

## **Armidale Show 2026 Section 15 Jams, Pickles & Honey**

**Entries accepted 4pm – 6pm Wednesday 5<sup>th</sup> March OR 7:30 AM – 9 AM  
Thursday 6<sup>th</sup> March.**

**Judging: Thursday in the Trade Pavilion**

**Stewards: Darcy & Todd Andrews – 0429 987 405**

**Entry Fee: \$1 for members, \$2 for non-members**

*Please read the General Conditions and Regulations for Pavilion Exhibits*

- 1. The judge has the right to sample all entries.**
- 2. Selected exhibits from classes 3-10 and 35-38 will be used as part of the “People’s Choice” jam and honey taste testing awards.**
3. Preserves to be in syrup or brine as appropriate, in correct bottles.
4. All jars, bottles and lids must be clean with no rust or corrosion.
5. All lids must be metal except for honey where lids may be plastic.
6. All Jam, Jelly, Marmalade, Pickles, Chutney and Relish etc. are to be exhibited in ~375ml jars. All butters, sauces and other entries to be in appropriately sized glass containers.
7. No covers on lids or containers permitted, with the exception of Class 26. Brand marks on jars and lids to be removed or covered.
8. 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).
9. Jellies to be made from fresh fruit or herbs.
10. **ALL honey** entrants must be able to provide *NSW Department of Primary Industries (DPI) Beekeeper Hive Brand Registration Number*.
11. Honey exhibits should be presented for judging in a standard 375ml glass round jar, preferable with a white plastic or metal lid.
12. Honey will be allocated into light medium and dark classes at the judge’s discretion.
13. Prizes may include ribbons, certificates, vouchers, cash or any combination of these.

## **PRESERVE**

01. Fruit – any variety
02. Vegetables – any variety

## **JAM, MARMALADE, CONSERVE & JELLY**

03. Jam – Plum
04. Jam – Blackberry
05. Jam – Peach
06. Jam – Apricot (fresh or dried apricots)
07. Jam – Strawberry
08. Jam – Raspberry
09. Jam – Tomato
10. Jam – any other variety not listed
11. Marmalade – any single fruit variety
12. Marmalade – any other variety
13. Conserve – any variety
14. 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.
15. Jelly – Quince
16. Jelly – Apple based
17. Jelly – any other variety

### *OUTSTANDING JAM, MARMALADE, PRESERVE OR JELLY*

## **BUTTER AND SAUCE**

18. Mayonnaise (cooked)
19. Lemon Butter
20. Passionfruit Butter
21. Condiment to be served with meat
22. Sauce – Tomato
23. Sauce – any other SAVOURY sauce variety (excluding tomato and teriyaki)
24. Any other variety not listed e.g. Pesto, Tapenade, Balsamic Vinegar, Sweet Sauce (Strawberry/Caramel etc.)
25. 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 01-45. No two (2) jars to be the same. 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.

### *OUTSTANDING BUTTER OR SAUCE*

## **PICKLES, CHUTNEY & RELISH**

26. Pickles – Mustard

27. Pickles – Green Tomato
28. Pickles – any vegetable in vinegar or brine
29. Pickles – any other variety
30. Chutney – Tomato
31. Chutney – any other variety
32. Relish – Tomato
33. Relish – Corn
34. Relish – any other variety

**OUTSTANDING PICKLE, CHUTNEY OR RELISH**

**HONEY**

35. Liquid Honey- light colour
36. Liquid Honey- medium colour
37. Liquid Honey- dark colour
38. Creamed Honey

**OUTSTANDING HONEY**

**JUNIOR SECTION – UNDER 18\***

39. Preserves – fruit or vegetable
40. Jam, Marmalade, Conserve or Jelly
41. Pickles, Chutney or Relish
42. Honey

**JUNIORS** – Separate exhibits from the same batch can be entered into both Junior and Open sections.

---

**GRAND CHAMPION EXHIBIT**

**RESERVE CHAMPION EXHIBIT**

**MOST SUCCESSFUL EXHIBITOR**