

Bramley Show – Hints – Cookery & Preserves

Good luck. The fun is in taking part.

1. **Practice makes perfect.** 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. Remember that most ovens vary so a practice run on any given recipe can help.
2. Bramley show is judged by experienced judges, working to the schedule. Their standards are high but they appreciate the effort put into producing a good display and take account of your hard work and attention to detail.

How is Cookery judged?

1. First of all, read the schedule carefully, especially any notes and ensure that the correct number of items are displayed. E.g. 6 scones... no more, no less! You will lose points for the wrong number.
2. In the interests of hygiene, all baking entries should be **covered** in cling film.
3. Do not use ready-made tin liners or allow cooling rack marks.
4. To line a cake or loaf tin, first grease the tin then cut greaseproof paper to size and fit into tin. Allow cake to cool before removing the greaseproof paper.
5. Cooling rack marks can be avoided by using a sheet of baking parchment or silicon on your rack before turning out your cake.
6. Think about the way your exhibit will be displayed and choose a suitable plain plate. You can use a paper or china plate of a suitable size. Some exhibitors choose to use a doily under sweet entries, such as cakes. This is not essential but does enhance your entry, but should only be used for sweet exhibits.
7. If a recipe is specified it should always be followed.
8. The internal appearance is checked for texture and even distribution of ingredients.

9. Marks are awarded for flavour and aroma, as entries must be enjoyable to eat.
10. Judges will cut the exhibit to display the inside and will taste to ascertain overall enjoyment.

How are preserves judged?

1. All preserves should be presented in clean plain straight-sided jars. Do not use jars with commercial marking or patterns. All lids should be in a good, clean condition or brand new. New lids are readily available from many shops or on-line.
2. Labels should be on straight and clearly marked with the type of preserve and date of making.
3. Fill the jar as full as possible, which is normally to within a ¼" of the rim.
4. Jams, jellies and marmalades should be covered with a wax disc and cellophane top, or a new twist top or pliable press-on cover. If using a wax disc place it immediately on the hot jam or jelly. This will allow for slight shrinkage as the contents cool and it will enable the disc to form an air-tight seal, thereby preventing deterioration. When completely cold cover the jar with cellophane
5. Jams, jellies and marmalades will be judged on colour, clarity, flavour, consistency, texture of fruit and aroma. 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 marmalade 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 the fruit may rise to the surface.
6. 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.