

Tips for Cooks

Additional notes for exhibitors to help achieve maximum points

KEW HORTICULTURAL SOCIETY June 2016

SECTION B Cookery

Jam, Marmalade, Lemon Curd and Chutney

- All preserves to be labelled with full date and main fruit used.
- If you are using screw top lids they must be new and not recycled. You will be marked down for using recycled lids.
- Fruit Curd must be covered with a wax disc and cellophane top – not a screw top lid.
- Recycled glass jars can be used but should not bear a trade name and must have been thoroughly sterilized.
- All vinegar preserves should be minimum 2 months old.

Sealing Method:

- When your jars are very hot, fill as per preserve and if necessary wipe the rim using a clean, hot, wrung out cloth.
- Lids – When using new screw top lids – they must be put on immediately the jar is filled - while hot.
- Wax disc and cellophane cover (always use this method for curds but never for vinegar preserves!) Place a perfectly fitting wax disc – smooth (wax) side down on the preserve, and smooth to exclude air thus sealing the surface of the preserve. The cellophane cover is put on when the preserve is cold, lightly dampen one side of the cover, place damp side uppermost over the pot and pull taut before securing with an elastic band or string.

Cakes and Sponges

- As some people use Imperial measurement tins, a 1cm leeway is allowed either side of the schedule size. .
- 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; icing sugar can be used although it may disappear into the sponge. Leaving the top plain is also acceptable.
- Decorated/Novelty cake and biscuit classes are judged on decoration only unless specified
- Cakes should not show cooling tray marks on top or bottom.

Pies Flans and Quiches

- A straight-sided non-fluted tin should be used for savoury and fluted for sweet.
- Pies have pastry lids.
- Flans are open.
- Make sure the base is cooked, possibly by baking blind (pre-cooked).
- Make sure fillings are well flavoured and in proportion to pastry.
- Garnish or glaze should reflect whether the dish is sweet or savoury.

Scones

- Should be almost as tall as round and be an even size, shape and colour.
- Use a straight-sided cutter for savoury scones and a fluted cutter for sweet ones.

Shortbread

- Shown in the round unless individual biscuits or fingers are specified.
- Should be slightly crisp yet have a crumbly “melt-in-the-mouth” texture with the traditional flavour of butter.
- Light golden brown when cooked and evenly coloured, can be lightly sprinkled with caster sugar.

Bread

- A bread machine can only be used for making the dough (unless specified)
- Should sound hollow when tapped to indicate it is sufficiently cooked.
- Judged on visual appearance – colour, shape and uniformity typical of bread type.
- Texture should be even with any additional ingredients well distributed throughout.
- Flavour and aroma characteristic of bread type/flavouring ingredients used

N.B. Cover baking exhibits with ample cling film to allow re-covering. If you have any questions please ask the Show Co-ordinator before the Show - show@kewhorticulturalsociety.org