

Pukekohe Show

17th and 18th February 2024

Celebrating Rural Excellence

HOME INDUSTRY TIPS AND HINTS

“Kiwiana”

This Booklet has been designed to help you with your entries and will give you an idea as to what the Judges are looking for.

Check Your Schedule Carefully for The Various Rules in Each Class.

Baking

The Schedule will state what the item required is and how many of each item is required to be entered. Only one entry per person per class is allowed in some classes. This is because a batch can be made and two entries from the same batch cannot be entered.

Where several products, such as three bran muffins are required for one class, they should be the same size and shape.

For a vegetable cake, no added dry fruit or nuts are allowed as this may alter the taste/flavour of the cake.

Ring tins are not permitted. It is easier to bake the perfect cake in a ring tin, than your 'normal' cake tin.

SCONES

What Judges Are Looking For:

- Even shape
- Nice golden colour
- Soft interior
- Fresh smell

Common Faults and Their Causes:

Irregular Shape:

- Too much liquid
- Improper cutting of the dough
- Uneven hot heat
- Dough not even thickness

Small, Heavy and Tough:

- Overmixing or over handling
- Incorrect oven temperature.

Yellow or Brown Spots

- Ingredients not well mixed

Not Flaky

- Not enough shortening
- Shortening mixed either too much or too little with flour mixture

Flavour:

- Wrong proportions of ingredients

PIKELETS

What Judges Are Looking For:

- Nice gold and even colour
- Smooth surface with no rings or holes
- Light and spongy

Common Faults and Their Causes:

Irregular Shape:

- Batter wrong consistency
- Turned too late.

Too Pale or Dark:

- Surface wrong temperature

Pitted Surface

- Air bubbles have been allowed to burst before turning.

Tough:

- Overmixing
- Cooked too slowly
- Wrong proportion of ingredients

GEMS AND MUFFINS

Definition:

GEMS A small bun made from flour, sugar, baking powder, salt, egg, fat, and milk.
 Gems are cooked in Gem Irons.

MUFFINS Cooked in Patty Tins or Patty Papers.

These two products must be placed in different Classes.

What Judges Are Looking For:

- Golden brown colour
- Slightly rounded top
- No cracking
- Slightly moist texture

BREAD AND LOAVES

What Judges Are Looking For:

- Smooth exterior
- Can have a slight crack down the centre
- Even sides (no overhang)
- Medium texture inside
- No tunnels or holes
- Even distribution of fruit

CAKES, BISCUITS AND SLICES

What Judges Are Looking For:

- Colour even
- Straight sides
- Corners square
- Flavour must be true to type

BISCUITS

- Even shape,
- Soft texture, firmer texture than for slices
- Not overcooked
- Good colour according to type
- Even distribution of fruit
- Nutty flavour for coconut biscuits

SHORTBREAD

- Pale smooth texture
- No cracks
- Pricked on top
- 5mm-10mm in height
- Breaks with a snap
- Mild delicate flavour

SLICES

- More cakelike texture made in a flat tin with sides usually about 2cm deep.
- Squares (numbers stated) and may be iced.
- (Cooked Slices to be iced but not decorated; uncooked Slices are not to be iced.)
- It will be required to be cut into squares or rectangles of uniform size
- Even colour
- Well-cooked base.

Common Faults and Their Causes:

Peaked or Cracked Surface

- Oven too hot
- Excess flour

Crumbly

- Too much sugar or shortening
- Under mixed

Poor Volume

- Excess shortening or liquid
- Wrong size pan
- Oven too hot

Sunken

- Excess sugar or shortening
- Too little liquid
- Under baked

Tough

- Overmixed
- Overbaked
- Too little shortening

Tunnels

- Too many eggs
- Insufficient sugar
- Poorly mixed

Uneven grain

- Too much liquid
- Too much shortening
- Under mixed
- Oven too cold

PRESERVES

Read the Rules and Regulations carefully and ensure you understand what is required and meet those requirements.

All entries must be in standard glass jars and labelled with a plain label. Group exhibits should show consistency, therefore should be in the same shape and size jars. No fancy covers are allowed.

Entries must be tightly sealed and those that leak will be disqualified. All lids must be able to be removed for judging.

Jar must be clean. Fingerprints and marks should be removed from jars. This can be achieved by using a cloth dipped in methylated spirits or eucalyptus oil.

BOTTLED FRUIT AND VEGETABLES

What Judges Are Looking For:

- Jars must be able to be opened for tasting.
- Clean jars
- Not sticky jars
- Well filled, evenly placed fruit or vegetables
- No discolouration or air bubbles
- Clear liquid, no sediment, fruit not raised in the jars, liquid covers contents.
- Fruit and vegetables must be a good colour.

PICKLES, RELISHES AND CHUTNEYS

Definitions:

PICKLE Fruit, vegetables, etc. preserved in vinegar.

RELISH Sour pickle with finely mashed or chopped vegetables.

CHUTNEY Fruit, vegetables, raisins, spices, sour herbs. Jam like consistency.

What Judges Are Looking For:

- Clean jars
- Neat labels
- Vinegar must cover ingredients
- Bright attractive colours
- Sharp taste

Pickles

- No sediment
- Well cooked vegetables or fruit.

Relish

- Sharp tangy flavour
- Flowing not runny.

Chutney

- Thick consistency
- Pleasant mature well blended taste.

Sauce

- Smooth pouring consistency
- Piquant flavour
- Bright colour
- Free from seeds and skin.

JAMS, JELLIES AND MARMALADES

Definitions:

JAM	Made from crushed fruit boiled with sugar, which sets when cold.
JELLY	Clear sparkling colour, no air bubbles when jar is tipped, the top of the Jelly bulges without breaking, when cut, angles remain sharp and not sugary.
MARMALADE	Similar to Jams and Jellies but made from or includes citrus fruits.

What Judges Are Looking For:

- Jars filled above the neck of the jar, but not overfull.
- Clean jars
- Neat straight labels, good covers, no trademarks
- Jams should be a good set – not separated or too stiff.
- Jams should be a bright colour
- Taste to type
- Not sugary.

HINT: Keep products stable during transportation to prevent product spreading to lids

HONEY

What Judges Are Looking For:

CUT COMB

- Neatness and uniformity of cut, absence of liquid honey/weeping
- Absence of watery capping's, uncapped cells, and pollen
- Cleanliness of product, absence of travel stains, crushed wax
- Uniformity of appearance
 - Colour of honey
 - Capping structure
 - Cell size
 - Thickness of comb
 - Lack of crystallization
- Flavour

Must be supplied in standard square comb containers with a clear removable lid.

LIQUID HONEY

- Cleanliness/ lint, foreign matter, wax, foam
- Colour
- Clarity / brightness and absence of granulation
- Density/viscosity (moisture content over 18.6% disqualified)
- Aroma
- Flavour (fermented or over heated will be disqualified)
- General presentation (accuracy of filling, uniformity of filling)
- Container appearance

KNITTING

Read the Schedule carefully in order to comply with the rules for each section.

Example: If stated in the rules that it must be 3 (three) items, then it must comply. Extra items in the set will result in the set being disqualified.

Presentation:

Articles should be clean and well-pressed (especially the seams). Do not flatten the pattern or leave impressions from the iron on the fabric. Take special care when pressing synthetics.

Garments must have a good shape and be in the right proportions. They should suit the age group and the purpose specified.

Garments should be functional – heads should fit through necklines and hands through wrist bands, etc.

Buttons need to be at the waist to hold the garment firm and match up correctly with buttonholes unless Matinee Jacket. This is only partly buttoned from the neckline. Buttons should be sewn on with matching yarn.

Larger needles are often better for softer garments.

What Judges Are Looking For:

TENSION:

- Even.
- Suitable for the Wool and the type of garment.

STITCHING:

- Even. For example, there should be the same number of stitches picked up for a neckband on either side of the centre of the garment.
- No holes where the stitches have been picked. (This also applies to set on neckbands.)

PATTERN:

- No mistakes.
- Pattern's appearance should be the right scale for the size of the garment.
- It should be perfectly matched at the seams.
- In all multi-coloured work, the pattern should be neat and even with threads carried over or woven in at the back.
- Fair Isle work must contain the traditional O-X-O pattern.

SHAPING:

- Evenly paired and spaced.
- When part of the design, such as in raglan shaping's, the decreased stitches should be paired. For example, knit two together should be paired with slip one, knit one pass stitch over or knit two through back of stitches.
- Any place where the stitches on both armholes slant in the same direction is a bad fault.

BANDS:

- Do not use machine-knitted bands.
- Bands on cardigans and jackets should be the right length without too much stretching.
- Neatly attached.

BUTTONHOLES:

- Evenly spaced.
- Finished with appropriate yarn and buttonhole stitch.

SEAMS:

- Flat, inconspicuous, strong, and elastic.
- Shoulder seams may be reinforced with tape.
- Hand knits should not be seamed by machine.
- In a striped design, the stripes should match at the seams, and if in contrasting colours, they should be joined in the same colour.

JOINS:

- Yarn should be joined at the end of the work or neatly or invisibly spliced with all the ends woven in.
- Knots on the incorrect side of the garment are not acceptable.

EDGES:

- Cast-on edges should be even – neither too tight nor too loose.
- Cast-off edges should be in pattern, for example, ribbing, if ribbed, and looser than the main tension.

FINISHING:

- Neat on both sides – with minimum bulk on the inside.
- Hems and double-bands should be sewn up evenly – not twisted.
- Pocket welts and linings should be attached neatly without twisting.
- Zips – neatly hand-sewn, not machined, with edges slightly eased on to the zip to avoid the switchback railway look.
- Both fronts of cardigans should be compared.
- Compare sleeves on all garments. Count the rows if there is some doubt (One row out is allowable).

BOOTEES:

Even length of each Bootie so as they match.

Seams must be flat and evenly stitched, as these can rub against Baby's Heel and be rough.

Fastenings: Ribbon, Knitted or Crocheted. No Buttons. No rough seams – especially on heels of booties.

BABY'S SHOES:

Knitted - With Button and Strap.

No Socks in this section.

BABY'S BONNET, HELMET OR BEANIE:

Item must be large enough to fit Baby's Head. Check bands big enough to fit.

Flat seams and evenly stitched is important, especially at the back of the Head so as to be comfortable for Baby to wear.

No rough seams

SOFT TOYS

Toys, whether knitted, crocheted or sewn, should be strongly made. They should be safe, with no sharp edges and all attachments firmly sewn on – babies' and toddlers' toys should have worked faces rather than buttons or other kinds of attached eyes.

- Material should be non-flammable.
- Stuffing should be firm, but not hard, and washable.
- Realistic shape and proportion.
- Character and appeal.
- Suitable size and type for the age of child.
- Finish and skill.

DRESSED DOLL

With removable Knitted Clothing

- Must fit correctly.
- Made for the Doll that has been entered.
- No Baby's clothing is to be used.
- Knickers are to be part of the Clothing

FLOWER AND GARDEN

- All entries in this section must be grown by the Exhibitor.
- Where 3 Blooms are required, they do not have to be from the same plant.
- Check your Schedule carefully and follow the requirements.
- Some have size restrictions.
- Some need to be named with the Plant name.
- Some allow Buds.
- Some do not allow Buds.

CUT FLOWERS

The Franklin Agricultural & Pastoral Show will provide all containers required to display any cut flowers or foliage.

Definitions -

BLOOM A single flower

STEM A stem supporting many flowers

Foliage should be cut with a decent length of stem and a few leaves.

What Judges Are Looking For:

- Leaves and Blooms free from any blemishes and bugs
- Especially check Blooms at the back for the above, Dahlia's in particular.
- Straight Stems

FRUIT AND VEGETABLES

Sometimes people do not like to enter produce as they feel that they do not look good for some reason. A bad season, little rainfall, too much sun, etc. can all have some effect on how produce looks. This may be a seasonal thing and other exhibitors will be in the same predicament.

Your produce may not be looking at its best, or maybe your competitor's produce may not be looking as good as yours. You will never know unless you enter it in the competition.

What Judges Are Looking For:

- Condition: Must be fresh and free from blemish
- Size: Average size for variety
- Colour: Attractive, naturally produced colour, no polishing
- Uniformity: All specimens to be alike in size, form, shape and colour

RADISH / CARROT / BEETROOT:

- Keep the Tap Root on.
- Stalks are to be trimmed tidily to no more than 50mm.

RHUBARB:

- Entire Stalks.
- Straight, thick, with Leaf cut with a tidy trim.
- No more than 70mm.

BERRIES:

- May be exhibited with one or two Leaves of the same species.
- Should have Stalks.

TOMATOES:

- Keep the Calyx on.
- Must be ripe, but firm.

BEANS:

- As straight as possible
- Stalk no more than 20mm.

POTATOES

- Brushed, but not washed.

PHOTOGRAPHY

It is important that you read the schedule carefully as any photographs outside the allowable sizes are disqualified.

- Think about the subject that we are asking you to photograph. Make the picture interesting and clear.
- Photographs must not be mounted or framed.

Open Print Section:

Prints must be 20cm x 30cm. Anything outside that size will be disqualified.

Children's Section:

Prints must be 20cm x 15cm. Anything outside that size will be disqualified.

Exhibitors in the Children's Section may submit a photo in the Open section on payment of full fees. The size of the photo submitted in the Open section must be the correct size for the section. Example: 20cm x 30cm.

What Judges Are Looking For:

- Impact
- Creativity
- Style
- Subject Matter
- Story Telling
- Technique
 - Composition
 - Presentation
 - Colour Balance
 - Centre of Interest
 - Lighting