

# PRESERVED FOODS

## DEADLINE

Entry forms must be received by

**Tues., May 16, 2017**

*All entry forms are needed prior to dropping off your entry, no exceptions.*

## DELIVERY

Deliver your entries to the Culinary Kitchen at the LA County Fair on

**Sat., June 3, 2017**

**from 8:00am - 5:00pm**

*Enter through Gate 1. No entries will be accepted after 5pm.*

**OR**

If you are mailing your entries via UPS, they must be received by

**Thurs., June 1, 2017  
by 4:00pm**

*Please include a duplicate copy of your entry form with your shipment.*

LA County Fair / Culinary Kitchen  
1101 W. McKinley Ave.  
Pomona, CA 91768

## VISIT

Visit your entries on display from

**September 1-24, 2017**

*Closed Mondays (except Labor Day) & Tuesdays*

## FEES

Unless otherwise stated, the fee per entry is

**\$2.00**

*A \$25.00 penalty will be assessed for returned checks.*

## PICK UP

Pick up of **display jars only** is

**Wed., September 27, 2017  
from 3:00pm - 7:00pm**

*Judging jars will not be returned, no exceptions. Pick up will be at the same location as drop off.*

## DISPLAY POLICY

The LA County Fair reserves the right to limit items for display to the facilities available. All award winning entries will be on display. The Fair assumes total design control over the presentation of exhibits. The design staff shall determine location and placement of exhibits. *No exhibit changes will be made after the items are on display.*

All reasonable care will be taken in handling and displaying exhibits, but the LA County Fair assumes no responsibility for loss or damage whatsoever the cause. Submitting an exhibit implies acceptance of this rule. If insurance is desired, the exhibitor must carry it.

## JUDGING

The American System of Judging is used in The DIY Design Studio/Culinary Kitchen, unless otherwise stated. The judging process ranks exhibits against one another and gives awards to first place, second place, etc. Judges shall avoid unnecessary fraternization with exhibitors. No person shall be allowed, under any circumstances, to interfere with the judge, or judges, during their adjudications, or with the Fair's staff, or to offer any criticism of any exhibit of another. Violators of this rule shall be excluded immediately from the judging area. *No judging information will be given by telephone or mail.* The judges may award first, second, third place, etc., according to merit. If without merit, the judges shall make no award under any circumstances. This rule applies whether there are one or more exhibits in the class. *The judges decisions shall be final.*

## AWARDS

- Ribbons will be awarded to 1st, 2nd, 3rd, and 4th place winners.
- \$25.00 premium to the first place winner in each class.
- Best of Division Rosette awarded to one first place winner in each division.
- Blue Ribbon Sweepstakes awarded to the exhibitor winning the most blue ribbons in divisions 2100-2149.
- These awards are granted at the discretion of the judges.

## QUESTIONS?

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**OR**

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## **PRESERVED FOODS DIVISIONS & CLASSES**

### **Preserved Foods / Division 2100**

*One 2-quart or one 1-quart **plus one 1-pint for judging***

Class

1. Applesauce
2. Apricots
3. Peaches
4. Pears
5. Plums
6. Other than listed, specify

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### **Preserved Vegetables / Division 2105**

- Judged on appearance only

*One 1-quart only*

Class

1. Beans, string
2. Carrots
3. Corn
4. Tomato, stewed
5. Tomato, whole
6. Other than listed, specify

## **Juices** / Division 2110

*Fruit juices: One 2-quart or one 1-quart **plus one 1-pint for judging***

*Vegetable juices judged on appearance only – one 1-quart*

Class

1. Apple
2. Grape
3. Grapefruit
4. Orange
5. Tomato, plain
6. Tomato, spicy
7. Other than listed, specify

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## **Fruit & Vegetable Pickles** / Division 2115

*One 2-quart or one 1-quart **plus one 1-pint for judging***

Class

1. Beet
2. Bread and Butter
3. Dilled Beans
4. Zucchini
5. Other than listed, specify

## **Relishes /** Division 2117

*One 1-pint jar for display and one ½-pint jar for judging*

Class

- |                        |                               |
|------------------------|-------------------------------|
| 1. Sweet Pickle Relish | 5. Chutney                    |
| 2. Chow-Chow           | 6. Pepper/Onion               |
| 3. Piccalilli          | 7. Zucchini Relish            |
| 4. Corn Relish         | 8. Other than listed, specify |

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## **Sauces /** Division 2118

*One 1-pint jar for display and one 4-ounce jar for judging*

Class

- |             |                               |
|-------------|-------------------------------|
| 1. Catsup   | 4. Salsa, any                 |
| 2. Tomato   | 5. Other than listed, specify |
| 3. Barbeque |                               |

## **Vinegar** / Division 2119

*Two glass bottles, minimum 8 ounces each*

Class

1. Garlic
  2. Herb
  3. Wine
  4. Fruit
  5. Other than listed, specify
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## **Jams** / Division 2120

*One 8-ounce jar for display **and one 4-ounce jar for judging***

Class

1. Apricot
2. Apricot Pineapple
3. Blackberry
4. Blueberry
5. Boysenberry
6. Fig
7. Peach
8. Plum
9. Raspberry
10. Strawberry
11. Mixed fruit
12. Other fruit, specify
13. Other than fruit, specify
14. Sugar free, any

## **Jelly** / Division 2125

*One 8-ounce jar for display and one 4-ounce jar for judging*

Class

1. Apple
2. Hot Pepper
3. Boysenberry
4. Grape
5. Mint
6. Plum
7. Pomegranate
8. Wine
9. Other fruit, specify
10. Other than fruit, specify
11. Sugar free, any

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## **Preserves** / Division 2130

*One 8-ounce jar for display and one 4-ounce jar for judging*

Class

1. Apricot
2. Berry
3. Cherry
4. Peach
5. Plum
6. Strawberry
7. Tomato
8. Mixed fruit, specify
9. Other, specify
10. Sugar free, any

## **Marmalades** / Division 2135

*One 8-ounce jar for display **and one 4-ounce jar for judging***

Class

1. Orange
2. Grapefruit
3. Lemon
4. Citrus combination
5. Other than listed, specify
6. Sugar free, any

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## **Butters** / Division 2140

*Two jars - 8 or 16 ounce*

Class

1. Apple
2. Peach
3. Other than listed, specify
4. Sugar free, any

## **Conserves** / Division 2145

*Two jars - 8 or 16 ounce*

Class

1. Apple
2. Apricot
3. Peach
4. Plum
5. Other than listed, specify
6. Sugar free, any

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## **Dried Fruits, Meats, or Vegetables** / Division 2146

*Two jars - 8 or 16 ounce*

Class

1. Fruit
2. Meat
3. Other than listed, specify



## **Kitchen Cordials** / Division 2147

*Two glass bottles - 8 or 16 ounce*

Class

1. Coffee based
  2. Fruit
  3. Any other liqueur, specify
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## **Other Preserved Foods** / Division 2148

*Two jars - 8 or 16 ounce*

Class

1. Pie Filling
2. Toppings, for ice cream or dessert
3. Other than listed, specify

## **Special Collections** / Division 2149

- Judged on appearance only

### Class

1. Preserved Fruits, 4 assorted fruits in quart jars
2. Preserved Vegetables, 4 assorted vegetables in quart jars
3. Pickles, 4 assorted vegetable pickles in quart jars
4. Butters, 4 assorted butters in 8 ounce jars
5. Jams, 4 assorted jams in 8 ounce jars
6. Rainbow Jelly, 4 or more layers of different colored jellies in tall (not to exceed 6 ½ inches) uniform size containers. Paraffin may be used on this collection only.

## **PRESERVED FOODS**

### **Entry Rules**

1. Entry form must be legible and complete with fees in order to be accepted.
2. There are no refunds of entry fee. See competition or contest for individual entry fee.
3. Receipt of entry form will not be acknowledged, except for contests. Please include entry fee with the entry form. Entry forms received without the entry fee will be returned.
4. Items will be judged in Division and Class entered by exhibitors. It is the responsibility of the exhibitor to correctly classify their items. Only items listed and described on entry form will be accepted for judging.
5. **Limit of one entry per class** (to enter more in one class would be, in effect, competing against oneself).
6. Adult amateurs only (18 years of age and older) unless otherwise stated.
7. Entries accepted from INDIVIDUALS ONLY.
8. **Amateur- A person who engages in an event or activity as a pastime rather than a profession.** Instructors, professionals, or those who make a practice of selling their handicraft are not eligible to enter for competition. Teachers, judges, professional cooks, caterers, chefs, cake decorators, or those who commercialize their work are not eligible in the Preserved Foods competitions.
9. No person shall be an exhibitor or sign the entry form as an agent at the LA County Fair in any department if they are a manager, director, association member, department head, or paid employee.
10. The Los Angeles County Fair Association reserves the right to amend and add to these rules and empowers the Executive Committee with the final and absolute right to interpret all rules and regulations and arbitrarily settle and determine all matters, questions and differences in regard thereto.
11. The LA County Fair reserves the right to reject anything that is entered into a contest or competition at the Fair that may be objectionable, unsuitable, requires more space than can be given, or is in conflict with exhibit requirements.
12. The LA County Fair pays premiums ONLY in those classes specifically listed. Premium checks will be mailed within six (6) weeks following the close of the LA County Fair. The LA County Fair is not responsible for redemption of premiums.
13. Any exhibitor who wins over \$600.00 dollars or more in premiums or prizes must complete a W-9 form before checks are distributed in compliance with IRS regulations. A 1099 MISC will be issued to those exhibitors.

14. Preserved Foods ribbons will be mailed to exhibitors by October 31st.
15. Preserved Food entries must have been preserved within the past year (after July, 2016).
16. Entries must be the work of the exhibitor in whose name they were entered.
17. Submit two (2) glass jars (except where otherwise stated) for each product entered: one jar to be opened for judging, the other for display.
18. A typed or computer printed recipe on an 8 ½" x 11" sheet including name, address, phone number, division, and class number is **required with every entry** (any entry that arrives without the required recipe and information will **NOT** be accepted for judging). **Recipes are due with item on "take-in" day. Do not mail recipes with payment and entry form.**
19. All recipes submitted will become the property of the Los Angeles County Fair Association and may be published, reproduced, developed, and sold by the Los Angeles County Fair Association. When appropriate, credit will be given to the originator of the recipe.
20. Label requirements: All Preserved Food entries **MUST** be labeled. Label must be placed securely on the side of the tasting jar. Clear adhesive packaging tape is recommended. Food preservation labels must include the following information: product name, date of preparation, processing method (water bath, pressure.....), processing time, and ingredients.

EXAMPLE:

<u>INGREDIENT LABEL</u>	
Product	_____
Date	_____ Method/Time _____
List ingredients	_____

21. Canning methods- All Preserved Food entries must be processed using one of the two canning methods listed below:
  - a. Water bath method- High acid foods which include using the water bath method of processing. This includes soft spreads, jams, and jellies. Tomatoes, figs, and some fruits are considered borderline low-acid foods. These foods should be made more acidic by adding lemon juice, citric acid, or vinegar as appropriate for the type of food.

- b. Pressure canner method- Low acid foods, which include vegetables, must be processed using the pressure canner method. Tomatoes, figs, and low acid fruits may also be processed by the pressure canner method.
- 22. Decals, labels, or other personalized decorations are **NOT** allowed on sides or tops of jars. This does not apply to the design printed by the manufacturer on the top of the jar lids. **Jars with any personalized decorations will be disqualified.**
- 23. The canning method and processing time used in preservation may be listed as follows: If the water bath method is used for 35 minutes, list as A/35 min. OR if the pressure canner method is used for 20 minutes list as B/20 min.
- 24. Preserved Food jars- Use only standard mason (canning) jars with two-piece canning lid (flat metal lid and screw ring band). **Mayonnaise, pickle, or other types of jars will be disqualified. Entries will be disqualified if either the screw ring or lid is not on the jar. Ring band should unscrew easily. Entry will be disqualified if jar lid cannot be easily unscrewed by hand. Paraffin seals will be disqualified.**
- 25. Headspace- The following headspaces must be utilized:
  - a. ¼ inch headspace for jams, jellies, preserves, conserves, butters, marmalades, pickles and curds.
  - b. ½ inch headspace for fruits, tomatoes, sauerkraut, relishes, sauces and juices.
  - c. 1 inch headspace for vegetables
- 26. Dried fruit products- Must be stored in jars (the same type of jars as listed above). The required quantity of dried food products is six (6) pieces, ¼ cup for powdered products or eight (8) ounces for mixes.
- 27. No freezer preserved foods will be allowed.

References: Ball Blue Book Guide to Home Canning, Freezing and Dehydration OR Kerr Home Canning and Freezing Book OR USDA Complete Guide to Home Canning. Go to: [www.homecanning.com](http://www.homecanning.com)

## Judging Standards

1. **Disqualifications-** Disqualifications occur when a rule has not been followed.

The following are examples of disqualification:

- Jars and lids that are **not** identical (**do** use a Ball® jar with a Ball® lid)
- Incorrect jars, such as mayonnaise
- Jars unable to be opened
- Incorrect labels, missing required information
- Decorations on jars, dirty jars, or rust on lids
- Incorrect headspace and quantities (see entry rules 25 and 26)
- Use of paraffin wax seals (see entry rule 24)

2. **Major considerations-** Major considerations will change award placing.

Examples of major considerations are:

- Product under the band/food on the jars
- Bubbles in jams and jellies
- Jell of the jelly
- Headspace
- Soft pickles
- Presentation of pack

3. **The following are “no award” judging results:**

- Unsealed jars
- Failure to use vacuum seal
- Mold, foreign objects (hair, insects, etc.) found in a sealed jar
- Product considered by the judges as unsafe to taste (i.e. product processed using the water bath method, which does not have a high enough pH count to be considered safe for human consumption)

4. **Other considerations-** Other considerations will change points within the placing.

The following are examples of other considerations:

- Flavor
- Texture
- Uniformity of product
- Uniformity of jars and lids

**Please note:** After the jar has been sealed, remove the ring, wash, and wipe the grooves on both the jar and ring to remove any residue from run over liquid or juice.

