

# Show Hints

These are hints & guidance for entries in the Horticultural & Domestic Section of Kington Show. Not all classes will be in the show every year, but we wish you every success with your entries. Please read the show schedule carefully too as the schedule may differ from the advice given here.

**COOKERY:** All food should be covered with cling film/or other protective covering. The competitors show number should be attached to the PLATE/DISH etc. and not the cling film.

## BREAD

Tin loaves are cooked in a rectangular bread otherwise bread should be formed as in the show schedule or as tradition. e.g. Cob, plait etc.

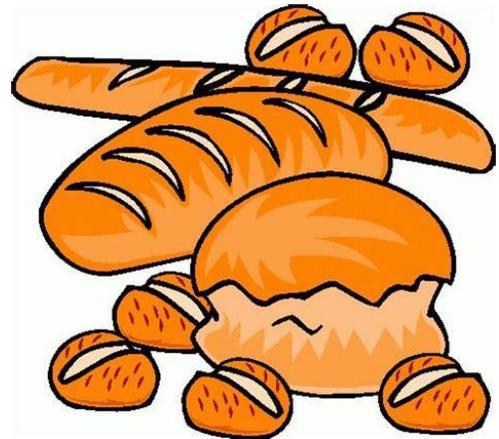
No glaze should be used unless the schedule or tradition allows.

Specially shaped loaves e.g. A display loaf for a harvest festival, may be judged on appearance alone but will be stated as such in the schedule.

A **wholemeal loaf** means 100% wholemeal flour, a **brown loaf** is a combination of white & brown flours.

**Bread rolls** should be uniform in size & shape.

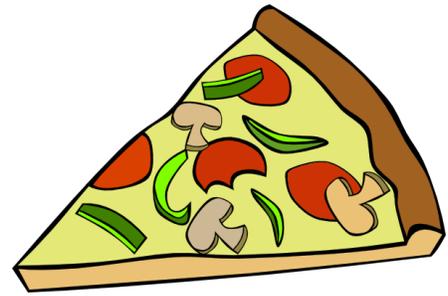
All loaves should be presented on a bread board, & bread rolls in a bread basket unless the schedule says otherwise.



## PIZZA

All pizzas should be presented on flat plate.

Topping should be evenly distributed & as the schedule or tradition allows. E.g. Hawaiian



## CAKES

All cakes should be as the schedule, including size, and may be any recipe except for the 'given recipe' classes.

All cakes should be presented on a flat plate with a sweet doyley (white).

All lining paper must be removed.



A number of small individual cakes e.g. fairy cakes, must be even in size, shape, bake & decoration. They may be cooked/presented in paper cases.

Decorated/novelty cakes will say on the schedule if the cake will be judged on taste/presentation/decoration or on decoration alone.

**Victoria sponges** have a raspberry jam filling & a light sprinkling of castor sugar on top.

Other **sponge sandwich cakes** also have a raspberry jam filling & a light sprinkling of castor sugar on top unless otherwise stated.



**Swiss rolls** should have the edges/ends neatly trimmed, with the join underneath.

**Swiss rolls** should have a jam filling unless it is a chocolate or coffee swiss roll when buttercream should be used.

**Gingerbread & Parkin** is usually presented as a 7 inch square slab unless schedule says otherwise.

When shown in 'squares' they must be even in size & shape.

**Tea bread** is usually baked in a loaf tin. It should be presented whole, but may be judged sliced & buttered. (The judge will do this if required).



**Meringues** should be presented in paper cases, and be of even size & shape. Piped meringues should have a clearly defined shape. They are usually filled with piped fresh cream unless otherwise stated.

**Scones** should be even in sizes (approx 5-6 cms/2 ½ inches in diameter) & shape.

**Plain & fruit scones** should have no glaze but may be dusted with flour before baking.

**Savoury scones** can be glazed with milk or egg. Sprinkle cheese on top of cheese scones.

**Muffins** should be a minimum of 4cm/1.5 inches deep.

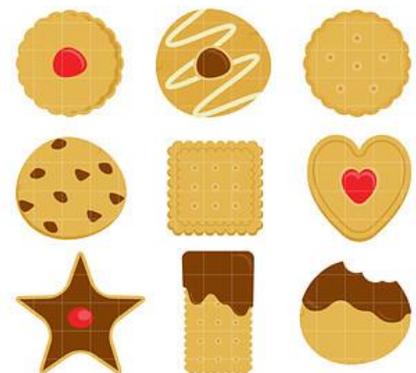
## **BISCUITS**

All biscuits of the same type should be the same size, shape, & thickness.

Sweet biscuits should be cut using a fluted cutter & savoury biscuits a plain cutter.

Royal icing should be used when icing is required.

Biscuits sandwiched together should have a proportionate & appropriate filling.



**Shortbread** should be shown as a 'round' unless otherwise specified (fingers, squares etc.).

May be sprinkled with castor sugar.



### COOKIES

Should be uniform in size, shape & flavour. They should not be too large!

### TRAYBAKES

All traybakes should be cut into uniform size squares with the correct number of squares put forward.

### PASTRIES

Should be presented on a flat plate with a sweet doyley for sweet items & dish paper for savoury items.

The pastry should be as the schedule if given or as tradition states.

Savoury items may be garnished with parsley or any garnish appropriate to the item.

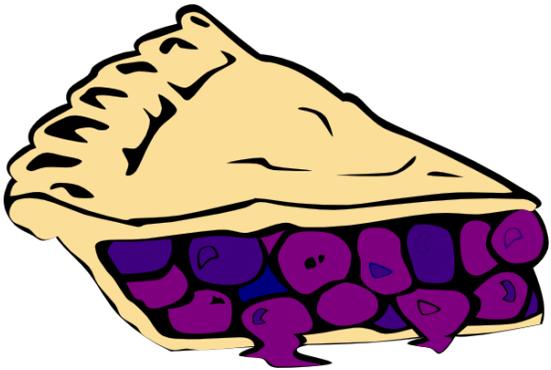
**Jam tarts** should be even in size & shape, and filled with the same jam unless the schedule states 'assorted'.

**Mince pies** should have shortcrust base & full lid unless otherwise stated.



## PLATE TARTS

**Jam (plate) tarts** may have a fluted or crimped edge. They should be presented on a different plate than the one they were cooked on. (Don't forget doyley!)



**Fruit tarts** may be cooked on a plate or shallow dish with a layer of pastry top AND bottom, and a small hole is allowed for the escape of steam. The edges should be fluted or 'knocked up'. There should be no glaze or decoration but a light sprinkling of castor sugar is advised. Should be served on the plate it was cooked on.

**Savoury tarts** may be cooked on a slightly deeper dish than for sweet tarts. Pastry leaves can be used to decorate and the whole top glazed with beaten egg.

## FRUIT/MEAT PIES

These pies should be cooked in a deep pie dish with pastry on top only.

Sweet pies should not be decorated other than a light sprinkling of castor sugar.

Savoury pies should be decorated with pastry leaves and then glazed with beaten egg. Over decorating should be avoided as this makes the pastry too thick.

## FLANS/QUICHE



**Sweet flans** may be cooked in a flan dish but should be presented on a flat plate. When fruit is used as a filling, arrowroot or apricot glaze (not jelly) should be used, covering the fruit evenly but sparingly.

**Savoury flans** may be cooked in a flan dish but should be presented on a flat plate.

**Quiche** is NOT a savoury flan and maybe served in a quiche/flan dish. It should be served cold.

## **SAUSAGE ROLLS**

Sausage rolls should be of even size, shape & colour.

They should be 5-6cm/2 - 2.5 inches in length.  
Cocktail sausage rolls are roughly 1/2 this size.



All sausage rolls should have the join at the bottom, and be fully & carefully glazed.

They should be shown cold on a plain plate with savoury dish paper.

## **VOL AU VONTS**

Should be of uniform size, shape & height.

A plain cutter should be used for savoury & a fluted cutter for sweet.

They should be well but not over filled, with well flavoured & seasoned filling.

## **CHOUX PASTRY**

Should be of uniform size, shape,  
height & decoration.



## **HOT WATER CRUST PASTRY**

Pastry should be golden brown, glazed and decorated.

A form or tin may be used to produce the desired shape/size.

The pie should be completely filled with the appropriate filling & jelly.

The pie should be served cold with the jelly set.