

## How to prepare your preserves for Horticultural Society Shows

Janet Coley, a Steeple Aston and Middle Aston Horticultural Society committee member, has some advice for those who want to enter preserves at their shows.

She writes: I thought we could give those cooks who enter our shows tips on presenting preserves to gain those extra vital winning points.

Jars should be plain, have twist tops, without a maker's name (e.g. Roses). Labels should be easy to read.

Hot preserve should be poured into clean, hot jars and filled to **within 5mm of the top**. No waxed discs or cellophane should be used. Twist lids should be put on straightaway and screwed tight. A pleasurable popping ought to be heard within about an hour, indicating that the preserve has cooled enough to form a vacuum and the contents are sealed.

Chutneys should be made at least 6 weeks before showing to enable them to mature.

We hope these few basic points will make all the difference to your entries.

Happy Cooking