

# D Home Produce, Brew and Wine



Steward in charge: **Ms Marilyn Shortt**, tel: 9498 4001

## Information

1. **Entry Closing Date: 5pm, 6th October 2017**
2. Refer to **Information for Exhibitors** on page 14 for Exhibit Delivery, Staging and Judging times.
3. **Student Classes are now listed in Section A – Student Classes on Page 22.**

## Conditions and Guide to Exhibiting

1. All exhibits must be **Home Made**, prepared or bottled since the last Make Smoking History Kelmscott Show. See Rule 8 – page 68.
2. All exhibits to be in **Clear Glass Jars** with plain screw lids, or glass clip-on lids. Avoid using lids from pickle jars or other strong flavoured preserves. Remember presentation is judged.
3. All Jams, Jellies, Pickles and Preserves exhibited **Must be in 250g to 400g Jars (No other sizes will be accepted)**
4. Jams judged on colours, consistency and flavour. All jars to be labeled.

## Entry Fee

**\$1.50** for each entry (Group D1 to D8)

## Awards and Prize Money

**Kelmscott Agricultural Society** awards Prize Cards and Money Prizes.

**D01 Kelmscott Allcare Mobile Drycleaners** award for most points in Dairy Products, Eggs, Jams, Honey, Pickles and Preserves – Groups D1 to D6.

**D02 Harold and Jean Larke Memorial** award for most points in Dairy Produce and Eggs – Groups D1 and D2

**D03 Joan Gardner** award for most points in Jams, Pickles and Preserves – Groups D3, D5 and D6.

**D04 Jean and Vic James** award for most points in Honey – Group D4.

**D05 Peter and Jan Billan** award for most points in Home Brew – Group D7

**D06 Tim Choules** award for most points in wine – Group D8

**Prize Money:** 1st \$10, 2nd \$5 (Group D1 to D8)



## Dairy Produce Group D1

### Class No.

**D101** Butter, home-made 500 grams

**D102** Yoghurt, natural

## Eggs Group D2

### Class No.

**D201** Eggs, hen, white, half dozen

**D202** Eggs, hen, brown, half dozen

**D203** Eggs, hen, tinted, half dozen

**D204** Eggs, duck, any variety, half dozen

**D205** Eggs, hen, 1 dozen

**D206** Eggs, bantam, any variety half dozen

**D207** Eggs, any other variety, half dozen

**D208** Painted Hen's Egg, egg must be boiled

## Jams Group D3

**All Jams and Jellies exhibited must be in 250g to 400g jars (no other sizes will be accepted)**

### Class No.

**D301** Collection of Jams, 3 varieties, 1 of each

**D302** Marmalade, 2 kinds, 1 of each

**D303** Marmalade, shredded or grated, 1 jar

**D304** Marmalade, other than shredded or grated, 1 jar

**D305** Apricot Jam, 1 jar

**D306** Peach Jam, 1 jar

**D307** Fig Jam, 1 jar

**D308** Plum Jam, 1 jar

**D309** Melon Jam, 1 jar

**D310** Strawberry Jam, 1 jar

**D311** Sweet Chilli Jam, 1 jar

**D312** Jam, AOV, 1 jar

**D313** Collection of Jellies, 3 varieties, 1 of each

**D314** Jelly, 1 jar any variety

## Honey Group D4

### Class No.

**D401** Honey, liquid standard colour light 2 x 500gram jars

**D402** Honey, liquid standard colour dark 2 x 500gram jars

**D403** Honey, natural granulation 2 x 500 gram jars

**D404** Chunk Honey, 2 x 500 gram jars of (liquid) honey each containing a piece of comb honey of same source

**D405** Beeswax, white in one block not less than 1 kg and not more than 1.5 kg

**D406** Beeswax, yellow in one block not less than 1 kg and not more than 1.5 kg



### Pickles Group D5

All Pickles exhibited must be in 250g to 400g jars  
(no other sizes will be accepted)

#### Class No.

- D501 Tomato Sauce
- D502 Sauce, any other variety
- D503 Chutney, any variety, 1 jar
- D504 Caramelised Onion Jam, 1 jar
- D505 Relish, any variety, 1 jar
- D506 Cauliflower Pickle, 1 jar
- D507 Clear Mixed Pickle, 1 jar
- D508 Sweet Pickles, any variety, 1 jar
- D509 Sour Pickle, any variety, 1 jar
- D510 Pickles, any variety, 1 jar
- D511 Onions, Brown Pickled, 1 jar
- D512 Onions, White, Pickled, 1 jar
- D513 Olive, Any Variety, Pickled, 1 jar
- D514 Collection of Pickles, 3 jars, other than fruit,  
3 varieties
- D515 Pickled Beetroot 1 Jar

### Preserves Group D6

All Preserves exhibited must be in 250g to 400g  
jars (no other sizes will be accepted)

#### Class No.

- D601 3 pieces of fruit leather, any varieties
- D602 Lemon butter, 1 jar
- D603 Passionfruit butter, 1 jar
- D604 Fruit Mince, 1 jar
- D605 Preserved bottle fruit, any variety
- D606 Preserved lemons, 1 jar

### Home Brew Group D7

Exhibit entered in each class shall consist of  
two bottles.

#### Class No.

- D701 Lager/Pilsner, Mash Brewed Ingredients
- D702 Lager/Pilsner, Kit Ingredients
- D703 Bitter, Mash Brewed Ingredients
- D704 Bitter, Kit Ingredients
- D705 Pale Amber Ales, Kit Ingredients
- D706 Brown Ales, Mash Brewed Ingredients
- D707 Brown Ales, Kit Ingredients
- D708 Stout, Mash Brewed Ingredients
- D709 Stout, Kit Ingredients

D710 Apple Cider Alcoholic

D711 Pear Cider

### Amateur Wine Group D8

#### Conditions of Entry

1. Restricted to amateur wine makers. Products not available for sale.
2. The Chief Steward or Judge may transfer any entry to another class if it is considered wrongly entered.
3. The Chief Steward or Judge may disqualify any entry if considered to be falsely represented.
4. Open Wine Spoils.

#### Class No.

D801 Ginger Beer Alcoholic

D802 Fruit Wine, Dry

D803 Strawberry Liquor


D804 Sparkling Wine, Dry or Sweet

D805 Novelty Wine

D806 Grape Wine, Sweet

D807 Grape Wine, Dry

All Dry Wines will be tasted first.



**The MANSE  
RESTAURANT**

**Dinner Tue to Sat  
(Sun and Mon by arrangement)  
Lunches by arrangement**

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