

KHS General Tips for Cooks

Additional notes for exhibitors to help achieve maximum points.

N.B. Please cover baked exhibits with ample film to allow re-covering after judging.

SECTION B Cookery

Jam, Marmalade, Lemon Curd, Pickles and Chutney. Remember taste and presentation are all important.

- Jars should be labelled with the date they are made and the fruit or vegetables used.
- Ensure both lids and jars are sterilized in a medium oven for a few minutes before adding the very hot preserves.
- Use a very hot, wrung out cloth to ensure the jars are perfectly clean on the outside.
- Hot jam should be sealed immediately it is put in the jar. There are two methods to seal jars:
 1. If you are using screw top lids, ideally they should be new. Sterilize in boiling water and make sure they are perfect
 2. If you are using a wax disc and cellophane cover, the cellophane should be taut on top of the jar and slightly concave as the jam cools (this shows you have formed a vacuum thus preventing any air from entering and forming mold). Firstly place the wax disc on the hot jam to create a seal. Dampen the circle of cellophane with a damp cloth. Then stretch the cellophane until tight over the top of the jar, finally secure with an elastic band.

Lemon Curd, Pickles and Chutney should be sealed with the wax disc and cellophane method. The acid can corrode metal lids!

All Chutney should be a minimum 2 months old to allow the flavours to develop.

Baking

Cakes Remember the judge will be looking at flavour, texture and presentation.

- If there are several cakes in one class to judge, those which are obviously overcooked, uneven or undercooked might be eliminated first without tasting.
- Cakes should be well risen and when making a layered cake, all layers should be the same thickness.
- Lemon Drizzle should be really lemony, even if you have to modify the recipe
- Don't put filling (e.g. buttercream or jam) right up to the outer edge of the cake, allow room for oozing out when cutting!
- A sprinkling of caster sugar on the top is traditional on a Victoria Sandwich, leaving the top plain is also acceptable.
- Decorated/Novelty cake and biscuit classes are judged on decoration and appearance, but also flavor.
- Any fruit should be evenly distributed throughout.

Pies, Flans, Tarts and Quiches Pies have pastry lids, flans tarts and quiches are open.

Make sure the base is cooked, possibly by baking blind (pre-cooking) - no 'soggy bottoms'.

Make sure fillings are well flavoured and in proportion to pastry.

On a pie, glaze should reflect whether the dish is sweet or savoury; eggwhite for sweet, yolk for savoury.

Scones

Small scones should be almost as tall as round and be an even size, shape and colour.

To achieve this keep the dough thick. No need to roll out, shape with your hands. Don't twist the cutter as you press down as it encourages your scones to bend over!

Traditionally a straight-sided cutter was used for savoury scones and a fluted cutter for sweet ones but this no longer applies to KHS!

Shortbread

Should be slightly crisp yet have a crumbly “melt-in-the-mouth” texture with the traditional flavour of butter.

It should be light golden brown when cooked and evenly coloured. Can be lightly sprinkled with caster sugar.

Bread

Flavour and aroma is important and a loaf should sound hollow when tapped to indicate it is sufficiently cooked.

A bread machine can only be used for making the dough.

Visual appearance is important – colour, shape and uniformity typical of the bread type.

Texture should be even with any additional ingredients well distributed throughout.

If you have any questions please ask the Show Secretary before the Show -

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