



2022 PINE RIVERS SHOW
29th, 30th & 31st July

COOKERY SCHEDULE

 **Lollipop** **CAKE**
SUPPLIES



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

Website – www.pineriversshow.org.au

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PINE RIVERS A. H. & I. ASSOCIATION
COOKERY
SPONSORS

Thanks to our Individual Sponsors / Volunteers

Lollipops Cake Supplies

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Caren Corby

Kaylene Matheson

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

CHAMPION ENTRY: CLASS 1-32

ENCOURAGEMENT: 1-32

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

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

CHILDREN / STUDENT SECTION		
PREP, KINDY & PLAYGROUP		
56	Best Decorated Biscuit	Arnott's Milk Arrowroot biscuit only.
GRADE 1		
57	ANZAC Biscuits	4 only.
58	Betty Crocker	Rainbow cookie mix
GRADES 2, 3 & 4		
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
GRADES 5 & 6		
63	Plain Scones	• 4 only.
64	Chocolate Chip Biscuits	• 4 only.
65	LAZY DAISY CAKE	• Must follow recipe below
HIGH SCHOOL		
66	Biscuits	• 3 only. • 3 different varieties.
67	Patty Cakes	• 4 only. • Cooked in patty papers.
68	Chocolate Cake	• Chocolate icing. • Not packet.
SPECIAL PRIZE – OPEN TO ALL GRADES		
69	Decorated Novelty Cake	Theme: "Agriculture"
SPECIAL NEEDS		
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>Class 65 <i>Lazy Daisy Cake Recipe</i></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
TOTAL		