

CLASS 12 FRUIT CHEESE - Similar to above but firm enough to slice.

CLASS 13 FRUIT LEATHER - Thin sheet of dehydrated fruit.

CLASS 14 FRUIT SAUCE - Even-textured, pourable.

CLASS 15 FRUIT SYRUP - May be clarified or pulpy, submit the concentrated syrup and indicate the rate of dilution.

CLASS 16-18 - PRESERVED BOTTLED FRUIT - Visual presentation is very important. Class 16 includes, but not limited to, apple/pear or stone fruit ; which may be of a uniform kind or mixed fruits, whole or sliced, or mixed whole and sliced. Sliced means halved or quartered but not diced. Class 17 includes, but not limited to, currants, raspberries, brambles and gooseberries of a uniform kind or mixed fruits. Class 18 includes any citrus.

PRESERVES SAVOURY

CLASS 19 CHUTNEY - Fruit and vegetables cooked with sugar, spices and **vinegar**/lime juice to a self thickened, mixed texture pulp, includes mostarda.

NOTE: Includes some recipes described as relish (eg. tomato) that include vinegar.

CLASS 20 PICKLES - Similar to above but uses *pickled* fruit and vegetables (recipe includes salt and thickening). Inc. mustard/ green tomato pickles and piccalilli.

CLASS 21 PICKLED FRUIT AND VEGETABLE - In clear syrup of vinegar etc. Recipe may include a brining (salting) stage. Includes spiced plums /cherries and pickled walnuts.

CLASS 22 SAVOURY JAM. JELLY and MARMALADE - Similar to the sweet classes but spiced to use as a relish.

CLASS 23 RELISHES - Includes any not in above eg. Sandwich Spread based on mayonnaise and pickled vegetable, Corn Relish, Pesto, Salsa, Tarpenade and Savory Dips.

CLASS 24 SAVOURY SAUCE - Even textured and pourable.

HONEY

CLASS 28 BUSH HONEY – Label dominant variety.

HOME BREWING

CLASS 30 APPLE CIDER - Label on base of bottle indicating type of apple or pear used, sparkling or still. Also use or otherwise of sulphites.

CLASS 31 PEAR CIDER (PERRY) - Label as in class 30

CLASS 32 BEER - Label on base of bottle indicating description.

CLASS 33 WINE (GRAPE) - Label as in class 29

CLASS 34 WINE (FRUIT) - Label as in class 29 and indicate fruit used

(Alcohol content is not essential. If known, add to label at base for all categories)

BUSHY PARK SHOW

16th February 2019

9am – 4pm



Competitive Exhibition of
Fruit & Vegetable Preserves;
Honey; and Home Brewing.



**Entries strictly close 9.30am Show Day.
Deliver to competition area from 8am on Sat.16th Feb OR
between 11.00am and 7pm, Friday 15th Feb if possible OR
alternatively, prior arrangement with Committee member.**

***1-4entries no fee if producer attending Show.
More than 4 entries a fee of \$1 per entry applies thereafter.
If not personally attending (i.e. arranging collection, others
delivering); then fee of \$1 per entry applies to *all* items entered.**

Honey classes open to amateur bee keepers.

Secretary – Ph: 6286 5156
Email: bushyparkshow@hotmail.com
Website: www.bushyparkshow.com.au

**Bushy Park Show Society Inc.
PO Box 511
NEW NORFOLK TAS 7140**

Exhibit Schedule

PRESERVES SWEET

- CLASS 1 RASPBERRY JAM
- CLASS 2 STRAWBERRY JAM
- CLASS 3 ANY BRAMBLE (Blackberry, Loganberry, Youngberry etc.)
- CLASS 4 APRICOT JAM
- CLASS 5 MIXED BERRY JAM
- CLASS 6 JAM-ANY OTHER
- CLASS 7 CONSERVE
- CLASS 8 JELLY
- CLASS 9 CITRUS MARMALADE
- CLASS 10 CITRUS CURD/BUTTER
- CLASS 11 FRUIT PASTE
- CLASS 12 FRUIT CHEESE
- CLASS 13 FRUIT LEATHER
- CLASS 14 FRUIT SAUCE
- CLASS 15 FRUIT SYRUP
- CLASS 16 PRESERVED APPLE/PEAR/STONEFRUIT
- CLASS 17 PRESERVED SMALL FRUIT
- CLASS 18 PRESERVED CITRUS

PRESERVES SAVOURY

- CLASS 19 CHUTNEY
- CLASS 20 PICKLES
- CLASS 21 PICKLED FRUIT / VEGETABLES
- CLASS 22 SAVOURY JAM JELLY and MARMALADE
- CLASS 23 RELISHES
- CLASS 24 SAVOURY SAUCE
- CLASS 25 FERMENTED VEGETABLES (includes sauerkraut & olives)
- CLASS 26 ALL PRODUCTS CONTAINING CHILLI

HONEY

- CLASS 27 GARDEN HONEY
- CLASS 28 BUSH HONEY
- CLASS 29 COMB HONEY

HOME BREWING

- CLASS 30 APPLE CIDER
- CLASS 31 PEAR CIDER (PERRY)
- CLASS 32 BEER
- CLASS 33 WINE (GRAPE)
- CLASS 34 WINE (FRUIT)

Notes for Exhibitors

Entries will be judged against class description. Please read these so that your entry is exhibited in the CORRECT CLASS and judged against like products. Items entered in the wrong class may be moved at judge's discretion. All entries are to be in clear glass containers, except for home brewing which accepts coloured glass and plastic bottles. Screw lids, clear plastic jam covers or crown seals. No cloth covers or tags please. There is no limit on the number of entries.

Please affix label to bottom to indicate entry CLASS, how you name your product, the type of fruit, and dilution rate for cordial. Do not include your name - exhibitors will be provided with a number (sticker).

Class Descriptions

PRESERVES SWEET CLASS

1-6 JAMS - Fruit and vegetables cooked with sugar to a thick even textured soft set pulp.

CLASS 7 CONSERVE - Similar to jam, but with cooked fruit or fruit pieces in a base ranging from a syrup (continental type) to an even textured pulp; includes spoon fruit, shaken fruit, murable and varenje.

CLASS 8 JELLY - Made from filtered cooked fruit juice with a firmer set than jam.

CLASS 9 CITRUS MARMALADE - Sliced cooked fruit in a jelly.

CLASS 10 CITRUS CURD/BUTTER - Smooth, spreadable, even textured, contains butter and eggs.

CLASS 11 FRUIT PASTE - Spreadable even texture. Recipes typically use nil to half the sugar of a jam. Reduced by evaporation. Includes some recipes described as butter but *not* containing butter and eggs, e.g. apple butter. Includes povidwa and lakva.