



SECTION 4

JELLIES & JAMS

SAUSES & VINEGARS

PICKLES, CHUTNEYS & RELISHES

PRESERVES & PANTRY COLLECTION

Chief Steward: Katherine Lee 02/48221948

ENTRIES CLOSE: 6:00pm Wednesday 21st March 2012

EXHIBITS: To be delivered to the pavilion by 6:00pm Thursday 22nd March 2012

Entries must be homemade, please do not seal with wax. Jams, jellies and pickles to be cleanly presented in jars of approx. 500g, do not overfill the jars.

Please label jar with contents only. E.g.: Apricot Jam, no names of entrant. Lids to be plain, with no advertising or labels to be left on jars.

Please loosen lids for judging. Preserves and Pantry collections exempt from opening.

JELLIES

401. Jar Quince Jelly

402. Jar Apple Jelly

403. Jar Blackberry Jelly

404. Jar Jelly AOV

CHAMPION JELLY

JAMS

410. Jar Apricot Jam

411. Jar Blackberry Jam

412. Jar Plum Jam

413. Jar Orange Marmalade Jam

414. Jar Strawberry Jam

415. Jar Tomato Jam

416. Jar Rose Petal Jam

417. Jar Fig Jam

418. Jar Jam AOV

CHAMPION JAM



MISCELLANEOUS

- | | |
|-----------------------------------|-------------------------------------|
| 430. Jar Lemon Curd/Butter | 432. Jar Mustard any variety |
| 431. Jar AOV Curd/Butter | |

CHAMPION MISCELLANEOUS

SAUCES & VINEGARS

- | | |
|---|---|
| 440. Bottle Tomato Sauce | 443. Bottle Worcestershire Sauce |
| 441. Bottle Mild Chilli Sauce | 444. Bottle Sauce AOV |
| 442. Bottle Extra Hot Chilli Sauce | 445. Bottle Vinegar any variety |

CHAMPION SAUCE/VINEGAR

PICKLES, CHUTNEYS & RELISHES

- | | |
|--|--------------------------------|
| 450. Jar Green Tomato Pickles | 454. Jar Tomato Relish |
| 451. Jar Mustard Pickles | 455. Jar Corn Relish |
| 452. Jar Red Tomato Chutney | 456. Jar Pickled Onions |
| 453. Jar Fruit Chutney – name variety | 457. Jar Pickles AOV |

CHAMPION PICKLES / CHUTNEY / RELISH

SPECIALTY ITEMS

PRESERVES

- | | |
|-------------------------------------|--|
| 460. Bottle Peaches | 462. Bottle Vegetables – name variety |
| 461. Bottle Preserved Lemons | 463. Bottle Preserves AOV |

CHAMPION PRESERVES

FIRST TIME ENTRANTS

FOR ENTRANTS WHO HAVE NOT PREVIOUSLY
EXHIBITED IN SECTION 4 IN ANY CLASS

- | | | | |
|------|-------------------|------|---------------------|
| 470. | Jar Plum Jam | 472. | Bottle Tomato Sauce |
| 471. | Jar Tomato Relish | | |

CHAMPION FIRST TIME ENTRANT

JUNIOR SECTION

ENTRANTS UNDER 16 YEARS

- | | | | |
|------|-------------------|------|---------------------|
| 480. | Jar Plum Jam | 482. | Bottle Tomato Sauce |
| 481. | Jar Tomato Relish | | |

CHAMPION JUNIOR TROPHY DONATED BY MRS J AUBREY

PANTRY COLLECTION

Entry fee \$5 – *Champion Prize \$10 Reserve Champion Prize \$5*
Bottles & Jars will not opened for judging

NOVICE SECTION

FOR EXHIBITOR WHO HAS NOT WON A PRIZE IN THIS SECTION AT
THE GOULBURN SHOW.

490. Pantry Collection – Jams, Preserves, Pickles etc. Limit of 10 items.

CHAMPION & RESERVE CHAMPION NOVICE PANTRY COLLECTION



OPEN SECTION

FOR ANY EXHIBITOR

491. Pantry Collection – Jams, Preserves, Pickles etc. Limit of 10 items

CHAMPION & RESERVE CHAMPION OPEN PANTRY COLLECTION

SECTION 4 GRAND CHAMPION

HELPFUL HINTS FROM THE STEWARD

Use clean jars, not sticky or dirty. Fill jars to the top of the neck. Jellies should be clear, not cloudy. There should be no bubbles, and the jelly should not be rubbery or too runny.

Sauces, there should be no sediment on the bottom of the bottles, and not too thick

Pickles and Relishes – there should be no bubbles, ensure mixture is not too dry

Pantry Collection – it is essential to have a VARIETY.

Use freshly made samples and preserves, as these age and lose colour and shape over time.

Rose petal jam recipe.

500g scented rose petals (red and pink ones are usually the best)

2 cups water,

1.5kg sugar,

Juice of 1 lemon.

Cover the rose petals with water and bring to the boil.

Strain the liquid and reserve the petals.

Return the water to the same pan, add the sugar and bring to the boil.

Boil the syrup until it is thick or until a candy thermometer registers 230°F (110°C).

Add the lemon juice and return the petals to the saucepan, cooking slowly for 30 minutes.

Pour the jam into sterilised jars and seal (the rose petals dissolve).

NOTES