

SECTION Q1- Q3 – JAMS & PICKLES

GENERAL GUIDELINES FOR EXHIBITORS OPEN & JUNIOR JAMS AND PRESERVES

This section showcases the heritage of preserving practices that have been used over the centuries. Jams, preserves, chutneys and pickles were made to ensure a regular food supply by the storage of an abundance of fruit and vegetables during a good season. Preserving is about concentrating sugars for jams, using vinegar for chutneys, relishes, sauces and pickles, preserving in oils and drying of the fruits and vegetables for the lean seasons and when out of season.

The colour of the product depends on the fruit and the level of cooking. But the darker products show a more traditional cooking method.

The following points will be taken into consideration:

- Clean jars, plain labels with no commercial or personal identification.
- Correct size of container.
- Colour and flavour according to type.
- Jams and bottles sealed only with lids or cellophane.
- Attractively presented.

PICKLES AND BOTTLED FRUITS

- Even size, good quality, clarity.
- Good preparation in peeling and cutting according to type.
- Onions pickled all the way through.
- Attractively arranged in container.

CHUTNEYS AND RELISHES

- Spreadable consistency, correct preparation of fruit and vegetables e.g. tomatoes peeled.

SAUCES

- Correct pourable consistency, no separation.

JAMS AND MARMALADES

- Spreadable consistency, even distribution of fruit, seed and peel according to type.
- Clarity (marmalades).
- No crystallisation.

SPREADS

- Spreadable consistency, no curdling.

JELLIES

- Clarity and consistency. Containing no fruit pieces.

1. **Jams** should be made from fruit and contain pieces of fruit. They should have a gelled structure, either naturally or by using added pectin. A balance of sweetness and acidity aids the enjoyment of the product. For example, strawberry jam will have more of an acidic taste when compared to fig jam because the fresh fruit itself reflects this.
2. **Marmalades** should have pieces of peel which are edible. The judge will consider if a reasonable attempt has been made to use the whole fruit so that some juice and whole fruit is in the product. Marmalade is normally a little transparent. There should be a balance of acidity and sweetness although there is a Sweet Marmalade. They should have a gelled structure, either naturally or with added pectin.
3. **Jellies** should be made from the strained juice of cooked fruits and sugar, and contain no pieces of fruit. They should have a gelled structure either naturally or with added pectin. A balance of sweetness and acidity aids in the enjoyment of the product. They can be made from the extracted juice of the fruit, or from the water extraction of the fruit as with quinces when the fruit is boiled in water to obtain colour and flavour and the resultant 'juice' makes the jelly.
4. **Chutneys and Relishes** are made from fruits and/or vegetables and contain pieces of fruit and/or vegetables in the product. The addition of vinegar is the most important factor and this ingredient preserves the product. The addition of sugar and spices balances the vinegar flavour and generally makes the product more tasty. The product should have a spoonable consistency and not show signs of too much moisture weeping around the product in the jar or on a plate.
5. **Sauces** are much like chutneys. Whether a sauce should have tiny chunks of fruit and/or vegetables, or contain seeds, is a personal choice. They should be pourable from the bottle and not too thin. Consider where the particular sauces are used and whether they would be acceptable with seeds or small chunks.

