



2018 PINE RIVERS SHOW

3rd, 4th & 5th August

COOKERY SCHEDULE



If you have any further enquiries please do not hesitate to contact Chris Tysoe (3285 5160), Virginia Watts (3285 2226) or the Show Society (3205 2597).

PINE RIVERS A. H. & I. ASSOCIATION
COOKERY – SECTION 7
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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).

FRENCH JELLIES – to be firm/clear texture/nice colour/1 or 2 layers and colour.

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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COOKERY – SECTION 7

| CONTACTS | | |
|---|--|--------------------------------|
| CHIEF STEWARDS | Christine Tysoe | 07 3285 5160 |
| | Virginia Watts | 07 3285 2226 |
| SHOW SOCIETY | Gwen Wiringa (Office Administrator) | 07 3205 2597 |
| | Email: admin@pineriversshow.org.au | |
| ENTRY | | |
| LOCATION | Cookery Pavilion, Pine Rivers Showgrounds 757 Gympie Rd, Lawnton QLD | |
| FEES | Adult Classes | \$1.50 / class |
| | Children / Students | \$1.00 / class |
| RECEIVING HOURS | Wednesday, 1 st August 2018 | 4.00pm – 6.00pm |
| | Thursday, 2 nd August 2018 | 9.00am – 11.00am |
| COLLECTION | <ul style="list-style-type: none"> • Entries can be collected on Sunday, 5th August, 2018 from 4.30pm to 6.00pm. • NO VEHICLES WILL BE PERMITTED ON THE SHOWGROUNDS UNTIL AFTER 5.00PM ON THE SUNDAY 5TH AUGUST. • 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 = \$7.00 |
| | | 2 nd Prize = \$4.00 |
| | | 3 rd Prize = \$2.00 |
| | Children / Students | 1 st Prize = \$4.00 |
| | | 2 nd Prize = \$3.00 |
| | | 3 rd Prize = \$2.00 |
| TERMS & CONDITIONS | | |
| <ul style="list-style-type: none"> • All entries are to be presented on white, plastic plates of a suitable size. A heavier base can be used for fruit cakes if so desired. • Multiple entries in the same class are accepted permitting that the entries 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 – Section 7. • 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. • Any prize monies stated above may be substituted with a trophy or voucher to the same value. | | |

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CHAMPION ENTRY: CLASS 1-31a

ENCOURAGEMENT: 1-31a

| 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. |
| 2 | Muffins (any variety) | <ul style="list-style-type: none"> • 4 only. |
| 3 | Date or Fruit Scones | <ul style="list-style-type: none"> • 6 only. • 5cm diameter. |
| 4 | 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 | Shortbread | <ul style="list-style-type: none"> • 20cm diameter. • Marked (not cut) into 8 even sized sections. |
| 10 | Date Roll | <ul style="list-style-type: none"> • Cooked in closed round tin approx. 8cm x 18cm. |
| 11 | Tea Cake | <ul style="list-style-type: none"> • Any variety. |
| 12 | Chocolate Bar Cake | <ul style="list-style-type: none"> • Approx. tin size 22cm x 12cm x 6cm. • Chocolate icing. • Iced on top only. |
| 13 | Orange Bar Cake | <ul style="list-style-type: none"> • Approx. tin size 22cm x 12cm x 6cm. • Orange flavoured icing. • Iced on top only. |
| 14 | <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. • Iced on top only. |
| 15 | Banana Cake | <ul style="list-style-type: none"> • Ring tin only. • Lemon flavoured icing. • Iced on top only. |
| 16 | Ginger Cake | <ul style="list-style-type: none"> • Approx. 20cm round tin. • Iced on top only. • Decorated with ginger. |
| 17 | Coconut Jam Slice | <ul style="list-style-type: none"> • 6 pieces only. |
| 18 | Sponge Sandwich | <ul style="list-style-type: none"> • Approx. 20cm round tin. • Joined with thin jam filling. • Top dusted with icing sugar. |
| 19 | Pikelets | <ul style="list-style-type: none"> • 6 only. |
| 20 | Iced Patty Cakes | <ul style="list-style-type: none"> • 6 only. • Cooked in patty tins. • NO PAPERS • JUDGED ON CAKE ONLY |
| 21 | Lemon Meringue Tart | <ul style="list-style-type: none"> • Short pastry. • Alfoil tray must be used. |
| 22 | Double Crust Apple Tart | <ul style="list-style-type: none"> • Short pastry. • Alfoil tray must be used. |
| 23 | Plum Pudding | <ul style="list-style-type: none"> • Boiled in cloth. |
| 24 | Steamed Plum Pudding | <ul style="list-style-type: none"> • Approx. 15cm basin. |
| 25 | Pumpkin Fruit Cake | <ul style="list-style-type: none"> • Mixture to contain no more than 250g of mixed fruit. • 20cm square tin. • Un-iced. |

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| Class | Description | Criteria |
|---|--|---|
| 26 | 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. |
| 27 | Boiled Fruit Cake | <ul style="list-style-type: none"> Mixture to contain no more than 375g of mixed fruit. 20cm square tin. Un-iced. |
| 28 | Gluten Free Cake | <ul style="list-style-type: none"> Un-iced. |
| 28(a) | Gluten Free Slice | <ul style="list-style-type: none"> 6 pieces only |
| 29 | Chocolate Slice | <ul style="list-style-type: none"> 6 pieces only |
| 30 | Damper | |
| 31 | Loaf of Homemade Bread | <ul style="list-style-type: none"> Any variety. |
| 31(a) | Loaf of Homemade Bread | <ul style="list-style-type: none"> Gluten free. |
| DECORATED CAKES (JUDGED ON DECORATION ONLY) | | |
| 32 | Special Occasion Cake | |
| 33 | Best Decorated Cake by a Novice | Novice = a person who has not previously won first place at any Show. |
| 34 | Decorated Patty Cake | Judged on Decoration only |
| 35 | Decorated Wedding Cake | |
| 36 | Decorated Novelty Cake | |
| SWEETS (Aggregate Points Classes 37-42) | | |
| 37 | Coconut Ice | <ul style="list-style-type: none"> 6 pieces only. Pink and white. Cooked. No copha. |
| 38 | Marshmallows | <ul style="list-style-type: none"> 6 pieces only. 3 x plain (icing sugar outer). 3 x toasted coconut outer. |
| 39 | Chocolate Fudge | <ul style="list-style-type: none"> 6 pieces only. |
| 40 | Jellies (plain or striped) | <ul style="list-style-type: none"> 6 pieces only. |
| 41 | Rocky Road | <ul style="list-style-type: none"> 6 pieces only. |
| 42 | Rum Balls | <ul style="list-style-type: none"> 6 pieces only. |
| HOMEMADE PRESERVES & PICKLES (Aggregate Points – sash awarded) | | |
| 43 | Grapefruit Marmalade | <ul style="list-style-type: none"> Presented in a 375g or 500g capacity jar <u>only</u>. Jars MUST be correct size or they will not be judged. Record variety on label affixed to side of jar. <u>Entrant's name must not be recorded.</u> Screw top lids only (no wax). |
| 44 | Lemon Marmalade | |
| 45 | Orange Marmalade | |
| 46 | Marmalade (any other variety) | |
| 47 | Rosella Jam | |
| 48 | Strawberry Jam | |
| 49 | Jam (any other variety) | |
| 50 | Apple Jelly | |
| 51 | Jelly (any other variety) | |
| 52 | Lemon Butter | |
| 53 | Passionfruit Butter | |
| 54 | Mango Chutney | |
| 55 | Chutney (any other variety) | |
| 56 | Relish | |
| 57 | Mustard Mixed Vegetable Pickles | |
| 58 | Clear Mixed Vegetable Pickles | |
| 59 | Pickled Onions in White Vinegar | |
| 60 | Pickles (any other variety) | |
| 61 | Sweet Chilli Sauce | Presented in a 375g or 500g bottle <u>only</u> . |

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| Class | Description | Criteria |
|---|--------------------------------|---|
| CHILDREN / STUDENT SECTION | | |
| PREP, KINDY & PLAYGROUP | | |
| 62 | Best Decorated Biscuit | Arnott's Milk Arrowroot biscuit only. |
| GRADE 1 | | |
| 63 | Gingerbread Man | Baked and decorated. |
| GRADES 2, 3 & 4 | | |
| 64 | Pikelets | • 6 only. |
| 65 | Jam Drops | • 6 only. |
| 66 | ANZAC Biscuits | • 6 only. |
| 67 | Packet Cake | • Packet to accompany entry. |
| GRADES 5 & 6 | | |
| 68 | Chocolate Slice | • 6 pieces only. |
| 69 | Plain Scones | • 6 only. |
| 70 | Chocolate Chip Biscuits | • 6 only. |
| 71 | Patty Cakes | • 6 only. • Decorated. • Cooked in tins (not patty papers). |
| HIGH SCHOOL | | |
| 72 | Biscuits | • 3 only. • 3 different varieties. |
| 73 | Boiled Fruit Cake | |
| 74 | Chocolate Cake | • Chocolate icing. • Not packet. |
| SPECIAL PRIZE – OPEN TO ALL GRADES | | |
| 75 | Decorated Novelty Cake | Theme: Commonwealth Games |
| SPECIAL SCHOOL | | |
| 76 | Open (any item) | |
| ADULTS WITH A DISABILITY | | |
| 77 | Open (any item) | |

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

| | | |
|---------------|---------------|---|
| Encouragement | Class 14 | Prize donated by Julie Welfare |
| Encouragement | Class 76 - 77 | Prize donated by Chris Tysoe & Virginia Watts |

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