

EPSOM GARDEN SOCIETY



‘HAVE A GO AT A SHOW’ COOKERY CRIB SHEET

1. Read the notes in the schedule carefully, not just the class description. This will give an indication of size of jar, coverings etc. that are required. Double check whether the recipe used is requested. As space is usually quite limited, don't use an A4 sheet of paper for this.
2. Jars for jam or chutney should be non branded. Check as many are moulded into the glass. Similarly jams and marmalade could have the metal lid replaced with a cellophane just for the day.
3. Chutney should have a metal lid (available from Wilkos, Garsons Farm at Esher or Lakeland). Don't enter a jar you have just made, it needs a few weeks to mature.
4. Labels should have what's in the jar on it, also the full date that you made it.
5. Keep one good jar to present for the Show. Make sure all the glue from previous labels are off, a dab of white spirit on a cloth works well. Keep as upright as possible so the inside of the lid is clean. Wipe any finger marks off the sides of the glass.
6. When baking, weigh out the dough for biscuits so that your sizes match and choose the ones with similar colour. Take spare ones with you in case of breakage on the way to the table and double-check the number you should be entering.
7. Don't ice cakes unless the schedule tells you to. Use a pretty plate with a doily, or a sprig of herbs to decorate savoury items and always put the whole thing in a see through plastic bag (without brand names).