

OLD BASING AND LYCHPIT VILLAGE SHOW GUIDELINES FOR DOMESTIC SECTION ENTRIES

General

Read the Schedule, especially any Notes, and ensure that the correct number of items is displayed on plates e.g. 5 Cheese Scones and 6 pieces of Coconut Ice, no more, no less! You will lose points for the wrong number.

Old Basing and Lychpit Village Show is judged by Womens Institute (W. I.) Judges, working to our schedule. Their standards are high but they appreciate the effort put into producing a good display and are not as strict with us as they are with the W.I!

All baking, with the exception of bread, should be presented on a paper doyley, on a plate. In the interest of hygiene, all entries should be covered with clingfilm.

Baking is judged on:

1. External appearance – No burnt fruit on surfaces, no ready-made tin liners and no cooling rack marks. Cooling rack marks can be avoided by using a sheet of baking parchment or silicon on your rack before turning out your cake. Avoid over browning fruit cakes by tying brown paper around the outside of your tin before placing it in the oven. To line a cake or loaf tin, first grease your tin then cut greaseproof paper to size and fit into the tin. Allow cake to cool before removing the greaseproof paper.
2. Internal condition – including texture and even distribution of ingredients.
3. Most importantly – highest marks are awarded for flavour and aroma.

Fresh cream should not be used in any of the recipes.

Fruit Cakes

Judges will cut your cake in half to display the internal condition and will taste the cake by cutting a small piece from the bottom. Points will be lost for uneven distribution of fruit, burnt fruit on surface and a thick, well browned crust.

Savoury Loaf

Loaves are usually presented on a bread board, not a plate. A savoury loaf could be cheese, tomato, herb, or any other savoury ingredient which should be specified. A small card with the main savoury ingredient of your loaf should be on show e.g. 'Rosemary and Garlic Loaf'. The Judge will again determine internal condition (see Notes 1 - 3) by cutting in half and tasting.

Shortbread

Shortbread round marked into 6 pieces. Your shortbread round should be about half an inch thick. Mark the sections with a knife before baking. The shortbread may be lightly sprinkled with caster sugar. The Judge will break the shortbread to taste and test the texture.

Cheese or Savoury Scones

5 cheese scones. Use a plain cutter for all savoury scones, they may be glazed with egg or milk and grated cheese can be sprinkled on top. The Judge will break a scone to taste and assess texture.

Cakes made in a Loaf Tin such as Ginger or Date and Walnut

Marks will be lost for using ready-made paper liners (the marks appear on the baked cake). Line the tin as in Note 1. Ensure that fruit and/or nuts are well integrated (see Note on Fruit Cakes).

Macaroons

5 macaroons. Make to a recipe of your choice. Colouring may be used and they can be baked on rice paper or greaseproof paper. Either traditional macaroons or the more modern version – macarons – can be entered.

Coconut Ice

5 pieces of coconut ice. Food colouring may be used.

Victoria Sandwich

See Note 1 regarding cooling rack marks. Top of cakes should be flat, without air bubbles or crumbly edges. Both halves should be the same thickness, the top should have a light sprinkling of caster sugar and the two halves sandwiched together with raspberry jam. If using the ‘all in one’ method, do not overbeat which causes air bubbles in the mixture.

Brandy Snaps

5 unfilled, rolled brandy snaps. It is best to use plain flour as this gives a much thinner, crisper, brandy snap. Lift the brandy snaps from the trays with a palette knife and roll them quickly round the greased handle of a wooden spoon. Slip them off the handle as soon as they set.

Meringues

5 plain meringues. These should be even in size, light in colour, smooth in texture and completely dry with no sugary centre.

Chocolate Brownies

5 chocolate brownies should be of even size.

Liquid entries such as soup

These should be presented in a bowl covered in clingfilm.

Preserves

All preserves should be presented in clean, plain, straight-sided jars. Labels should be on straight and clearly marked with the type of preserve and the full date of making. Fill the jars as full as possible and immediately place a waxed disc on the hot jam or jelly. This will allow for slight shrinkage as the contents cool and it will enable the disc to form an airtight seal thereby preventing deterioration. When completely cold, cover the jar with cellophane or a new screw-top lid. There should be no air bubbles or scum within the contents.

Preserves are marked on:

External standard:	Container Cover Label and appearance
Internal standard:	Colour Clarity
Quality (highest marks)	Consistency Texture Flavour Aroma

Jelly, Jams and Marmalade – The use of preserving sugar can make a jam, jelly or marmalade too stiff due to the added pectin.

Lemon Curd

The curd should be a bright yellow in colour, of a spreadable consistency, smooth with no air bubbles or scum. It is best strained into the jar. Cover as for jams and jellies. Lemon curd should be made within a month of the Show.

Savoury Jellies

For savoury jellies the above rules apply, the brighter the colour the better. Instead of cellophane, a new plastic lid should be used.

Marmalade

The jelly part of the marmalade should be clear; the peel should be well cooked and evenly distributed. To achieve even distribution, allow the mixture to cool slightly before filling the jars, otherwise fruit may rise to the surface. Proceed to cover as for jams and jellies.

Unusual Preserve

This should be presented in an appropriate container.