



**2022 PINE RIVERS SHOW**  
**29<sup>th</sup>, 30<sup>th</sup> & 31<sup>st</sup> July**

# **COOKERY SCHEDULE**



Exhibitors of the Pine Rivers Show **MUST** comply with the latest QLD Health advice at the time relevant to the SHOW

**If you have any further enquiries, please do not hesitate to contact Chris Tysoe (3285 5160), Virginia Watts (3285 2226) or the Show Society (3205 2597).**

Email – [admin@pineriversshow.org.au](mailto:admin@pineriversshow.org.au)

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

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# **PINE RIVERS A. H. & I. ASSOCIATION**

## **COOKERY**

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Ben & Gwen Wiringa

Caren Corby

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Keith Watts

## **READ YOUR SCHEDULE CAREFULLY**

### **JUDGES' TIPS**

**ALL INGREDIENTS** are best at room temperature and good quality. Forget you own a cake cooler for SHOW WORK. Cool cakes on a folded tea towel, moving them a couple of times to a cooler part of the towel.

**ICING SUGAR** or any other decoration (**TO BE USED ONLY IF STATED IN SCHEDULE**).

**TINS** - make sure they are the correct size and shape as stated in the schedule.

**LINING OF TINS** – do not use foil as this conducts extra heat. Make sure the paper lining is applied correctly in tin corners to ensure a good square cake.

**FRUIT CAKES** – are not to be iced or decorated in any way. They should have a nice smooth top.

**ICING** – ice only if stated in schedule and on top only unless otherwise stated. **Don't** let icing run over sides of cake.

**CAKES** – check type. Chocolate = chocolate icing, Orange = orange flavoured, Kentish = chocolate icing, Carrot = plain white or lemon flavoured (**not cream cheese**).

**SCONES** – to be 5cm round. Show work scones should **not touch** while cooking and any excess flour should be dusted off with a soft cloth before showing.

**BISCUITS** – should be crisp, break with a snap and be uniform in size.

**SLICES** – unless otherwise stated should be 2 or 3 layers and cut into 5cm squares.

**PIKELETS** – for a good size, pour 1 tablespoon of mixture from point of spoon for a nice round shape, and cook evenly on both sides for a golden colour.

**CHOCOLATE FUDGE** – do not overmix as it will grain too much and be hard.

**MARSHMALLOWS** – should be firm to touch. Check Class to see if they should be rolled in coconut, icing sugar, plain or toasted.

**COCONUT ICE** – white and pink both layers should be the same thickness. The pink layer is to be a delicate pink **not** bright (don't overcook).

**JAMS** – make sure you have correct size bottles and labelled.

**CITRUS FRUIT** – lemon, orange etc. are marmalades. **Do not enter them in a Jam Class**. Don't fill bottles too quickly after cooking as fruit will rise. Remove scum as it appears. Don't stir it into the mixture so it is not on top after bottling.

**RIND OF FRUIT** – to be cut finely. Do **not** put through a blender as this makes the jam cloudy – not good for 'Show Work'.

**DECORATED ICED CAKE** – Novelty e.g. truck/vase of flowers/guitar **not just round or square**.

## COOKERY

CONTACTS		
<b>CHIEF STEWARDS</b>	Christine Tysoe	07 3285 5160
	Virginia Watts	07 3285 2226
<b>SHOW SOCIETY</b>	Elizabeth Cathcart (Operations Manager)	07 3205 2597
	Email: <a href="mailto:admin@pineriversshow.org.au">admin@pineriversshow.org.au</a>	
ENTRY		
<b>LOCATION</b>	Cookery Pavilion, Pine Rivers Showgrounds 757 Gympie Rd, Lawnton QLD	
<b>FEES</b>	Adult Classes	\$2.00 / class
	Children / Students	\$1.50 / class
<b>RECEIVING HOURS</b>	Wednesday, 27th July 2021	4.00pm – 6.00pm
	Thursday, 28th July 2021	9.00am – 11.00am
<b>COLLECTION</b>	<ul style="list-style-type: none"> <li>All Entries can be collected on <b>Sunday, 31<sup>st</sup> July 2022 from 4.30pm to 6.00pm.</b></li> <li><b>NO VEHICLES WILL BE PERMITTED ON THE SHOWGROUNDS UNTIL AFTER 5.00PM ON THE SUNDAY 31<sup>st</sup> July 2022</b></li> <li>No entry is to be removed prior to 4.00pm and then only with the consent of a Chief Steward.</li> <li>If you are unable to collect your entries by 6.00pm and have not made other arrangements your entries will be disposed of.</li> </ul>	
<b>PRIZE MONEY</b>	Adult Classes	1 <sup>st</sup> Prize = \$20.00
		2 <sup>nd</sup> Prize = \$15.00
		3 <sup>rd</sup> Prize = \$10.00
	Children / Students	1 <sup>st</sup> Prize = \$10.00
		2 <sup>nd</sup> Prize = \$7.00
		3 <sup>rd</sup> Prize = \$5.00
TERMS & CONDITIONS		
<ul style="list-style-type: none"> <li>Multiple entries in the same class are accepted permitting that the entries have been made from separate batches.</li> <li>The Chief Steward/s reserve the right to declare a non-competition in any class in which there are fewer than three (3) entries.</li> <li>The Chief Steward/s have the right to determine matters relating to any Class in Cookery – Section 7.</li> <li>The judge/s shall have the power to award a second place only if the entry is not considered worthy of a first place and shall not award any place if the entry is not of sufficient merit.</li> <li>Any prize monies stated above may be substituted with a trophy or voucher to the same value.</li> <li>All entries are to be presented on white, recyclable plates of a suitable size. A heavier base can be used for fruit cakes if so desired.</li> </ul>		

\*\*CHAMPION ENTRY: CLASS 1-32\*\*

\*\*ENCOURAGEMENT: 1-32\*\*

Class	Description	Criteria
1	<b>Rich Fruit Cake</b>	<ul style="list-style-type: none"> <li>Mixture to contain no less than 500g fruit.</li> <li>20cm square tin.</li> <li>No decoration.</li> </ul>
2	<b>Muffins</b> (any variety)	<ul style="list-style-type: none"> <li>4 only.</li> </ul>
3	<b>Date or Fruit Scones</b>	<ul style="list-style-type: none"> <li>6 only.</li> <li>5cm diameter.</li> </ul>
4	<i>"Dot Gall" Encouragement Award</i> <b>Plain Scones</b>	<ul style="list-style-type: none"> <li>6 only.</li> <li>Approx. 5cm diameter.</li> </ul>
5	<b>Pumpkin Scones</b>	<ul style="list-style-type: none"> <li>6 only.</li> <li>Approx. 5cm diameter.</li> </ul>
6	<b>Small Tarts</b> (any filling)	<ul style="list-style-type: none"> <li>6 only.</li> </ul>
7	<b>Ginger Nut Biscuits</b>	<ul style="list-style-type: none"> <li>6 only.</li> </ul>
8	<b>ANZAC Biscuits</b>	<ul style="list-style-type: none"> <li>6 only.</li> </ul>
9	<b>Date Roll</b>	<ul style="list-style-type: none"> <li>Cooked in closed round tin approx. 8cm x 18cm.</li> </ul>
10	<b>Tea Cake</b>	<ul style="list-style-type: none"> <li>Any variety.</li> </ul>
11	<b>Chocolate Bar Cake</b>	<ul style="list-style-type: none"> <li>Approx. tin size 22cm x 12cm x 6cm.</li> <li>Chocolate icing.</li> <li>Iced on top only.</li> </ul>
12	<b>Orange Bar Cake</b>	<ul style="list-style-type: none"> <li>Approx. tin size 22cm x 12cm x 6cm.</li> <li>Orange flavoured icing.</li> <li>Iced on top only.</li> </ul>
13	<i>"Deanne Brough" Encouragement Award</i> <b>Carrot Bar Cake</b>	<ul style="list-style-type: none"> <li>Approx. tin size 22cm x 12cm x 6cm.</li> <li>Lemon flavoured icing.</li> <li>Iced on top only.</li> </ul>
14	<b>Banana Cake</b>	<ul style="list-style-type: none"> <li>Ring tin only.</li> <li>Lemon flavoured icing.</li> <li>Iced on top only.</li> </ul>
15	<b>Ginger Cake</b>	<ul style="list-style-type: none"> <li>Approx. 20cm round tin.</li> <li>Iced on top only.</li> <li>Decorated with ginger.</li> </ul>
16	<b>Pikelets</b>	<ul style="list-style-type: none"> <li>6 only.</li> </ul>
17	<b>Iced Patty Cakes</b>	<ul style="list-style-type: none"> <li>6 only.</li> <li>Cooked in patty tins.</li> <li><b>NO PAPERS</b></li> <li><b>JUDGED ON CAKE ONLY</b></li> </ul>
18	<b>Plum Pudding</b>	<ul style="list-style-type: none"> <li>Boiled in cloth.</li> </ul>
19	<b>Steamed Plum Pudding</b>	<ul style="list-style-type: none"> <li>Approx. 15cm basin.</li> </ul>
20	<b>Pumpkin Fruit Cake</b>	<ul style="list-style-type: none"> <li>Mixture to contain no more than 250g of mixed fruit.</li> <li>20cm square tin.</li> <li>Un-iced.</li> </ul>

Class	Description	Criteria
21	<b>Sultana Cake</b>	<ul style="list-style-type: none"> <li>Mixture to contain no more than 250g of sultanas.</li> <li>20cm square tin.</li> <li>Must not be boiled.</li> <li>Un-iced.</li> </ul>
22	<b>Boiled Fruit Cake</b>	<ul style="list-style-type: none"> <li>Mixture to contain no more than 375g of mixed fruit.</li> <li>20cm square tin.</li> <li>Un-iced.</li> </ul>
23	<b>Gluten Free Cake</b>	<ul style="list-style-type: none"> <li>Un-iced.</li> </ul>
24	<b>Gluten Free Slice</b>	<ul style="list-style-type: none"> <li>6 pieces only</li> </ul>
25	<b>Chocolate Slice</b>	<ul style="list-style-type: none"> <li>6 pieces only</li> </ul>
26	<b>Damper</b>	
27	<b>Loaf of Homemade Bread</b>	<ul style="list-style-type: none"> <li>Any variety.</li> </ul>
28	<b>Loaf of Homemade Bread</b>	<ul style="list-style-type: none"> <li>Gluten free.</li> </ul>
<b>DECORATED CAKES (JUDGED ON DECORATION ONLY)</b>		
29	<b>Special Occasion Cake</b>	
30	<b>Best Decorated Cake by a Novice</b>	Novice-a person who has not previously won 1 <sup>st</sup> place at any Show.
31	<b>Decorated Patty Cake</b>	<b>Judged on Decoration only</b>
32	<b>Decorated Wedding Cake</b>	
33	<b>Decorated Novelty Cake</b>	
<b>SWEETS (Aggregate Points Classes 34-37)</b>		
34	<b>Coconut Ice</b>	<ul style="list-style-type: none"> <li>6 pieces only.</li> <li>Pink and white.</li> <li>Cooked - <b>No copha</b></li> </ul>
35	<b>Marshmallows</b>	<ul style="list-style-type: none"> <li>6 pieces only.</li> <li>3 x plain (icing sugar outer).</li> <li>3 x toasted coconut outer.</li> </ul>
36	<b>Chocolate Fudge</b>	<ul style="list-style-type: none"> <li>6 pieces only.</li> </ul>
37	<b>Rocky Road</b>	<ul style="list-style-type: none"> <li>6 pieces only.</li> </ul>
38	<b>Rum Balls</b>	<ul style="list-style-type: none"> <li>6 pieces only.</li> </ul>
<b>HOMEMADE PRESERVES &amp; PICKLES (Aggregate Points – sash awarded)</b>		
39	<b>Lemon Marmalade</b>	
40	<b>Orange Marmalade</b>	
41	<b>Marmalade</b> (any other variety)	
42	<b>Rosella Jam</b>	
43	<b>Strawberry Jam</b>	
44	<b>Jam</b> (any other variety)	
45	<b>Apple Jelly</b>	
46	<b>Jelly</b> (any other variety)	
47	<b>Lemon Butter</b>	
48	<b>Passionfruit Butter</b>	
49	<b>Chutney</b> (any other variety)	
50	<b>Relish</b>	
51	<b>Mustard Mixed Vegetable Pickles</b>	
52	<b>Clear Mixed Vegetable Pickles</b>	
53	<b>Pickled Onions in White Vinegar</b>	
54	<b>Pickles</b> (any other variety)	
55	<b>Sweet Chilli Sauce</b>	Presented in a 375g or 500g bottle <u>only</u> .

<b>CHILDREN / STUDENT SECTION</b>		
<b>PREP, KINDY &amp; PLAYGROUP</b>		
56	Best Decorated Biscuit	Arnott's Milk Arrowroot biscuit only.
<b>GRADE 1</b>		
57	ANZAC Biscuits	4 only.
58	Betty Crocker	Rainbow cookie mix
<b>GRADES 2, 3 &amp; 4</b>		
59	Pikelets	• 4 only.
60	Jam Drops	• 4 only.
61	Packet Cake	• Packet to accompany entry.
62	Edible Necklace	• Create your necklace using edible sweets/ Vegetables
<b>GRADES 5 &amp; 6</b>		
63	Plain Scones	• 4 only.
64	Chocolate Chip Biscuits	• 4 only.
65	LAZY DAISY CAKE	• Must follow recipe below
<b>HIGH SCHOOL</b>		
66	Biscuits	• 3 only. • 3 different varieties.
67	Patty Cakes	• 4 only. • Cooked in patty papers.
68	Chocolate Cake	• Chocolate icing. • <b>Not packet.</b>
<b>SPECIAL PRIZE – OPEN TO ALL GRADES</b>		
69	Decorated Novelty Cake	Theme: "Agriculture"
<b>SPECIAL NEEDS</b>		
70	Special School	• Open – Any item
71	Adults 18+	• Open – Any item

Special thanks to the supporters of the Champion and Encouragement prizes:

Encouragement	Class 4	Prize donated by Chris Tysoe & Virginia Watts
Encouragement	Class 13	Prize donated by Julie Welfare
Encouragement	Class 70	Prize donated by Chris Tysoe & Virginia Watts

<p><b>Class 65</b>  <b>Lazy Daisy Cake Recipe</b></p> <p>125g soft butter  125g sugar  ½ packet jelly crystals – any flavour  2 eggs  1 ¾ cups SR flour  1/3 cup milk</p> <p>Method: Combine all ingredients in a bowl. Stir until just blended. Beat for 3 minutes on medium speed. Bake in loaf tin 35-40 minutes in moderate oven. To be iced and decorated with jellybeans.</p>
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**PINE RIVERS A. H. & I. ASSOCIATION**  
**COOKERY**  
**ENTRY FORM**

**Name:** .....

**Address:** .....

**Email:** .....

**Phone:** .....

Class	Description	Cost
<b>TOTAL</b>		