



Dungog Show 2026 Fermentation Competition



Entry Schedule, Sections & Rules

Entry details

Lead Steward	Jimmy Kingston 0438 681 465
Entry cut-off	5pm Monday 9 November 2026
Email entries	jimmykingston82@gmail.com
Drop-off	9am-2pm Thursday 12 November 2026
Judging	3pm sharp, Thursday 12 November 2026
Public viewing	All day Friday 13 and Saturday 14 November 2026
Entry fee & prizes	\$1 per entry. \$10 for 1st place and \$5 for 2nd place in each section. \$20 Dungog Wholefood Co-op voucher for Best Overall Entry.

Proudly supported by the Dungog Wholefood Co-operative.

Six sections

- 1. Fermented Bread** - Sourdoughs only
- 2. Fermented Dairy** - Fermented dairy products made from pasteurised milk, including yoghurt and milk kefir.
- 3. Fermented Drinks** - Non-alcoholic fermented drinks, including kombucha and water kefir. Beer, wine, cider and mead are not accepted.
- 4. Fermented Vegetables** - Vegetable ferments including sauerkraut, kimchi, pickles and ferments containing garlic.
- 5. Fermented Fruit** - Fruit ferments, including fermented fruit and fruit sauces.
- 6. Other Ferments** - Other fermented foods that do not fit the sections above, subject to the general food-safety rules.

Entry and labelling rules

- Each entry will be assigned an entry number at drop-off. The entry number will be placed on the entry and used for judging.
- Ferments must be presented in a clean, sealed glass jar or bottle that is full of the entered product, not a partly consumed container.
- Keep the container itself anonymous: no entrant name or other identifying marks.

- Attach a simple tag (with string or rubber band) showing ONLY the product name and section. More detailed information should be provided on the entry form, including ingredients, fermentation dates/duration and final pH.
- Please taste your ferment before entering it and test its pH where relevant. The stewards will also pH-test entries on arrival.
- After check-in and entry-number labelling, fermented entries will be placed in the fridge straight away. Bread entries will be kept separately in clean bread bags or sealed food containers and will not be refrigerated.

General food-safety rules

- Any entry above pH 4.6 at drop-off will be disqualified and will not be judged or tasted.
- Entries with visible mould, an off smell, slime, or a bulging or leaking lid will be disqualified. Judges may use their discretion on harmless surface yeast (kahm).
- Fermented meat, fish, seafood and egg products are not accepted. Products made from raw (unpasteurised) milk are not accepted.
- Garlic is permitted as an ingredient in fermented entries. Garlic, herbs or vegetables stored in oil are not accepted.
- Labels and entry forms must identify common allergens such as gluten, milk, soy, sesame, nuts or egg.
- Entries must be prepared hygienically using clean equipment and clean jars or bottles.
- Judges will use clean utensils for each entry and may decline to taste any entry. There is no public tasting. The judges' decision is final.

Rules for each section

1. Fermented Bread

- Present bread in a clean bread bag or sealed food container.
- List all ingredients and common allergens on the entry form.

2. Fermented Dairy

- Dairy entries must be made with pasteurised milk.
- Deliver dairy entries chilled; they will be refrigerated immediately after check-in.
- List milk and any other common allergens on the entry form.

3. Fermented Drinks

- Drinks must be non-alcoholic. Beer, wine, cider and mead are not accepted.
- Carbonated drinks must be in bottles designed for pressure, such as swing-top or crown-seal bottles, and should be chilled or safely vented before delivery.
- Drinks will be refrigerated immediately after check-in.

4. Fermented Vegetables

- Garlic is permitted in vegetable ferments.
- Vegetables or garlic stored in oil are not accepted.
- Entries must meet the general pH and spoilage requirements.

5. Fermented Fruit

- Fruit ferments and fermented fruit sauces are accepted.
- Entries must meet the general pH and spoilage requirements.

- Any common allergens or additional ingredients must be listed on the entry form.

6. Other Ferments

- Entries must be genuinely fermented foods and must comply with all general food-safety rules.
- Fermented meat, fish, seafood and egg products, raw-milk products, and foods stored in oil are not accepted.
- If unsure whether an entry fits this section, contact the lead steward before entering.

Warm regards

Jimmy Kingston

I acknowledge the traditions and culture of the Gringai Worimi People, the First Peoples of Dungog, where I live and work. I pay respect and acknowledge their Elders - past, present, and emerging.