

Purslow Show - Cookery and Store cupboard- tips for entrants

Our judges only make general comments so if a label is near your entry it is not aimed specifically at you but a general observation aimed at helping the entrants.

Savoury items should be presented on a board or flat plate as this demonstrates skill and shows off exhibits at their best.

Bread needs to be 24 hours old to be judged. Knead well to avoid a "holey" texture. A flying top can be due to under proving or putting in too hot an oven.

Pies should be cooked 24 hours before showing, not frozen. An enamel plate conducts heat better for cooking pies. A little caster sugar sprinkled on top helps appearance.

Store Cupboard items should have a full date.

Jams- Take care not to over boil fruit. Lids should be new or use a wax disc and cellophane.

Lemon Curd – Sieve zest for showing. Lemon Curd must be presented with a wax disc and cellophane as it has a shelf life and is not a true preserve.

Pickles and chutneys – Use a new lid to avoid stale flavours. Fill jars to the top

Chutneys improve with keeping, consistency should be spreadable. Traditional honey/coffee jars are not airtight therefore will not preserve.

Jellies- Be careful not to over boil as those with good pectin will set after a few minutes.