

Coates
NEWCASTLE SHOW
CELEBRATING 125 YEARS
26 - 28 FEBRUARY 2027



2027 Preserves

ENTRIES CLOSE 5pm Thursday, 18th February 2027

PRESERVES - KEY INFORMATION

HOW TO ENTER	Enter online: https://showday.online/show/newcastleshow <u>Please read entry conditions in schedule prior to entry</u>
ENTRIES OPEN DATE	Monday 2 nd November 2026
ENTRY CLOSING DATE	Wednesday 18 th February 2027 at 5pm
ENTRY FEES	\$2 per entry all classes
LOCATION	Cookery Building– Located opposite grandstands
EXHIBIT DELIVERY	Friday 26 th February 2027, from 7.30am to 8.45am – not after this time
JUDGING DAY	Friday 26 th February from 10.00 am – 12.00pm
EXHIBIT COLLECTION	Sunday 28 th February 2027 from 2.00- 2.45 pm; NO CARS allowed on the Grounds
EXHIBIT ENTRIES	1 X ENTRY PER CLASS
PRIZES / AWARDS	FIRST and SECOND PLACE issued with a prize card and ribbon OTHER PRIZES AWARDED AS PER THE SCHEDULE
SHOWGROUND ENTRY	Any exhibitor wishing to enter the showground during the show will pay normal gate prices
CONTACT US Phone/Email: Office Hours: ADDRESS:	Any enquiries should first be directed to the Show Office on Ph.4961-2085 competition@newcastleshow.com.au Monday to Friday. 9.30am- 4.30pm. PO Box 53, Broadmeadow NSW 2292 (Curley Rd. Broadmeadow
MEMBERSHIPS TO NEWCASTLE A.H. & I. ASSOCIATION	Membership of the Association - Optional: Membership runs from 1 July to 30 June. Standard member fees are Adult \$30.

SPECIAL NOTES

CLEAN JARS AND LIDS ARE ESSENTIAL. IF THIS CRITERIA IS NOT MET THE ITEM WILL BE DISQUALIFIED
Each jar/bottle MUST be labelled with the name of the preserve (eg; orange marmalade, mango chutney etc) and list of contents. The label must not contain any images or identifying information
Exhibit stickers will be available for you to attach to your exhibits on arrival – Please place stickers on the side of jar.
No paper is to be screwed under the lid, and jam jars are not to be sealed with wax or have covers.
Each exhibit must be the work of the exhibitor and have been completed in the last 9 months.
Exhibitors must not show an exhibit which has previously been shown at a Newcastle Regional Show.
Show Memberships – optional – Please contact the Show office to join @\$30pa pp – for unlimited entry to Newcastle Show.
Each item on the entry form should have an identifiable description of the exhibit & fee payment.
No late entries will be accepted, and no refund of entry fees will be given.
The Newcastle Regional Show will not be responsible for the damage or loss of exhibits
One entry form per exhibitor. Please print clearly.
We will display all exhibits, space permitting.
The awarding of prizes is at the discretion of the judge.
The judge's decision is final; no correspondence will be entered into.

OPEN CLASSES

Jams & Butters

CLASS	DESCRIPTION	PRIZE
100.	Traditional orange marmalade	1st & 2nd Ribbons & Prize cards 3 rd Prize card
101.	Any other citrus marmalade	1st & 2nd Ribbons & Prize cards 3 rd Prize card
102.	Apricot jam	1st & 2nd Ribbons & Prize cards 3 rd Prize card
103.	Plum jam any variety of plum including native plums	1st & 2nd Ribbons & Prize cards 3 rd Prize card
104.	Jam made from one or more tropical fruits	1st & 2nd Ribbons & Prize cards 3 rd Prize card
105.	Strawberry jam	1st & 2nd Ribbons & Prize cards 3 rd Prize card
106.	Any other berry jam	1st & 2nd Ribbons & Prize cards 3 rd Prize card
107.	Jam made with fresh fruit and an enhancer, e.g., strawberry & champagne	1st & 2nd Ribbons & Prize cards 3 rd Prize card
108.	Jam made from an indigenous fruit or vegetable	1st & 2nd Ribbons & Prize cards 3 rd Prize card
109.	Any other variety of jam – not already entered in classes 102 - 108	1st & 2nd Ribbons & Prize cards 3 rd Prize card
110.	Fruit paste e.g: quince, fig	1st & 2nd Ribbons & Prize cards 3 rd Prize card
111.	Tomato jam (tomato only no other veg's or spices)	1st & 2nd Ribbons & Prize cards 3 rd Prize card
112.	Lemon butter	1st & 2nd Ribbons & Prize cards 3 rd Prize card
113.	Any other butter	1st & 2nd Ribbons & Prize cards 3 rd Prize card
114.	Fruit jelly	1st & 2nd Ribbons & Prize cards 3 rd Prize card
115.	collection of 2 jars eligible for classes 100 – 114 does not have to have been already entered above.	1st & 2nd Ribbons & Prize cards 3 rd Prize card
SPECIAL RIBBON & \$25 AWARDED FOR THE BEST EXHIBIT IN JAMS & BUTTERS		

Pickles & Sauces

CLASS	DESCRIPTION	PRIZE
116.	Tomato relish	1st & 2nd Ribbons & Prize cards 3 rd Prize card
117.	Chilli relish	1st & 2nd Ribbons & Prize cards 3 rd Prize card
118.	Any other relish	1st & 2nd Ribbons & Prize cards 3 rd Prize card
119.	Mustard pickles	1st & 2nd Ribbons & Prize cards 3 rd Prize card
120.	Vegetable pickle	1st & 2nd Ribbons & Prize cards 3 rd Prize card
121.	Pickle- clear, single vegetable (vinegar no oil)	1st & 2nd Ribbons & Prize cards 3 rd Prize card
122.	Pickle- clear, mixed vegetable (vinegar no oil)	1st & 2nd Ribbons & Prize cards 3 rd Prize card
123.	Pickled fruit	1st & 2nd Ribbons & Prize cards 3 rd Prize card

CLASS	DESCRIPTION	PRIZE
124.	Fruit preserved in alcohol.	1st & 2nd Ribbons & Prize cards 3 rd Prize card
125.	Pesto – must have leafy green as primary ingredient	1st & 2nd Ribbons & Prize cards 3 rd Prize card
126.	Indigenous Chutney eg: bush tomato, Davidson plum. Must have indigenous fruit or vegetable as main ingredient	1st & 2nd Ribbons & Prize cards 3 rd Prize card
127.	Fruit Chutney	1st & 2nd Ribbons & Prize cards 3 rd Prize card
128.	any other Chutney	1st & 2nd Ribbons & Prize cards 3 rd Prize card
129.	Bottle of sweet sauce	1st & 2nd Ribbons & Prize cards 3 rd Prize card
130.	Bottle of savoury sauce	1st & 2nd Ribbons & Prize cards 3 rd Prize card
131.	Bottle of fruit cordial	1st & 2nd Ribbons & Prize cards 3 rd Prize card
132.	Collection of 2 jars from classes 116- 131 – does not have to be already entered above	1st & 2nd Ribbons & Prize cards 3 rd Prize card
SPECIAL RIBBON & \$25 FOR THE BEST EXHIBIT IN PICKLES & SAUCES		
SPECIAL PRIZE FOR THE MOST SUCCESSFUL EXHIBITOR IN OPEN PRESERVES - \$100 in prizemoney donated by the Newcastle A. H & I Association Inc.		

NOVICE CLASSES

A Novice is an exhibitor who has not won a prize in the Pickles and Preserves Competition at a previous Newcastle Show.

Jams & Pickles

CLASS	DESCRIPTION	PRIZE
133.	Lemon butter	1st & 2nd Ribbons & Prize cards 3 rd Prize card
134.	Strawberry jam	1st & 2nd Ribbons & Prize cards 3 rd Prize card
135.	Orange marmalade	1st & 2nd Ribbons & Prize cards 3 rd Prize card
136.	Choice of relish	1st & 2nd Ribbons & Prize cards 3 rd Prize card
137.	Choice of pickles	1st & 2nd Ribbons & Prize cards 3 rd Prize card
SPECIAL RIBBON & \$25 FOR THE BEST EXHIBIT IN NOVICE CLASSES		

JUNIOR CLASSES

Open to children and young people under 16 years.

CLASS	DESCRIPTION	PRIZE
138.	Junior Jam	\$20 in prizemoney for each class donated by the Newcastle A. H & I Association Inc
139.	Junior butter	\$20 in prizemoney for each class donated by the Newcastle A. H & I Association Inc
140.	Junior pickle, relish or chutney	\$20 in prizemoney for each class donated by the Newcastle A. H & I Association Inc

CLASS	DESCRIPTION	PRIZE
SPECIAL RIBBON FOR THE BEST JUNIOR EXHIBITOR		
SPECIAL RIBBON FOR BEST OVERALL COMPETITOR		
SPECIAL RIBBON MOST SUCCESSFUL EXHIBITOR PRESERVES		

Tips for entering

Jars:

Sterilise your jars and make sure the lids are clean and not rusty
Fill the jars to the neck
Take the lid off the day before the competition to check for mould etc
Place your jars upright when carrying to the show – you can place each jar in a sock so they don't clatter around or break

Jams and Butters:

Orange marmalade – fine strips of rind, no pith
Marmalade – take the foam out with a spoon during cooking process
Strawberry jam – must be able to see the strawberries
Fruit paste – you can soak the fruit before making the paste
Indigenous jam – must have fruit or vegetable as prominent flavour (not just a herb)
Lemon butter – tangy lemon, no lumps, must be smooth. Don't boil or may split.
Fruit jelly – you must be able to see through it. No bits of fruit at all. Drip strain through a muslin cloth
Good quality fruit makes for the best jams and butters.

Pickles and Sauces:

Tomato relish – tomato flavour prominent, no skin, must be able to see the onion
Mustard pickles – must cook until vegetables are tender
Indigenous chutney – must have fruit or vegetable as prominent flavour (not just a herb)