

Section 15 – Jams, Preserves & Specialties

Proudly sponsored by: *University of New England – Meat Science Department*

Judging: Thursday in the Trade Pavilion

Head Steward: Demelsa (Demi) Lollback Phone: 0428 231 179



Please also read the General Conditions and Regulations for Pavilion Exhibits

1. **All exhibits must be able to be consumed.**
2. **The judge shall have the right to sample all entries.**
3. Preserves to be in syrup or brine as appropriate, in Vacola No. 31.
4. Preserves will not be accepted unless in correct bottles.
5. **All jars, bottles and lids must be well cleaned with no signs of rust or corrosion on lids.**
6. **Metal lids are the only lids to be used.** (Plastic lids may be used for **honey** exhibits only).
7. All Jams, Jellies, Marmalades, Pickles, Chutneys and Relish's etc. are to be exhibited in 375ml (approx.) jars. All butters, sauces and miscellaneous entries to be in appropriate sized glass containers. Commercial lids must be painted silver, black or white (**brand marks on lids to be masked**).
8. No covers on lids or containers permitted, with the exception of Class 44.
9. Please affix a small label (25-50mm) to all entries (with collection sets identified) stating **product name and date made**.
10. The lower edge (bottom) of the label should be affixed 3cm from the base of the jar.
11. Jellies to be made from fresh fruit or fresh herbs.
12. Jars of preserves to be completely full.
13. All other jars to be filled 1cm and no less than 2cm from top of jar.
14. **ALL honey** entrants must be able to provide *NSW Department on Primary Industries (DPI) Bee Keepers Hive Brand number* upon entry. (No rego, no entry!)
15. Exhibits entered into **honey** classes must be presented for judging in a standard 500g/375ml glass round jar, preferably with a white plastic or white metal lid.
16. Liquid **chunk honey** must contain a piece of comb honey of the same source (measuring at least 40mm x 110mm).

PRESERVES

01. Fruit - any variety
02. Vegetables - any variety
03. Preserve Collection - collection of three (3). Each jar to be a different variety. Variety to be named.
Can be fruit of vegetables, or a combination of both.

CHAMPION BOTTLE OF PRESERVES

JAMS, MARMALADE, CONSERVES & JELLIES

04. Jam - Plum
05. Jam - Blackberry
06. Jam - Peach
07. Jam - Apricot (fresh or dried apricots)
08. Jam - Strawberry
09. Jam - Raspberry
10. Jam - Tomato
11. Jam - any other variety not listed
12. Marmalade - any single variety
13. Marmalade - any other variety
14. Conserve - any variety
15. Jam/Marmalade/Conserve - collection of three (3) Jams, three (3) Marmalades, three (3) conserves, or any combination of this.
Each jar to be a different variety. Variety to be named. Any fruit combination.
16. Jelly - Quince
17. Jelly - Apple based
18. Jelly - any other variety not listed

CHAMPION JAM, MARMALADE, CONSERVE OR JELLY

MISCELLANEOUS SPECIALTIES

19. Mayonnaise (cooked)
20. Lemon Butter
21. Passionfruit Butter
22. Condiment to be served with meat
23. Sauce - Tomato
24. Sauce - Any other SAVOURY sauce variety (excluding tomato)
25. Any other variety not listed - e.g. Pesto, Tapenade, Balsamic Vinegar, Sweet Sauce (strawberry/caramel etc.). Variety to be named.

CHAMPION MISCELLANEOUS SPECIALTY

PICKLES, CHUTNEY & RELISH

26. Pickles - Mixed Mustard
27. Pickles - Green Tomato
28. Pickles - any vegetable in vinegar or brine
29. Pickles - any other variety not listed
30. Chutney - Tomato
31. Chutney - Mango based
32. Chutney - any other variety not listed
33. Relish - Tomato **2019 FEATURE JAR**
34. Relish - Corn
35. Relish - any other variety not listed

CHAMPION PICKLE, CHUTNEY OR RELISH CHAMPION FEATURE JAR (Class 33.)

JUNIOR SECTION – UNDER 18

36. Preserves - fruit or vegetable
37. Jam, Marmalade, Conserve or Jelly
38. Pickles - any variety or style
39. Chutney - any variety
40. Relish - any variety
41. Honey

CHAMPION JUNIOR ENTRY

HONEY

42. Liquid Honey
43. Liquid Chunk Honey

CHAMPION HONEY (classes 41, 42 and 43)

DECORATED PANTRY BOX

44. Decorated Pantry Box - Minimum of three (3) jars and a maximum of six (6). Can be a combination of any of products listed in classes 01-46. No two (2) jars are to be the same variety. All jars to be labelled and identified. Jar lids may be covered. Box must not occupy a base area of more than 40cm x 40cm. Judged on taste and presentation.

CHAMPION PANTRY BOX

❖ GRAND CHAMPION EXHIBIT OF SHOW

❖ RESERVE GRAND CHAMPION EXHIBIT OF SHOW

