

Pickles & Preserves

Preserves

Use clear jars free from commercial trademarks with unmarked lids.

All preserves should be labelled with small labels stating the main fruit used together with the day, month and year of making



Jams, Jellies and Marmalades

The jar should be filled to the brim to allow for shrinkage. For the top of the jar use a well-fitting wax disc and cellophane, or a new twist top (in which case the wax disc is not used).

The colour of the jam etc should represent the flavour.

Lemon Curd.

For the top of the jar use a well-fitting wax disc and cellophane.

CHUTNEYS & RELISHES:

There should be a ½ inch head space between the contents and the lid and the jar must be topped with a new vinegar proof lid, i.e. a plastic lined twist lid. The chutney must be a minimum of two months old.

They should be of a spreadable consistency, with the correct preparation of fruit and vegetables eg tomatoes peeled.

Chutneys and Relishes can be made from fruits and/ or vegetables and contain pieces of fruit and/ or vegetables in the product.

The addition of sugar and spices balances the vinegar flavour and generally makes the product tasty. Taste another jar from the same batch for flavour.

Relish is cooked for less time than chutney and mostly contains fruit.



PICKLES AND BOTTLED FRUITS:

Pickles & fruit should be even in size, of good quality, and the liquid should not be 'cloudy'.

Onions should be pickled all the way through and made close to the time of showing using a good white vinegar.

All pickles & fruit should be attractively arranged in container.