

PRESERVES - SECTION 12

Chief Steward: Janelle Mittlestadt (Ph: 4668 5667)

Stewards: Bev Lindenburg, Mavis Berghofer, Sarah Heathwood, Maree Taylor.

Entries Close: 9:00am Friday before Show Day.

PLEASE NOTE:

The Pavilion closes at 6:00pm Show Day. Stewards only will have access between 6:00pm and 6:45pm. All exhibits will be handed to their respective owner at 6:45pm.

Conditions:

- **All exhibitors will pay the gate entrance fee.**
- No Entry fee, No Prize Money unless otherwise stated.
- ALL ENTRIES TO BE PRESENTED TO THE STEWARDS AT THE PAVILION BEFORE 9:00AM FRIDAY BEFORE THE SHOW.

Trophies:

Most Points:

Classes 1- 22 – *Kindly Donated by: MRS B LINDENBERG*

Overall – *Kindly Donated by: MRS S WILSON*

Champion Exhibits:**HINTS & PRESENTATION**

- If using a fan forced oven, cook at approximately 20 deg below recommended heat.
- Eggs should weigh approximately 2 oz.
- One tablespoon of syrup will replace an egg.
- If your butter is hard to cream, add 1 tablespoon boiling water, this will also help to remove “sugar spots”.
- Pour pikelet mixture from point of spoon to get a good shape.
- When making a sponge, beat egg white approximately 12 minutes.
- Plain sponge sandwich should be joined with jam, preferably raspberry.
- Use no more than 1 teaspoon butter in icing.
- A few drops of glycerin will make icing shiny & white and stop sweating.
- Orange cake should be iced with orange icing, on top only.
- Chocolate icing should match colour of cake.
- Shortbread should be a very pale straw colour.
- Boiled fruit cake should not be too rich, fruit and spices should give the required colouring.
- Over boiling of fruit cake will make fruit burst and cake will be dry (2-3 minutes boiling is sufficient).
- Top of fruit cake should be nice and glossy, to achieve this, wet your hand and pat top of cake before cooking.
- Jams & Jellies should have a slightly tremulous consistency. If boiled too long, they will be stiff.
- Pickles should be made some time before the Show to give them time to mature.

All cooking to be displayed on small white paper plates. A doily may be used. Please ensure entry cards are stapled to the paper plates, and not to the wrapping. After judging, competitors may take half the cake home.

JAMS AND JELLIES

All jars must have a screw top which is easily removable for judging. Jars must have 2 labels- one on the lid and one on the bottle. Do not cover entire jar with labels.

1. Lemon Butter
2. Grape Jam
3. Peach Jam
4. Tomato Jam
5. Fig Jam
6. Apricot Jam
7. Any other variety Jam
8. Any other variety Jelly
9. Any other variety Butter

MARMALADE

All jars must have a screw top which is easily removable for judging. Jars must have 2 labels - one on the lid and one on the bottle. Do not cover entire jar with labels.

10. Sweet Orange Marmalade
11. Grapefruit Marmalade
12. Three Fruit Marmalade
13. Any other variety Marmalade

PICKLES, CHUTNEY AND PRESERVES

All jars must have a screw top which is easily removable for judging. Jars must have 2 labels - one on the lid and one on the bottle. Do not cover entire jar with labels.

14. Mixed Pickles – Mustard
15. Tomato Chutney
16. Tomato Sauce – bottle not jar
17. Tomato Relish
18. Pickled Onions
19. Any other variety Chutney
20. Any other variety Relish
21. Any variety Preserves
22. Any variety Mayonnaise

This event will be running under a QLD Agricultural Shows and Showgrounds Industry COVIDSafe plan.

Changes to the schedule may need to be made by the committee at any time due to any circumstances.