



2025 Pine Rivers Show!

1st, 2nd and 3rd August

Cookery Schedule



**FOR FURTHER INFORMATION PLEASE CONTACT
THE CHIEF STEWARDS**

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Please read this schedule carefully





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With Gratitude

**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
Kaylene Matheson
Pat Douyere
Keith Watts

Ray Munt (Lyn)
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Penny Smith
Chris Tysoe
Sally Tysoe
Leisa Watts
Rosslyn Watts
Virginia Watts
Cecily Weatherill
Julie Welfare
Ben & Gwen Wiringa
Caren Corby

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 14 - Prize donated by Terry Lewis
Encouragement Class 16 - Prize donated by Lyn Munts Family
Encouragement Class 67 - Prize donated by Chris Tysoe and Virginia
Watts





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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 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 FRUITS

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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Entry Information

<i>Entry</i>		
Location	Cookery Pavilion, Pine Rivers Showgrounds, 757 Gympie Rd, Lawnton QLD	
Fees	Adult Classes	\$2.00 per class
	Children / Students	\$1.50 per class
Receiving Hours	Wednesday, 30 th July 2025	4.00pm – 6.00pm
	Thursday, 31 st July 2025	9.00am – 11.00am
Collection	<ul style="list-style-type: none"> All entries can be collected on Sunday, 3rd August 2025 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 Sunday 3rd August 2025 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 be disposed of as they see fit. 	
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 and Conditions

- Maximum 2 entries in the same class are accepted providing the entries have been made from separate batches
- The Chief Stewards 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.





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Class description and criteria

****CHAMPION ENTRY: CLASS 1-29****

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

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	Plain Scones <i>"Chris Bull" Encouragement Award</i>	<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	Carrot Bar Cake <i>"Deanne Brough" Encouragement Award</i>	<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 <i>"Noela Lewis" Encouragement Award</i>	<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	Piklets <i>"Lyn Munt" Encouragement Award</i>	<ul style="list-style-type: none"> ● 6 only.





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Class	Description	Criteria
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"> ● 4 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"> ● Mix to contain no more than 375g of mixed fruit. ● 20cm square tin. ● Un-iced. ● No nuts.
22	Pumpkin Fruit Cake	<ul style="list-style-type: none"> ● Mix to contain no more than 250g of mixed fruit. ● 20cm square tin. ● Uniced.

Class	Description	Criteria
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	<ul style="list-style-type: none"> ● Any variety.
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)

Class	Description	Criteria
29	Special Occasion Cake	
30	Best Decorated Cake by a Novice	<ul style="list-style-type: none"> ● Novice is a person who has not previously won 1st place at any Show.
31	Wedding Cake	<ul style="list-style-type: none"> ● Judged on Decoration only. ● Can be on foam base
32	Decorated Novelty Cake	





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Sweets		
Class	Description	Criteria
33	Coconut Ice	<ul style="list-style-type: none"> 6 pieces only. Pink and white. Cooked - No copha
34	Marshmallows	<ul style="list-style-type: none"> 6 pieces only. 3 x plain (icing sugar outer) 3 x toasted coconut outer
35	Chocolate Fudge	<ul style="list-style-type: none"> 6 pieces only.
36	Rocky Road	<ul style="list-style-type: none"> 6 pieces only.
37	Rum Balls	<ul style="list-style-type: none"> 6 pieces only.

Homemade Preserves and Pickles		
Class	Description	Criteria
38	Lemon Marmalade	
39	Orange Marmalade	
40	Marmalade (any variety)	
41	Rosella Jam	
42	Strawberry Jam	
43	Jam (any variety)	
44	Apple Jelly	
45	Lemon Butter	
46	Passionfruit Butter	
47	Chutney (any other variety)	
48	Relish	
49	Mustard Mixed Vegetable Pickles	
50	Clear Mixed Vegetable Pickles	
51	Pickled Onions in White Vinegar	
52	Pickles (any other variety)	
53	Sweet Chilli Sauce	<ul style="list-style-type: none"> Presented in a 375g or 500g bottle only





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Children / Student section		
Prep, Kindy and Playgroup		
Class	Description	Criteria
54	Best Decorated Biscuit	● Milk Arrowroot biscuit only.
Grade 1		
55	ANZAC Biscuits	● 4 only.
56	Edible Necklace	● create your necklace using edible sweets/ vegies
Grades 2, 3 & 4		
57	Piklets	● 4 only.
58	Jam Drops	● 4 only.
59	Packet Cake	● Packet to accompany entry.
Grades 5 and 6		
60	Plain Scones	● 4 only.
61	Chocolate Chip Biscuits	● 4 only.
62	Lazy Daisy Cake	● Must follow recipe.
High School		
63	Biscuits	● 3 only. ● 3 different varieties
64	Boiled Fruit Cake	● Round tin.
65	Chocolate Cake	● Chocolate Icing. ● Not Packet.
Special Prize - Open to All Grades		
66	Decorated Novelty Cake	● Theme: All Things Crunchy
Special Needs		
67	Special School	● Open - Any item
68	Adults 18+	● Open - Any item

Lazy Daisy Cake Recipe (Class 61)

Ingredients

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.





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Cookery Entry Form

Please download and complete this entry form, bringing it with you when you submit your entry, along with the total cost outlined below.

Class	Description	Cost

TOTAL ENTRY FEE _____

NAME: _____

PHONE: _____

ADDRESS: _____ **POST CODE:** _____

EMAIL: _____

SIGNATURE: _____

DATE: _____

