

Tumbarumba Pastoral Agricultural & Horticultural Society

132nd Annual Show

Jams and Jellies Schedule



**Sat 15th March & Sun 16th March
2025**



HANDY HINTS FOR PAVILION EXHIBITORS

JAMS

Rind of citrus should be well cooked before adding the sugar. Make sure the inside of the pan, if aluminium, is polished clean and not dark as this tends to make jam dark.

Judges have observed that the peel could be cut finer in marmalade jams and many exhibitors had not checked the consistency of their jam exhibit. Some jams err in having too much fruit, e.g., in marmalades. A tip with them is to use a potato peeler on the rind and then snip the narrow and then slices with scissors. Beware too with grapefruit jams or marmalades - the fruit can sometimes be very bitter and the jam made from them is then basically inedible.

Don't even bother exhibiting old jam - it will have lost its taste.

Flavour can vary markedly between batches of stone fruit and varieties, and the fruit quality controls the jam quality.

FLAVOUR is the most important element of all jams and preserves. Always taste-test your own work before exhibiting. Degree of ripeness has a big influence on flavour. Fruit must be uniformly ripe and not over-ripe and do consider the judges' taste-buds.

SECTION "K" – JAMS AND JELLIES

STEWARD: Jo Brown

Entries to be staged by 11:30pm Friday for judging. Judging starts at 12 noon

All exhibits to be judged in jars not less than 250gms in size.

All exhibits in this class MUST be the work of the exhibitor. All jars must be as full as possible. All entries must have been made in the last 12 months.

If less than three entries only first prize will be awarded.

PRIZE MONEY: 1st \$2, 2nd \$1, unless otherwise stated.

ENTRY FEE: 50c:

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|--------------------------------|--|
| 1. Apricot Jam | 15. Apple Jelly, pink |
| 2. Peach Jam | 16. Plum Jelly, dark colour |
| 3. Fig Jam | 17. Collection of Berry jams, four varieties |
| 4. Plum Jam, light colour | 18. Collection of jams, four varieties, |
| 5. Plum Jam, dark colour | 19. Collection of jellies, four distinct varieties |
| 6. Lemon Butter | 20. Any other not mentioned |
| 7. Strawberry Jam | |
| 8. Raspberry Jam | |
| 9. Blackberry Jam, | |
| 10. Boysenberry Jam | |
| 11. Blueberry Jam | |
| 12. Tomato Jam (red) | |
| 13. Orange and Lemon Marmalade | |
| 14. Grapefruit Marmalade | |

**The office will be open from 10am on
Tuesday 11th March for all entries.**

**The office will close for entries at 10am on
Friday 14th March.**

**ALL entries can be collected from the
MAIN pavilion on SUNDAY 16th March no
earlier than 1pm and MUST be collected
before 2pm.**

**Any entries NOT collected will be disposed
of as we do not have the space to store them,
please arrange for someone to collect if you
are not available at this time.**