

COOKERY

1. Read the notes in the schedule carefully, not just the class description. This will give an indication of size of jar, coverings and so on that are needed. Double-check whether the recipe used needs to be displayed with your entry (as space is usually quite limited, don't use an A4 sheet of paper for this).
2. Jars for jam or chutney should be non-branded. Use a metal or cellophane lid.
3. Chutney should have a metal lid. It is best not to enter a jar you have just made as it needs a few weeks to mature.
4. Labels should have what's in the jar on it, also the full date that you made it.
5. Keep one good jar to present for the Show. Make sure there is no glue from previous labels - a dab of white spirit on a cloth works well. Keep as upright as possible so the inside of the lid is clean. Wipe any finger marks off the sides of the glass.
6. When baking biscuits, weigh out the amount of dough for individual biscuit so that your sizes match and choose the ones with similar colour. Take spare ones with you in case of breakage on the way to the table and double-check the number you should be entering.
7. Don't ice cakes unless the schedule tells you to. Use a pretty plate with a doily, or a sprig of herbs to decorate savoury items and always put the whole thing in a see-through plastic bag (without brand names).

