

GOULBURN AP&H SOCIETY SHOW
2nd & 3rd March 2024
SECTION 4 JAMS, SAUCES & PRESERVES
THEME – “Flora & Fauna”

Steward: Diane Green Ph: 0438 408 911 Steward: Helen Ellinopoulos Ph: 0427 215 678
Goulburn Show Office Phone 02 4821 6813

ONLINE ENTRIES: Open 1st January 2024 - details can be found on our website: www.goulburnshow.com.au

ONLINE ENTRIES: Close 26th February 2024 at midnight

NO LATE ENTRIES ACCEPTED

If you need assistance to do an online entry, come to:

VEOLIA ARENA: Gate 4 Braidwood Road

Dates: Sunday 25th February 1pm to 5pm

Monday 26th February 9am to 6pm

DELIVERY OF EXHIBITS:

To be delivered to the GOULBURN BASKETBALL STADIUM Gate 4 Braidwood Road on **Wednesday 28th February 9am - 6pm**

IF YOU DO NOT WISH TO COLLECT YOUR ITEM, PLEASE INFORM THE STEWARD WHEN DELIVERING YOUR ITEM

COLLECTION OF EXHIBITS:

Sunday: 3rd March 4.30pm to 6pm

Please note: Basketball Pavilion and Veolia Arena close at 4pm to 4.30pm for dismantling of displays.

No exhibits can be collected prior to 4.30pm.

Exhibits not collected on Sunday must be collected from VEOLIA ARENA Monday 4th March from 9am-5pm.

NO ENTRY FEE

Each exhibitor is limited to **one (1) entry per class**

Prize money: No cash prizes unless otherwise stated

Pantry Prize money: 1st \$50

Junior Section: Prizes will be ribbons unless otherwise stated

Entries must be homemade.

Each exhibitor is limited to one (1) entry per class

LIDS MUST BE LOOSENED READY FOR JUDGING

PANTRY COLLECTION IS EXEMPT

- * Please do not seal with wax.
- * Jams, jellies and pickles to be cleanly presented in jars of approx 250-375ml - no larger than 375ml.
- * Preserves to be cleanly presented in jars up to 1 litre.
- * Fill jars to the top of the neck. Do not overfill.
- * Please label jar with the name of the jam, sauce etc.
- * Lids to be plain, with no advertising or labels to be left on jars also no material covers.
- * Ensure jars are clean, not sticky or dirty.
- * Jellies should be clear, not cloudy. There should be no bubbles, and the jelly should not be rubbery.
- * Sauces should have no sediment on the bottom of the bottle, and not too thick.
- * Pickles and relishes should have no bubbles or be too dry.
- * Pantry collections essential to have variety.
- * Jams are best when fresh.
- * Pickles and Chutney are best after at least a month.

HELPFUL HINTS

Judging Criteria for Jams, Jellies, Preserves and Marmalades

THE FOLLOWING INSTRUCTIONS APPLY TO ALL CLASSES:

- Round 375ml jars are approximately 72mm in diameter and 128mm in height.
- Round tall 250ml jars are approximately 54mm in diameter and 185mm in height.
- NOTE: Square jars are about 10% broader and 10% shorter.

JUDGING FOR JAMS

Jams are made from chopped, crushed or ground fruit.

Shape of the fruit pieces is not retained during preparation.

The jams should be free from separation into layers, sediment, cloudiness, or crystals.

Clarity or Clearness	Free from air bubbles and foam
Colour	Natural colouring, characteristic of the cooked fruit. Free of discolouration, especially from burning or scorching in preparation
Pack headspace	3mm below top of jar – no paraffin seals
Consistency	Smooth, thick, uniform throughout –not too stiff, not runny, gummy, or syrupy
Container	Clean, free of cracks, chips, or rust
Label	With name of Jam and date made
Lids	Plain, no advertising, no padded lids or fabric overwraps (as they interfere with the judging)
Only clean, commercial 250ml – 375ml jars will be judged, <u>Lids must be loosened.</u>	

JUDGING FOR JELLIES

Clarity or Clearness	Clear, usually sparkling, transparent or translucent (depending on fruit juice) Free from sediment, cloudiness, pulp or crystals. Free from air bubbles and foam
Colour	Natural colouring. Close to characteristic colour of original juice
Pack headspace	3mm below top of jar
Consistency	Firm enough to hold shape, but tender (quivers) Entire 250ml or 375ml jar contents should stay together and not break apart when jar is inverted Not sticky, gummy, or syrupy
Label	With name of Jelly and date made
Container	Free of cracks, chips or rust
Lids	Free of advertising no padded lids or fabric overwraps (as they interfere with the judging)
Only clean, commercial 250ml – 375ml jars will be judged, <u>Lids must be loosened.</u>	

JUDGING FOR PRESERVES

Clarity or Clearness	Syrup or jellied juice is clear, and bright in colour Syrup in preserves appears thick to “heavy” like honey and surrounds all fruit Free from mushy broken apart fruit tissue, sediment, cloudiness or crystals
Colour	Natural colouring, characteristic of the base fruit Pieces of fruit are translucent to clear
Pack headspace	3mm below tip of jar. Free from air bubbles and foam Good proportion of syrup and solids Fruit well covered with syrup Fruit pieces hold their shape Pieces of fruit are uniform in size
Container	No cracks, chips or rust on jar
Label	With name of Preserve and date made
Lids	Free of advertising, no padded lids or fabric overwraps
Only clean, clear commercial up to 1 ltr jars will be judged, DO NOT loosen lids	

JUDGING FOR MARMALADES

Peel	Shreds of peel evenly distributed – no chunks of fruit, peel and added ingredients To be tender, citrus aroma
Colour	Bright even coloured
Pack headspace	3mm below top of jar Free from air bubbles and foam No paraffin seals
Consistency	Jellied but spreadable not pourable or still
Label	With name of Marmalade and date made
Lids	Free of advertising, no padded lids or fabric overwraps (as they interfere with the judging)
Containers	Free of cracks, chips, or rust
Only clean, commercial 250ml – 375ml jars will be judged, <u>Lids must be loosened.</u>	

JELLIES

Class 4001	Apple Jelly	Class 4004	Mint Jelly
Class 4002	Lime Jelly	Class 4005	Any other variety with name
Class 4003	Tomato Jelly		

JAMS

Class 4006	Apricot Jam	Class 4011	Mixed Berry Jam
Class 4007	Plum Jam	Class 4012	Blackberry Jam
Class 4008	Strawberry Jam	Class 4013	Raspberry Jam
Class 4009	Peach Jam	Class 4014	Any other variety with name
Class 4010	Fig Jam		

MARMALADES

Class 4015	Orange Marmalade	Class 4017	Pear Marmalade
Class 4016	English Marmalade	Class 4018	Any other variety with name

CHAMPION: Jellies, Jams & Marmalades - Class 4001 to 4018
\$20 Cash Prize Donated by Jigsaw Plan Management

PRESERVES

Class 4019	Fruit of choice
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BUTTERS & SPREADS

Class 4020	Lemon Curd/Butter
Class 4021	Lemon - Cheese Spread
Class 4022	Any other variety with name

CORDIALS & SYRUPS

Class 4023	Ginger Cordial	Class 4025	Orange Cordial
Class 4024	Lemon Cordial	Class 4026	Any flavour with name

CHAMPION: Preserves, Butters & Spreads, Cordials & Syrups - Class 4019 to 4026
\$20 Cash Prize Donated by Jigsaw Plan Management

SAUCES, MUSTARD & OILS

Class 4027	Tomato Sauce	Class 4033	Mustard, any variety
Class 4028	Plum Sauce	Class 4034	Olive Oil
Class 4029	Barbecue Sauce	Class 4035	Pesto Oil
Class 4030	Mint Sauce	Class 4036	Any other variety in sauces or oils with name
Class 4031	Worcestershire Sauce		
Class 4032	Sweet Chilli Sauce		

PICKLES, CHUTNEY & RELISH

Class 4037	Green Tomato Pickles	Class 4040	Tomato Chutney
Class 4038	Green Tomato Sweet Pickles	Class 4041	Fruit Chutney any variety
Class 4039	Tomato Relish	Class 4042	Any other variety with name

PICKLED VEGETABLES

Class 4043	Pickled Onions	Class 4045	Pickled Mixed Vegetables
Class 4044	Pickled Cucumbers	Class 4046	Any other variety with name

CHAMPION: Sauces, Pickles & Pickled Vegetables - Class 4027 to 4046
\$20 Cash Prize Donated by Jigsaw Plan Management

GRAND CHAMPION OVERALL - Class 4001 to 4046
\$50 Cash Prize Donated by Jigsaw Plan Management

JUNIOR SECTION

For Entrants 17 years & under

Class 4047 Jam, any variety

Class 4048

Sauce, any variety

JUNIOR TROPHY - CLASS 4048

Donated by Robyn Ryan

PANTRY COLLECTION

Class 4049 Pantry Collection

To be displayed in a **MEDIUM SIZE BASKET OR BOX**

Must consist of at least 10 items e.g. JAMS, SAUCES, PICKLES, CHUTNEY & RELISH

1st \$50 Cash Prize Donated by Pat Alford

