



Home Produce, Brew and Wines



Steward in charge: **Ms Marilyn Shortt**, tel: 0437 678 398

INFORMATION

1. **Entry Closing Date: 5.00pm, 5th October 2018.**
2. Refer to **Information for Exhibitors** for Exhibit Delivery, Staging and Judging times.
3. Student Classes are listed in Section A -

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 67.
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 labelled.

Entry Fee

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

Awards and Prize Money

Kelmscott Agricultural Society awards Prize Cards and Money Prizes.

Prizes Money:

1st \$10, 2nd \$5 (Group D1 to D8)

Dairy Produce Group D1

Class No.

- D101** Butter, home-made 500 grams
D102 Yoghurt, natural
D103 Cheese, homemade, any variety, 250-500g

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 Cumquat Conserve, 1 jar
D307 Fig Jam, 1 jar
D308 Plum Jam, 1 jar
D309 Lime Marmalade, 1 jar
D310 Strawberry Jam, 1 jar
D311 Sweet Chilli Jam, 1 jar
D312 Jam, AOV, 1 jar
D313 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 Pickled Cabbage, 1 jar
 D510 Pickles, any variety, 1 jar
 D511 Onions, Brown Pickled, 1 jar
 D512 Olive, Green, Pickled, 1 jar
 D513 Olive, Black, Pickled, 1 jar
 D514 Olive Tapenade, 100-125g max
 D515 Pickled Beetroot 1 Jar
 D516 Semi Sun-dried Tomatoes 1 jar
 D517 Lemon and Mustard Seed Chutney, 1 jar
 Celebrating 120 years of Community Activity
 –Recipe provided
 Make Smoking History Kelmscott Show

Lemon and Mustard Seed Chutney

INGREDIENTS

4 medium sized onions 500gm sugar
 5 big lemons 30gm mustard seed
 30gm salt 600mL cider vinegar
 125gm seedless raisins 1 teaspoon ground all
 spice

Peel and slice onions.

Cut up lemons (including rind but discarding
 pips).

Sprinkle with salt and leave for 12 hours.

Add remaining ingredients.

Bring to the boil and simmer 45 minutes to 1
 hour until tender.

Spoon into jars and seal when cool.

Preserves Group D6

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

Class No.

- D601 3 pieces fruit- leather or dehydrated, 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
 D607 Jerky, any type (beef, kangaroo, bacon etc.), 3
 pieces (between 10 – 20cm)

Home Brew Group D7

Exhibit entered in each class shall consist
 of two bottles.

Class No.

- D701 Lager
 D702 Bitter
 D703 Ale
 D704 Stout
 D705 Cider
 D706 Ginger beer

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 Kombucha, natural, 1 bottle 500mL
 D802 Kombucha, any flavour, 1 bottle 500mL
 D803 Fruit Wine, Dry
 D804 Strawberry Liquor
 D805 Sparkling Wine, Dry or Sweet
 D806 Novelty Wine
 D807 Grape Wine, Sweet
 D808 Grape Wine, Dry

All Dry Wines will be tasted first.

