

O – PRESERVES, PICKLES, JAMS, GIFT BASKETS

**CONVENOR | Nanette Simpson
0409 697 029**

**STEWARD | Judy Honan
Entries close | Friday 2nd
October 2026**

**Entry fee | 50c per entry
Prize money | First \$3, Second
\$2, Third \$1**

Points | First 5, Second 3, Third 1

PLEASE READ STACEY PAVILION GUIDELINES

ADDITIONAL GUIDELINES

- **Unless otherwise stated. Jams to be in not less than 500g jars and be sealed with cellophane in preference to screw tops; “definitely” no wax seals**
- **Jars to be CLEARLY LABELLED with description of name or class**
- **Jars and lids must be clean**
- **Pickles to be in any jar other than preserving jars**
 - **Must be fresh**

**Class 1265 JAMESTOWN IN A JAR –
CELEBRATING 150 YEARS**

**Create your own preserve featuring
South Australian ingredients.**

**Can be either a jam, chutney or relish
It can be made from a native food,
products grown in a veggie garden
or orchard crop e.g. apples, tomatoes,
pears, almonds, etc.**

**Prizes: 1st \$10, 2nd \$5, 3rd \$2 plush a
sashes**

**Class 1266 Collection of home-made
jams. 3 varieties only, in glass jars**

**Class 1267 One jar marmalade
(grapefruit)**

**Class 1268 One jar marmalade (any other
variety)**

Class 1269 One jar plum jam

Class 1270 One jar fig jam

Class 1271 One jar strawberry jam

**Class 1272 One jar native fruit jam e.g.
Quandong**

Class 1273 One jar apricot jam

Class 1274 One jar quince jam or jelly

Class 1275 One jar preserved apricots

Class 1276 One jar preserved peaches

Class 1277 One jar preserved pears

**Class 1278 Collection of home-dried
fruits. 3 varieties, 125g each on plate**

**Class 1279 Collection of home-dried
herbs. 3 varieties only, in screw-top jars**

**Class 1280 One plate of home-dried fruit,
sun or elect. 200gm**

**HIGHEST POINTS Classes 1266- 1280 -
\$20: Rex Hockey Memorial donated by R
Hockey**

Class 1281 One jar zucchini pickles

Class 1282 One jar tartare sauce

Class 1283 One bottle mint sauce

Class 1284 One jar pickled onions

Class 1285 One jar of clear mixed pickles

**Class 1286 Collection of homemade
pickles, 3 distinct**

Class 1287 One jar of mustard pickles

Class 1288 One jar of chutney, any variety

Class 1289 One jar of tomato relish

Class 1290 One bottle of plum sauce

Class 1291 One bottle of tomato sauce

**Class 1292 One bottle of tomato sauce
(Johnno's/Easy to Use Sauce Base)**

Class 1293 One bottle tomato sauce using Thermomix

Class 1294 One small bottle of Worcestershire sauce

Class 1295 One jar of lemon cheese

Class 1296 One jar mayonnaise (boiled)

Class 1297 One bottle salad dressing

Class 1298 Bottle of herb vinegar

Class 1299 One Bottle fruit cordial (any Flavour)

HIGHEST POINTS Classes 1281-1299 - Sauce / Pickles - \$20: donated by N Simpson

Class 1300 Gift Basket, for any occasion, to include a selection of homemade contents

BEST GIFT BASKET - \$20: donated by Show Society

P - PASTRIES, CAKES

CONVENER |

Chris Crawford 0428 866 414

STEWARDS | Maureen Growden,

Sarah Rajkovic, Tilly Clark,

Charlotte Rogers

Entries close | Friday 2nd October 2026

Entry fee | 50¢ per entry

Prize money | First \$3,

Second \$2, Third \$1

Points: First 5, Second 3, Third 1

PLEASE READ STACEY PAVILION GUIDELINES

ADDITIONAL GUIDELINES

- Cooking exhibits not collected by 4.30pm on Monday will be discarded by the society. Cookery items should not be consumed as they are not exhibited in a food safe environment
- Items may be taken home at the owner's risk

Cakes must be presented on a firm base, slightly larger than cake, with class tickets firmly attached. **CAKES WILL BE COVERED AFTER JUDGING**

- All cakes to be home-made; no packet cake mixes allowed, definitely no cake cooler marks, paper or foil must be removed properly from cake
 - Recipes provided in section

OPEN CLASSES

Class 1310 Rich fruit cake - no icing
FIRST PRIZE Class 1310 - Rich Fruit Cake: \$20 Voucher donated by Healthsave Pharmacy Jamestown

Class 1311 Genoa cake - no icing
FIRST PRIZE Class 1311 \$20: donated by Maureen Growden

Class 1312 Sultana cake - no icing

Class 1313 Currant cake - no icing

Class 1314 Boiled fruit cake - no cherries or green fruit

Class 1315 Jubilee cake, iced, no nuts or cherries

Class 1316 Nut Loaf - cooked in nut loaf tin

HIGHEST POINTS Classes 1310 -1316 - \$20: \$10 donated by Murray Pest Control & \$10 donated by Healthsave Pharmacy Jamestown

Class 1318 Carrot cake - no icing

Class 1319 Banana cake, log, iced top only

Class 1320 Orange cake, square or round, iced top only

Class 1321 Chocolate cake, square or round, iced top only

Class 1322 Coffee cake, cinnamon and sugar top

Class 1323 Apple cake - Recipe provided

Apple Cake Recipe:
190gms (1-1/4 cups) SR Flour, 90gms (3ozs) sugar, 60gms (2oz) butter, 500gms (1lb) well drained stewed apples, 1 egg, small quantity of milk to make a stiff dough.

Rub butter into sifted flour, add sugar, add beaten egg and lastly milk. Roll out to fit approx. 20 cm round sandwich tin (mixture top and bottom, apple in centre). Bake 30-40 minutes, ice with lemon flavoured icing.

Class 1324 Potato cake, including sultanas, streusel topping

HIGHEST POINTS Classes 1318 - 1324 - \$20:

\$10 donated by Anne Messenger & \$10 donated by Healthsave Pharmacy Jamestown