**Some Helpful Hints for Show Baking and Jams and Preserves**

**BAKING**

**General**  
Entries should be presented in the most attractive manner  
When 2,3 or more of the same items eg scones, piklets or pieces of square these should all be the same size and shape

**Banana Cake –**any type of icing is acceptable unless otherwise specified

**Scones**- uniform shape, well risen, straight even sides and a smooth top. Golden brown crust with no spots of flour on the surface, no flour on the bottoms.

**Sultana cake-** should not contain nuts

**Caramel Square-** base and caramel should be about the same thickness

**Shortbread-** No flour on the base. 3 lots of fork prints evenly on the top. Height should be 5-10mm. Breaks with a snap –flakey and crispy, no graininess

**Belgian Biscuits-** Even size and thickness. No raspberry jam pouring out the sides. Icing- try and spread this nearly to the edges with a teaspoon. Sprinkle jelly in the centre but don’t overdo it

**Gingernuts** – Should look like the ones your buy. Don’t flatten with a fork before cooking. These need practice

**Chocolate Fudge Square** – This needs to be iced. Wine biscuits still need to be crunchy

**Fruit Muffins-** Anything is acceptable, but don’t ice them. Are allowed nuts

**Afghans-** Use cornflakes. Not peaky shaped or too flat

**Chocolate Chippies-** Not brown underneath. Ordinary chocolate chopped up is acceptable to use.

**Chocolate Cake-** Round or square unless specified. Ice the top only.

**JAMS AND PRESERVES**

Polished, clean jars on the outside.  
Cellophane tops do look better.  
  
**Jams-** Fill above the neck, but not to the rim. Fruit needs to be evenly distributed in the jar. Fruit should be soft with no lumpy chunks. No foreign bodies –leaves, stalks, hulls in strawberries

**Pickles, Relish, Chutney and Sauce –taste is important**All should be 6 weeks old in order to mature, but this is not necessary for showing

**Pickles-** Fruit, vegies, nuts preserved by the use of vinegar, sugar, spices and salt

**Relish-**a sour pickle with vegetables finely chopped. Ingredients are still identifiable and not mushy. The flavour is sharp and refreshing rather than sweet and spicey.

**Chutney-** A sweet pickle. A mixture of fruit and vegetables. Even coloured, bright, not muddy looking. It has a reasonably smooth and soft texture. Pieces of onion and spice should not show. No skins, cores or stones. It should be an even consistency with no bubbles or free vinegar.

**Sauce-** Similar to chutney but sieved to give a thin consistency. Bottling – tomato sauce should have 3cm of head space. All other sauces should be within 10mm of the bottle top. Sauce should be bright, smooth, flowing with no separation.

***Our thanks to Mrs. Shirley Wright for helping compile these hints.***