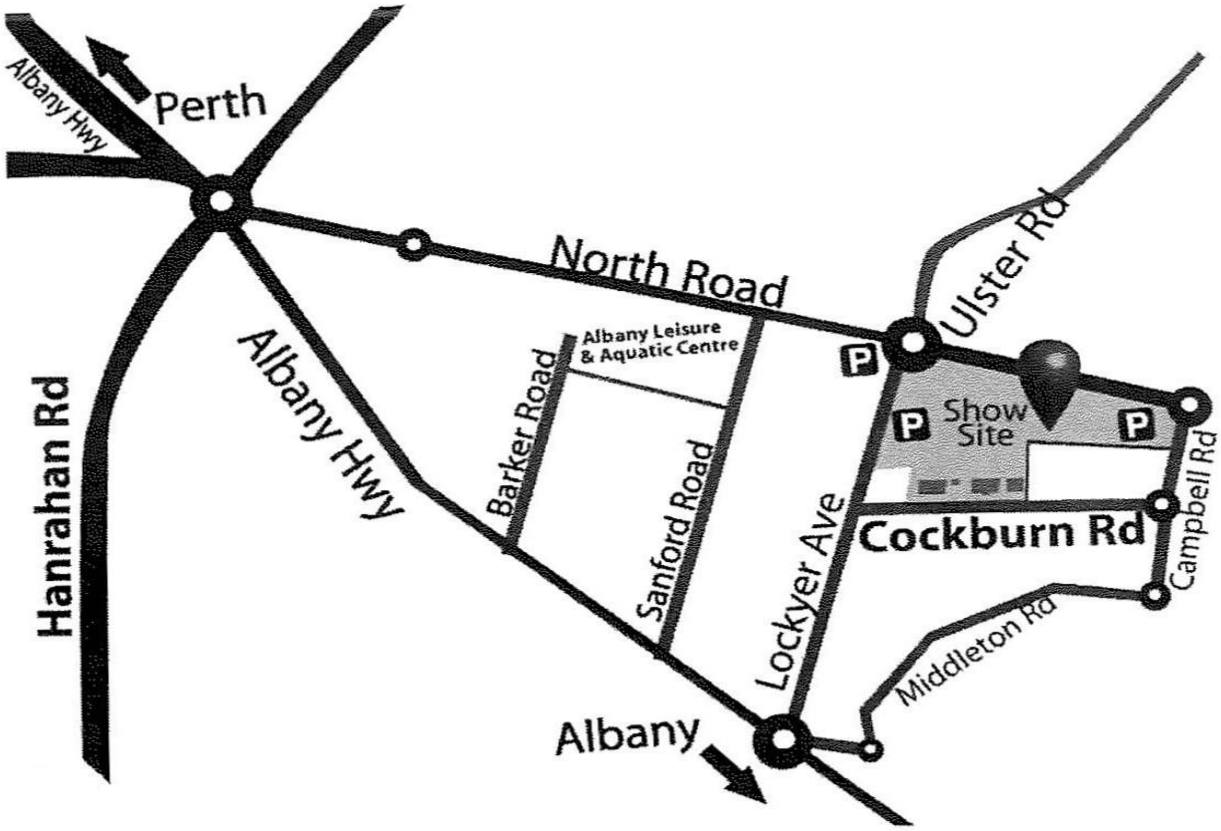
COUNCIL:
Anne Barton; Tyler Bennie; Sue Bickford; Sharon Cliffe; Sue Colgate; Jeremy Cullen; Steve Dougherty; Kevin Edwards; Phil Griffiths; Erika Henderson; Dawn Higgins; Jia Leak; Murray Leamon; Kym McGlinn; Teagen Murray; Debbie Panizza; Nicole Read; Shaun Read; Geoff Rolland; Vicki Savage; Trevlyn Smith; Barbara Whildin; Garry Wilson;

ADMINISTRATORS:
Fiona Geraty & Sally Newman.

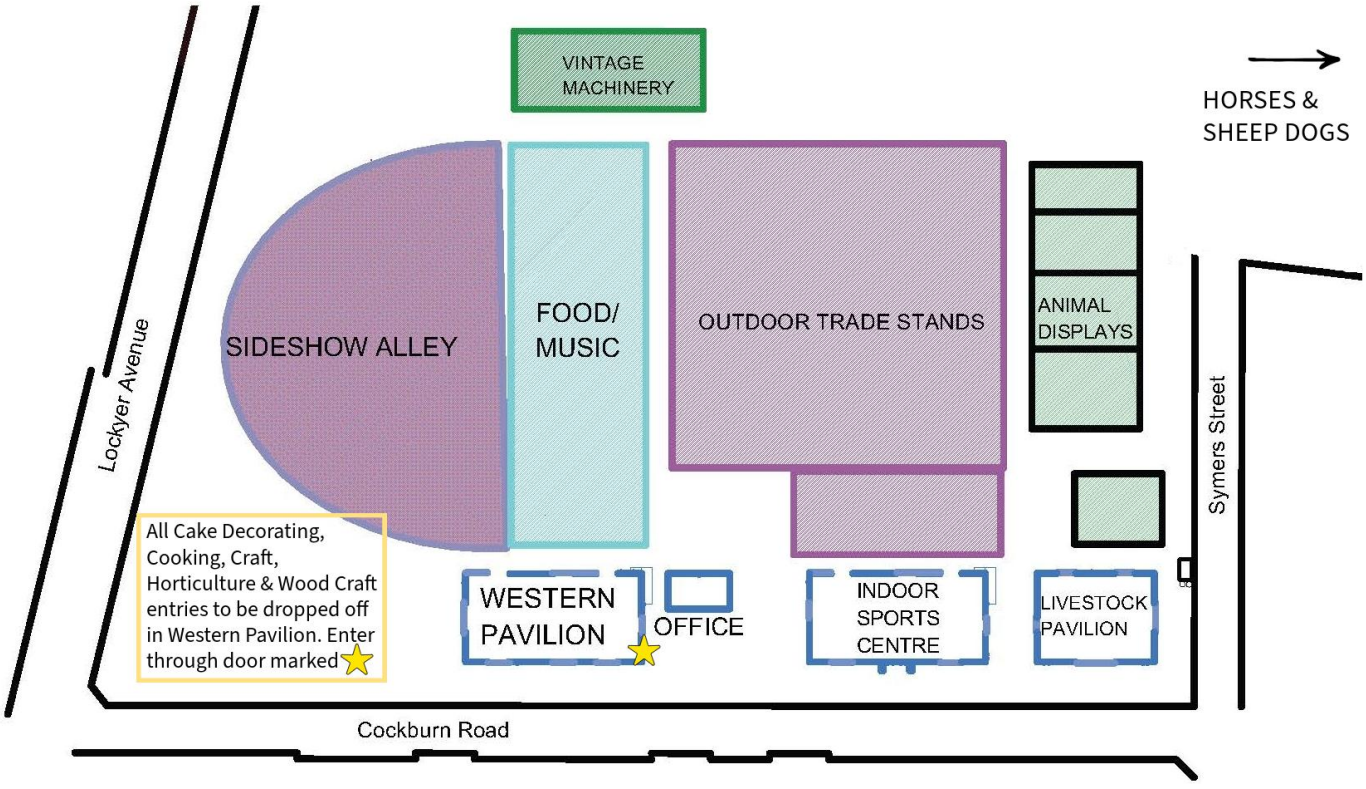
TABLE of CONTENTS

SPONSORS 1
SOCIETY OFFICIALS 3
TABLE of CONTENTS 4
SHOWGROUND DIRECTIONS and LAYOUT 5
RULES AND REGULATIONS 6
PRIVACY STATEMENT 6
NOTICES 7
IMPORTANT DATES 7
DECORATED CAKES ENTRY RULES 8
SPECIAL PRIZES 10

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*

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.

IMPORTANT DATES

ENTRIES OPEN – August 2026
ENTRIES CLOSE - Thursday 5th of November 2026, 3pm
EXHIBITS SUBMITTED - Thursday 12th of November 2026, 7am-9am
JUDGING - Thursday 12th of November 2026, 9:30 am

EXHIBIT COLLECTION

Saturday 14th of November 2026, 5pm-5:30pm
To be collected from Stewards ONLY
Any Exhibits not collected on Saturday 14th of November, will be disposed off.

PRIZE COLLECTION

Saturday 14th of November 2026, 4pm-4:30pm during presentation and 5pm-5:30pm when collecting exhibits
OR
From the Agricultural office from Monday 16th – Friday 20th of November 2026, 9am-3pm

ENTRY RULES

- All exhibitors must pay entrance fee to the grounds on Show Days.
- 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 3:00pm Thursday 5th of November 2026, and all entry fees include GST.
- Exhibits may be delivered to the Western Pavillion for judging between 7.00am and 9.00am on Thursday 12th November 2026. All exhibits must be benched in the Exhibition area by 9.00am on that day; late exhibits will not be accepted. Please note pavilion entrance point on map.
- Exhibitors must follow all instructions provided by the stewards. Once exhibits have been placed, exhibitors are required to leave the Exhibition area immediately. Viewing, inspecting and commenting on other exhibits is strictly prohibited.
- 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 12th November 2026. Judging commences in all classes on Thursday 12th November 2026 at 9.30am.
- Doors will be open to the public at 9.00am, Friday 13th November 2026
- Prizes will be presented to the winners on Saturday 14th November 2026 between 4:00 pm and 4:30pm. No exhibit is to be removed before 5.00pm on Saturday 14th November 2026. 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

Entry Fees:	**Junior and Youth Classes**	**$3.00 per exhibit**
	Amateur and Open Classes	**$6.00 per exhibit**

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, door protectors, bottle lids or wooden blocks, which are attached to the bottom of the display board to raise it off the table 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 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. You can find your exhibitor label online in your Albany Agricultural Society account. 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 or 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 are 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 or non food safe element 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 such as preprinted wafer paper embellishments

4. Pressed edible flowers due to the bacteria risk.

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 JUNIOR CLASSES**
  (Single exhibit judged as the best overall)
  Award and Ribbon sponsored by Cake Decorators Association of WA inc. - Albany Branch

- **BEST OVERALL EXHIBIT IN YOUTH CLASSES**
  (Single exhibit judged as the best overall)
  Award and Ribbon sponsored by Cake Decorators Association of WA inc. - Albany Branch

- **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 = 3 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).
  Award and Ribbon sponsored by Cake Decorators Association of WA inc. - Albany Branch.

DECORATED CAKES JUNIOR

An Exhibitor, who is 11 years of age or younger on the 12th of November 2026, may enter the Junior category.

CLASS 1 **Decorated Cupcakes**

Four (4) decorated cupcakes.
Cases to remain on the cupcakes.
Commercial lollies can be used to decorate. Note: Pre-made decorations such as flowers, insects, etc. are not permitted. Pre-made wafer paper decorations are not permitted.
Base plate / presentation board to fit within 30cm square and can be decorated to fit within your theme.
The cupcakes will not be tasted.

First: $40 cash and Certificate; **Second:** $20 cash and Certificate; **Third:** $10 cash and Certificate; **Highly Commended:** Certificate

Prizes donated by **Maria Kohlhagen**

CLASS 2 **Decorated Biscuits**

Four (4) decorated biscuits.
Commercial biscuits may be used as a base.
Commercial lollies can be used to decorate. Note: Pre-made decorations such as flowers and insects, are not permitted. Pre-made wafer paper decorations are not permitted.
Base / presentation board to fit within 30cm square.
The base / presentation board can be decorated to fit within your theme.
The biscuits will not be tasted.

First: $40 cash and Certificate; **Second:** $20 cash and Certificate; **Third:** $10 cash and Certificate; **Highly Commended:** Certificate

Prizes donated by **Sclater Sugar Biscuits**

DECORATED CAKES YOUTH

An Exhibitor, who is between 12 and 18 years of age on the 12th of November 2026, may enter the Youth category.

CLASS 3 **Buttercream Celebration Cake**

One (1) tier only.
Must include an edible element eg, hand made lollies, candied/ dehydrated fruit. Element to be noted on information card
Base/presentation board or drape to fit within a 30cm square.

First: $50 gift card and Certificate; **Second:** $30 gift card and Certificate; **Third:** $20 gift card and Certificate; **Highly Commended:** Certificate

Prizes donated by **Spotlight**

CLASS 4 **Novelty Cake**

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 30cm square.

First: $50 gift card and Certificate; **Second:** $35 gift card and Certificate; **Third:** $15 gift card and Certificate; **Highly Commended:** 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 cupcakes will not be tasted.

First: Gift Box and Certificate; **Second:** Gift Box and Certificate; **Third:** Gift Box and Certificate; **Highly Commended:** Certificate

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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: Gift box valued at over $60 and Certificate; **Second:** Gift box valued at over $40 and Certificate

Prizes donated by **Appleyards Homewares**

CLASS 7 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 cupcakes will not be tasted.

First: $50 gift card, gift and Certificate; **Second:** $20 gift card, gift and Certificate

Prizes donated by **Spotlight**

CLASS 8 Buttercream Cake

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

First: Product and Certificate; **Second:** Product and Certificate

Prizes donated by **Flourish Eclectic**

DECORATED CAKES – OPEN

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

CLASS 9 Decorated Wedding Cake

Minimum of 2 tiers.
Must include an edible fabric (eg, edible lace, wafer paper fabric, edible silk)
Must be covered in Fondant/ RTR (Ready To Roll)
Base/presentation board or drape to fit within a 50cm square.

First prize: $60 cash, Cake stand, Wine Pack and Certificate; **Second prize:** $40 cash, Cake Stand, Wine Pack and Certificate

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

CLASS 10 Celebration Cake

A greeting is not required however, must be obvious as to what celebration is being celebrated
Must be covered in Fondant/ RTR (Ready To Roll)
Base/presentation board or drape to fit within a 40cm square.

First prize: $50 cash, Wine Pack and Certificate;
Second prize: $30 cash, Wine Pack and Certificate

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

CLASS 11 Theme Cake – Whale

Any style of cake representing a whale.
Can be a complete whale or part of a whale e.g. head, tail, etc.
Base/presentation board or drape to fit within a 40cm square.

First: $50 cash, Cricut items and Certificate;
Second: $30 cash, Cricut items and Certificate

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

DECORATED CAKES – OPEN Cont.

CLASS 12 **Specimen Flower – Lisianthus**

A single stem.
Stem must included one flower in full bloom.
Additional flowers, buds and foliage may be included.
Suitable Flower/ Sugar Paste must be used.
Wafer Paper will not be accepted.
Exhibitor to provide own single stem vase to display their entry.
Specimen and vase not to exceed 30cm in height.
Vase to be collected at end of Show.

First: $100 Bloomin Flowers voucher and Certificate;
Second: $50 Bloomin Flowers voucher and Certificate

Prizes donated by **Bloomin Flowers**

DECORATED CAKES – OPEN Cont.

CLASS 13 **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 Decorating gift bag and Certificate;
Second: Cookie Decorating gift bag and Certificate

Prizes donated by **Little Bikkie Sugarcraft, Vintage Sugarcraft by Catherine and Stamp and Impress**

Thank you for supporting this year's Agricultural Show!

The Albany Agricultural Society Inc