



2020 PINE RIVERS SHOW

31st July, 1st & 2nd August

COOKERY SCHEDULE



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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).

Email – admin@pineriversshow.org.au

Website – www.pineriversshow.org.au

PINE RIVERS A. H. & I. ASSOCIATION

COOKERY – SECTION 7

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Virginia Watts (3285 2226) or the Show Society (3205 2597).**

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, 29th July 2020	4.00pm – 6.00pm
	Thursday, 30th July 2020	9.00am – 11.00am
COLLECTION	<ul style="list-style-type: none"> Entries can be collected on Sunday, 2nd August, 2020 from 4.30pm to 6.00pm. NO VEHICLES WILL BE PERMITTED ON THE SHOWGROUNDS UNTIL AFTER 5.00PM ON THE SUNDAY 2nd 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 1-31b

ENCOURAGEMENT: 1-31b

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	<i>"Dot Gall" Encouragement Award</i> 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	Melting Moments	<ul style="list-style-type: none"> 6 only.
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	Coffee Cake	<ul style="list-style-type: none"> 20 cm Round tin
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.
32	Loaf of Homemade Bread	<ul style="list-style-type: none"> Gluten free.
DECORATED CAKES (JUDGED ON DECORATION ONLY)		
33	Special Occasion Cake	
34	Best Decorated Cake by a Novice	Novice-a person who has not previously won 1 st place at any Show.
35	Decorated Patty Cake	Judged on Decoration only
36	Decorated Wedding Cake	
37	Decorated Novelty Cake	
SWEETS (Aggregate Points Classes 37-42)		
38	Coconut Ice	<ul style="list-style-type: none"> 6 pieces only. Pink and white. Cooked - No coph
39	Marshmallows	<ul style="list-style-type: none"> 6 pieces only. 3 x plain (icing sugar outer). 3 x toasted coconut outer.
40	Chocolate Fudge	<ul style="list-style-type: none"> 6 pieces only.
41	Jellies (plain or striped)	<ul style="list-style-type: none"> 6 pieces only.
42	Rocky Road	<ul style="list-style-type: none"> 6 pieces only.
43	Rum Balls	<ul style="list-style-type: none"> 6 pieces only.
HOMEMADE PRESERVES & PICKLES (Aggregate Points – sash awarded)		
44	Grapefruit Marmalade	<ul style="list-style-type: none"> Presented in a 375g or 500g capacity jar <u>only</u>. Jars <i>MUST</i> 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).
45	Lemon Marmalade	
46	Orange Marmalade	
47	Marmalade (any other variety)	
48	Rosella Jam	
49	Strawberry Jam	
50	Jam (any other variety)	
51	Apple Jelly	
52	Jelly (any other variety)	
53	Lemon Butter	
54	Passionfruit Butter	
55	Mango Chutney	
56	Chutney (any other variety)	
57	Relish	
58	Mustard Mixed Vegetable Pickles	
59	Clear Mixed Vegetable Pickles	
60	Pickled Onions in White Vinegar	
61	Pickles (any other variety)	
62	Sweet Chilli Sauce	Presented in a 375g or 500g bottle <u>only</u> .

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CHILDREN / STUDENT SECTION		
PREP, KINDY & PLAYGROUP		
63	Best Decorated Biscuit	Arnott's Milk Arrowroot biscuit only.
GRADE 1		
64	Pikelets	6 only.
65	Betty Crocker	Rainbow cookie mix
GRADES 2, 3 & 4		
66	Pikelets	• 6 only.
67	Jam Drops	• 6 only.
68	ANZAC Biscuits	• 6 only.
69	Packet Cake	• Packet to accompany entry.
70	Edible Necklace	• Create your necklace using edible sweets/ Vegetables
GRADES 5 & 6		
71	Chocolate Slice	• 6 pieces only.
72	Plain Scones	• 6 only.
73	Chocolate Chip Biscuits	• 6 only.
74	LAZY DAISY CAKE	• Must follow recipe below
HIGH SCHOOL		
75	Biscuits	• 3 only. • 3 different varieties.
76	Patty Cakes	• 6 only. • Cooked in patty papers.
77	Chocolate Cake	• Chocolate icing. • Not packet.
78	Scones (plain only)	• 6 only
SPECIAL PRIZE – OPEN TO ALL GRADES		
79	Decorated Novelty Cake	Theme: "Bushfires & Wildlife"
SPECIAL NEEDS		
80	Special School	• Open – Any item
81	Adults 18+	• Open – Any item

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

Encouragement	Class 4	Prize donated by Chris Tysoe & Virginia Watts
Encouragement	Class 14	Prize donated by Julie Welfare
Encouragement	Class 80	Prize donated by Chris Tysoe & Virginia Watts

<p>Class 74 Lazy Daisy Cake Recipe</p> <p>125g soft butter 125g sugar ½ packet jelly crystals – any flavour 2 eggs 1 ¾ cups SR flour 1/3 cup milk</p> <p>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 jelly beans.</p>
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ENTRY FORM

Name:

Address:

Email:

Phone:

Class	Description	Cost
TOTAL		

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