

SPRING FLING

HOME MADE PRESERVES

COMPETITION

Do you relish the thought of winning a cooking competition of your own accord? Do you have a legacy to conserve? If it's your jam, share what your marmalade down in your family recipe book. Don't bury your talents. Enter your jam, marmalade, fruit curd, conserve, relish or chutney in the Spring Fling Home Made Preserve Competition on Saturday 5 October 12pm-4pm at Aikenhead Point, opposite the Bass Strait Maritime Centre. Spread the word!

Competition conditions:

- * Preserves must be submitted in person to the Spring Fling and submitted to the judging area by 1pm. Winners will be announced at 3pm.
- * All preserves must be home made and presented in a properly sealed glass jar.
- * There is no restriction on the recipe or ingredients used.
- * Preserves should be labelled with list of ingredients. Please don't include your name on the label as the judges will do a blind tasting.

Preserves will be scored by the judges using the following criteria:

- * Presentation
- * Colour
- * Consistency
- * Flavour

Winners will receive a Devonport Food & Wine Gift Pack.

Name: _____

Postal Address: _____

Phone: _____

Email: _____

Submit your Expression of Interest to Council's Marketing & Events team by emailing MarketingandPromotions@devonport.tas.gov.au, phoning 03 6424 0511 or dropping your completed form into Council's Customer Service at 137 Rooke Street, Devonport.

