

## **Here are some helpful hints and tips for exhibiting in the Industrial Cookery Sections**

Always read the schedule carefully to make sure that your entry complies in all components, i.e. Size, weight, numbers in each exhibit etc. but most of all enjoy having a go !

### **Produce**

**Four Brown Eggs** – Please present on your own saucer, ensure that the eggs are uniform in size, colour and shape and that the shells are free from stains and dirt and have a good texture.

**One Dyed Egg (onion peel only)** – A good sized/shaped egg, the pattern and colour on the finished egg should be even all over and rich in colour, but not too dark brown. Boil roughly 1 hour with onion peelings.

### **Preserves**

Jars must be clear glass with no commercial markings, clean, well polished and free of stickiness and finger marks. The contents are sealed with a lid/cover.

The jars should be labelled with the contents and date(DD/MM/YY) applied near to the bottom of the jar.

**Jam**- The jars should be filled to within 3mm of the top, the colour of the jam should be bright and characteristic. There should be no scum or foreign bodies, mould or sugar crystals. The fruit should be evenly distributed and the consistency should be neither runny nor too solid 'Jellified'. Flavour should be full, fresh and characteristic of the fruit.

**Marmalade** – If peel is included in the preserve, it should be tender and uniformly cut, flavour slightly bitter, characteristic and true of the fruit used.

**Lemon Curd** - This is not a true preserve and not intended to be kept longer than 4 weeks. Must have a wax disc and cellophane cover. Consistency should be smooth and spreadable, but not runny or rough. No egg spots, peel, scum, sugar crystals or air bubbles, the colour should be bright, characteristic and even.

**Chutney** – *Best made two months before showing*, the label should state hot or mild. The colour should be bright and even throughout. Dark chutneys should be dark and bright, but not mouldy. Jars should be filled to 12mm from top. The jar should have a twist top lid with plastic lining and be of a good fit. Do not use a cellophane cover.

## **Home Baking Plain**

**A loaf of Bread** - This has to be made in a bread making machine using Carr's flour, bag to be displayed with exhibit. Usually baked 24 hours before judging and presented on a bread board. Loaf should be well risen and evenly baked to a warm golden brown. No glaze is needed. The base should be free from cracks and bulges. Weight of the loaf should be light in relation to size.

**Scones** – Suitable size 5-6cms diameter, almost as tall as round, The scones should stand erect (take care not to twist the cutter). Can be plain, fruit or cheese. The schedule will specify number required and they should all be uniform in colour, shape and size. Plain/cheese scones- use a plain cutter, Fruit scones – use a fluted cutter. Do not glaze plain or fruit scones but do glaze cheese scones with milk or egg and sprinkle with grated cheese.

**Savoury Flan** – Must be 10ins(25cm) or less in size and must be turned out onto a doyley.

**Sausage Rolls** - uniform in size and colour, approx 5-6cm long. Evenly glazed, well flavoured sausage meat filling and in good proportion to pastry.

**A loaf of bread** – baked in a 1lb loaf tin, baked 24 hours before judging and usually presented on a bread board. 450G(1lb) of dough is used to make a 450g (1lb) loaf of bread, not 450g(1lb)of flour. *Please see earlier tips given under loaf of bread made in a bread maker.*

## **Home Baking Fancy**

**Tea bread** – Usually fruit is soaked in tea, evenly baked in a loaf tin, well risen, with domed tip which may have cracked. Intended to be served sliced and buttered, but will be judged whole.

**Four Shortbread Biscuits** - (any shape) – rolled, cut, identical and uniform in size, they should be baked through until crisp and should snap when broken. Smooth base and even in colour(pale golden) with a good buttery flavour, may be sprinkled lightly with caster sugar.

**Lemon Drizzle Cake** – made in a 1lb loaf tin (no icing)

**Four Flapjacks** – should be cut into evenly sized squares or fingers with even distribution of ingredients.

**Sandwich Cake** – to be made in one tin. Evenly matched depth for each half sandwiched together with raspberry jam. No cooling rack marks on top or bottom surface. Lining papers removed. Pale golden brown in colour, evenly baked without air bubbles or crumbly edges on the top. Lightly dusted with icing sugar.

**Four Rock Buns** – Rubbed in mixture to be used, stiff mixture gives a rocky appearance. The cakes should be even in size, evenly baked, with no burnt fruit on outside. The flavour is usually spiced.

**Four Mince Pies** – (shortcrust pastry) these should be individual pies, identical in size and shape with a full pastry top. Light golden in colour, pastry should be cooked underneath. Light dusting of icing sugar allowed on top. A flavoursome mincemeat filling to be used, the pies should be well sealed with no leakage of filling.

**Plate Cake(apple)** – This should be cooked on a plate/shallow dish. The pastry should be cooked through and crisp, slightly domed. Small hole may be made on the top to allow steam to escape. Apple filling must be adequately sweetened and in good proportion to the pastry. The plate cake can be finished with a scattering of caster sugar.

**Four pieces of Ginger bread** – cut into even pieces. The top should be flat, glossy and evenly baked. Too much raising agent causes peaks or cracks. Colour should be dark brown, texture should be fairly open, spongy but moist. Flavour should be distinctly ginger with a good blend of other spices and treacle.

*Gingerbread benefits from being stored for at least a week prior to exhibiting to soften crust and mature flavour.*

**Four Pieces of Caramel Shortbread** – should be cut uniformly, the caramel filling should be rich in colour and flavour and nicely set but not set solid like toffee. Shortbread base should be evenly baked to a light golden colour with a crisp texture.

**First Timers Class – Four Fairy Cakes** – These should be baked in a bun tin in paper cases. Uniform in size, shape and colour. Decorated in any style - just have a go!

***Remember if your exhibit goes wrong, don't worry still bring it along on show day, we have a class for, the disaster of the one that went wrong – free entry on show day.***

## **A few helpful hints and tips for exhibiting in the Horticultural Section.**

**Pot Plant in flower** – Pots and containers must be clean, undamaged and of appropriate size. Any necessary staking, neat and inconspicuous. Plants need to be sturdy, shapely and well furnished with healthy foliage. Flowers plentiful, of good size, colour and condition. Faded flowers and damaged foliage should be neatly removed.

**An arrangement of Culinary Herbs in a Jam Jar** – this should not exceed 15ins (38.5cm) Fresh healthy clean leaves, no signs of disease, yellowing or age. Presented in a neat bunch, in water in a jam jar.

**A Summer Arrangement** – of flowers, foliage, fruit, berries etc. - All components should be neat and clean and there should also be evidence of good design by creative overall balance, scale, and proportion and rhythm with a good overall shape.

**A Miniature Flower Arrangement of Fresh garden flowers.** - (not to exceed 5ins (12.8cm)in width, depth or height.

**An Arrangement of Green Foliage** – this exhibit includes only the leaves of any plant.

**A Potted Patio Planter** ( maximum size 18ins pot)

**One Rose** – This must be in good condition – that is, when the rose head is in the most perfect stage of possible beauty. Fresh and free from damage due to weather, pests, diseases or faulty handling. Stems should be straight and sturdy and leaves healthy. Rose should be exhibited in a bud vase in water.

**Four Potatoes (White)** – Medium sized 200-220 grams per tuber, of good shape. Skins clean and free from blemishes. Eyes few in number and shallow. Skins should be scrubbed.

**Six Pea pods** – All Pea pods should be cut from the plant with a short stalk and staged in a neat row. Pods should be of a good size, fresh and dark green in colour. Well filled with peas, free from blemish or disease.

**One Courgette** – Tender, young, and shapely 100 – 200 mm in length. Colour to be well matched.

**One Cucumber** – Should be Fresh, young, and dark green in colour. Straight and uniform in thickness.

**Saucer of Soft Fruits** –( Blackberries, Blackcurrants, Gooseberries, Raspberries, Strawberries, Redcurrants etc.) large ripe fruit of good colour, fresh and free from blemishes. In good condition with calyx intact.

**Three Sticks of Rhubarb** – Stalks should be fresh, straight, long and tender. Well developed red

colouring. Leaves trimmed to appropriately 7.5cm (3ins)

***Don't forget the class for the Funniest Looking Vegetable – free entry on show day***