

## SECTION JP – JAMS AND PRESERVES

<b>CHIEF STEWARD:</b>	Katherine Breitkopf (0400 430623)
<b>STEWARDS:</b>	Pat Longley, Monica Field, Katherine Clarke
<b>ENTRY FEES:</b>	Free, no prizemoney unless stated, prize cards only
<b>ENTRY SUBMISSION:</b>	<b>3pm – 6 pm Tuesday 14 March 2023 – deliver directly to the RoundHouse Pavilion</b> along with your entry form. Entry Forms can be downloaded from the website.
<b>ENTRY COLLECTION:</b>	Entries can be collected between <b>9 am and 11 am on Sunday 19 March 2023.</b>

### Special Regulations

- Jams should be presented in 500 gm jars, while jellies should be in 250 gm jars.
- Lids must be plain, without handwriting or commercial printing. Cover the advertising with paper, contact or paint to hide the original printing. Jars must not be sealed with wax or gladwrap.
- Jars must be labelled where specified.
- Jam Collections must be of the same size and shape.
- Any exhibits not complying with the Special Regulations may not be judged.

### Hints

- Make sure to place your entries in the correct classes, this is your responsibility.
- Do not overfill or under fill jars.
- Jams should be firm and not over cooked.
- Consistency is important. Sauces should be of pouring consistency while relishes should be of spreading consistency.

## JAMS AND JELLIES

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|----------------------------|--|
| 1. Apricot Jam             | 9. Quince Jam                                      |
| 2. Blackberry Jam          | 10. Strawberry Jam                                 |
| 3. Cherry Jam              | 11. Jam, any other variety not mentioned, labelled |
| 4. Fig Jam                 | 13. Marmalade, any variety, labelled               |
| 5. Melon and Pineapple Jam | 14. Collection of 3 varieties of jam, labelled     |
| 6. Nectarine Jam           | 15. Quince Jelly                                   |
| 7. Peach Jam               | 16. Jelly, any other variety, labelled             |
| 8. Plum Jam                |  |

### **Champion Jam or Jelly**

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|---|--|
| 17. Lemon Butter                              | 20. Sweet sauce, any variety, labelled       |
| 18. Fruit Butter, any other variety, labelled | 21. Quince paste                             |
| 19. Mayonnaise                                | 22. Fruit Paste, any other variety, labelled |

### **PICKLES, SAUCE, CHUTNEY AND RELISH**

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|--|---|
| 23. Plum Sauce                           | 27. Green Tomato Pickles  |
| 24. Tomato Sauce                         | 28. Pickles, any other variety, labelled  |
| 24. Tomato Chutney                       | 29. Tomato Relish   |
| 25. Chutney, any other variety, labelled | 30. Relish, any variety, labelled   |
| 26. Mustard Pickles                      | 31. Collection of 3 varieties, 1 sauce, 1 chutney,<br>1 pickles or relish, labelled |

### **CHAMPION PICKLES, SAUCE, CHUTNEY OR RELISH**

- 32. Bottle of preserved fruit, any variety, labelled
- 33. Bottle of preserved vegetables, any variety, labelled

**MOST SUCCESSFUL EXHIBITOR** - \$25 donated by WOONDABAH PARK

### **JUNIOR CLASSES – under 18 years (First \$3 Second \$1.50)**

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|--------------------------------|------------------------------------|
| 34. Jam, any variety, labelled | 36. Plum Sauce                     |
| 35. Lemon Butter               | 37. Pickles, any variety, labelled |

**CHAMPION JUNIOR CLASSES** - \$25 donated by Mrs PAT LONGLEY