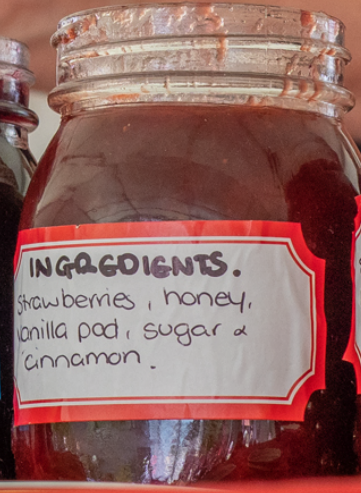
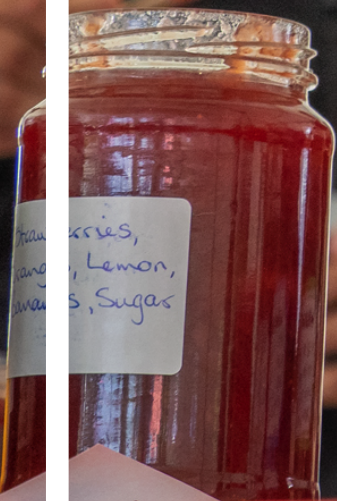




# 2024 Amateur Jam & Chutney Competition





## 2024 JAM & CHUTNEY COMPETITION

### DESCRIPTION

#### JAM

Should be of spreading consistency, not too thick or too thin. The fruit should not have risen in the jar and there should be no air bubbles. It should have fresh flavour of the fruits used.

#### CHUTNEY

Is not thickened but reduced by slow, gentle simmering. It should not be too stiff, dry or too runny. There should be no separation of vinegar from fruit. It is recommended that good quality vinegar to be used

### JUDGING CRITERIA

Visual Appeal	5
Aroma	5
Texture	5
Flavour	5
Originality	5
<b>TOTAL</b>	<b>25</b>

### COMPETITION INFORMATION

**Entry Closing Date:** Saturday 16 November 2024  
**Entry Fee:** FREE  
**Exhibit Arrival:** The Galley Stage before 11.30am

### JUDGING INFORMATION

**Date:** Saturday 16 November 2024, 11.45am sharp  
**Judges** Stephanie & Christine (Jamworks Gourmet Foods)

### SECTIONS & CLASSES

#### AMATEUR - JUNIOR U18 YRS

#### AMATEUR - ADULTS

Exhibits who engage in jam/chutney production as a pastime with no intention of making their product available for sale are encouraged to enter

**Section 1 - Strawberry Jam**

**Section 2 - Mixed Berry Jam**

**Section 3 - Chutney**

### DELIVERY LOCATION

BEFORE 11.30am DAY OF FESTIVAL - ADULT & OUT OF REGION JUNIOR ENTRIES

## RULES AND REGULATIONS

1. Multiple Entries will be allowed by one exhibitor, providing the ingredients in each entry differ.
2. ENTRY  
**JUNIOR U18 ENTRIES** - to be delivered to Jamworks by FRIDAY 15 NOV 2024.  
TOP 5 entries will be submitted into the competition on Festival Day  
**ADULT ENTRIES** - to be dropped off at The Galley stage on Saturday 16th November 2024, by 11.30am
3. The exhibitor must enter one (1) jar of Jam for each entry, not more than 500ml.
4. All preserves should be presented in clean jars with NEW LIDS. Jars are to be filled to the neck with no jam visible once the lid is secured.
5. All entries must be labelled clearly with the list of FRUITS, NUTS, SPICES OR VEGETABLES used. (Labels are not considered in the judging process).  
Due to the potential for allergic reactions, ALL products which include NUTS, **MUST BE LABELLED** with nut(s) used and placed on the bottom of each entry
6. Entrants may collect their entries after conclusion of the competition should they desire
7. The decision of the judges are final

## PRIZES: SECTION 1,2 & 3

PLACE	1st	2nd
PRIZE	\$50 Jamworks Voucher	\$25 Jamworks Voucher



STANTHORPE BERRY FESTIVAL  
Saturday 16th November 2024  
Stanthorpe Showgrounds,  
High Street, Stanthorpe QLD 4380

All enquiries to  
[admin@berryfestival.com.au](mailto:admin@berryfestival.com.au)