



155<sup>th</sup> Heritage Bank  
Toowoomba Royal Show  
28<sup>th</sup> - 30<sup>th</sup> March 2019

# Bread Schedule

# 2019

## Showing the Downs Since 1860

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[www.rasq.com.au](http://www.rasq.com.au)



**THE ROYAL AGRICULTURAL SOCIETY OF QUEENSLAND IS GRATEFUL TO THE FOLLOWING  
SPONSORS WHO HAVE GENEROUSLY SUPPORTED THE 2019  
TOOWOOMBA ROYAL BREAD SHOW**

**Allied Pinnacle  
Australian Bakels  
National Baking Industry Association  
Lesaffre Australia Pacific  
Homestyle Bake  
Woolworths Supermarkets Queensland  
Mr Rod Stirling AM  
PE Foods  
Mackies**

**Australasian Baker  
Ben Furney Flour Mills  
E.O.I Foods  
Cec Willersdorf Family  
Moffat Bakery Equipment  
Manildra Group  
A1 Weighing Equipment  
Kialla Pure Foods**

#### **MAJOR AWARDS**

**Royal Agricultural Society of Queensland – King of the Bakers Championship** - selected from all classes except: Novelty Cake Classes, and Apprentice Classes. As part of taking out the title of 'King of the Bakers' we will be giving the winner the opportunity to do a baking demonstration and advertise their bakery in the Founders Pavilion over the 3 days of show.

**Australian Bakels - Most Successful Cake Exhibitor** - selected from Cake Section classes except the Novelty Cake Class. The winner of the Most Successful Cake Exhibitor will be offered the opportunity to do a cake decoration demonstration in the Founders Pavilion over the 3 days of show.

**PE Foods - Most Successful Bread Exhibitor**- selected from Bread Section classes

**Woolworth's Supermarkets Queensland - Most Successful 1<sup>st</sup> & 2<sup>nd</sup> Year Apprentice Award** selected from 1<sup>st</sup> and 2<sup>nd</sup> Year Apprentice Classes.

**Woolworth's Supermarkets Queensland - Most Successful 3<sup>rd</sup> & 4<sup>th</sup> Year Apprentice Award** selected from 3<sup>rd</sup> and 4<sup>th</sup> Year Apprentice Classes.

**Homestyle Bake – Best Speciality Bread** selected from classes 7021, 7022, 7023.

**Lesaffre Australia Pacific Champion Loaf, including the Ron Hudson Memorial Trophy**, selected from Bread Section Traditional Classes except classes 7013, 7015 & 7016.

**Mackies Commercial Bread** - Class 7036

**Moffat Bakery Equipment Toowoomba Cup, including the Rod & Helen Stirling Memorial Trophy** – Class 7016

**Ben Furney Flour Mills Feature Product of the Show, including the Cec Willersdorf Memorial Trophy** – Selected from Classes 7039, 7040 & 7041

#### **REGIONAL AWARDS**

**Allied Pinnacle - Regional Shield** - selected from ALL Classes except, Novelty Cake Classes and Apprentice Classes.

**National Baking Industry Association - Regional Bread Award** selected from Bread Classes.

**Manildra Group Regional Cake Award** from Cake Classes except Novelty Cake Class and the Feature Product Class.

# 50<sup>th</sup> Anniversary

## King of the Bakers Show

### Friday 1<sup>st</sup> March 2019

**Contact Person**

Mr Damon Phillips  
Ph. 0746 347400  
Mobile: 0429 347 002

**Chief Steward**

Mr Paul Bosnan

**Committee Person**

Mr Wayne Bradshaw



**ENTRY FEE**

General & Apprentice Classes: Online - \$7.00

Class 7036: Online \$14.00

Entries will only be accepted online Only. You can enter at <https://showday.online/>

ENTRIES CLOSE	DELIVERY OF EXHIBITS	JUDGING
<p>Wednesday 21<sup>st</sup> February 2019 at 5pm</p> <p><b>NO LATE ENTRIES WILL BE ACCEPTED</b></p>	<p>Upon receipt of entries, exhibitors' numbers will be forwarded to entrants and bakers are asked to attach these numbers prior to wrapping to each exhibit with delivery. PLEASE ENSURE CORRECT WEIGHT AND/OR SIZE.</p> <p><b>Exhibits to be delivered to the Glenvale Room, main administration building, Toowoomba Showgrounds, Glenvale Road, Toowoomba, <u>Thursday 28<sup>th</sup> February 2019 from 12.00pm to 4.30pm</u></b></p>	<p>Judging to commence at 9.00am. Friday 1<sup>st</sup> March 2019.</p> <p>PLEASE NOTE: Exhibitors and public will have access to the Glenvale Room from approximately 4.00p.m on completion of judging. Discussion with the judges is welcome.</p> <p>Judging criteria for each class- outlined at the back of the schedule.</p>

**MOFFATT BAKERY EQUIPMENT MASTERCLASS WITH DEAN TILDEN AUSTRALIAN REPRESENTATIVE 2018 MASTERS de la BOULANGERIE PARIS – FRIDAY 1<sup>ST</sup> MARCH 4pm**

**MOFFATT BAKERY EQUIPMENT TROPHY PRESENTATION DINNER**

You and your friends are invited to attend the presentation dinner on Friday 1<sup>st</sup> March 2019 in the Royal Agricultural Society's Glenvale Room, Toowoomba Showgrounds at 5.30p.m.

The cost is \$30.00 per person. No Bookings on the night.

**PLEASE FILL OUT THE ATTACHED FORM AND RETURN IT TO THE OFFICE WITH YOUR ENTRY FORM/S TO BOOK YOUR SEAT.**

**ALL BOOKINGS FOR THE DINNER ARE TO BE MADE BY FRIDAY 22<sup>nd</sup> February 2019**

*(Unfortunately due to catering schedules we will be unable to take bookings on the day).*

**KING OF THE BAKERS MAJOR PRIZE THANKS TO MOFFAT BAKERY EQUIPMENT**



Varimixer TEDDY



5L Teddy Bear is valued at \$2,260.00 + GST.  
It does come in 4 different colours

## BREAD SECTION

**Class 7001-** 1800g White married

**Class 7002-** 680g Multi-grain half married

**Class 7003-** 450g- 90/10 Wholemeal cob. Not flour dusted. No seeds. (Must be baked on an open tray)

**Class 7004-** 680 g Multi-grain sandwich – three or four pieces

**Class 7005-** 450g French stick- no seeds – 7-9 cuts

**Class 7006-** 680g 90/10 Meal sandwich – Three or four pieces

**Class 7007-** 680g White hi-top upright- one piece

**Class 7008-** 680g 90/10 Meal hi-top upright- one piece

**Class 7009-** 680g White sandwich- three or four pieces

**Class 7010-** 450g White tank- one piece

**Class 7011-** 450g White Vienna- no seeds, baked in a slipper

**Class 7012-** 450g White 4 strand plait-baked in a slipper

**Class 7013-** Batched 4x 70g White square hamburger rolls- no seeds

**Class 7014-** 680g White half married

**Class 7015-** 4 x 70g White bread rolls batched round- no seeds

**Class 7016-** Toowoomba Cup including the Rod & Helen Stirling Memorial Trophy

- a. 680g White sandwich- three or four piece
- b. 680g Multi grain sandwich – Three or four piece
- c. 680g 90/10 Meal sandwich- three or four piece

Please note: All three loaves must be exhibited

**Class 7017-** 450g Bun loaf- high top fruited. Minimum 25% fruit of flour weight.

**Class 7018 -** 4 x 70g Hot Cross Buns- Minimum 25% fruit of flour weight.

**For the first time in any Bread Show, Gold, Silver and Bronze Medals will be awarded in this class.**

**Gold 90-100 points**

**Silver 80-89 points**

**Bronze 70-79 points**

**Class 7019-** Savoury Hospitality Bread

**Class 7020-** Sweet Hospitality Bread

Suggested types for Savoury and Sweet Hospitality Bread Classes- Pane casa, soda bread, flat breads, focaccia, pull apart, kugelhopf, stollen, pougno, panettone, fruit stone ground; plus any other hospitality bread.

**Class 7021-** 450g Pasta Dura

**Class 7022-** Ciabatta

**Class 7023-** Traditional sourdough- 450g- 600g Sponsored by Kially Pure Foods  
Each entrant will receive 5kg of Organic Flour

## CAKE SECTION

**Class 7024-** Single sponge - 18cm unfilled- weight 200g

**Class 7025-** Apple pie, sweet short pastry, thickened filling- 19cm foil- weight 800g

**Class 7026-** Vanilla Slice - when tasted, the slice should reveal a custard with a creamy smooth texture and a balance of vanilla taste with a crisp, crunchy pastry topped with a smooth and shiny glaze/fondant. Vanilla Slice should be presented with a square or rectangular shape, 3 slices to be submitted

**Class 7027-** Six (6) plain scones- no yeast- 7 cm diameter

**Class 7028-** Swiss roll - 18cm x 400g jam filling only. Sheet thickness 12 mm.

**Class 7029-** Mud cake –23 cm finished ganache

**Class 7030-** Four (4) Cupcakes – should be uniform in size and shape between the four items. Colours should be evenly distributed throughout each item. Decorations should exhibit originality and technical ability. This category is aimed at encouraging demonstration of the skills and originality in design and decorating ability of the entrant. There should be a link between all four cupcakes – theme / colour / style

**Class 7031-** Novelty cake- soft icing or cream- judged on appearance, technical difficulty and originality only (The winner of the Most Successful Cake Exhibitor will be offered the opportunity to do a cake decoration demonstration in the Founders Pavilion over the 3 days of show.)

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## APPRENTICE CLASSES- Sponsored by Woolworths

**1<sup>st</sup> & 2<sup>nd</sup> Year Apprentice - must enter both classes**

**Class 7032-** Apprentice Bread (Years 1 & 2)

- a. 1 x 450g White cob- not flour dusted- no seeds (must be baked on open tray)
- b. 1 x 450g Vienna- no seeds- baked in a slipper

**Class 7033-** Apprentice Cake (Years 1 & 2)

- a. Single sponge- 18cm top decorated with cream- no side decoration
- b. Six (6) plain scones – no yeast- 7cm diameter-batched 400g

**3<sup>rd</sup> & 4<sup>th</sup> Year Apprentice – must enter both classes**

**Class 7034-** Apprentice Bread (Years 3 & 4)

- a. 1 x 450g White 5 strand plait- baked in a slipper
- b. 1 x 680g White half married

**Class 7035-** Apprentice Cake (Years 3 & 4)

- a. Single sponge – 18cm top decorated with cream- no side decoration
- b. 1 x 18cm open glazed fruit flan shortbread base

**MOST SUCCESSFUL 1<sup>st</sup> & 2<sup>nd</sup> YEAR APPRENTICE AWARD- Sponsored by Woolworths**

**MOST SUCCESSFUL 3<sup>rd</sup> & 4<sup>th</sup> YEAR APPRENTICE AWARD- Sponsored by Woolworths**

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## COMMERCIAL SECTION – Sponsored by Mackies

**Class 7036-** Commercial Bread

Open to bakers in Toowoomba and Darling Downs area bounded by Warwick, Millmerran, Dalby, Crows Nest and Gatton.

Breads to be made available from the shelf for this class are:

- 680g Multigrain sandwich- 3 or 4 pieces sliced
- 680g 90/10 Meal sandwich- 3 or 4 piece sliced

- 680g White sandwich- 3 or 4 piece sliced.

Breads for this class will be purchased by Royal Agricultural Society of Queensland Representatives and frozen until judging day.

## **MEAT PIE SECTION - Sponsored by EOI Foods**

**Class 7037-** Meat pie- standard plain meat pie- net weight 180g –225g

Entrant must provide 3 pies for judging

All pie entries must be delivered frozen to the competition venue in packaging compliant with hygiene regulations.

## **SAUSAGE ROLL SECTION – Sponsored by EOI Foods**

**Class 7038-** Sausage Roll – Standard plain sausage roll maximum length 150mm

Entrant must provide 3 sausage rolls for judging

All sausage roll entries must be delivered frozen to the competition venue in packaging compliant with hygiene regulations.

## **FEATURE PRODUCTS including the Cec Willersdorf Memorial Trophy**

**Class 7039 –** 4 X 100G Chocolate Lamingtons

General Characteristics: The competitor can choose the cake type and chocolate coverage. Coconut is the only exterior coating allowed.

Hints: Cake should be stable in finished form with even cell structure. Chocolate coating should be even in coverage and penetration depth into cake crumb. Product taste will carry weighting from all components.

**Class 7040 –** Tarte au Citron (Lemon Tart) – Weight: 500g Min: 475g Max: 525g, Target Size: N/A Min 20cm Max : N/A

General Characteristics: Tarte au Citron (Lemon Tart) should be appealing to the eye. Pastry should be evenly baked without burnt edges or base. Filling should be smooth & firm & not leak when the tart is cut. All tart entries must be delivered in packaging compliant with hygiene regulation (frozen or refrigerated) & will be placed in a coolroom overnight. Non-compliance will result in disqualification =.

**Class 7041 –** Macarons

6 individual macarons of competitor's choice. Product should display symmetry, volume, presentation, clean lines, colour and uniformity. Filling should be creamy and light but firm.

## **SCHOOL BASED SECTION**

This section is open to all schools and all ages. Students may enter as many classes as they wish. Entry is Free and students are encouraged to attend the judging and watch the judges go over the products. Every class will carry trophies for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup>.

**Class 7042-** Mud cake –23 cm finished ganache

**Class 7043-** 450g White 3 strand plait-baked in a slipper

**Class 7044-** Four (4) Cupcakes – should be uniform in size and shape between the four items. Colours should be evenly distributed throughout each item. Decorations should exhibit originality and technical ability. This category is aimed at encouraging demonstration of the skills and originality in design and decorating ability of the entrant. There should be a link between all four cupcakes – theme / colour / style

**Class 7045-** Apple pie, sweet short pastry, thickened filling- 19cm foil- weight 800g

## CONDITIONS OF ENTRY

1. Open to all bakers and pastry cooks.
2. One entry per class per bakery premises except apprentice classes.
3. Each exhibit must be clearly labelled with the class & exhibit number, which will be posted the week prior to judging
4. Entries in bread classes with weight restrictions and/or size specifications to be plus or minus 5% of nominated weight and/or size.
5. Entries in cake and pastry classes with weight restrictions and/or size specifications to be plus or minus 10% of nominated weight and/or size.
6. All exhibitors must be the bonafide property of the exhibitor/s.
7. Apprentice classes in the name of the apprentice and business name. One entry per apprentice per class.
8. The judge's decision will be final.
9. Objections regarding calculations of major awards must be lodged within 30 minutes of those being announced.
10. All entries will be weighed and measured on arrival. Any not meeting show requirements will be disqualified.
11. All points for major awards are calculated on 5 points for 1<sup>st</sup> - 5 points; 2<sup>nd</sup> - 4 points; 3<sup>rd</sup> - 3 points. All entries other than placegetters will automatically receive 1 point.
12. The regional awards cover the following area:
  - South and west to the border
  - North to Kingaroy
  - East to Gatton
  - No additional bread or cake needs to be entered, as points will be calculated in general classes.
13. Results will be posted to all exhibitors and made available on the Royal Agricultural Society of Queensland website: [www.rasq.com.au](http://www.rasq.com.au) by the following week.
14. In the event of a tie, a count back on the total number of first places will occur.
15. In apprentice classes - in the case of scores being equal, two awards will be given.

**THE 2019  
HERITAGE BANK  
TOOWOOMBA  
ROYAL SHOW  
TEAM**

Showing the Downs since 1860 • [www.toowoombashow.com.au](http://www.toowoombashow.com.au)

<b>SUPREME CHAMPION</b>		<b>YELLOW RIBBON</b>	
Heritage Bank		AGL	Brokers
<b>GRAND CHAMPION</b>		Avis	JEFO
Clive Berghofer	Homestyle	Clifford	JJ Richards
Developments	Bakeries	Gardens	Musictalk
<b>XXXX Gold</b>		Shopping	New Hope
<b>CHAMPION</b>		Centre	Group
Queensland	Toowoomba	Cracker Print	Norco Foods
Government	Regional	& Paper	Russell Mineral
Vanderfield	Council	Earthlife	Equipment
<b>RESERVE CHAMPION</b>		Elgas	Viden
Showtime Showbags		Enfab	
<b>BLUE RIBBON</b>		Fitton Insurance	
ARTC Inland Rail	Orchy	<b>MEDIA PARTNERS</b>	
GC Event Hire	Termi Home	ABC Southern	Southern Cross 10
Gordon Bourke	& Commercial	Queensland	Seven
Constructions	Tophorse	Queensland	Queensland
Landmark	1300 Web Pro	Country Life	The Chronicle
Moffat Bakery	Wippells Autos	Radio 4GR	WIN Television
Equipment		Radio Hot FM	
<b>RED RIBBON</b>			
Elders	Sedl Earthmoving		
Prydes Easifeed	Toowoomba		
	Motorcycles		

## JUDGING CRITERIA as per NBIA

### Class 7001:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7002:

- Volume & appearance 50
- Texture & structure 50

### Class 7003:

- Volume & appearance 50
- Texture & structure 50

### Class 7004:

- Volume & appearance 50
- Texture & structure 50

### Class 7005:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7006:

- Volume & appearance 50
- Texture & structure 50

### Class 7007:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7008:

- Volume & appearance 50
- Texture & structure 50

### Class 7009:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7010:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7011:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7012:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7013:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7014:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7015:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7016a:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7016b:

- Volume & appearance 50
- Texture & structure 50

### Class 7016c:

- Volume & appearance 50
- Texture & structure 50

### Class 7017:

- Volume & appearance 50
- Texture & structure 50

### Class 7018:

- Volume & appearance 50
- Texture & structure 50

### Class 7019:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7020:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7021:

- Volume & appearance 35
- Texture 30
- Aroma 35

### Class 7022:

- Volume & appearance 35
- Texture & structure 30
- Aroma 20
- Colour 15

### Class 7023:

- Volume & appearance 35
- Texture & structure 30
- Aroma 35

### Class 7024:

- Volume & appearance 50
- Texture & structure 50



Class 7025:	
• Volume & appearance	60
• Filling and appearance	40
Class 7026:	
• Volume & appearance	50
• Texture & structure	30
• Taste	20
Class 7027:	
• Volume & appearance	50
• Texture & structure	50
Class 7028:	
• Volume & appearance	50
• Texture & structure	50
Class 7029:	
• Volume & appearance	50
• Texture & structure	30
• Originality	20
Class 7030:	
• Volume & appearance	50
• Originality	20
• Technical Difficulty	30
Class 7031:	
• Appearance	50
• Originality	50
Class 7032a and 7032b:	
• Volume & appearance	35
• Texture & structure	30
• Aroma	20
• Colour	15
Class 7033a and 7033b:	
• Volume & appearance	50
• Texture & structure	50
Class 7034a and 7034b:	
• Volume and appearance	35
• Texture & structure	30
• Aroma	20
• Colour	15
Class 7035a:	
• Volume and appearance	50
• Texture & structure	50
Class 7035b:	
• Volume & appearance	60
• Filling & internal appearance	40
Class 7036a	
• Volume & appearance	50
• Texture & structure	50
Class 7036b:	
• Volume & appearance	50
• Texture & structure	50

Class 7036c:	
• Volume & appearance	30
• Texture & structure	25
• Aroma	35
• Colour	10
Class 7037:	
• Volume & appearance	50
• Aroma	10
• Taste	30
• Stability	10
Class 7038:	
• Volume & appearance	40
• Filling & internal appearance	35
• Taste	25
Class 7039:	
• Volume & appearance	35
• Flavour	25
• Texture	25
• Aroma	15
Class 7040:	
• Volume and appearance	25
• Texture	15
• Colour	15
• Originality	15
• Taste/ Flavour	15
• Technical Difficulty	15
Class 7041:	
• Volume & appearance	20
• Filling & internal appearance	20
• Texture	20
• Colour	15
• Originality	10
• Taste	15
Class 7042:	
• Volume & appearance	50
• Texture & structure	30
• Originality	20
Class 7043:	
• Volume & appearance	35
• Texture & structure	30
• Aroma	20
• Colour	15
Class 7044:	
• Volume & appearance	50
• Originality	20
• Technical Difficulty	30
Class 7045:	
• Volume & appearance	60
• Filling and appearance	40

**QUEENSLAND CHAMBER OF AGRICULTURAL SOCIETIES SHOW RULES**  
**Rules for Show Societies, Stewards, Judges, Exhibitors and Competitors at Agricultural Shows.**

1. This show is conducted subject to the rules of the Queensland Chamber of Agricultural Societies Inc., the constitution and rules of this Society and any other regulation, which appears within the Schedule for individual sections of this Show. Should there be any conflict between the rules of the Queensland Chamber of Agricultural Societies Inc, the constitution and rules of this Society and the regulations appearing in any schedule, the constitution, rules and regulations appearing in the schedule of this Society shall prevail.
2. The President, Steward and/or the Committee person in Charge of any section of this Show shall have the right to refuse any entry by an Exhibitor without expressing reason at any time up to the commencement of judging of the section to which that entry applies.
3. The Society reserves the right to refuse entry to any stallholder if the Society reasonably believes that it is necessary to do so in order to ensure that the standard, quality and safety of the Show is maintained.
4. The President, Committee person in Charge or Steward of any section shall have the right to alter or amend the programme or the time of any event.
5. This Society will not under any circumstances hold itself liable for any accident, loss, damage or non-delivery of livestock or other exhibits at the Society's Show, and it shall be a condition of entry that each exhibitor shall hold this Society blameless and indemnify it against any legal proceedings arising through any accident, loss, non-delivery or damage whatsoever.
6. Exhibitors must obey all lawful orders of the President, Secretary, and the Committee person in Charge or the Steward of the section in which the Exhibitor is entered. Failure to abide by any such order may incur a fine of an amount to be determined by the President of this Society or on the order of the President, the Exhibitor may be removed from the grounds together with the exhibit.
7. Stewards shall have the power to remove exhibitors or other persons from the vicinity of the Judge while judging.
8. The Judge's decision in any section shall be final.
9. Any protest by an Exhibitor must be lodged in writing with the Committee person or Steward in charge of any Section within 30 minutes of the completion of the event together with a fee of \$100.00. The fee will be forfeited if the protest is considered to be frivolous or vexatious. The protest shall be heard according to the rules of the natural justice by a Dispute Committee of three appointed by the President of this show and the decision of the Disputes Committee shall be final.
10. Ribbons will be awarded at the Judge's discretion notwithstanding that there may be provision in the schedule for the awarding of ribbons.
11. Exhibitors shall ensure that they and all animals are entered and shown in the correct class.
12. All exhibitors must present their exhibit for judging at the appointed time and place. Judging shall not be delayed for an Exhibitor who is not ready and the Committee person in Charge or Steward of the section shall have the right to exclude and disqualify the exhibitor competing in that section who does not present on time.
13. If, in the opinion of the Committee person in Charge or Steward of the section, any animal or exhibit is entered in the wrong class, the Committee person in charge or Steward of the Section shall have the power to enter the animal or exhibit in its correct class prior to the commencement of judging of that class.
14. Where there is an age limit on an Exhibitor, any of the following shall be accepted as proof of age:
  - A. A birth certificate
  - B. A Driver's Licence
  - C. Current passport
15. Exhibitors shall at all times behave in a proper and courteous manner to judges, Show Officials and other exhibitors. Should an exhibitor behave in an offensive or improper manner, the Committee person in Charge, or Steward of the section shall have the right to exclude and disqualify that Exhibitor from competing in the Section.
16. All Exhibitors and/or grooms entering the showground shall obey the lawful directions of the President, Committee, Stewards or Employees of the Show Society and failure or refusal to do so, shall entitle the President of this Society to disqualify the Exhibitor and/or his/her exhibit from competing at the show and may order the removal of the Exhibitor and /or his/her exhibit from the grounds.
17. A Judge shall not adjudicate at more than one show, where practical, within 60 days unless judging different sections where it can be reasonably anticipated a number of the same exhibits are to be judged.
18. Judging cards and performance records shall be completed by the Committee person in Charge, Steward and/or the Judge of a Section (if required) during or immediately after the judging of the Section or at the Judge's convenience.
19. Judges must be suitably attired when judging.
20. Competitors must be suitably attired when exhibiting.
21. If a Judge is unable to fulfil a judging commitment, the Judge shall notify the Show Society as soon as possible so replacement can be arranged.
22. A Judge shall not send a substitute Judge. All invitations to judge shall be sent by the Society.
23. A Society shall report to the Queensland Sub-Chamber of Agricultural Societies Inc. any Judge who fails to attend A show to which he or she has accepted an invitation to judge or, who has failed to judge at the time advertised for the commencement of the class provided that the failure to attend or appear is without reasonable cause.
24. A Judge may not officiate in one Section of a Show and compete or exhibit in another Section at the same show unless exceptional circumstances exist, such as sickness or unavailability of the appointed Judge.
25. An Exhibitor shall not compete in a section if the Exhibitor is a member of the Judge's immediate family.
26. An Exhibitor shall not compete nor show any animal in a section if the animal has been owned or leased by the Judge or a member of the Judge's immediate family or if the Judge is the Exhibitor's employer or business partner.
27. An Exhibitor shall not compete if the Exhibitor or any member of the Exhibitor's immediate family has provided accommodation for the Judge within three months prior to or during the holding of the Show.
28. An Exhibitor shall not compete if the Exhibitor or any animal being shown by the Exhibitor has been given tuition by the Judge's business partner within three months prior to or during the show.
29. An Exhibitor is ineligible to compete if the Exhibitor has employed or has been employed by or has been a business partner of the Judge of the Section within three months prior to or during the show.

30. An Exhibitor shall not compete if the Exhibitor has given tuition to the Judge or has fed or trained an animal owned or leased by the judge within three months prior to or during the show.
31. A Judge shall not visit the livestock-housing complex of the Show Society, nor the owners, nor inspect or discuss any animals entered in the Show prior to or during the judging of the relevant section.
32. No Exhibitor shall deface or alter registration papers or performance cards for any exhibit.
33. A Judge or Steward must not knowingly permit an ineligible Exhibit or Exhibitor to compete.
34. No Exhibitor nor a member of the Exhibitor's immediate family or anybody employed by the Exhibitor shall approach a Judge with regard to a decision made by the Judge unless they first obtain permission from the Committee person in Charge or Steward of the Section.
35. In Breed Classes, all animals must have current Registration and Ownership Certificate with the relevant Breed Society.
36. In Breed Classes, registration papers (where applicable) must be available at the Show as proof of registration.
37. An Exhibitor required by the Show Section Schedule or rules of this Society to parade an exhibit in the Grand Parade and who fails to do so, shall not be entitled to and shall forfeit any prize money or trophy to that Exhibitor and/or for that Exhibit.
38. The Exhibitor shall ensure that they and their exhibit comply with all statutes, regulations and by-laws applying to the showground at the time of the show including but not limited to all animal health requirements.
39. Exhibitors and Space Holders who bring electrical equipment into the showground must comply with current legislation.
40. Where animals are being led, worked and displayed, it is the responsibility of the owner/handler at the time to ensure the animal does not become a public safety liability.
41. Dogs, other than those owned by members of the Canine Control Council, must be kept in a closed float, a vehicle or on a short leash and must be suitably muzzled as to prevent it being able to injure or bite any person or other animal.
42. Any competitor who receives any physical or electronic communication aid during the judging of an event will have all nominations cancelled. The persons concerned may be asked to leave the showground.
43. Energised electric fences are prohibited on the Showground at any time unless in a specified area and suitably signed.
44. Rules for individual Sections shall be as per the attached Schedule/s and they shall be read in conjunction with the rules.
45. Every official, competitor and helper has the right to be treated with dignity and respect. In support of this right, the RASQ has zero tolerance for any form of bullying, harassment, discrimination and violence. Any person subjected to any of these forms of harmful conduct is encouraged to report it in writing to the RASQ Committee or Section Head Chief Steward. All reports will be handled promptly and confidentially.

#### **ALCOHOL AND DRUG ABUSE POLICY**

1. The Queensland Chamber of Agricultural Societies Inc. will not tolerate unacceptable behaviour from any judge, steward or person performing duties at an Agricultural Show or Show Committee organised function, who is affected by alcohol or drugs.
2. The Chamber considers that all persons assisting at a Show or function should be free of any intimidation or embarrassment caused by any person who is affected by alcohol or drugs.
3. The Executive of the Show Society or person in charge of the Event must ensure that any Judge, Steward or Person is not subject to any behaviour, which is a personal embarrassment to the Members of the Show Society or renders the Show Society in disrepute.
4. Any reports of alcohol or drug abuse will be treated seriously and action will be taken immediately to remedy the problem.
5. Disciplinary action may be taken against any person who is in breach of these protocols.
6. Any Judge, Steward or person affected by alcohol or drugs by their actions may be liable under the Workplace, Health and Safety Act.
7. Disciplinary action arising from any incident involving alcohol or drug abuse may involve a warning, dismissal or referral to authorities.

#### **IMPORTANT NOTICE**

**Due to current changes to public liability the following clauses have been included in the Show Society's Rules and Regulations.  
Please note: When you sign off on your entry form you will be agreeing to the following inclusions.**

- Agree to compete/exhibit at the 2019 Royal Agricultural Society of Queensland Toowoomba Royal Show at my own risk.
- Agree not to make any claim against the Royal Agricultural Society of Queensland for any injury or loss sustained to me, my property or the livestock exhibit under my care at the 2019 Toowoomba Royal Show.
- Agree to compete/exhibit at my own risk and to indemnify and keep indemnified the Royal Agricultural Society of Queensland, together with any other organization or person involved in the conduct of any show against all claims, suits, actions, or demands, which may be brought in respect of any injury or other loss sustained to me, my property, or the livestock exhibit under my care in the course of competing/exhibiting at the show and agree to exonerate the committee of management of the Show Society together with any other organization or person involved in the conduct of any agricultural show from all loss or injury to me, my property or the livestock exhibit under my care whether due to alleged negligence or otherwise.
- Acknowledge that no insurance is provided on my behalf and I am responsible for arranging my own public liability and all other insurances.



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