

D Home Produce, Brew and Wine

Steward in charge: **Ms Marilyn Shortt**
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Information

1. **Entry Closing date: 5pm, 4th October '19.**
2. Refer to **Information for Exhibitors**, for Exhibit Delivery, Staging and Judging times.
3. **Student Classes 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 Agricultural Show. See Rule 8 – page 65.
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, Sauces 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.
5. **Exhibitor tickets NOT to be taped to jars.**

Entry Fee

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

Awards and Prize Money

Kelmscott Agricultural Society awards prize cards and prize money.

D01 Kelmscott Dry Cleaners 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 Vic and Jean James Award for most points in Jams, Pickles and Preserves – Groups D3, D5 and D6.

Prize Money:

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

Dairy Produce Group D1

Class No.

- D101** Butter, home-made 250g
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, any other colour, 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 D

All Jams, Jellies and Sauces 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
D314 Sweet sauce, any variety
D315 Syrup, any variety
D316 Cordial, any variety

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Honey Group D4

Class No.

- D401** Honey, liquid standard colour light 2 x 500g jars
- D402** Honey, liquid standard colour dark 2 x 500g jars
- D403** Honey, natural granulation 2 x 500g jars
- D404** Chunk Honey, 2 x 500g jars of (liquid honey, each containing a piece of comb honey of same source
- D405** Beeswax, white in one block not less than and not more than 1.5kg
- D406** Beeswax, yellow in one block not less than 1kg and not more than 1.5kg

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** Pickles, incorporating Bush Tucker ingredient(s) labelled, (bush tomato, salt bush)
- D518** Olive Oil, 1 jar
- D519** Olive Oil, infused with herbs, 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 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)
- D608** Vegan Cheese
- D609** Vegan Yoghurt
- D610** Nut Milk

Home and Craft Brew Group D7

Exhibit entered in each class shall consist of two bottles (500ml).

Class No.

- D701** Lager
- D702** Bitter
- D703** Ale
- D704** Stout
- D705** Craft Brew - own recipe
- D706** Cider
- D707** 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.