

# JAMS & PRESERVES

All entries in this section will be automatically deemed as donated UNLESS nominated otherwise on the entry form

All exhibits to be received ready for judging by 12 noon, Saturday, 17th February 2018

Chief Steward: Jill Granger

Entry fee: \$1.00

PRIZES: 1st – \$2.00, 2nd – \$1.00

No exhibit to compete in this section that has been exhibited at any previous Gunning Show.

Each exhibit must be the *bona fide* work of the exhibitor.

## CLASSES

1. Blackberry or Strawberry Jam
2. Apricot Jam
3. Berry Jam – any other variety
4. Jam – any two fruits
5. Marmalade Jam
6. Melon Jam
7. Plum Jam
8. Light Plum Jam
9. Cherry Jam
10. Fig Jam
11. Peach Jam
12. Tomato Jam
13. Jam – any variety not mentioned
14. Collection of Jams – four varieties, one of each
15. Quince Jelly
16. Jelly – any other variety
17. Mayonnaise
18. Tomato Relish
19. Green Tomato Pickles
20. Mustard Pickles
21. Pickles – any other variety
22. Clear Pickles
23. Chutney
24. Tomato Sauce
25. Plum Sauce
26. Pantry Collection – 8 bottles, eg Jams, Pickles etc.
27. Honey – dark
28. Honey – light
29. Lemon Butter
30. Preserved Vegetables – any variety
31. Preserved Fruit – 2 bottles, any variety
32. Collection of Fruit & Vegetables – minimum 4 bottles
33. Single bottle of Preserved Fruit – any variety
34. Single bottle of Preserved Vegetable – any variety

**CHAMPION (classes 1-34) – Ribbon**

**MOST SUCCESSFUL EXHIBITOR – Ribbon**

## JAMS AND PRESERVES HINTS

- Jams should be presented in 500gm jars, while jellies should be in 250gm jars.
- Take care with keeping lids clean. Lids must be plain, without handwriting OR commercial printing. For example you may paint the tops or use covers or contact to hide original printing.
- Jams should be firm and not over cooked and mouldy exhibits should not be entered.
- DO NOT over fill the jars.
- Make sure to place your entries in the right classes and check definitions between pickles, relish and chutney if needed.
- Consistency is vitally important and can detract from the result. Take care that the exhibit is not too thick or too runny depending on the class (sauces should be of pouring consistency while relishes should be of spreading consistency).
- FLAVOUR is the most important element of all jams and preserves. Always taste test your own work before exhibiting. The degree of ripeness has a big influence on flavour.
- Fruit must be uniformly ripe and not over-ripe.

Only one entry per class from the same cooking batch.

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