# D Home Produce, Brew and Wine

Steward in charge: Ms Marilyn Shortt

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# Information

1. Entry Closing date:

Manual: 5pm, Friday 13th October '23 Online: 5pm, Monday 16th October '23.

- 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 Kelmscott Agricultural Show.
- 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

\$2 For each entry

### **Awards and Prize Money**

Kelmscott Agricultural Society awards prize cards and prize money.

D01 Kong's Oriental Food Warehouse Award for most points in Dairy Products, Eggs, Jams, Honey, Pickles and Preserves – Groups D1 to D6.

D02 Harold and Jean Larke Memorial, Down **Under Signs** Award for most points in Dairy Produce and Eggs – Groups D1 and D2 D03 Jean James Memorial Award for most points in Jams, Pickles and Preserves – Groups D3, D5 and D6.

### Prize Money

1st \$11, 2nd \$5

# Dairy Produce Group D1

### Class No.

4101 Butter, home-made, 200g

**4102** Yoghurt, natural

4103 Cheese, homemade, any variety, 200-250g

# **Eggs Group D2**

### Class No.

4201 Eggs, hen, white, half dozen

**4202** Eggs, hen, brown, half dozen

4203 Eggs, hen, any other colour, half dozen

4204 Eggs, duck, any variety, half dozen

**4205** Eggs, hen, 1 dozen

**4206** Eggs, bantam, any variety, half dozen

**4207** Eggs, any other variety, half dozen

4208 Painted hen's egg, egg must be boiled

4209 Painted egg, blown

# Jams Group D3

### Class No.

4301 Collection of Jams, 3 varieties, 1 of each

4302 Marmalade, 2 kinds, 1 of each

4303 Marmalade, shredded or grated, 1 jar

4304 Marmalade, other than shredded or grated, 1 jar

4305 Apricot Jam, 1 jar

4306 Cumquat Conserve, 1 jar

**4307** Fig Jam, 1 jar

4308 Plum Jam, 1 jar

**4309** Lime Marmalade, 1 jar

4310 Strawberry Jam, 1 jar

4311 Sweet Chilli Jam, 1 jar

**4312** Jam, AOV, 1 jar, named

**4313** Jelly, 1 jar, any variety

**4314** Sweet sauce, any variety

**4315** Syrup, any variety

**4316** Cordial, any variety

## Steward's Note:

All jars to be between 250g and 400g.

# D

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# **Honey Group D4**

### Class No.

**4401** Honey, liquid standard colour light, 2 x 500g jars

**4402** Honey, liquid standard colour dark, 2 x 500g jars

**4403** Honey, natural granulation, 2 x 500g jars

**4404** Chunk Honey, 2 x 500g jars of liquid honey, each containing a piece of comb honey of same source

# Pickles Group D5

### Class No.

4501 Tomato Sauce,1 jar

4502 Sauce, any other variety, 1 jar

4503 Chutney, any variety, 1 jar

4504 Caramelised Onion Jam, 1 jar

4505 Relish, any variety, 1 jar

**4506** Cauliflower Pickle, 1 jar

4507 Sweet Pickles, any variety, 1 jar

4508 Pickled Cabbage, 1 jar

4509 Pickles, any variety, 1 jar

4510 Onions, Brown Pickled, 1 jar

4511 Olive, Green, Pickled, 1 jar

4512 Olive, Black, Pickled, 1 jar

4513 Olive Tapenade, 100-125g max

4514 Pickled Beetroot, 1 Jar

4515 Semi Sun-dried Tomatoes, 1 jar

**4516** Olive Oil, 1 jar

4517 Pickles, using a bush tucker ingredient

# **Preserves Group D6**

### Class No.

**4601** 3 pieces fruit- leather or dehydrated, any varieties

4602 Air fryer, dried fruit, 20g, labelled

4603 Air fryer, vegetable crisps, 20g, labelled

4604 Lemon Butter, 1 jar

4605 Passionfruit Butter, 1 jar

4606 Fruit Mince, 1 jar

**4607** Preserved bottled fruit, any variety

4608 Preserved Lemons, 1 jar

**4609** Jerky, any variety, 3 pieces between 10 – 20cm

4610 Dukkah, 30g

# Home and Craft Brew Group D7

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

# Class No.

**4701** Lager

4702 Bitter

4703 Ale

4704 Stout

4705 Craft Brew - own recipe

4706 Cider

4707 Ginger beer

## **Amateur Wine Group D8**

### **Conditions of Entry**

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

### Class No.

4801 Kombucha, natural, 1 bottle, 500mL

4802 Kombucha, any flavour, 1 bottle, 500mL

4803 Fruit Wine, dry

4804 Strawberry Liquor

**4805** Sparkling Wine, dry or sweet

4806 Novelty Wine

4807 Grape Wine, sweet

4808 Grape Wine, dry

All Dry Wines will be tasted first.



