

# Wondai Show 31<sup>st</sup> August 2019

## SECTION 9 – HOME PRESERVES

**CHIEF STEWARD: ELSIE KNIGHT - Ph: 3886 1595**

### CONDITIONS

1. **Please note General Pavilion Regulations, especially regarding entry procedures (Points 3 - 6).**
2. All fruit and vegetables to be cut by hand.
3. All entries to be in **glass jars**, 300 - 375g in size and clearly labelled.
4. All bottles to have screw tops if possible.
5. Jars to be filled to just **under the rim**.
6. No single article to be entered in any two classes.
7. Where a single entry is received in any class, the judge may use their discretion to award a prize.

**ENTRY FEE: 50 cents per entry**

**PRIZE MONEY - 1st: \$4.00 2nd: \$2.00 (unless otherwise stated)**

### JAMS & JELLIES

1. Melon & Lemon
2. Fig Jam
3. Rosella Jam
4. Strawberry Jam
5. Passionfruit Butter
6. Lemon Cheese
7. Dried Peach Jam
8. Dried Apricot Jam
9. Any other Jam, Jelly or Butter (named)

### MARMALADE

10. Sweet Orange
11. Three Fruits
12. Any other Marmalade (named)

### SAUCES, PICKLES & CHUTNEYS

13. Mango Chutney
14. Tomato Chutney or Relish
15. Mustard Pickles
16. Any other Sauce/Pickle/Chutney (named)

**EXHIBITOR MOST POINTS HOME PRESERVES Classes 1-16**

**PRIZE – donated by Chicks Ice Cream**

### THERMOMIX RECIPES – all recipes from 'The Basic Cookbook'

17. Jam (to be named) (page 272)
18. Marmalade (to be named) (page 274)
19. Lemon Curd (page 271)

**Trophy for best Thermomix exhibit**