

SECTION "F"

JAMS, PICKLES, PRESERVES & HONEY

- For entry details see Entry grid at front of Schedule.
- Further information can be found in 'Conditions of Entry' at front of schedule.

- Jars are to be screw top, clear glass and contain 340-500 gm.
- Labels should be neat, with name of contents and date of production.
- Lids must be clean (no rust) and be brand-free.
- Do not use decorative lid covers.
- Contents level should be .5-1 cm from top of jar
- Preserved fruit – pack with rounded side up or facing out.

The following awards will be conferred: (must have 3 or more entries)

Frank Guelfi Memorial Award– Most Points

Graham Pittaway OAM Award – Runner Up

Class

F1.	Collection of pickles - 3 jars (various)	F20.	Fruit mince
F2.	Tomato chutney	F21.	Lemon butter
F3.	Fruit chutney	F22.	Butter – any other variety
F4.	Chutney – any other variety	F23.	Collection of jams - 3 jars (various)
F5.	Tomato sauce	F24.	Apricot jam
F6.	Sauce – any other variety	F25.	Strawberry jam
F7.	Mustard pickles	F26.	Melon jam
F8.	Clear mixed pickles	F27.	Grape jam
F9.	Pickles – any other variety	F28.	Fig jam
F10.	Pickled onions	F29.	Plum jam
F11.	Olives	F30.	Mulberry jam
F12.	Tapenade	F31.	Jam – any other variety
F13.	Bottled preserved vegetables	F32.	Orange marmalade
F14.	Vinegar	F33.	Marmalade – any other variety
F15.	Salad dressing	F34.	Collection of jelly - 2 jars (various)
F16.	Olive oil	F35.	Apple jelly
F17.	Bottled preserved fruit	F36.	Jelly – any other variety
F18.	Candied orange peel	F37.	Honey extract – light
F19.	Candied lemon peel	F38.	Honey extract – dark
		F39.	Honey – any other variety

END OF SECTION "F" - JAMS, PICKLES, PRESERVES & HONEY