



119th PINE RIVERS SHOW

2nd, 3rd & 4th August 2024

COOKERY SCHEDULE



Chief Stewards

Chris Tysoe

Ph 32855160

Virginia Watts

Ph 32852226

If you have any further enquiries, please do not hesitate to Chief Stewards or

the Show Association

Ph 3205 2597 Email

admin@pineriversshow.org.au

Show Association Website

www.pineriversshow.org.au

Thank you to our sponsors, volunteers, and judges.

Without your assistance there would not be a show.

Lawnton Country Markets

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Cecily Weatherill

Julie Welfare

Ben & Gwen Wiringa

Caren Corby

Kaylene Matheson

Pat Douyere

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**.

CONTACTS		
CHIEF STEWARDS	Christine Tysoe	07 3285 5160
	Virginia Watts	07 3285 2226
SHOW ASSOCIATION	Show Office	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, 31 st July 2024	4.00pm – 6.00pm
	Thursday, 1 st August 2024	9.00am – 11.00am
COLLECTION	<ul style="list-style-type: none"> All Entries can be collected on Sunday, 4th August 2024 from 4.30pm to 6.00pm. NO VEHICLES WILL BE PERMITTED ON THE SHOWGROUNDS UNTIL AFTER 5.00PM ON THE SUNDAY 4th August 2024. 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 = \$15.00
		2 nd Prize = \$10.00
		3 rd Prize = \$5.00
	Children / Students	1 st Prize = \$7.00
		2 nd Prize = \$5.00
		3 rd Prize = \$2.00
TERMS & CONDITIONS		
<ul style="list-style-type: none"> MAXIMUM – 2 ENTRIES IN THE SAME CLASS ARE ACCEPTED PERMITTING THAT THE ENTIERES 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. 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. 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 1-27

ENCOURAGEMENT: 1-27

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. No nuts
2	Muffins (any variety)	<ul style="list-style-type: none"> 4 only. Standard muffin tin. Not Texas.
3	Date or Fruit Scones	<ul style="list-style-type: none"> 6 only. Approx. 5cm diameter.
4	<i>"Chirs Bull" 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"> No fruit.
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. (Not cream cheese) 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	<i>"Lyn Munt" Encouragement Award</i> 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	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.
21	Boiled Fruit Cake	<ul style="list-style-type: none"> Mixture to contain no more than 375g of mixed fruit. 20cm square tin. Un-iced. No nuts.

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

CHILDREN/STUDENT SECTION		
PREP, KINDY & PLAYGROUP		
53	Best Decorated Biscuit	Milk Arrowroot biscuit only.
GRADE 1		
54	ANZAC Biscuits	• 4 only.
55	Edible Necklace	• create your necklace using edible sweets/ Vegetables
GRADES 2, 3 & 4		
56	Pikelets	• 4 only.
57	Jam Drops	• 4 only.
58	Packet Cake	• Packet to accompany entry.
GRADES 5 & 6		
59	Plain Scones	• 4 only.
60	Chocolate Chip Biscuits	• 4 only.
61	LAZY DAISY CAKE	• Must follow recipe below.
HIGH SCHOOL		
62	Biscuits	• 3 only. • 3 different varieties.
63	Boiled Fruit Cake	• Round tin
64	Chocolate Cake	• Chocolate icing. • Not packet.
SPECIAL PRIZE – OPEN TO ALL GRADES		
65	Decorated Novelty Cake	Theme: “Apiary”
SPECIAL NEEDS		
66	Special School	• Open – Any item
67	Adults 18+	• Open – Any item

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

Encouragement	Class 4	Prize donated by Debbie Bull
Encouragement	Class 13	Prize donated by Julie Welfare
Encouragement	Class 16	Prize donated by Viginia Watts
Encouragement	Class 66	Prize donated by Chris Tysoe & Virginia Watts

Class 61

Lazy Daisy Cake Recipe

125g soft butter

125g sugar

½ packet jelly crystals – any flavour

2 eggs

1 ¾ cups SR flour

1/3 cup milk

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.

COOKERY

ENTRY FORM

Entrant Details (please print clearly)

Name _____

Address _____

Email _____

Phone _____

Class	Description	Cost
TOTAL		