



HANLEY SHOW GUIDELINES: SECTION 5 – COOKERY & PRESERVES

When there are many entries in a particular class the loss of just one point can make the difference between winning a prize or not. The following will help to ensure best possible chance of success:

COOKERY

Judges will be looking for a well-presented entry, properly cooked, of the correct taste and texture and as described in the schedule, i.e. size, recipe etc.

TIPS

- To line a cake or loaf tin, first grease your tin then cut greaseproof paper to size and fit into the tin. Allow cake to cool before removing the greaseproof paper.
- Cooling rack marks can be avoided by using a sheet of baking parchment or silicon on your rack before turning out your cake.
- Think about the way your exhibit will be displayed and choose a suitable plain plate. You can use a paper or a china plate. Some exhibitors choose to use a doily; this is not essential but should only be used for sweet exhibits.
- Bread is usually presented on a bread board.
- If you have time, practise your recipe before you make your exhibit. This is not always possible with preserves or other more expensive recipes but can pay dividends.
- All food items should be completely cooled before staging, then covered or wrapped (for hygiene) and presented on a plate or board. Bread must be cooked at least 24 hours before showing (for ease of cutting for judging).
- Please ensure you have the right number of items required by the class, and, for whole cakes, that your cake is the right size, or it could be disqualified. Cake tin size conversions are shown for ease of reference:
 - 18 cm / 7 inch
 - 20cm / 8 inch
 - 23 cm / 9 inch

PRESERVES

These are marked based on how they look, i.e. choice of container, cover, label and appearance, and on quality of the preserve itself, based on colour, clarity, flavour, consistency, texture of fruit, and aroma.

TIPS

- There should be no air bubbles or scum within the contents.
- For jellies, the brighter the colour the better, and clarity is also essential.

- For marmalades, the jelly part should be clear and the peel well cooked and evenly distributed. To achieve even distribution, allow the mixture to cool slightly before filling the jars, otherwise fruit may rise to the surface.
- Do not use jars and lids with commercial markings or patterns as your entry will be marked down. All lids should be in clean and good condition or brand new.
- Labels should be on straight and clearly marked with the type of preserve and full date of making.
- Fill a jar as full as possible, which is normally to within 3mm to 4mm of the rim.
- Chutneys should be exhibited in plain glass jars with vinegar resistant lids e.g. plastic lined metal or plastic (cellophane tops should not be used as the vinegar will evaporate during storage and the chutney may become mouldy or dry out).

EGGS

Eggs will be judged on overall size, colour of shell, presentation and the freshness of the cracked egg with no marks in the yolk.