

Section 18 – Jams, Preserves and 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 appropriately 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 17.
9. Please affix a small label (25-50mm) to all entries (collection sets, *class 10* 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) Beekeepers 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
- CHAMPION EXHIBIT PRESERVES

JAMS, MARMALADE, CONSERVES & JELLIES

03. Jam - BLACKBERRY
 04. Jam - any other BERRY jam
 05. Jam - any STONE FRUIT jam
 06. Jam - any other variety
 07. Marmalade - any variety
 08. Conserve - any variety
 09. Jelly - any variety
 10. Jam/Marmalade/Conserve Collection - collection of three (3) Jams, three (3) Marmalades, three (3) conserves, or any combination of these. Each jar has to be a different variety. Variety to be named. Any combinations.
- CHAMPION EXHIBIT JAM, MARMALADE, CONSERVE OR JELLY

MISCELLANEOUS ENTRIES

11. Mayonnaise (cooked)
 12. Fruit Butter (lemon or passionfruit etc)
 13. Condiment to be served with meat
 14. Sauce - Any SAVOURY sauce
 15. Sauce - Any SWEET sauce
 16. Any other variety not listed - e.g. Pesto, Tapenade, Balsamic Vinegar: variety to be named.
 17. Decorated Pantry Box - Minimum of three (3) jars and a maximum of six (6). Can be a combination of any of the products listed in classes 01-37. No two (2) jars are to be the same variety. All jars to be labelled and identified. Jar lids may be covered. Boxes must not occupy a base area of more than 40cm x 40cm. Judged on taste and presentation.
- CHAMPION EXHIBIT MISCELLANEOUS ENTRIES

PICKLES, CHUTNEY & RELISH

18. Pickles - Mustard
 19. Pickles - Green Tomato (**2023 Feature Jar***)
 20. Pickles - any vegetable in vinegar or brine
 21. Pickles - any other variety not listed
 22. Chutney - Tomato
 23. Chutney - any other variety not listed
 24. Relish - Tomato
 25. Relish - Corn
 26. Relish - any other variety not listed
- CHAMPION EXHIBIT PICKLE, CHUTNEY OR RELISH
- CHAMPION FEATURE JAR

JUNIOR SECTION – UNDER 18**

27. Preserves - fruit or vegetable
 28. Jam, Marmalade, Conserve or Jelly
 29. Pickles - any variety or style
 30. Chutney - any variety
 31. Relish - any variety
 32. Honey
- CHAMPION EXHIBIT JUNIOR ENTRY

HONEY

33. Liquid Honey
 34. Liquid Chunk Honey
 35. Creamed Honey
- CHAMPION EXHIBIT HONEY
(Classes 32, 33, 34 and 35)

MEN'S – making its third appearance at the 2023 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!

36. BBQ Sauce
37. Tomato, Ginger & Chilli Chutney Challenge#

- CHAMPION EXHIBIT MENS
(Classes 36. & 37. only)
#Recipe is provided for this class - please see over page. The recipe advises 5 minutes preparation time and 30 minutes cook time. Fella's, less than an hour out of your day, for a year's worth of bragging rights!

NEW ENGLAND FEATURE JAR

38. Relish – TOMATO***
- NEW ENGLAND FEATURE JAR CHAMPION

* **Armidale & NE Show Feature Jar**
(Class 19: Pickles – Green Tomato)

****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.

***New England Region Feature Jar

(Class 38: Relish - Tomato)
The New England Feature Jar is open to participants of Glen Innes, Guyra, Inverell, Uralla, Walcha, and Armidale shows in 2023.

MAJOR PRIZES – Broad Ribbons:

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

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/>

