

Judging criteria for a preserve's competition at the Narrogin Agricultural Show,:

1. **Appearance:** Judges will consider the visual appeal of the preserves, including clarity, colour, and consistency. Jars should be clean, properly sealed, and free from any defects.
2. **Texture:** The texture of the preserves should be appropriate for their type (e.g., smooth for jams, chunky for chutneys). Judges will assess whether the texture is pleasing and consistent throughout the jar.
3. **Flavour:** The most critical aspect of preserves is their taste. Judges will evaluate the flavour profile, including sweetness, tartness (if applicable), balance of flavours, and overall deliciousness. The flavour should be natural and not overly processed or artificial.
4. **Ingredients:** Quality of ingredients used is important. Judges may look for the use of fresh, ripe fruits or vegetables, as well as natural spices and seasonings. Preserves made from locally sourced or homegrown ingredients may receive extra consideration.
5. **Conservation:** For traditional preserves like jams, jellies, and pickles, judges may assess how well the preservation process has been executed. This includes factors like proper sterilization, sealing, and shelf stability.
6. **Creativity and Originality:** Innovative recipes, unique flavour combinations, or creative presentation styles can earn additional points. Judges may appreciate entries that showcase a traditional recipe with a unique twist or incorporate unusual ingredients in a successful way.
7. **Labelling and Presentation:** Judges may consider how well the preserves are labelled, including information such as the type of preserve, ingredients list, date of preparation, and any special notes (e.g., "award-winning recipe"). Neat and informative labelling enhances the overall presentation.
8. **Overall Impression:** Judges will take into account all the above criteria to determine the overall impression of the entry. Preserves that demonstrate exceptional taste, quality, creativity, and attention to detail will likely score well in this category.

These criteria ensure a thorough evaluation of the preserve's competition, encouraging participants to showcase their skills in preserving fruits, vegetables, and other ingredients while highlighting the rich flavours and traditions of homemade preserves.