

JAMS, PRESERVES, CHUTNEYS

Proudly Sponsored by Jellis Craig Real Estate

Steward Cushla Sharp 0402 271 724

- All exhibits must have clear plastic covers or gladwrap with elastic bands for all classes except classes 430-442, 460-462, 470 & 482 which must have screw lids.
- Only one entry per person per class except for 'Any Variety' or 'Any Other Variety' classes, ie class 414, provided they are of different varieties.
- Professionals are not eligible to enter any class.
- Entry Fee: \$1 per entry for all classes except Junior classes (490 – 484) which are free.
- All entry tickets must be attached to the item.
- Entry forms must be submitted online or in person by 6.30pm Tuesday 14th November 2023
- Entries must be delivered to the Watts Pavilion, Kyneton Showgrounds by 6.30pm Tuesday 14th November 2023. For opening hours of the Show Office please refer to the website.
- All exhibits must remain on display until 4pm Saturday 18th November 2023
- Exhibits must be collected between 4.15pm – 6.30pm Saturday 18th November 2023 or between 10am – 2pm Sunday 19th November 2023. Please bring your entry receipt for collection.
- Any exhibits not collected by 2pm Sunday 19th November 2023 will be donated.
- For General Regulations for all entries in the 2023 Kyneton Agricultural Show please refer to the website.

Aggregate Prize donated by Karen Bloomfield.

This prize will be awarded to the exhibitor with the greatest number of total points in Jams, Preserves & Chutneys. 1st prize = 2 points, 2nd prize = 1 point

JAMS

Best Jar of Jam sash awarded for classes 402 – 414

- Class 401 Collection Jams, 3 varieties (marmalade excluded)
- Class 402 Dark Plum Jam
- Class 403 Light Plum Jam
- Class 404 Apricot Jam
- Class 405 Strawberry Jam
- Class 406 Raspberry Jam
- Class 407 Blackberry Jam
- Class 408 Mixed Berry Jam
- Class 409 Any other Berry Jam

- Class 410 Grapefruit Jam
- Class 411 Fig Jam
- Class 412 Peach Jam
- Class 413 Savory Jam
- Class 414 Any other variety of Jam

SPREADS

Best Exhibit sash awarded for classes 420 – 426

- Class 420 Genevieve Schwarze – Exhibition Citrus Marmalade – Sash Awarded

Ingredients

- 6-8 Oranges or Grapefruit or Limes
- 1 Lemon
- Bicarbonate Soda
- Fowlers Jam Setter
- White Sugar

Method

Peel fruit thinly with peeler, then cut away all white pith and discard. (If pith is left on the Marmalade will be bitter).

Keep about ½ cup of thin skin and slice thinly to approximately 1.5cm long, and set aside in enough water to cover. Next day, cook with a pinch of bicarbonate soda for approximately 1.5 hours until soft.

With remaining skin, flesh and lemon, cut up roughly and soak overnight in enough water to cover. Next day, put skin, flesh and lemon in the soaking water onto boil and simmer for approximately 1.5 hours until soft. Let cool a little.

Now strain through a jelly bag or several thicknesses of muslin. Let drain overnight. DO NOT squeeze the bag or the jelly will be cloudy.

Next day measure the liquid by cup ... one cup of sugar to one cup of juice, stir over heat until the sugar has dissolved. NOTE: put a saucer in the freezer prior to commencing this part of the process, it will be nice and chilled ready for our jam testing. Bring to boil and simmer for 15 minutes. Now test a little on a very cold saucer from your freezer. If you run your finger over the jelly, it should crinkle ... if not, now it is time to add 2-3 teaspoons of *Fowlers Jam Setter* and bring back to boil a further 5 minutes. Skim any scum off top with a slotted spoon and discard.

When liquid has cooled, bottle and add pre-cooked peel, which has been pre-drained on paper towel. Float rind evenly, it can float to the top, so as it is cooling push the rind down with a spoon handle. When cold cover with a lid.

- Class 421 Any variety of Marmalade
- Class 422 Quince Jelly
- Class 423 Any other variety of Jelly

- Class 424 Lemon Butter
- Class 425 Any other flavour of Sweet Butter
- Class 426 Any Variety of Paste

PRESERVES & CHUTNEYS

Best Exhibit sash awarded for classes 430 – 462

PRESERVES

- Class 430 Preserved Fruit, any variety
- Class 431 Preserved Vegetables, any variety

SAUCES

- Class 440 Plum Sauce
- Class 441 Tomato Sauce
- Class 442 Any other variety of Sauce

CHUTNEYS, PICKLES & RELISHES

- Class 450 Tomato Chutney
- Class 451 Any other variety of Chutney
- Class 452 Any variety of Pickles
- Class 453 Any variety of Relish

MISCELLANEOUS

- Class 460 Any variety of Cordial
- Class 461 Any variety of Flavoured Oils
- Class 462 Any variety of Flavoured Vinegar

YOUNG ADULTS: 18 – 25 YEARS

Best Exhibit Sash awarded to classes 470 – 475

- Class 470 Any variety of Sauce – screw lids only
- Class 471 Savoury Jam
- Class 472 Any variety of Jam
- Class 473 Any variety of Chutney
- Class 474 Any variety of Marmalade
- Class 475 Open

JUNIOR: 17 YEARS & UNDER

Best Exhibit Sash awarded to classes 480 – 484

- Class 480 Lemon Butter
- Class 481 Any variety of Jam
- Class 482 Preserved Fruit/Vegetable – screw lids only
- Class 483 Any variety of Chutney
- Class 484 Open

