

## **HANDY HINTS FOR SUCCESSFUL EXHIBITING IN THE JAMS SPREADS & PRESERVES**

- Read your schedule carefully.
- Adhere to all instructions including jar and bottle shapes and sizes.
- Choose slightly under-ripe fruit for best setting of jams and jellies.
- For a clear jelly, allow the juice to strain overnight. Do not squeeze the draining cloth.
- Neither fruit flavour should dominate in two fruits varieties.
- Consistency is important and appropriate to the product, a sauce must pour from the bottle, jam must have a spreading thickness.
- Label all jars with product name no larger than 5cm x 2 cm and attach Society sticker. Label all items in a collection.
- Prepare jars by removing all old labels and residue, wash in hot soapy water, rinse, dry and heat before bottling.
- Fill to 1cm from the top of jar or bottle.
- While still hot use a damp cloth to clean the inside rim of the jar.
- Lids should be clean and free of advertising. Avoid tainting of jam by re-used condiment lids.
- Products with mould will be disqualified, open and check jars at home.
- Never turn jars upside down. Inside lids should be free of preserve.
- When transporting, pad the box with newspaper or towels to prevent jars tipping.

**Are you interested in entering the next Royal Canberra Show?**

- Go to [www.rncas.org.au](http://www.rncas.org.au) and follow the links Competitors/hort/prod or contact the Royal Canberra Show office telephone 6241 2478

**GOOD LUCK FOR NEXT YEAR**