

# Section 15 – Jams, Preserves, Specialties & Honey

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 26.
9. Please affix a small label (25-50mm) to all entries (collection sets, *classes 03 & 15* need to be identified, Jar 1, Jar 2, Jar 3 etc.) 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.

**MOST OUTSTANDING EXHIBIT 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 fruit variety
13. Marmalade - any other variety
14. Conserve - any variety
15. Jam/Marmalade/Conserve Collection - collection of three (3) Jams, three (3) Marmalades, three (3) conserves, or any combination of these. Each jar to be a different variety. Variety to be named. Any combinations.
16. Jelly - Quince
17. Jelly - Apple based
18. Jelly - any other variety not listed

**MOST OUTSTANDING EXHIBIT JAM, MARMALADE, CONSERVE OR JELLY**

## MISCELLANEOUS ENTRIES

19. Teriyaki Sauce - **2020 FEATURE JAR** (A Japanese style sauce for the 2020 Tokyo Olympics show pavilion theme)
20. Mayonnaise (cooked)
21. Lemon Butter
22. Passionfruit Butter
23. Condiment to be served with meat
24. Sauce - Tomato
25. Sauce - Any other SAVOURY sauce variety (excluding tomato and teriyaki)
26. Any other variety not listed - e.g. Pesto, Tapenade, Balsamic Vinegar, Sweet Sauce (strawberry/caramel etc.). Variety to be named.
27. 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 01-47. 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.

**MOST OUTSTANDING EXHIBIT MISCELLANEOUS ENTRIES**

**CHAMPION FEATURE JAR (Class 19)**

## PICKLES, CHUTNEY & RELISH

28. Pickles - Mustard
29. Pickles - Green Tomato
30. Pickles - any vegetable in vinegar or brine
31. Pickles - any other variety not listed
32. Chutney - Tomato
33. Chutney - Mango based
34. Chutney - any other variety not listed
35. Relish - Tomato
36. Relish - Corn
37. Relish - any other variety not listed

**MOST OUTSTANDING EXHIBIT PICKLE, CHUTNEY OR RELISH**

## JUNIOR SECTION – UNDER 18\*\*

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

**MOST OUTSTANDING EXHIBIT JUNIOR ENTRY**

## HONEY

44. Liquid Honey
45. Liquid Chunk Honey
46. Creamed Honey

**MOST OUTSTANDING EXHIBIT HONEY**

*(Classes 43, 44, 45 and 46)*

## MEN'S – New for the 2020 Show!

*Guy's – get your mates together and see who has the best skills in the kitchen. Why not have a bit of friendly competition (or even a side bet) and see who takes home the prize. Please make sure you enter another class from our extensive schedule while you're at it!*

47. BBQ Sauce
48. Tomato, Ginger & Chilli Chutney Challenge\*  
**MOST OUTSTANDING EXHIBIT MENS ENTRY**  
*(Classes 45. & 46. only)*  
**CHALLENGE CHAMPION (Class 48)**

*\*Recipe will be provided for this class, please see over page. The recipe advises 5 minutes preparation time and 30 minutes cook time. So fella's, less than an hour out of your day, for a year's worth of bragging rights!*

**\*\*Juniors – the A&NE Show Society encourages you to place entries in both the Junior and Open sections corresponding to your entry. Entries may be from the same batch, but a separate jar/entry will need to be registered for each individual class.**

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## MAJOR PRIZES – Broad Ribbons:

*Prizes may include ribbons, certificates, cash and books etc. or any combination of the previously listed (dependant on sponsorship).*

**MOST SUCCESSFUL OPEN EXHIBITOR**  
**MOST SUCCESSFUL JUNIOR EXHIBITOR**  
**CHAMPION SCHOOL EXHIBIT**  
**RESERVE CHAMPION EXHIBIT**  
**OVERALL CHAMPION EXHIBIT**

# Men's Challenge Recipe

## TOMATO, GINGER and CHILLI CHUTNEY

5 minutes  
Prep

30 minutes  
cooking

Makes  
1 litre

### INGREDIENTS

- 2 tablespoons olive oil
- 1 Spanish onion, finely diced
- 50g ginger, finely grated
- 2 long red chillies, finely chopped
- 2 cloves garlic, finely chopped
- 2 teaspoons brown mustard seeds
- 800g ripe tomatoes
- 250ml tomato passata
- 80ml apple cider vinegar
- 55g caster sugar

### METHOD

1. Heat oil in a large saucepan over a medium-high heat, add onion, ginger, chilli and garlic and cook, stirring occasionally for 4-5 minutes until tender, translucent and fragrant.
2. Stir in mustard seeds and cook for 30-40 seconds until they begin to pop.
3. Stir in the chopped tomatoes and passata and bring to a simmer, reduce heat to medium and simmer, stirring occasionally for 10-15 minutes until tomatoes break down completely.
4. Season to taste with salt and freshly ground pepper and stir in the vinegar and sugar, then simmer for another 10-15 minutes until thick and rich.
5. Pulse with a hand-held blender or in a food processor to a sauce consistency, then transfer to sterilised bottles or jars, seal and cool to room temperature and refrigerate for at least 2 days for flavours to develop
6. Chutney will keep refrigerated for up to 2 months.

Recipe credit: <https://mattmoran.com.au/recipes/tomatoginger-chilli-chutney/>

