

CLASS 7: PRESERVES

Jams, jellies, pickles and relishes may be in 250ml (1cup) or 500ml (2cup) jars. All jars not properly sealed at the time of judging will be disqualified. There must be no rust on the jar lid. No commercial kits to be used.

Pickles must be natural colour - **NO FOOD COLOURING! NO RUSTED CAPS OR RINGS**

Chairpersons: Amanda & Tom Schoch

Prizes: 1st: \$5, 2nd: \$4, 3rd: \$3

Sections:

1. 1 rhubarb jam, plain
2. 1 rhubarb jam with 1 other fruit, with attached recipe
3. 1 strawberry jam, cooked
4. 1 raspberry jam, cooked
5. 1 peach jam, cooked
6. 1 apple jelly
7. 1 Jam not listed, named
8. 1 jelly not listed, named
9. 1 marmalade
10. 1 peaches, canned
11. 1 applesauce
12. 1 corn relish
13. 1 green cucumber relish
14. 1 relish not listed, named
15. 1 icicle pickles, NO food colouring added
16. 1 dill cucumber pickles, plain or garlic, up to 1 litre/quart jar
17. 1 bread and butter pickle
18. 1 of any cucumber pickle not listed, named
19. 1 beet pickles
20. 1 salsa sauce
21. 1 chili sauce
22. 1 tomatoes, canned
23. 1 tomato, marmalade
24. 1 zucchini relish
25. 1 diabetic jam - any kind
26. **Barbeque Sauce - from scratch**

Recipe Attached. NO premade condiments.