

Additional notes for exhibitors**SECTION B Cookery**

If you encourage a friend to enter the show, please give them the Schedule to read and these notes. Or better still, get them to join KHS!

Sealing Jars:

Remember! The whole idea of sealing your preserves properly is to stop them going mouldy. To form a vacuum, thereby excluding bacteria, this must be done while they are still very hot. It should not be necessary to keep jams in the fridge although low sugar jams with other ingredients too, may need a low temperature. Sugar is a preservative as is vinegar and heat kills bacteria. Lemon Curd is different and should be eaten quickly or stored in the freezer.

To seal Jam, Marmalade, Lemon Curd and Chutney

For home consumption – screw top covers should be absolutely fine as long as they are spotlessly clean (you will hear them ‘ping’ as a vacuum is formed). However, Judges insist on the following:

For competing at the Horticultural Show –

- Buy a packet of cellophane jampot covers with elastic bands.
- When your jars are very hot and as full as possible immediately place the little disc on the surface (wax side up). The jam will shrink a little as it cools.
- Then get a damp clean cloth and drag it over the cellophane cover (it will probably curl up).
Place on top of the jampot, and pull down so it is taut across the top.
- Put an elastic band on the pot to hold the cover in place.

As the cellophane dries and cools it will become like a drum and be slightly concave. If it’s floppy – you’ve failed. Do not enter the show with this pot, eat quickly!

Victoria Sponge

As some people still have the old imperial measurement tins, a 1cm leeway is allowed either side of the schedule size. A straight sided or a fluted tin may be used.

- Each sponge should be the same thickness top and bottom.
- Don’t put filling right up to the edge of the sponge, allow room for oozing out when cutting!
- A sprinkling of caster sugar on the top is traditional, but icing sugar can be used although it may disappear into the sponge. Leaving the top plain is also acceptable.

Pies and Quiches

- A straight sided non-fluted tin should be used for savoury pies (with pastry decoration if you like) or quiches. For sweet fillings use a fluted edge. Traditionally farm workers could then tell which pie to eat first!
- Make sure the base is cooked, possibly by baking blind (pre-cooked).
- Make sure the filling is well flavoured. Appearance isn’t everything.

Scones

- Use a straight sided cutter for cheese scones and a fluted cutter for sweet ones.
- Roll out evenly or they will topple over, and cut thickly (2 cms) don’t expect miracles!

Bread

- The schedule says ‘not made in a bread making machine’, i.e. do not **cook** it in the machine. (How will the judge or anyone else know if you have mixed it mechanically?)
- Should sound hollow when tapped to indicate it is sufficiently cooked.
- Also judged on visual appearance (not too much flour on the surface), texture (should not form a hard ball when a little is rolled between the fingers)
- Should not smell yeasty and probably best cooked the previous day.
- Should not be too crusty which would indicate cooking at too high a temperature.