

Culinary Classes

I think that the culinary classes need a bit of clarification. I hope I have written the regulations more clearly and that this will help in future.

After schedule requirements are noted, the judges have been asked to assess all entries on taste first.

Baking

If flan rings are used:- Plain edged for savoury: Fluted edged for sweet

All food to be covered with a food safe covering provided by the club

Entrants are to provide their own plates, of any type, for exhibiting culinary classes.

Do not use fish or fresh cream as decoration

Jams, Marmalades, Chutneys, Pickles and bottles of beverages

- Jam jars should be covered with a wax disc and cellophane or a lacquered metal lid or plastic lid without a wax disc.
- Jars can be any size other than very small
- Jars and lids should not show commercial origins such as logos, names, advertising.
- Any curd containing eggs should be covered with cellophane and a wax disc only
- jars and bottles must be labelled with contents and the date that it was made.
- seals must be airtight; either twist tops or waxed circles and cellophane