



**FRANKLIN**  
AGRICULTURAL &  
PASTORAL SOCIETY

# **Pukekohe Show**

**15<sup>th</sup> and 16<sup>th</sup> February 2025**

*Celebrating Rural Excellence*

# **HOME INDUSTRY TIPS AND HINTS**

## **“Country and Western”**

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*

# 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 Bootee 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 bootees.

#### **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: Should be clean, fresh and free from blemish
- Size: Should be appropriate for the variety
- Colour: Attractive, naturally produced colour, no polishing
- Uniformity: All exhibits should be alike in size, form, shape and colour
- Maturity: All fruit and vegetables should be mature, with mature meaning being suitable for immediate consumption
- Naming: Where stated in the Schedule, exhibits should be correctly named. However, errors in naming will not disqualify an exhibit but may count when competition is close.

## RADISH / CARROT / BEETROOT:

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

## TOMATOES:

- Keep the Calyx on
- Should be ripe, but firm

## RHUBARB:

- Entire Stalks with leaf cut with a tidy trim no more than 70mm
- Straight, long stalks with well-developed red colouring.

## BEANS:

- Should be as straight as possible with little sign of seeds
- Stalk no more than 20mm

## POTATOES

- Brushed, but not washed.

## BERRIES:

- May be exhibited with one or two leaves of the same type.
- Should have Stalks.
- Ripe fruits of good colour, free from blemishes.

## SWEETCORN:

- The husk should still be intact and the tassel still attached.
- Cylindrical cobs well set throughout including the tips.

# 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 unique. Photograph from several angles to find best composition.
- 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 – this is also sometimes referred to as the “wow” factor
- Creativity – try slow shutter speed for movement effect, or photograph from a different angle e.g. down low looking up
- Subject Matter – try getting in closer to smaller interesting parts of your object
- Story Telling
- Technique
  - Composition – try cropping to eliminate unnecessary distracting elements
  - Presentation
  - Colour Balance
  - Focal Point – something in the image that draws and holds the viewer's attention
  - Lighting – try to get your main point of interest pin sharp. Avoid using the zoom function on a phone