

Jams

Good colour and flavour, thick enough that when dropped from spoon will stay as dropped. Should have a nice pearly shine.

Jellies

Good colour when held up to the light, free from clouding.

Marmalade

Cut fruit as fine as possible for show work. If jam is too hot when bottled fruit will rise from the bottom which will result in a loss of points.

Bottles should be uniform size, approx.500g. Use bottles with straight sides, neatly labeled, polished and free of drips and finger marks. Most judges prefer no hats.

Note From Show Society - *If you have any other handy Hints that would be appropriate to include with next year's cookery schedule please let the Chief Steward know. Thanks.*



Handy Hints for Show Cooking

Show cooking is a lot of fun...if you win a prize it is a bonus. If you don't win a prize, study the winning entries to see where you went wrong, also talk to the Chief Steward. Good Luck!!!

Scones

Scones should be light and fine in texture. This comes about by kneading well. Size should be about 5cms.for show work, scones should never touch while cooking. For pumpkin scones always strain the pumpkin so no pieces of pumpkin show in scones when opened. Before bringing scones to a show rub off any visible flour with a soft cloth. Scones should be evenly cooked and nicely browned top and bottom. Texture-scones should flake when thumb is rolled across lightly.

Butter Cakes

Good texture and flavour, light to touch. Without air bubbles, cooked evenly nicely browned on top and bottom. Mixture should be moist and should rise evenly without cracks. Cocoa must be well mixed through mixture,(for chocolate cakes), no lumps of cocoa showing.

Cakes Continued...

NEVER put a skewer into show cooking as it will leave a mark in the center of cake when cut. If unsure if cake is cooked, lift from the oven and put to ear, if it is still making a crackling noise, return to the oven for a little longer. Another good guide is when it has left the sides of the tin.

Slice

Slice should be cut into 5cm squares. Six pieces to a tray unless otherwise stated. Trim edges to get a nice straight edge.

Carrot Cakes

Ice with icing for show work, as filly cheese to messy to handle, also will go moldy after a couple of days in the heat.

Biscuits

Bake in low sided tray. High sided trays block out the heat, causing the bottom of the biscuits to brown before the top. Texture of a biscuit should be fine and crisp. Flavour plays a big part in judging. The flavour should denote the type of biscuit.

Fruit Cake

Flavor should be very pleasing, with fruit distributed evenly. When cut, fruit should have a glossy look. If

over cooked, fruit will burst. The top should be nice and smooth.

Sultana Cake

Beat well to avoid sugar spots, but don't over beat. The cake should be light brown when taken from oven.

Kisses

Characteristics are shortness and fine texture to the presence of corn flour. Kisses are mostly joined with jam and dusted with icing sugar, or as schedule.

Shortbread

Shortbread should be a delicate straw colour. When tasted, should leave a rich buttery taste in your mouth.

1. When cooking for shows forget you own a cake cooler, turn out on a tea towel, turning often to cool, marks loose points.
2. Always use good quality ingredients at room temperature.
3. A good size for pikelets is one tablespoon. Always pour mixture from point of a spoon to get a good shape.
4. Don't put dates or prunes in fruit cakes for show work.
5. When icing cakes or patty cakes use few decorations and keep away from where the judge cuts through centre of cake. All entries are cut in half for judging and tasting unless specified.
6. Ice the cakes the day before so the icing sets.