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

**COOKERY SCHEDULE**

**A stack of pancakes

Description automatically generated with low confidenceA table with cupcakes on it

Description automatically generated with low confidence**

**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](mailto: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

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Val Ebert

Rebecca Jean

Lyn Hardie

Joanne Heathwood

Anne Hollins

Beth Kent

Ray Munt (Lyn)

Erica Read

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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](mailto:office@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, 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** | | |
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| 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** | |  |