

JAMS & PRESERVES

Chief Steward: Jill Granger

Entry fee: \$1.00

PRIZES: 1st – \$2.00, 2nd – \$1.00

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

All exhibits to be received for judging by noon, Saturday, 15 February 2025.

*No exhibit to compete in this section that has been exhibited at a previous Gunning Show.
Each exhibit must be the bona fide work of the exhibitor.*

Each item can only be entered into one class.

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. Relish – any other variety
20. Green Tomato Pickles
21. Mustard Pickles
22. Pickles – any other variety
23. Clear Pickles
24. Chutney
25. Tomato Sauce
26. Plum Sauce
27. Pantry Collection – 8 bottles, eg Jams, Pickles etc.
28. Honey – dark
29. Honey – light
30. Lemon Butter
31. Preserved Vegetables – any variety
32. Preserved Fruit – 2 bottles, any variety
33. Collection of Fruit & Vegetables – minimum 4 bottles
34. Single bottle of Preserved Fruit – any variety
35. Single bottle of Preserved Vegetable – any variety

MOST SUCCESSFUL EXHIBITOR – Ribbon and \$10 cash prize



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ALL JUNIOR EXHIBITS FREE TO ENTER

Junior Section

- 36. Jam – any variety
- 37. Relish / Pickles
- 38. Sauce – Tomato or Plum
- 39. Lemon Butter
- 40. Single bottle of Preserved Fruit or Vegetable - any variety



MOST SUCCESSFUL JUNIOR EXHIBITOR – Ribbon and \$10 cash prize
CHAMPION EXHIBIT – Ribbon

JAMS AND PRESERVES HINTS

- Jams should be presented in 500 gm jars, while jellies should be in 250 gm 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 the original printing.
- Jams should be firm and not overcooked and mouldy exhibits should not be entered.
- DO NOT overfill 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 work before exhibiting. The degree of ripeness has a big influence on flavour.
- Fruit must be uniformly ripe and not over-ripe.
- Do not enter jars with cloth-covered lids or ribbons

Only one entry per class from the same cooking batch.

