

OLD BASING AND LYCHPIT VILLAGE SHOW

GUIDELINES FOR DOMESTIC SECTION ENTRIES

General

Read the Schedule and Notes carefully and make sure you enter the specified number of items eg 5 savoury scones, 2 vegetarian pasties. You will be penalised if your entry doesn't accord with the schedule.

The Domestic Classes are judged by Women's Institute judges whose standards are high. They recognise this is a Village Show and appreciate the effort put into producing a good display and are not as strict with us as they are with the W.I!

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.
All entries should be covered in clingfilm

Fruit Cakes

These should be presented on a plate with a round paper doyley. 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. 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, displayed on a round paper doyley on a plate, cover in clingfilm. Your shortbread round should be about half an inch thick all over. Mark the sections with a knife before baking. The shortbread may be lightly sprinkled with castor sugar. The Judge will break the shortbread to taste and test the texture.

Savoury Scones

Savoury scones should be displayed on a round paper doyley on a plate. 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.

Date and Walnut Loaf or similar loaf cakes

Follow the advice in Note 1 and for fruit cakes. Display on a plate,.

Individual Cakes and Traybakes

Make to a recipe of your choice. As with TVs Bake Off, the items should be the same size and shape, with the correct number specified in the schedule displayed on a paper doyley on a plate.

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Victoria Sandwich

Display on a round paper doyley on a plate. 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. Of the two methods – cream butter and sugar before adding eggs, etc and the ‘all in one’ method - the judges recommend the first which produces fewer surface bubbles and a more even texture.

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 (25.7.26 or 25th July 2026). Fill jars as full as possible. 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 an unused and sterilized screw-top (cellophane tops can also be used). 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 – preserving sugar can make a jam, jelly or marmalade too stiff due to the added pectin. Ordinary granulated sugar is fine.

Lemon Curd

The curd should be a bright yellow in colour, of a spreadable consistency, smooth with no air bubble or scum. Strain to remove any zest or grated peel.

Mint or Other Herb Jelly

For these jellies the above rules apply, the brighter the colour the better. A new plastic lid should be used rather than cellophane.

Marmalade

The jelly part of the marmalade should be clear, the peel should be well cooked and evenly distributed. Sliced peel is preferable. 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.