

D Home Produce, Brew and Wine

Steward in charge: **Ms Marilyn Shortt**

M: 0437 678 398

Information

1. **Entry Closing date:**
Manual: 5pm, Friday 11th October '24
Online: 5pm, Monday 14th October '24.
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, Kelmscott Agricultural Society 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
4104 Savoury Dip, dairy based, max 100g

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

D Home Produce, Brew and Wine

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, Pickled, 1 jar
4511 Olives, Pickled, 1 jar
4512 Olive Tapenade, 100-125g max
4513 Hummus, 100-125g
4514 Pickled Beetroot, 1 Jar
4515 Semi Sun-dried Tomatoes, 1 jar
4516 Olive Oil, 1 jar
4517 Pickles, using a bush tucker ingredient
4518 Savoury Dip, no dairy, max 100g
4519 Lemon and Mustard Seed Chutney

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.
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.

- 4801** Kombucha, natural, 1 bottle, 500mL
4802 Kombucha, any flavour, 1 bottle, 500mL
4803 Fruit Wine, dry
4804 Strawberry Liqueur
4805 Sparkling Wine, dry or sweet
4806 Novelty Wine
4807 Grape Wine, sweet
4808 Grape Wine, dry
All Dry Wines will be tasted first.

Lemon and Mustard Seed Chutney

4 medium sized onions 500g sugar
5 big lemons 30g mustard seed
30g salt 600mL cider vinegar
125g seedless raisins 1 tsp ground all spice
Peel and slice onions. Cut up lemons (include rind but discard 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.