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 **120th PINE RIVERS SHOW
 1st, 2nd & 3rd August 2025**

 **COOKERY SCHEDULE**

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**Chief Stewards Chris Tysoe Ph 32855160**

 **Virginia Watts Ph 32852226**

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

**the Show Association Ph 3205 2597 Email** office@pineriversshow.org.au

 **Show Association Website**  [www.pineriversshow.org.au](http://www.pineriversshow.org.au)

**Thank you to our sponsors, volunteers, and judges.**

**Without your assistance there would not be a show.**

Blended Collective

Lawnton Country Markets

Petrie Village Pharmacy

Debbie Bull

Val Ebert

Rebecca Jean

Lyn Hardie

Joanne Heathwood

Anne Hollins

Beth Kent

Ray Munt (Lyn)

Erica Read

Penny Smith

Chris Tysoe

Sally Tysoe

Leisa Watts

Rosslyn Watts

Virginia Watts

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.**

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| **CONTACTS** |
| **CHIEF STEWARDS** | Christine Tysoe | 07 3285 5160  |
| Virginia Watts | 07 3285 2226 |
| **SHOW ASSOCIATION** | Show Office | 07 3205 2597 |
| Email: office@pineriversshow.org.au |
| **ENTRY** |
| **LOCATION** | Cookery Pavilion, Pine Rivers Showgrounds757 Gympie Rd, Lawnton QLD  |
| **FEES** | Adult Classes | $2.00 / class |
| Children / Students | $1.50 / class |
| **RECEIVING HOURS** | Wednesday, 30th July 2025 | 4.00pm – 6.00pm |
| Thursday, 31st July 2025 | 9.00am – 11.00am |
| **COLLECTION** | * All Entries can be collected on **Sunday, 3rd August 2024 from 4.30pm to 6.00pm OR Monday, 4th August 10am-12noon.**
* **NO VEHICLES WILL BE PERMITTED ON THE SHOWGROUNDS UNTIL AFTER 5.00PM ON THE SUNDAY 3rd 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 12.00noon Monday 4th August and have not made **other arrangements** your entries will become the property of the Pine Rivers A.H.&I. Association to disposed of as they see fit.
 |
| **PRIZE MONEY** | Adult Classes | 1st Prize = $15.00 |
| 2nd Prize = $10.00 |
| 3rd Prize = $5.00 |
| Children / Students | 1st Prize = $7.00 |
| 2nd Prize = $5.00 |
| 3rd Prize = $2.00 |
| **TERMS & CONDITIONS** |
| * MAXIMUM – 2 ENTRIES IN THE SAME CLASS ARE ACCEPTED PERMITTING THAT THE ENTIRES 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 1-29\*\*

\*\*ENCOURAGEMENT: 1-29\*\*

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| **Class** | **Description** | **Criteria** |
| 1 | **Rich Fruit Cake** | * Mixture to contain no less than 500g fruit.
* 20cm square tin.
* No decoration.
* No nuts
 |
| 2 | **Muffins** (any variety) | * 4 only.
* Standard muffin tin. Not Texas.
 |
| 3 | **Date or Fruit Scones** | * 6 only.
* Approx. 5cm diameter.
 |
| 4 | “*Chirs Bull” Encouragement Award***Plain Scones**  | * 6 only.
* Approx. 5cm diameter.
 |
| 5 | **Pumpkin Scones** | * 6 only.
* Approx. 5cm diameter.
 |
| 6 | **Small Tarts** (any filling) | * 6 only.
 |
| 7 | **Ginger Nut Biscuits** | * 6 only.
 |
| 8 | **ANZAC Biscuits** | * 6 only.
 |
| 9 | **Date Roll** | * Cooked in closed round tin approx. 8cm x 18cm.
 |
| 10 | **Tea Cake**  | * No fruit.
 |
|  11 | **Chocolate Bar Cake** | * Approx. tin size 22cm x 12cm x 6cm.
* Chocolate icing.
* Iced on top only.
 |
|  12 | **Orange Bar Cake** | * Approx. tin size 22cm x 12cm x 6cm.
* Orange flavoured icing.
* Iced on top only.
 |
|  13 | “*Deanne Brough” Encouragement Award* **Carrot Bar Cake** | * Approx. tin size 22cm x 12cm x 6cm.
* **Lemon flavoured icing. (Not cream cheese)**
* Iced on top only.
 |
|  14 | **Banana Cake** | * Ring tin only.
* Lemon flavoured icing.
* Iced on top only.
 |
| 15 | **Ginger Cake** | * Approx. 20cm round tin.
* Iced on top only.
* Decorated with ginger.
 |
| 16 | “*Lyn Munt” Encouragement Award* **Pikelets** | * 6 only.
 |
| 17 | **Iced Patty Cakes** | * 6 only.
* Cooked in patty tins.
* **NO PAPERS**
* **JUDGED ON CAKE ONLY**
 |
| 18 | **Plum Pudding** | * Boiled in cloth.
 |
| 19 | **Steamed Plum Pudding** | * Approx. 15cm basin.
 |
| 20 | **Sultana Cake** | * Mixture to contain no more than 250g of sultanas.
* 20cm square tin.
* Must not be boiled.
* Un-iced.
 |
| 21 | **Boiled Fruit Cake** | * Mixture to contain no more than 375g of mixed fruit.
* 20cm square tin.
* Un-iced.
* No nuts.
 |
| 22 | **Pumpkin Fruit Cake** | * Mixture to contain no more than 250g of mixed fruit.
* 20cm round tin.
* Un-iced.
 |

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| **Class** | **Description** | **Criteria** |
| 23 | **Double Crust Apple Tart** **Short Pastry** | * Alfoil plate or pie plate
 |
| 24 | **Gluten Free Cake** | * Un-iced.
 |
| 25 | **Gluten Free Slice** | * 6 pieces only
 |
|  26 | **Chocolate Slice** | * 6 pieces only
 |
| 27 | **Damper** | * Any variety.
 |
|  28 | **Loaf of Homemade Bread**  | * Any variety.
 |
| 29 | **Loaf of Homemade Bread**  | * Gluten free.
 |
| **DECORATED CAKES (JUDGED ON DECORATION ONLY)** |
| 30 | **Special Occasion Cake** |  |
| 31 | **Best Decorated Cake by a Novice** | Novice-a person who has not previously won 1st place at any Show. |
| 32 | **Wedding Cake** | **Decorations to be hand made** |
| 33 | **Decorated Novelty Cake** |  |
| **SWEETS**  |
|  34 | **Coconut Ice** | * 6 pieces only.
* Pink and white.
* Cooked - **No copha**
 |
| 35 | **Marshmallows** | * 6 pieces only.
* 3 x plain (icing sugar outer).
* 3 x toasted coconut outer.
 |
| 36 | **Chocolate Fudge** | * 6 pieces only.
 |
| 37 | **Rocky Road** | * 6 pieces only.
 |
| 38 | **Rum Balls** | * 6 pieces only.
 |
| **HOMEMADE PRESERVES & PICKLES** (37-52 - sash awarded) |
| 39 | **Lemon Marmalade** | * Presented in a 375g or 500g capacity jar only.

 ***Jars MUST be correct size or they will not be judged.**** Record variety on label affixed to side of jar. Entrant’s name must not be recorded.
* Screw top lids only (no wax).
 |
| 40 | **Orange Marmalade** |
| 41 | **Marmalade** (any other variety) |
| 42 | **Rosella Jam** |
| 43 | **Strawberry Jam** |
| 44 | **Jam** (any other variety) |
| 45 | **Apple Jelly** |
| 46 | **Lemon Butter** |
| 47 | **Passionfruit Butter** |
| 48 | **Chutney** (any other variety) |
| 49 | **Relish** |
|  50 | **Mustard Mixed Vegetable Pickles** |
| 51 | **Clear Mixed Vegetable Pickles** |
| 52 | **Pickled Onions in White Vinegar** |
| 53 | **Pickles** (any other variety) |
|  54 | **Sweet Chilli Sauce** | Presented in a 375g or 500g bottle only. |

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| **CHILDREN/STUDENT SECTION** |
| **PREP, KINDY & PLAYGROUP** |
|  |
| 55 | Best Decorated Biscuit | Milk Arrowroot biscuit only. |
| **GRADE 1** |
| 56 | ANZAC Biscuits | * 4 only.
 |
| 57 | Edible Necklace  | * create your necklace using edible sweets/ Vegetables
 |
| **GRADES 2, 3 & 4** |
| 58 | Pikelets | * 4 only.
 |
| 59 | Jam Drops | * 4 only.
 |
| 60 | Packet Cake | * Packet to accompany entry.
 |
| **GRADES 5 & 6**  |
| 61 | Plain Scones | * 4 only.
 |
| 62 | Chocolate Chip Biscuits | * 4 only.
 |
| **63** | LAZY DAISY CAKE | * Must follow recipe below.
 |
| **HIGH SCHOOL** |
| 64 | Biscuits | * 3 only.
* 3 different varieties.
 |
| 65 | Boiled Fruit Cake | * Round tin
 |
| 66 | Chocolate Cake | * Chocolate icing.
* **Not packet.**
 |
| **SPECIAL PRIZE – OPEN TO ALL GRADES** |
| 67 | Decorated Novelty Cake | Theme: All things Crunchy |
| **SPECIAL NEEDS** |
| 68 | Special School  | * Open – Any item
 |
| 69 | Adults 18+ | * Open – Any item
 |

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

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| --- | --- | --- |
| Encouragement | Class 4  | Prize donated by Debbie Bull |
| Encouragement | Class 13 | Prize donated by Julie Welfare |
| Encouragement | Class 16 | Prize donated by Lyn Munts |
| Encouragement | Class 68 | 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**

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| **Class** | **Description** | **Cost** |
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| **TOTAL** |  |