

## Tomato Festival Sydney 2020

### CONDITIONS OF ENTRY

### CLASS: TOMATO RELISH/CHUTNEY CHALLENGE

#### Applicants agree to the following;

- Apply to enter an Exhibit subject to the Terms and Conditions set out below, and agree to be bound by these Terms and Conditions detailed in this Application for Entry;
- Certify that the information contained in their Application is true and correct to the best of their knowledge; and
- Certify that the item Exhibited by applicant or by their child/children/ward is their property absolutely or is under their absolute control and they have permission to Exhibit. They hold the Trust exempt from any liability in the event of any loss from any cause whatsoever, whether it be in implied or express form.

#### TERMS & CONDITIONS

- No commercial business or enterprise may enter this competition
- All exhibits must be homemade
- All exhibits must be the authentic work of the exhibitor
- The judges will open all exhibits for the purpose of tasting
- The judges' decision is final, and no correspondence may be entered into
- The Trust reserves the right to refuse, cancel or withdraw exhibits without prior notice
- All competitors compete at their own risk
- All opened exhibits will be discarded
- Entry is not open to the competition judges and their immediate families
- Exhibits will only be accepted with a valid registration number
- Exhibitors must have filled in all requirements correctly on the application form to ensure entry is valid. If requirements are not fulfilled the Trust may deem the entry invalid
- **Whilst we encourage children cooking in the kitchen, boiling relishes, sterilizing jars and decanting produce is dangerous. Children should be supervised by an adult at all times.**

#### PRESENTATION

- All exhibits labels must display
  - Ingredients
  - Date the exhibit was made
- Any exhibits labelled incorrectly will be removed from the competition
- All exhibits are to be in a clear glass jar and capable of being opened for judging
- Jars not to exceed 17 cm in height
- Jars may use a screw top, **no** cork or wax to be used for sealing
- Labels must not contain personal or identifying information such as exhibitor name, school or student's names etc
- No exhibit should contain any protein such as, meat, fish etc
- The use of retail bought relish/chutney is not permitted and will be removed from the competition

#### JUDGES HINTS

Relish & chutney are very similar condiments, the terms are often used interchangeably, but some general differences do exist. Chutneys are cooked longer than most relishes are. As a result, the texture and consistency of the two condiments tend to vary. Most chutneys are also sweeter than most relishes, but the taste of the chutney can be spicy or sour as well. The biggest difference between relish and chutney, however, is where the two condiments originated.

Make sure your exhibit does not suffer from spice overload and dominate the tomato flavours. The following points in no particular order, will be taken into consideration when exhibits are judged:

- Visual presentation; clarity, colour
- Texture and consistency
- Flavour balance (acidity, sweetness)
- Overall presentation

## **PRIZES**

Winners to be announced on Sunday afternoon 16 February 2020.

Any prizes not collected by the Exhibitor on Sunday 16 February 2020 or from Reception, Royal Botanic Garden by Friday 21 February will be deemed to have been forfeited.

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Disclaimer: The information contained in the online application form is gathered for the purpose of providing information to our Exhibitors. The information is a compilation of information provided by third parties and the Trust does not warrant its accuracy and advises that any such information may be subject to change or amendment occurring at any time and thereby making the information incorrect. If you require confirmation of any information, please telephone the Royal Botanic Garden Reception on (02) 9231 8111.