

## Hints and Tips for showing preserves and cookery

### Preserves

- Use plain jars and new lids with no commercial markings.
- If using a screw on lid, no wax disc is necessary.
- Lids should always be put on preserves immediately each jar is filled.
- Jars should be filled to within 3mm/eighth inch of top. Fill to the top to allow for shrinkage.
- Fruit curd (which is not a true preserve) should be covered with a 'breathing' top (i.e. wax disc and cellophane cover). Curd does not reach high enough temperature for wax to seal but disc forms double dust cover.
- Labels should be plain and of a suitable size for the container and show the day, month and year of making.
- Chutneys and Pickles should be at least 2 months old to allow flavours to develop.

### Cookery

- Scones – Fruit scones should be cut with a fluted cutter and cheese scones with a plain cutter.
- Savoury pies can be decorated with pastry leaves etc. and glazed but sweet pies and tarts should **not** be decorated or glazed, just the top sprinkled lightly with caster sugar after baking.
- To help avoid a “soggy bottom” when baking pies and tarts, place container on a pre-heated baking tray.
- A Victoria sandwich should be filled with jam only, usually raspberry and the top sprinkled lightly with caster sugar.
- To avoid cooling rack marks on the top of a Victoria sandwich, turn out onto a folded tea cloth.
- Biscuits should be rolled out and cut with a cutter.
- Cookies are made from a softer mix than a biscuit and shaped in the hands or sliced from a roll.
- For large cakes line tins with greaseproof or baking parchment rather than bought cake liners.

### Note:

Remember that although items need to look good, the majority of the marks are given to flavour but most of all please enjoy yourselves!