

SECTION F PRESERVES

(for the Club's Silver Cup)

Tips for Preserves

- Fill jars almost to the top
- Cover immediately with a wax disc, waxed side down, to prevent mould forming
- Wipe any spills from rim and jar
- Cover with a cellophane disc or suitable clean lid
- Label contents and add the date
- Fabric covers are not required for judging

95. Jar of Chutney
96. Jar of Lemon Curd
97. Jar of Strawberry Jam
98. Jar of Raspberry Jam
99. Jar of either fruit or plant-based Jelly
100. Jar of any other jam (not covered in any other class)
101. Jar of Marmalade, fine or chunky
102. A fruit or plant-based cordial (1 clear bottle, remove cork and name product used)

SECTION G COOKERY

(for the Mary Hibberd Cup)

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| 103. 6 cheese straws | length 10cms/4" using own pastry |
| 104. Victoria sandwich, no icing | Made in a 20cm/8" tin |
| 105. Citrus drizzle cake | Made in a 20cm/8" tin, name citrus |
| 106. 5 shortbread fingers | |
| 107. 2 cheese and onion pasties | |
| 108. 1946 Condensed Milk Cake | See recipe on page 11 |
| 110. A white loaf (hand-made) | Any size or shape |
| 111. A brown loaf (hand-made) | Any size or shape |
| 112. A speciality loaf (including made
In a bread machine) | Any size or shape |

NOTE: Items 103 to 112 must be covered with cling film or a clear plastic bag and presented on a plate. Bread may be presented on a plate or board. For item 107, use own pastry.