



National
Trust Jersey

BLACK BUTTER 2022
LÉ NIÈR BEURRE 2022

Apple Preserves Competition

Kindly supported by

Rathbones
Look forward

Apple Preserves Competition

Information

Who can enter?

Anyone can enter the competition and you can enter one or more as you wish but you may only enter each category once. There is a category specifically for children but they can also enter the other categories and the age limits will be listed on each.

To enter into the competition please complete and return the on-line application form or call Tel; 483193 to receive one by post. Decide which category/ies you wish to enter. Then download and print the Entry Form and complete in full.

Rules

Jar size: we recommend jars no smaller than approximately 4oz/113g and no larger than 1lb/454g.

Jars must be clean and filled to the brim. No branded jars or lids.

All entries must contain APPLE.

Please Label each jar with the Category Name and Class Number in the Apple preserves classes and a FULL LIST of ingredients

Fix a label with your name & phone number to the **bottom** of the jar.

If you would like to enter in more than one of the Apple Preserves categories, please send a separate jar for each of the categories.

The judges will consider the colour, appearance, consistency, aroma and flavour of each entry.

If you are entering the Apple Pie, Apple Cake or children's baking competition please label the underneath of your plate/platter and a FULL LIST of ingredients. The Apple Pie and Apple Cake entries **MUST CONTAIN APPLE**. Could you also label any containers so that we return everything to its rightful owner.

Children's biscuit bakes should be in the shape of an apple (see attached template) and be decorated.

Judging will take place on the Friday night before the Market Day. The judges will allocate 1st and 2nd prizes. The judge's decision is final.

Entries should be delivered to The Elms, La Cheve Rue, St Mary in the run up to Black Butter no later than 12pm on Thursday 6th October 2022.

For more info, and details of other collection points around the UK

Any enquiries:

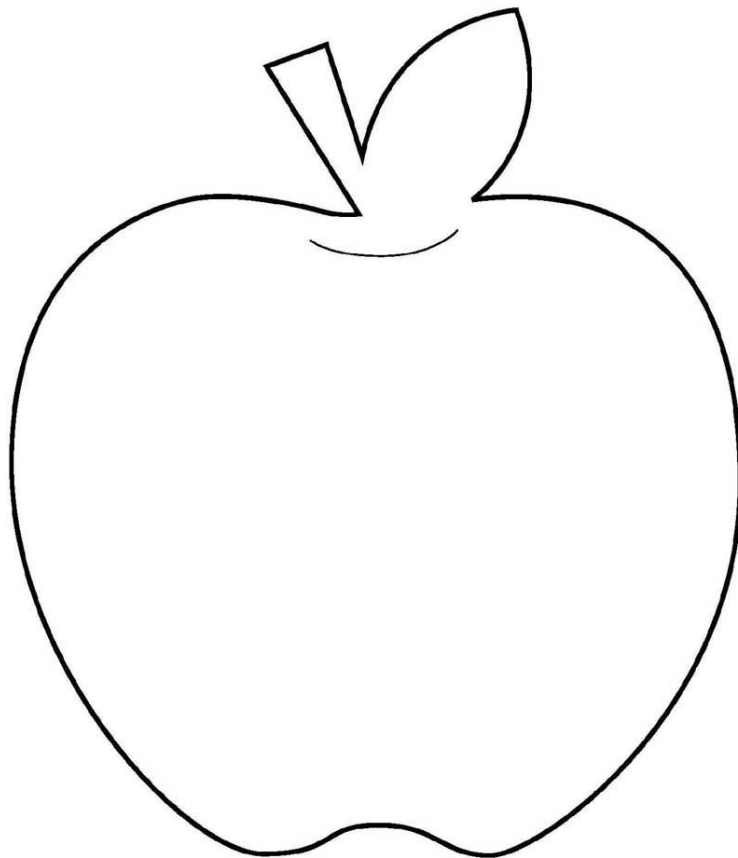
Phone **483193** | Email: donna@nationaltrust.je



Apple Preserves Competition

Apple Template for Children's Baking Competition

Please cut out and use



Apple Preserves Competition

Entry Form 2022

Complete the form and send it in with each entry

Name	
Address	
Phone Number	
Email	

Categories

Class 1 Jams made entirely from apples

Class 1a (age 5 - 8)

Class 1b (age 8 - 16)

Class 2 Jams made with apples (at least 50%) and other complementary fruit.

Class 2a (age 5 - 8)

Class 2b (age 8 - 16)

Class 3 Jelly made with just apples

Class 3a (age 5 - 8)

Class 3b (age 8 - 16)

Class 4 Jelly made from apples, crab apples, quinces or a combination of fruits

Class 4a (age 5 - 8)

Class 4b (age 8 - 16)

Class 5 Apple Cake

Class 5a (age 5 - 8)

Class 5b (age 8 - 16)

Class 6 Apple Pie

Class 6a (age 5 - 8)

Class 6b (age 8 - 16)

Class 7 Children's Category - Baked and decorated apple shaped biscuits