

WHITFIELD EXCAVATIONS SWAN HILL SHOW

Friday 3rd & Saturday 4th October 2025



JAMS & BOTTLED PRESERVES

Head Steward: Marilyn Chisholm 0421 726 522

Entry Fee: \$1.10

Prizes: 1st Certificate & \$2,2nd Certificate & \$1, 3rd Certificate

Entries Close: Sunday 21st September

Exhibits Due: 4.30pm - 6pm Wednesday 1st October at Centenary Pavilion or 7.30am - 10am, Thursday 2nd October.

STRICTLY NO LATE ENTRIES

Read Notice to Exhibitors and Rules & Regulations in conjunction with the following Section Rules:

Pavilion Closes: Please note pavilions close at 4pm Saturday. Exhibits can be collected between 5pm-6pm

Uncollected Exhibits: may be collected from the Show Office from the Tuesday following the show for two weeks.

- Entrants are encouraged to stage their entries on Wednesday afternoon where possible.
- All jars/bottles to be clearly labelled, wax or cellophane permitted.
- Lids must be easily removed otherwise they may not be judged.
- Other flavours may be added as long as the named variety predominates.
- Jars/bottles to be of uniform size, maximum size of jar 500gm.
- All jars/bottles to be labelled with variety and date made.
- No advertising to be left on jars/bottles.
- All containers to be glass.

Hints for Jams & Preserves:

Marmalades:

- Peel evenly cut
- Ensure peel thoroughly tender before adding sugar
- Firm consistency
- No crystallisation
- Jars sparkling clean
- Name of product and date on label

Jams:

- Fruit nicely diced
- Full flavour of fruit type
- Same rules as above

Preserves:

- Nice evenly packed fruit
- No cloudiness in the syrup
- Unmarked fruit
- No staining under lid

Differences between Pickles and Pickled:

- Pickles are cooked
- Pickled is to preserve in a brine/ vinegar

NDAS JAMS & PRESERVES



Winners and second place of these Classes will compete at 2026 Group Final in Swan Hill, Sunday 3rd May. Rules for these classes follow.

• Class 400 NDAS "From My Pantry"

3 Items - Own Choice, eg: Jam, Sauce, Pickles, Jelly, Chutney.

Each container to be labelled.

Jars/Bottles 250ml – 500ml, cellophane permitted.

Lids must be easily opened

NDAS Regulations:

- 1. The entrant must follow the competition specifications provided.
- 2. Each entry must be the bona fide work of the exhibitor.
- 3. Open to competitors of any age or gender.
- 4. **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
- 5. An exhibitor having won <u>first or second</u> at their local Show will make another entry for the 2026 Group Final.
- 6. If competing at multiple shows you can only represent one show at the group finals in the respective section that you were either first or second placegetter which must be the first show within the Show season that you entered.
- 7. A new collection of same recipes to be used for Regional Finals. (The jars from this class have already been opened and judged therefore will not be suitable).

NOVICE CLASSES

Open to all exhibitors who have never won first prize at this or any other show.

- Class 410 Jar of Jam
- Class 411 Jar of Relish or Chutney

BEST EXHIBIT NOVICE JAMS & PRESERVES

Sponsor: Ross & Liz Cox Certificate & \$20

OPEN CLASSES

Professionals are not eligible to compete see item 3 page 3.

- Class 420 Apricot Jam
- Class 421 Fig Jam
- Class 422 Plum Jam
- Class 423 Strawberry Jam
- Class 424 Jam, Any Other Variety
- Class 425 Orange Marmalade
- Class 426 Lemon Marmalade
- Class 427 Grapefruit Marmalade
- Class 428 Marmalade using food processor
- Class 429 Marmalade Any Other Variety
- Class 430 Small jar of Candied Peel
- Class 431 Lemon Butter
- Class 432 Quince Jelly



WHITFIELD EXCAVATIONS SWAN HILL SHOW



Friday 3rd & Saturday 4th October 2025

- Class 433 Apple Jelly
- Class 434 Jar of Jelly, any other variety
- Class 435 Tomato Sauce
- Class 436 Plum Sauce
- Class 437 Sauce, any other variety Must be labelled with variety.
- Class 438 Relish, any variety Must be labelled with variety.
- Class 439 Chutney, any variety Must be labelled with variety.
- Class 440 Pickles, any variety Must be labelled with variety.
- Class 441 Jar of Pickled Vegetables In brine or vinegar, any variety, labelled.
- Class 442 Bottle of Flavoured Oil/Vinegar
- Class 443 Honey Jar to be 300ml 500ml.
- Class 444 One Bottle Fruit Cordial Must be clip sealed.

BEST EXHIBIT FEATURING STONE FRUIT

Must contain stone fruit. To include Novice Section.

Sponsor: Sharp Fruit

Certificate & \$20.00

BEST EXHIBIT JAMS & PRESERVES

Sponsor: Sharp Fruit Certificate & \$20

ALCOHOL

All bottles MUST be labelled with variety and date made, no advertising on bottles.

- Class 450 Beer
- Class 451 Alcoholic Ginger Beer
- Class 452 Non-Alcoholic Ginger Beer
- Class 453 Liqueur

BEST EXHIBIT ALCOHOL

Sponsor: Ann Young Certificate & \$25