



## HINTS AND TIPS FOR EXHIBITORS

### HOME PRODUCE – HINTS ON PRESENTATION

#### COOKERY

The judge looks firstly at the overall appearance, so a clean plate, maybe a doily and some cling film to prevent the exhibit drying out. Texture is very important, they will be looking for a good even bake all through the cake, and they will look to see that the ingredients are well mixed. Taste is also very important so do follow any given recipe carefully. One point to beware: if you enter a number of cookery classes use different plates as the Judge will know which your entries are if you use one sort of plate.

#### JAMS, JELLIES AND MARMALADE

Jars should be of clear glass and clean, without brand names or markings. A wipe over with a little white spirit will give a good polish. Lids should be new, preferably pliable plastic or twist-tops, in which case no wax disc is necessary as with cellophane covers. Jars should be filled to the top.

Fruit curd requires a “breathing” top (that is a wax circle and cellophane top) and should not be more than two weeks old.

#### CHUTNEY

Chutney should have been made at least two months before exhibiting. Jars should be filled to within ½ inch from the top. Lids should be twist-top with plastic lining.

#### LABELS

Labels should be neat and straight, stating clearly types of preserve etc, and full date when made. They should be stuck on the lower half of the jar.