

Clarence Pastoral & Agricultural Society Ltd



Grafton Show

Section 14



Preserves Schedule

Friday 24th & Saturday 25th April 2026



The C P & A Society will be having an ANZAC Day Commemorative Ceremony in the main arena before the Official Opening on Saturday, 25th at 2.00pm. The T J Ford Pavilion will be CLOSED between 1.45pm and 2.45pm

Clarence Pastoral & Agricultural Society Ltd

GRAFTON SHOW

Phone: 02 66422240

PO Box 61, GRAFTON 2460

Email: secretary@graftonshow.com.au

Website: www.graftonshow.com.au

President Rex Green

Vice Presidents

Barry Reeves

Alan Watkins

Alan Ryall

Leone Roberts

Yvonne Robards

Secretary Hayley Barnard

Honorary Treasurer Alan Ryall

Patrons

Clarence Valley Council Mayor

Member for Clarence

Member for Page

Mr Brian Badgery

Mr Des Harvey

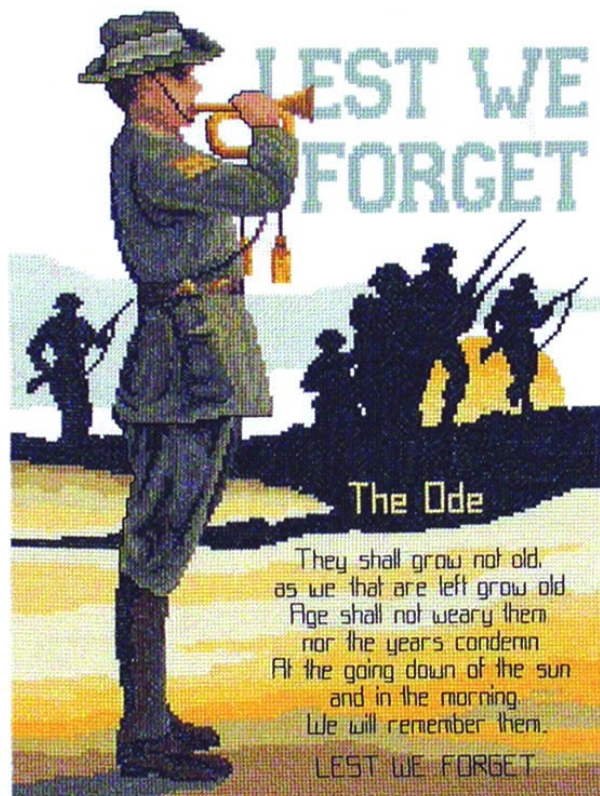
Mr Neville Hayward

The Clarence Pastoral & Agricultural Society Ltd warmly welcomes you to the 2026 Grafton Show.

This year our Show coincides with ANZAC Day - a solemn and significant occasion for all Australian and New Zealanders.

We take this opportunity to honour and remember the brave men and women who served and sacrificed in times of war, conflict and peacekeeping, and to acknowledge those who continue to serve our nation with courage and commitment today.

Their strength, resilience and dedication have helped shape the freedoms we enjoy, and their legacy lives on in our hearts and communities.





TJ Ford Pavilion "The Barn"

Pavilion Chief Steward: Yvonne Robards – 0423 585 366

PLEASE REFER TO INDIVIDUAL SECTIONS FOR DATES AND TIMES

- OPEN classes are open to all ages.
- Exhibits are not to be removed during the Show.
- Exhibits entered in the wrong class may be transferred at the discretion of the Judge.
- The Chief Steward has the right to accept or refuse any exhibit, and his/her decision regarding the removal of an exhibit or exhibitor from the grounds will be final.
- Articles may only be exhibited in ONE class and must be the sole work of the entrant.
- **Exhibits should be collected between 9.00 am and 1.00 pm on Sunday, 26th April 2026.**
- **Any exhibits not collected will be taken to the Show Office and can be collected on Wednesdays and Fridays from 9.30 am to 2.30 pm.**
- **ANY EXHIBIT NOT COLLECTED BY FRIDAY 8th May 2026 (WITHIN 14 DAYS OF THE SHOW) WILL BE DISPOSED OF.**

CHIEF STEWARD'S AWARD

In each area of the Pavilion, the Chief Steward can present a Special Award, "Chief Steward's Award." This is presented at the discretion of the Chief Steward to an exhibit they feel deserved a prize but was not awarded one by the Judge.

MOST SUCCESSFUL JUNIOR EXHIBITOR BY POINT SCORE

The 2026 trophy for the "Most Successful Junior Exhibitor in the Pavilion" This will include all areas of the Pavilion, so if you enter a number of different areas, your placings from each of those areas will count towards the trophy. Points will be awarded as follows; 1st place = 2 points, 2nd place = 1 point. The winner will be the Exhibitor with the highest score.

PRESERVES

Chief Steward

Wendy Wallace - Phone: 0458949289

Closing Date and Delivery of Exhibits for Preserves

- Preserves entries accepted on Thursday 16th April and Friday 17th April 2026 between 10.00 am & 4.00 pm at the T J Ford Pavilion or online <https://showday.online/show/grafton> (use Google Chrome) or use the link from our website www.graftonshow.com.au
- **Preserves exhibits must be delivered to the main pavilion either on Thursday, 16th April or Friday, 17th April 2026 between 10.00 am & 4.00 pm.**

Entry Fee: \$2.00 per exhibit

Special Conditions for Preserves

- Exhibits in each class shall comprise one bottle.
- **Each bottle must have a small label attached listing contents.**
- Only unbranded or painted screw top lids or Vacola self-seal lids to be used for judging.
- Jars used for jellies, jams, marmalades, chutney or relish should hold at least 250g
- Sauces should be in tall sauce bottles.
- Dehydrated foods may include small jars for herbs/spices.
- Novice - for exhibitors who have been making preserves **less than 2 years and have not won** a prize in any competition.

General Conditions

- Late entries will not be accepted.
- Exhibits are not to be removed during the Show.
- Exhibits entered in a wrong class may be transferred at the discretion of the Chief Steward.
- The Chief Steward has the right to accept or refuse any exhibit.
- The Chief Steward's decision regarding the removal of an exhibit or exhibitor from the showground will be final.
- In all matters regarding exhibits and exhibitors in the Pavilion, the decision of the Chief Steward of the Pavilion is final.

- If there are only two entries in a class, second place will be awarded at the discretion of the Judge.
- Results of judging will not be available before the first day of the Show.
- Entries must be in marketable condition unless otherwise stated and be clean and clear of sticky label residue.
- All exhibits shall remain the property of the exhibitor.
- Permission is assumed to reproduce any exhibit for publicity purposes.
- Every care will be taken with exhibits, but no responsibility will be accepted.
- **Preserve exhibits to be collected on Sunday, 26th April, 2026, from 9:00 am to 1:00 pm.**
- **Prize money not collected by Sunday, 26th April, 2026, will be forfeited to the CP & A Society, Grafton Show.**

Tips for Exhibitors -

- Try not to enter the exhibit hot ie, do not make on the morning of entering.
- Lids should fit perfectly on jar.
- Jars and lids to be clean and free of any manufacturers' labels.
- Labels on lids may be covered with white contact or equivalent.
- Jam setter should not be used.
- Keep exhibit true to Class.
- Place a small label on jar listing contents.
- Fill jars within 7mm of top.



PRESERVED FRUIT IN SYRUP

Class 14001 Fruit - any variety

Class 14002 Mixed Fruit

PRESERVED VEGETABLES

Class 14003 Vegetables - any variety

Class 14004 Mixed vegetables

CHAMPION - PRESERVES - PRESERVED FRUIT & VEGETABLES - \$10

JELLIES

Class 14005 Apple Jelly

Class 14006 Grape Jelly

Class 14007 Guava Jelly

Class 14008 Rosella Jelly

Class 14009 Any other variety of jelly

JAMS

Class 14010 Apricot Jam

Class 14011 Cumquat Jam

Class 14012 Fig Jam

Class 14013 Grape Jam

Class 14014 Guava Jam

Class 14015 Sweet Orange Jam

Class 14016 Peach Jam

Class 14017 Pineapple Jam

Class 14018 Plum Jam

Class 14019 Rosella Jam

Class 14020 Strawberry Jam

Class 14021 Rhubarb & Ginger Jam

Class 14022 Tomato Jam - Any Variety

Class 14023 Australian Native Fruits Jam

Class 14024 Any Other Variety Jam

Class 14025 Sugar-Free Jam – Any Variety

Sugar-free jam is a fruit preserve made without added sugar, relying instead on natural fruit sugars and/or alternative sweeteners like stevia, monk fruit, or sugar alcohols.

MARMALADES

Class 14026 Orange Marmalade

Class 14027 Lemon Marmalade

Class 14028 Grapefruit Marmalade
Class 14029 Any other variety of marmalade

BUTTERS

Class 14030 Lemon butter
Class 14031 Passionfruit butter

CHAMPION - PRESERVES - JELLIES, JAMS, MARMALADES & BUTTERS - \$10

PICKLES

Class 14032 Mixed Pickles
Class 14033 Tomato Pickles
Class 14034 Choko Pickles
Class 14035 Sweet Mustard Pickles
Class 14036 Any Other Variety of Pickles

PICKLED PRODUCE

Class 14037 Pickled Onions - Clear
Class 14038 Bread and Butter Pickles - Clear
Class 14039 Pickled Mixed Vegetables - Clear
Class 14040 Any Other Variety of Pickled Produce - Clear

SAUCES

Class 14041 Mint Sauce
Class 14042 Plum Sauce
Class 14043 Tomato Sauce
Class 14044 Worcester Sauce
Class 14045 BBQ Sauce
Class 14046 Any other variety of sauce

CHUTNEYS

Class 14047 Mango Chutney
Class 14048 Tomato Chutney
Class 14049 Apple Chutney
Class 14050 Any other variety of Chutney



RELISH

Class 14051 Chilli Relish

Class 14052 Corn Relish

Class 14053 Mint Relish

Class 14054 Tomato Relish

Class 14055 Beetroot Relish

Class 14056 Any other variety of relish not mentioned

CHAMPION - PRESERVES - PICKLES, SAUCES, CHUTNEY & RELISH - \$10

VINEGARS

Class 14057 Flavoured Vinegar

CORDIAL

Class 14058 Cordial, any fruit

DEHYDRATED FOODS

Class 14059 Fruit, any variety

Class 14060 Vegetables, any variety

Class 14061 Herbs, any variety

Class 14062 Spices/Salts, any variety

Class 14063 Teas, any variety

CHAMPION - PRESERVES - DEHYDRATED FOODS - \$10

SUPREME CHAMPION - PRESERVES - \$20

NOVICE

For exhibitors who have been making preserves for less than 2 years and have not won a prize in any competition.

Class 14064 Novice - Any variety of Preserve - Fruit, Vegetable, Jelly, Jam, Butter

Class 14065 Novice - Any variety of Preserve - Pickled, Chutney, Sauce, Relish

JUNIOR

For exhibitors 18 years and under.

Class 14066 Junior - Any variety of Preserve - Fruit, Vegetable, Jelly, Jam, Butter

Class 14067 Junior - Any variety of Preserve - Pickles, Chutney, Sauce, Relish

CHAMPION - PRESERVES - JUNIOR - \$10

FEATURE PRESERVE - TOMATO JAM

Class 14068 Tomato Jam - **Recipe supplied must be used.**

1st Prize \$20 2nd Prize \$10, 3rd Prize \$5

Tomato Jam - Required Recipe

Ingredients:

750g Thinly sliced skinned tomatoes

250g Granny Smith Apples, peeled, cored and sliced

650g White Sugar

1/4 cup lemon juice

1/2 tablespoon grated lemon zest/rind



Method:

Put tomatoes into a large non-reactive saucepan with prepared apples and lemon rind.

Cover and bring to boil, reduce heat, and simmer for 30 minutes, uncovered, until cooked to a pulp.

Warm sugar, either in a moderate oven for 5 minutes or in a suitable container in the microwave.

Add sugar slowly to the saucepan and then add lemon juice.

When sugar has dissolved, bring to the boil, then simmer on high for 40-45 minutes or until setting point is reached.

Set aside for 10 minutes, then bottle into hot sterilised jars and seal. Makes approx. 750ml

HINTS TO THE COMPETITOR

- * Use well-flavoured firm tomatoes
- * Remove any cores.
- * To remove skin from tomatoes, use a sharp knife and lightly score a cross into the base of the tomatoes, extending almost halfway up the sides.
- * Place a few tomatoes at a time into a heatproof bowl and pour boiling water over the fruit.
- * Stand for 10-15 mins, then impale each tomato on a carving fork and quickly pull away skins.

The Clarence Pastoral & Agricultural Society Ltd and the Preserves Section would like to thank all Sponsors, Committee Members, Volunteers and Exhibitors for their continued support and hope that you all enjoy the 2026 Grafton Show.

Section 14 Preserves

Proudly Sponsored By

- Sunshine Sugar, Harwood Mill
- Wendy Wallace
- Kirsty van Niekerk
- Vikki Fletcher

Available in the TJ Ford Pavilion

Friday 9.00 am to 5.30 pm

Saturday 9.00 am to 4.00 pm

Coffee, Tea & Scones

Sandwiches



South Grafton CWA Evening Branch

Homemade meals will again be available in the Luncheon Pavilion which is situated near the Woodchop area and the Office Friday and Saturday from 7.00 am.



