



How to enter, competition rules and helpful information

How to enter

1. Entry fee is \$6 per jar. Please buy an entry ticket via the booking link on the Competition webpage before posting or delivering your jam.
2. Please include a completed entry form with each jar you submit. All forms must include a full list of ingredients used and must be signed.
3. Please use jam jars no larger than 400g.
4. Label jar with the name of your Jam, your name and telephone number.
5. Delivery: You can **EITHER** post your carefully packaged jam to:

Rippon Lea Estate
PO Box 3204
Ripponlea VIC 3185

OR drop your jam off at:

Rippon Lea Estate Gatehouse entry
192 Hotham Street
Elsternwick VIC 3185

Drop offs accepted daily, between 11am and 3pm.

6. All entries must be received by **COB Friday 28 April 2023**.
7. You may enter as many times as you wish, just label each jar, and submit an entry form and payment for each entry.

Competition rules

1. All entries must be made by the entrant.
2. Jars may be reused but jars and lids showing trade names are not acceptable.
3. Use thoroughly cleaned and sterilized jam jars.
4. Labels should be stuck to the jar and not loose tied.
5. Full date of making is required on the label.
6. Jars must be filled to the brim.
7. Your name and telephone number must be on the bottom of each jar.
8. Closing date for entries is **COB Friday 28 April 2023**. Please allow sufficient time for postage.
9. Sadly, jars which are broken, damaged or tampered with will have to be discarded. Please ensure your entry is well packaged. If your jam jar arrives damaged, we will endeavour to contact you.

10. Judges will not open jars if appearance leads them to think the contents are not in good condition.
11. The National Trust cannot be held responsible for any breakages or loss of your jam jars.
12. The Judges' decision is final.
13. Stories about your jam may be published by the NTAV, for example on the Stone fruit Jam making Competition webpage.
14. Payment of entry fee denotes acceptance of the rules governing this competition.
15. **Prizes:**
 - Best in Show: High Tea Experience for 2 people in the Rippon Lea Ballroom and a copy of 'The National Trust Book of Scones', by Sarah Merker (published by English National Trust Books).
 - Second place: Country Women's Association cook-book and apron.
 - Third place: \$30 Gift Voucher for plants from the Rippon Lea Estate nursery.

Helpful Information

You have gone to a lot of trouble to make your best jars of jam, **so make sure you pack your jars carefully so they arrive in tip top condition.**

1. Correctly label your jar. Label the front of the jar with name of jam and full date when made. In addition, attach a label with your name and telephone number/email address to the bottom of the jar.
2. **We suggest you pack each jar using lots of bubble wrap** – make sure you have given each jar a few layers. Or, you can pack each jar in a cardboard tube with bubble wrap in each end to keep the jar in place. It might be an idea to cover the whole tube in bubble wrap, just to make sure it is well protected.
3. Now pack your jar(s) along with your completed entry form(s) in a cardboard box. Seal tight. Sadly, broken jars will have to be discarded, so please ensure your entry is well wrapped.
4. Judges will consider the look, colour, aroma, appearance, consistency, and flavour of each jam jar.
5. Note: Please do not reuse jars and/or lids that have contained pickles.
6. Judging will take place on Friday, 12 May 2023 and winners announced on Sunday, 14 May 2023 at Rippon Lea Estate as part of our Botanica Festival. Names of winners will be posted to the Competition webpage.
7. If you are not able to collect your prize on 14 May, one of the team will contact you after the event.
8. Judges will award a score to each judged entry, and will endeavour to provide comments.
9. You are welcome to collect your jam after the event. Any remaining jam will be disposed of.
10. Our contact email if required is: ripponlea@nattrust.com.au