



PINE RIVERS SHOW

30<sup>th</sup> & 31<sup>st</sup> July, 1<sup>st</sup> August

**2010**



**COOKERY SCHEDULE**

FOR FURTHER INFORMATION PLEASE CONTACT THE CHIEF STEWARDS

e-mail – [pinerivershow@acenet.net.au](mailto:pinerivershow@acenet.net.au)

Web site – [www.pineriversshow.org.au](http://www.pineriversshow.org.au)

# **P.R.A.H.I**

# **Cookery Section**

# **Sponsors**

**Gay Featherstonhaugh**  
**QCWA**

**Dave Knudsen Retravisoin**  
**Lawnton Country Markets**  
**Lawnton Pottery Shop**  
**Flowers by Louise, Lawnton**

**Anne Hollins**

**Chris Tysoe**

**Debbie Bull**

**Erica Read**

**Joanne Heathwood**

**Leisa Watts**

**Lyn Hardie**

**Lyn Munt**

**Penny Smith**

**Rebecca Fawcett-Smith**

**Rosslyn Watts**

**Val Ebert**

**Virginia Watts**

**Thank you for your support**

---

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

e-mail – [pinerivershow@acenet.net.au](mailto:pinerivershow@acenet.net.au)

Web site – [www.pineriversshow.org.au](http://www.pineriversshow.org.au)

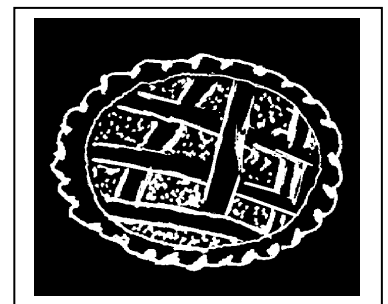
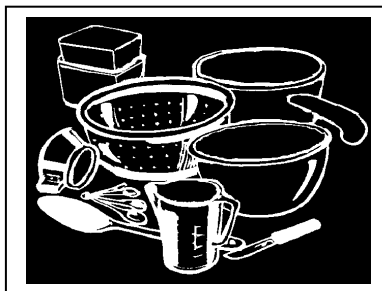
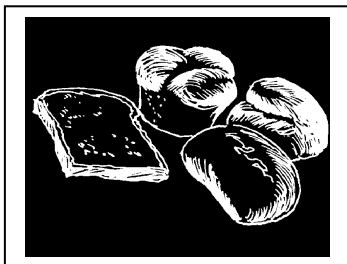
**PINE RIVERS A H & I ASSOCIATION  
COOKERY – SECTION 7**

**CHIEF STEWARDS:**      **CHRIS TYSOE**                      **3285 5160**  
   **VIRGINIA WATTS**                      **3285 2226**

**ENTRY FEE**                      **Adult Classes      80 CENTS PER CLASS**  
   **Children Classes 60 CENTS PER CLASS**

**ENTRIES WILL BE RECEIVED FROM 4.00 P.M. UNTIL 6.00 P.M. ON WEDNESDAY 28<sup>th</sup> July AND FROM 9.00 AM UNTIL 11.00 AM ON THURSDAY 29<sup>th</sup> July, 2010 AT THE COOKERY PAVILION, LAWNTON SHOWGROUNDS.**

- All work must be collected between **4.30 pm and 5.30 pm** on Sunday 1st August 2010, no entry to be removed before **4.00 pm** on Sunday, and then only with the consent of the chief steward. Please be patient while waiting to collect, it takes time to organize so mistakes do not occur.
- The Chief Stewards reserve the right to declare a non-competition in any class in which there are fewer than three entries
- The judge shall have the power to award a second prize only if the exhibit is not considered worthy of a first prize and shall not award any prize if the exhibit is not of sufficient merit.
- Prize money unless otherwise stated:  
ADULT CLASSES      First prize \$6.00; Second prize \$3.00; Third prize *Card Only*  
CHILDREN CLASSES      First prize \$3.00; Second prize \$2.00; Third prize \$1.00
- The Chief Stewards have the right to determine matters relating to any Class in Section 7
- Any prize monies stated above may be substituted with a trophy or voucher to the same value.
- All entries are to be presented on paper plates of suitable size. Heavier base for fruit cakes if so desired.



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

e-mail – [pinerivershow@acenet.net.au](mailto:pinerivershow@acenet.net.au)

Web site – [www.pineriversshow.org.au](http://www.pineriversshow.org.au)

**\*\*CHAMPION ENTRY : CLASS 1-31\*\***

**\*\*ENCOURAGEMENT: 1-31 & 61-73\*\***

**CLASS**

1. Rich Fruit Cake not less than 500 grams of fruit 20 cm square tin – no decoration
2. Muffins 4 only any variety
3. 6 only Date or Fruit Scones
4. 6 only Plain Scones approx 5 cm across
5. 6 only Pumpkin scones approx 5 cm across
6. 6 Small Tarts any filling
7. 6 only Ginger Nut Biscuits
8. 6 only Anzac Biscuits
9. Shortbread 20 cm round marked (not cut) into 8 even sized sections
10. Date Roll cooked in closed round tin approx 8 cm x 18 cm
11. Tea Cake any variety
12. Chocolate Bar cake iced on top only chocolate icing – bar size approx 22 x 12 x 6cm
13. Orange Bar cake iced on top only with Orange flavoured icing Bar size approx 22 x 12 x 6cm
14. Carrot cake bar tin iced on top only with Lemon flavoured icing
15. Banana cake ring tin iced on top only with lemon flavoured icing
16. Ginger cake approx 20 cm round tin iced on top only and decorated with ginger
17. Marble cake approx 20 cm round tin iced on top only

**\*\* (Sashes donated by Pine Rivers Q.C.W.A.)**

18. Sponge Sandwich joined with thin jam filling top dusted with icing sugar
19. 6 only pikelets
20. 6 only decorated patty cakes cooked in patty tins. No patty papers
21. Open tart any filling short pastry. Alfoil plate must be used
22. Double crust apple tart short pastry. Alfoil plate must be used
23. Plum pudding boiled in cloth
24. Steamed plum pudding approx 15 cm basin
25. Pumpkin fruit cake mixture to contain not more than 250 grams mixed fruit uniced 20 cm round tin
26. Sultana cake mixture to contain not more than 250 grams sultanas uniced must not be boiled. 20 cm square tin
27. Boiled fruit cake mixture to contain not more than 375 grams mixed fruit uniced 20 cm round tin
28. Peach Blossom Cake – baked in bar tin, iced on top
29. Chocolate Slice – 6 pieces
30. Damper
31. Loaf of homemade bread – any variety

**CLASS DECORATED CAKES**

32. Special occasion cake
33. Best decorated cake by a novice (a person who has not previously won 1<sup>st</sup> at any Show)
34. Decorated wedding cake
35. Decorated novelty cake

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

**CLASS SWEETS****AGGREGATE POINTS CLASSES 36-41**

- 36. Coconut Ice – 6 pieces pink & white - cooked – no cophia
- 37. Marshmallows 6 pieces mixed, plain & toasted
- 38. Chocolate fudge 6 pieces
- 39. Jellies plain or striped 6 pieces
- 40. Rocky road 6 pieces
- 41. Rum balls 6 pieces

**CLASS HOME MADE PRESERVES AND PICKLES****AGGREGATE POINTS (SASH AWARDED)**

**Jars are to be 375g or 500g in size. Please label variety on side of jar – no entrant's name. No wax, screw top lids only. Jars MUST be correct size or they won't be judged.**

- 42. Jar marmalade – any other variety
- 43. Grapefruit Marmalade
- 44. Lemon Marmalade
- 45. Orange Marmalade
- 46. Jar Rosella jam
- 47. Jar strawberry jam
- 48. Jar jam – any other variety
- 49. Jar apple jelly

- 50. Jelly any other variety
- 51. Jar lemon butter
- 52. Jar passion fruit butter
- 53. Jar mango chutney
- 54. Jar chutney any other variety
- 55. Jar relish
- 56. Jar mustard mixed vegetable pickles
- 57. Jar pickled onions in white vinegar
- 58. Jar pickles any other variety
- 59. Jar clear mixed vegetable pickles
- 60. Sweet Chilli Sauce

**CLASS STUDENT SECTION****PREP YEAR and GRADE 1**

- 61. Best decorated Biscuit (Arrowroot)
- 62. 3 only Chocolate Crackles

**GRADES 2, 3 & 4**

- 63. 6 only Pikelets
- 64. 6 only Jam Drops
- 65. 6 only Anzac Biscuits
- 66. 1 Packet Cake – packet to accompany entry

**GRADES 5, 6 & 7**

- 67. 6 only Chocolate Slice
- 68. 6 only Plain Scones
- 69. 6 only Chocolate Chip biscuits
- 70. 6 only Patty Cakes decorated, cooked in tins – not patty papers.

**HIGH SCHOOL**

71. 3 only Biscuits – 3 different varieties

72. Boiled Fruit Cake

73. Chocolate Cake, chocolate icing  
**NOT PACKET**

**SPECIAL PRIZE**

**OPEN TO ALL GRADES**

74. Decorated Novelty Cake  
THEME: 150 years of QLD

**CLASS SPECIAL SCHOOL**

75. Open any item.

**\*\*ENCOURAGEMENT : CLASS 75\*\***

**(Prize donated by C. Tysoe & V. Watts)**

\*\*\*\*\*



