

Advice: Domestic Section, Autumn 2022

Check that your entries comply with all the requirements mentioned in the schedule.

- Please **cover all food**.
- Please provide a **list of ingredients** for **classes 30 - 32** and **42 - 45**. Quantities are not required.

Your list of ingredients may be typed or clearly handwritten. Plain or lined paper may be used. Please **do not** include your name nor present your list in a distinctive manner - the judge should not be able to identify an entrant from their ingredients list.

Please display your ingredients list next to your entry.

- Advice is based upon the recommendations in 'On with the Show: An NFWI Handbook for Exhibitors, Judges and Show Committees' but with some adaptations. Please follow the specific instructions outlined below.
- For further advice, please contact the Show Secretary.

Baking

- The majority of marks will be awarded for flavour and aroma.
- The predominant flavour/ aroma should be characteristic of the bake and of any ingredients mentioned in the name of the bake.
- No off-flavours/ odours and no hint of staleness.
- Spices, flavourings and seasonings should be balanced for an average palate.
- Unless otherwise stated, please display your entries on a plain plate. A doily may be used.

Savoury flat bread

- Any flavour and style of flatbread.
- Flatbreads may be leavened or unleavened. Unleavened flatbread may be single or double layered.
- If yeast is used as a leavening agent, avoid overproving which may produce a sour yeast flavour and aroma.
- The flavour should be well developed by salt without being salty.
- Any additional savoury ingredients added into the dough should be evenly distributed and should not overwhelm the loaf.
- Avoid over or under baking.
- The shape, texture and crust of the flatbread should always be characteristic of the named type.
- May be displayed on a small platter or board.
- Don't forget to display the name of your flatbread and a list of ingredients next to your bake.
- Indicate if spicy.

Savoury pie

- Any single portion raised pie with a hot water pastry crust and a savoury filling.
- Hot water pastry crust:
 - firm pastry made by heating water, melting the fat (lard or vegetarian equivalent) in it, bringing the mixture to a boil, and finally incorporating the plain flour
 - hand-raised or cooked in a mould
 - well proportioned, even shape
 - it is accepted that a hand-raised pie may sag slightly during the cooking process
 - evenly baked to a golden brown and the base completely cooked through
 - glazed and may be decorated
- Savoury filling:
 - crust completely filled with a well-flavoured moist filling/ jelly
 - flavour should be characteristic of the ingredients used and carefully seasoned
 - adequately cooked
- May be garnished with parsley, or a garnish reflecting the ingredients. Any garnish will be included in the marking of the external appearance.
- Don't forget to display the name of your savoury pie and a list of ingredients next to your bake.
- Indicate if spicy.

Fruit Scones

- Three individual scones, containing any named fruit.
- Ideally, your scones should be freshly baked on the day of the Show.
- The flavour should reflect that of the named fruit.
- Avoid a predominant flavour of raising agent!
- Kneading marks should be avoided.
- The scones should be even in shape and size.
- A fluted cutter should be used for fruit scones. A cutter of 5 - 6cm diameter is recommended.
- Avoid twisting the cutter - this helps the scones to rise straight up.
- The scones should not be glazed, but may be dusted with flour before baking.
- The scones should be baked to a pale golden colour.
- Ideally, they should be almost as tall as they are wide. A flat top is desirable.
- Aim for a light, springy texture - more like bread than cake.
- Try to avoid overcooked fruit on the surface.

Biscuits

- 6 biscuits, any named type - sweet or plain.
- Baked through until crisp, and should snap when broken.
- Should be even in colour.
- Undecorated biscuits should be uniform in size and shape.
- Fancy/ decorated biscuits should be even in size but not necessarily the same shape. Each fancy biscuit may be decorated differently.

Swiss roll

- Any named flavour.
- Whisked sponge mixture, no fat.
- Properly mixed - no pockets of flour.
- Well risen and evenly baked to a light golden brown.
- Even texture, spongy, no toughness. No raising agent tunnels nor large air bubbles.
- Crust thin and even. No crumbling edges.
- Carefully rolled, twice around the centre with the join underneath. No cracks.
- Filled with, for example, jam or buttercream. Filling should complement the flavour of the cake. Should not be overfilled but there should be sufficient to avoid dryness.
- No cooling rack marks on the top of your cake.
- Ends should be neatly trimmed.
- May have a light layer of caster sugar from rolling.
- Sponge and filling should be true to flavour.
- Decoration optional.
- May be displayed on a small platter or cake board.

Pumpkin pie – according to recipe

- Shortcrust pastry:
 - texture light and short, not hard and brittle
 - evenly baked and the base pastry completely cooked through.
- Pastry even at edges and not too thick.
- Pumpkin filling should be flavoursome. Spices should not taste stale.
- Filling adequate without spilling over.
- Filling should be cooked in the centre.
- May be served on the deep pie plate or removed onto a serving plate. Doily optional.

Parkin

- A gingerbread made with oatmeal and black treacle that is traditionally served on Bonfire Night.
- Made using the melting method.
- All ingredients should be well mixed and evenly distributed. No pockets of flour.
- Texture close and crumbly. Texture will vary according to the type of oatmeal used.
- Baked as a loaf or tray bake.
- Smooth sides, indicating a well lined tin. Lining paper should be removed from your cake prior to display.
- Evenly risen with a flat, glossy top.
- Crust should be thin and even.
- No cooling rack marks on the top of your cake.
- Very dark brown colour with white specks.
- Distinct ginger flavour.
- May be displayed on a small platter or cake board.

Cake or Cupcakes decorated for Halloween

- Single cake or a set of 6 cupcakes.
- Judged on external appearance alone. However, there must be an edible cake/ cupcake inside!
- Cupcakes may be baked in bun tins or in paper cases. Cupcakes may be displayed in their paper cases.
- All cakes should be well risen with an even shape and colour.
- Design, colour and neatness of execution will be considered when judging decorated cakes/ cupcakes.
- Your set of cupcakes may all be of the same design or a range of complementary designs.
- A variety of techniques may be used for decorating your cake/ cupcakes to demonstrate a range of skills.
- Your cake(s) may be displayed in any way to suit your design. However, it must be stable, practical and food-safe!

Honey

- A jar of light, medium or dark honey; runny, granulated or soft-set.
- Please label the jar with the type of honey. Contact the Show Secretary in advance of the Show if you need help classifying your honey.
- Standard squat jars. Capacity 340 - 454g (12 - 16oz, approx. 300-400ml).
- Screw or twist lid. Clean, free from honey and not rusty.
 - All jars should be filled to at least the "fill line" - no daylight should be visible below the lid. Do not overfill.
- Avoid fingerprints.
- Aroma and flavour are most important. There should be no external flavours nor odours.

- Runny honey
 - bright and crystal clear - no cloudiness
 - no hint of granulation
 - free from debris and dust
 - no froth nor bubbles. Multiple fine bubbles can sometimes be cleared by careful heating.
- Granulated/ soft-set honey
 - smooth, even granulation with no streaks or swirls
 - free from debris and dust
 - frosting around the neck of the jar can be avoided, to some extent, by using slightly warmed jars
 - surface should be soft set and not fluid
 - should not fall out of the jar if it were inverted.

Preserves

- Any named fruit(s) may be used.
- Unless otherwise stated, jars should be standard plain glass, 340 - 454g (12 - 16oz, approx. 300 - 400ml).
- Label with the name of the preserve and the preserving date.
- Labels: plain, neat, straight and in proportion with the jar. Place the label between any seams on the jar.
- Jars should be shown filled to within 3mm of the top.
- Jars must be properly sealed with a wax disc whilst still hot and a cellophane dust cover added once the preserve has cooled. No additional lids or covers are allowed.
- To prevent the growth of yeasts and moulds in your preserves, ensure that the temperature of the preserve does not drop below 82°C (180°F) before sealing.
- Avoid fingermarks on your jars.

Jams

- Colour: bright, even and characteristic of the fruit used.
- No scum, mould, foreign bodies, or sugar crystals.
- Fruit evenly distributed. Stones avoided where possible.
- Any fruit skins should be tender.
- Consistent jellified consistency - no loose liquid nor syrup.
- Flavour: full, fresh and characteristic of the fruit used.

Jellies

- Smaller jars are permitted but they must hold at least 225g (8oz, approx. 200ml).

- Brilliantly clear with no pulp, haze or scum. No air bubbles.
- Colour: even, bright and characteristic of the fruits used.
- Consistency: soft enough to tremble but must still hold its shape.
- Flavour: full, well balanced and characteristic of the fruit used.

Marmalade

- Based on citrus fruits but other named ingredients may be added.
- Colour: bright and characteristic of the fruit used.
- No air bubbles nor scum.
- Peel uniformly cut (sliced not minced), tender and evenly distributed.
- Consistent jellified consistency - not runny nor too firm.
- Flavour: characteristic of the fruit used and slightly bitter.

Sweet Mincemeat

- Jars should be standard plain glass, 340 - 454g (12 - 16oz, approx. 300 - 400ml).
- Jars should be neatly labelled with the preserving date.
- Mincemeat should be made well in advance of the show to allow the flavours to develop; ideally at least 2 months before.
- Ingredients should be in good condition in order to avoid fermentation.
- Jars should be filled to the top and mincemeat well pressed down to exclude as much air as possible.
- If the mincemeat is cooked, a wax disc should be applied whilst hot. A cellophane cover should be added once cooled. The mincemeat should not be allowed to dry out.
- Mincemeat should be stored in a cool place such as a refrigerator.
- Please provide a list of ingredients.

Chutney

- Jars should be standard plain glass, 340 - 454g (12 - 16oz, approx. 300 - 400ml).
- Jars should be neatly labelled with the type of chutney and the preserving date. Ideally the label should also indicate whether the chutney is hot or mild.
- Cover must prevent evaporation and must not be liable to corrosion in the presence of vinegar. For example, well fitting twist tops with plastic lining or pliable plastic jar lids.
- Jars should be shown filled to 12mm from the top.
- Colour should be bright and even throughout, even for a dark chutney.
- Chutney should have a reasonably firm and uniform consistency, with no free vinegar.
- No large pieces of onion, skin, core or stones etc.

- No air bubbles.
- Chutney should have a well blended, characteristic flavour.
- True chutney should be allowed to mature after potting, ideally for 2 - 3 months. Do not re-pot.
- Uncooked or semi-cooked chutneys are allowed, but this must be noted on the label. These should have been made shortly before the show and refrigerated. Do not use airtight jars because fermentation may lead to explosion. Should have an attractive flavour and interesting texture.
- Please provide a list of ingredients.

Eggs

- 6 of one type in a box.
- Uniform in size, colour and shape.
- Shells free from stains and dirt. Good texture. No cracks.
- Fresh - should have a small air space when broken.
- Yolk - good colour, standing proud, free from blood and meat spots.
- White - firm, translucent and free from discolouration.

Beverage, non-alcoholic

- Any named type of syrup, squash or cordial.
- Bottled. Bottles should be sterilised to form a seal and labelled with the date of bottling.
- Colour should be clear and bright, without haze.
- Consistency should be syrupy but not too thick nor clotted.
- Squash and cordials contain fruit tissue. Syrup should be clear.
- Aroma should be rich and true of the fruit used.
- Please provide a list of ingredients and indicate if dilution is required. (Still or sparkling water.)
- Unless otherwise indicated on the label, squashes and cordials will be diluted 1: 5 for judging.

Beverage, alcoholic

- Any named type, bottled.
- Label with the year of making.
- For wines, the label should also indicate the type of wine and sweetness.
- Wines should have a bright, characteristic colour and should be brilliantly clear. There should be no sediment in the bottle.
- Wines should have a true, well rounded and pleasant aroma.
- Please provide a list of ingredients and indicate if dilution is required. (Still or sparkling water.)