

PRESERVES

SECTION 24

Chief Steward : Mrs Leonie Lee 04 38571015

Every culture in the world has preserved food for future consumption in some way or another – freezing, salting, pickling, sun drying, packaging, etc., etc.

These processes were particularly important to our First Nations people and in early settlement Australia.

The principles of preserving food have remained the same for many thousands of years

“ to prevent spoilage and loss of quality by:

- Controlling temperature (chilling, freezing, heating)
- Adding chemicals (sugar, vinegar, salt)
- Removing moisture (dehydration)
- Excluding air (bottling, canning, packaging) ”

..... but technology has changed markedly.

In the current health and social environment our stewards have decided to introduce an exciting new concept in this section of the pavilion for 2021 - a display “Then and Now” of food preservation technologies /techniques through the years.

If you have something you could add to our display (photos, ribbons, prize cards, equipment, jars etc) please contact Chief Steward Leonie Lee to have it collected and displayed.

Amongst this display we will also invite some of our entrants who have, over the years, been exceptional competitors in this section to provide some preserves for display. Some of our most recent exhibitors with new and innovative preserved products may also be approached.

We all understand that our loyal exhibitors and sponsors may be disappointed with this decision but it was made out of respect for your health and ours.

Rest assured we will be back better than ever in 2022 so keep practicing and striving for perfection.

Regards

Leonie Lee