

Domestic Section – Hints and Tips

We are pleased to be able to offer some general hints and tips for the Domestic Section. These are just a few things for you to think about when preparing to enter classes in this section.

First of all, do have a look through the Schedule for the whole year, as some classes can, or even must, be prepared well ahead of Show day. Marmalade, jams, jellies and chutneys particularly fall into this category, so when you've got the preserving pan out to deal with a summer glut, bear in mind that you'll need 3 different jars of preserves to be in with a chance of winning the Iris Lush Cup at the Winter Show!

Please always read the Schedule carefully and check for size and quantities. Where specified, dish sizes are, we hope, generally found in your cupboard – eg 20cm/8” round, 900g/2 lb loaf tin, etc. We may ask for a whole cake, a single portion or a number of pieces, and hope that any extras may find their way to the Cake Stall or on the Teas table! Always grateful for donations of cakes!

What the Judges are looking for :

First impression – Domestic entries need to look yummy and a little care taken with presentation will enhance your entry. Choose a suitable size container (or board for bread) and you can use a doily for sweet baked goods. Jars should be sparkling clean and labels on preserves should be on straight.

Remember that all the senses come into play : **sight, smell, taste** also **touch** and even **sound** (a nice snap to a crisp biscuit)!

Marking – all exhibits will be tasted for **flavour, aroma, consistency, texture** and inspected for **colour and shape**. Baked goods should be evenly baked.

Isn't it amazing to see how differently exhibits turn out when we've all followed the same recipe from the Schedule, and even more so when we have used our own recipes for the same product. It's always a good idea, if you can, to have a test run with a recipe new to you as ovens and recipes do vary!

Please note that for hygiene reasons, all entries must be covered. If not presented in a jar, we have a supply of plastic domes for this purpose. Occasionally your exhibits might be too large for the domes, in which case, please use cling film.

Preserves must be presented in clear glass jars and clearly labelled with the contents, day, month and year made, and any that contain vinegar should have lids resistant to corrosion eg plastic lined metal or all plastic. All should be well filled, ie to within about 3-4mm of the top.

Finally, do please enjoy taking part in our Shows, and remember you can also pick up hints and tips by looking at the other exhibits laid out on the Show benches. We are also very happy to receive ideas and recipes from you, the exhibitors, at wha-shows@outlook.com.

Good luck with your Entries