



# 2026 Pine Rivers Show!

31<sup>st</sup> July, 1<sup>st</sup> and 2<sup>nd</sup> 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  
Deb Bull  
Val Ebert  
Rebecca Jean  
Lyn Hardie  
Joanne Heathwood  
Anne Hollins  
Beth Kent  
Keith Watts

Terri Lewis  
Erica Read  
Chris Tysoe  
Sally Tysoe  
Leisa Watts  
Rosslyn Watts  
Virginia Watts  
Grant & Cecily Weatherill  
Julie Welfare  
Caren Corby

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

Encouragement Class 4 - Prize donated by Deb Bull  
Encouragement Class 13 - Prize donated by Julie Welfare  
Encouragement Class 14 - Prize donated by Terri Lewis  
Encouragement Class 16 - Prize donated by Virginia Watts  
Encouragement Class 67 - Prize donated by Chris Tysoe and Virginia Watts  
Encouragement Class 68 - Prize donated by the Pine Rivers A. H. & I.  
Association





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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>		
<b>Location</b>	Cookery Pavilion, Pine Rivers Showgrounds, 757 Gympie Rd, Lawnton QLD	
<b>Fees</b>	Adult Classes	\$2.00 per class
	Children / Students	\$1.50 per class
<b>Receiving Hours</b>	Wednesday, 29 <sup>th</sup> July 2025	4.00pm – 6.00pm
	Thursday, 30 <sup>th</sup> July 2025	9.00am – 11.00am
<b>Collection</b>	<ul style="list-style-type: none"> <li>All entries can be collected on Sunday, 2<sup>nd</sup> August 2026 from 4.30pm to 6.00pm</li> <li>No vehicles will be permitted on the showgrounds until after 5.00pm on Sunday 3<sup>rd</sup> August 2025</li> <li>No entry is to be removed prior to 4.00pm and then only with the consent of a Chief Steward.</li> <li>If you are unable to collect your entries by 6pm on Sunday 2<sup>nd</sup> August and have not made other arrangements your entries will become the property of the Pine Rivers A.H.&amp;I. Association to be disposed of as they see fit.</li> </ul>	
<b>Prize Money</b>	Adult Classes	1 <sup>st</sup> Prize = \$15.00
		2 <sup>nd</sup> Prize = \$10.00
		3 <sup>rd</sup> Prize = \$5.00
	Children / Students	1 <sup>st</sup> Prize = \$7.00
		2 <sup>nd</sup> Prize = \$5.00
		3 <sup>rd</sup> 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	<b>Rich Fruit Cake</b>	<ul style="list-style-type: none"> <li>● Mixture to contain no less than 500g fruit.</li> <li>● 20cm square tin.</li> <li>● No decoration.</li> <li>● No nuts</li> </ul>
2	<b>Muffins (any variety)</b>	<ul style="list-style-type: none"> <li>● 4 only.</li> <li>● Standard muffin tin. Not Texas.</li> </ul>
3	<b>Date or Fruit Scones</b>	<ul style="list-style-type: none"> <li>● 6 only.</li> <li>● Approx. 5cm diameter.</li> </ul>
4	<b>Plain Scones</b> <i>"Chris Bull" Encouragement Award</i>	<ul style="list-style-type: none"> <li>● 6 only.</li> <li>● Approx. 5cm diameter.</li> </ul>
5	<b>Pumpkin Scones</b>	<ul style="list-style-type: none"> <li>● 6 only.</li> <li>● Approx. 5cm diameter.</li> </ul>
6	<b>Small Tarts (any filling)</b>	<ul style="list-style-type: none"> <li>● 6 only.</li> </ul>
7	<b>Ginger Nut Biscuits</b>	<ul style="list-style-type: none"> <li>● 6 only.</li> </ul>
8	<b>ANZAC Biscuits</b>	<ul style="list-style-type: none"> <li>● 6 only.</li> </ul>
9	<b>Date Roll</b>	<ul style="list-style-type: none"> <li>● Cooked in closed round tin approx. 8cm x 18cm</li> </ul>
10	<b>Tea Cake</b>	<ul style="list-style-type: none"> <li>● No Fruit</li> </ul>
11	<b>Chocolate Bar Cake</b>	<ul style="list-style-type: none"> <li>● Approx. tin size 22cm x 12cm x 6cm.</li> <li>● Chocolate icing.</li> <li>● Iced on top only.</li> </ul>
12	<b>Orange Bar Cake</b>	<ul style="list-style-type: none"> <li>● Approx. tin size 22cm x 12cm x 6cm.</li> <li>● Orange flavoured icing.</li> <li>● Iced on top only.</li> </ul>
13	<b>Carrot Bar Cake</b> <i>"Deanne Brough" Encouragement Award</i>	<ul style="list-style-type: none"> <li>● Approx. tin size 22cm x 12cm x 6cm.</li> <li>● Lemon flavoured icing (not cream cheese)</li> <li>● Iced on top only.</li> </ul>
14	<b>Banana Cake</b> <i>"Noela Lewis" Encouragement Award</i>	<ul style="list-style-type: none"> <li>● Ring tin only</li> <li>● Lemon flavoured icing</li> <li>● Iced on top only.</li> </ul>
15	<b>Ginger Cake</b>	<ul style="list-style-type: none"> <li>● Approx. 20cm round tin.</li> <li>● Iced on top only.</li> <li>● Decorated with ginger</li> </ul>
16	<b>Pikelets</b> <i>"Lyn Munt" Encouragement Award</i>	<ul style="list-style-type: none"> <li>● 6 only.</li> </ul>





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Class	Description	Criteria
17	Iced Patty Cakes	<ul style="list-style-type: none"> <li>● 6 only.</li> <li>● Cooked in patty tins.</li> <li>● No papers</li> <li>● Judged on cake only</li> </ul>
18	Plum Pudding	<ul style="list-style-type: none"> <li>● 4 Boiled in cloth</li> </ul>
19	Steamed Plum Pudding	<ul style="list-style-type: none"> <li>● Approx. 15cm basin</li> </ul>
20	Sultana Cake	<ul style="list-style-type: none"> <li>● Mixture to contain no more than 250g of sultanas.</li> <li>● 20cm square tin.</li> <li>● Must not be boiled.</li> <li>● Un-iced.</li> </ul>
21	Boiled Fruit Cake	<ul style="list-style-type: none"> <li>● Mix to contain no more than 375g of mixed fruit.</li> <li>● 20cm square tin.</li> <li>● Un-iced.</li> <li>● No nuts.</li> </ul>
22	Pumpkin Fruit Cake	<ul style="list-style-type: none"> <li>● Mix to contain no more than 250g of mixed fruit.</li> <li>● 20cm square tin.</li> <li>● Uniced.</li> </ul>

Class	Description	Criteria
23	Gluten Free Cake	<ul style="list-style-type: none"> <li>● Un-iced</li> </ul>
24	Gluten Free Slice	<ul style="list-style-type: none"> <li>● 6 pieces only</li> </ul>
25	Chocolate Slice	<ul style="list-style-type: none"> <li>● 6 pieces only</li> </ul>
26	Damper	<ul style="list-style-type: none"> <li>● Any variety.</li> </ul>
27	Loaf of Homemade Bread	<ul style="list-style-type: none"> <li>● Any variety.</li> </ul>
28	Loaf of Homemade Bread	<ul style="list-style-type: none"> <li>● Gluten free.</li> </ul>

## 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"> <li>● Novice is a person who has not previously won 1<sup>st</sup> place at any Show.</li> </ul>
31	Wedding Cake	<ul style="list-style-type: none"> <li>● Judged on Decoration only.</li> <li>● Can be on foam base</li> </ul>
32	Decorated Novelty Cake	





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

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"> <li>● Presented in a 375g or 500g bottle only</li> </ul>





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





