



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## 2018 OC FAIR



### 2018 IMPORTANT DATES TO REMEMBER

*Online registration opens March 1 - OC Fair runs July 13- August 12, 2018*

**In-Person Entry Help Days** ..... Wednesday & Thursday, May 30 - 31, 11 a.m. - 6 p.m.

**Entry Deadline** ..... **Monday, June 11 by midnight**

**Entry Delivery** ..... **Tuesday, June 19, 7 - 9:30 a.m.**

**Awards Ceremony** ..... Saturday, August 11, 11:30 a.m. - 1 p.m.

#### CONTACT

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# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## TABLE OF CONTENTS

Rules .....	1
Eligibility .....	2
How to Enter .....	3
Entry Delivery.....	4
Judging & Awards.....	5-6
How to Prepare .....	7
How to Label Your Entry.....	8
Adult Divisions .....	9-14
Division 1001 Dried Fruits, Vegetables, Meats & Herb Blends	
Division 1002 Jerky	
Division 1003 Canned Fruit Spreads & Other Products	
Division 1004 Canned Vegetables, Fruits & Tomatoes	
Division 1005 Berry Jam	
Division 1006 Specialty Jam	
Division 1007 Low or No Sugar Jam	
Division 1008 Other Jam	
Division 1009 Marmalade	
Division 1010 Preserve & Conserve	
Division 1011 Jelly	
Division 1012 Specialty Jelly	
Division 1013 Cucumber Pickles	
Division 1014 Other Pickles	
Division 1015 Brined Olives	
Division 1016 Salsa	
Division 1017 Relish & Chutney	
Division 1018 Sauces & Condiments	
Division 1019 Hot Sauce	
Division 1020 Fermented Foods	
Division 1021 Liqueur	
Youth Divisions.....	15
Division 364 Youth Preserved Food, ages 9-12	
Division 365 Youth Preserved Food, ages 13-17	



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## RULES

1. **Local and State Rules govern this competition.**
2. **Exhibitors are responsible for reading the Competition Guidelines and must abide by them.**
3. If assistance is needed to determine the Division and/or Class, please contact the Culinary Department at (714) 708-1621 or email [culinary@ocfair.com](mailto:culinary@ocfair.com). Inquiries will be responded to within 72 business hours. Personal assistance is also available on Help Days; see “Help With Entering” on page 3.
4. **Entry fees are non-refundable.**  
There will be no refunds for any reason. By entering the competition you are confirming that you accept the no-refund policy.
5. **Entries previously exhibited at the OC Fair are not eligible.**
6. **Home Canning Jars**
  - Use jar size specified for each Division and Class.
  - Use a new 2-piece vacuum seal lid (clear of rust).
  - Use clear jars only; colored jars are not acceptable.
  - Do not use colored lids or rings.
  - Do not use Ball® Elite Jars.
  - Use the label on page 8.
7. Exhibitors must follow **USDA Preservation Guidelines** available at [nchfp.uga.edu](http://nchfp.uga.edu).
  - No freezer-preserved foods will be allowed.
  - No open kettle or inversion canned items will be accepted (these techniques do not process the jar after it is filled and therefore do not destroy pathogens in the food).
  - USDA has approved Steam Canning and will be allowed in the competition.
8. **Entries containing the following are ineligible:**
  - Protein items such as meat or eggs (except for lemon curd).
  - Pumpkin, mashed squash or potatoes.
  - Pesto-based products.
  - Dairy, chocolate or caramel.
  - Flour, cornstarch or thickeners other than pectin or Clear-Jel.
9. Preserved food entries must have been prepared within the past year (after June 2017).
10. All entries must be home prepared and not commercially canned. Entries do not need to be from an original recipe. Items produced for sale are eligible as long as these criteria are met.
11. Canned items will not be returned to exhibitors.
12. Although reasonable efforts will be undertaken to safeguard exhibitors’ property against loss, damage or theft, neither the State of California nor the OC Fair & Event Center will be responsible for any loss, damage or theft of exhibitors’ property brought on the premises during the period of the OC Fair. Every precaution will be taken in the handling and exhibiting of entries.



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## ELIGIBILITY

**Adult Divisions:** Open to California residents, ages 18 or older.

**Youth Divisions:** Open to youth ages 9-17 (by July 13, 2018) who live in California.

## ENTRY LIMIT

•Adults: 1 entry per Class



•Youth: 3 entries per Class

Adult exhibitors may enter in several Divisions and in several Classes (see pages 9-14 for a listing of Divisions and Classes) but may enter only one item in each Class. If two or more entries are made in the same Class, only the first entry will be accepted. Other entries in the Class will be deleted by the entry office and refunds will not be issued. Youth may enter up to 3 entries per class.

## OC FAIR EXHIBITOR TICKET

- Exhibitors will receive one (1) 2018 OC Fair admission ticket, at time of entry delivery.
- One (1) ticket per exhibitor, not one per entry.
- Tickets are valid any day the Fair is open.
- Exhibitor must be present to receive ticket.





# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## HOW TO ENTER

### Online Entry Deadline: Monday, June 11, 2018, by midnight

1. Review the Preserved Foods Local & State Rules.
2. Choose from the Divisions and Classes listed on pages 10-13.
3. Enter online at [ocfair.fairmanager.com](http://ocfair.fairmanager.com) and pay the entry fee (per entry).

### Exhibitor Name

- Entries must be made under the name of the individual who prepared it.
- Do not use business or fictitious names.
- Enter using the exhibitor's name as it will appear on the display tag. This also applies to all youth entries.
- All entries must be made by an individual, not a group or family.
- Last year's accounts are no longer valid. All exhibitors must create a new account.

### Entry Confirmation

- An email notification and confirmation will be sent immediately after your online payment is received.
- If the email confirmation does not arrive shortly after submitting payment, please check your Spam/Junk folder before contacting the OC Fair.

### Entry Fees

- Entry fees are payable online with a credit card (Visa, MasterCard or Amex).
- No refunds will be issued.
  - Adult Divisions** - \$5 per entry
  - Youth Divisions** - \$3 per entry

## HELP WITH ENTERING

**Phone:** During office hours at (714) 708-1621

**Email:** [culinary@ocfair.com](mailto:culinary@ocfair.com)

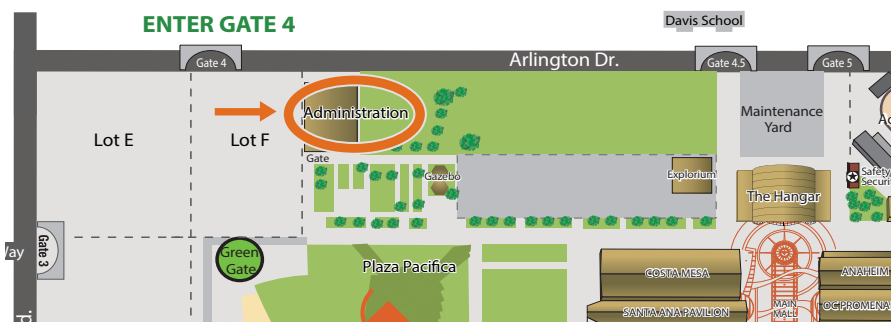
**For additional help:** [Entry Tutorial](#)

[FAQs](#)

### In-Person Help Days

**May 30 & 31 (Wednesday & Thursday), 11 a.m. - 6 p.m.**

- Located in the OC Fair Administration Building.
- Park in Lot F located inside Gate 4 off Arlington Drive.
- [View map](#)





# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## ENTRY DELIVERY

**NEW** Delivery Date: **Tuesday, June 19, 7 - 9:30 a.m.**

- One participation ribbon will be given each exhibitor on Entry Delivery Day.
- Exhibitor must be present to receive an admission ticket.
- Late deliveries will not be accepted.

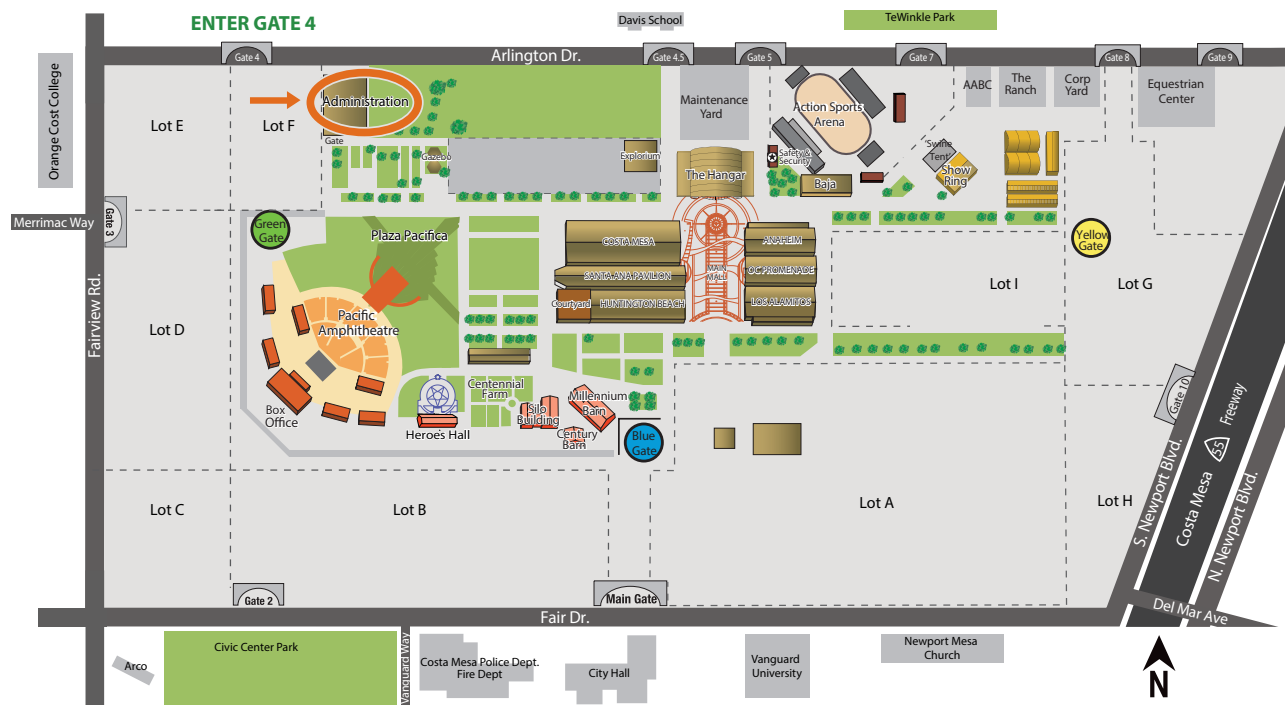
## Where to Deliver Entries

- Deliver entries to the Administration Office at Gate 4, located off of Arlington Drive.

## Claim Checks

- Will be provided when entries are delivered.
- Claim checks are required to pick up judging comment sheets and potential ribbons during the Fair.
- Entries may be delivered by someone other than the exhibitor.

[Download entry delivery map.](#)







# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## JUDGING

Qualified judges are selected by the Program Coordinator to judge all exhibits and culinary special contests. These judges with diverse and impressive résumés have included the following: a Michelin Star Chef, a Meilleur Ouvrier de France (MOF), celebrity chefs, cookbook authors and food bloggers, Culinary Institute of America (CIA) and Le Cordon Bleu graduates, UCCE Master Food Preservers, and a credentialed Flavorologist, Pâtissier and Chocolatier.

### Adult Divisions

Placed using the American Judging System where exhibits are ranked one against another.

- First, Second, Third Place and Honorable Mention may be awarded in each Class if judges so determine.
- First place winners will compete for Division Winner.
- Division Winners will compete for Best of Show.

### Youth Divisions

Placed using the Danish Judging System where each entry is judged on how well it meets a standard rather than how it compares to other entries.

- Entries are judged Blue (superior), Red (very good) or White (average) Award.
- There may be more than one Blue, Red or White Award per Class.
- All Blue Awards will then compete, using the American Judging System, for Best of Class.
- Those chosen for Best of Class will compete for Division Winner.

### Judging Criteria

- Read the [Culinary Arts Judging Criteria](#) for each Division.

### Comment Sheets

- Comment sheets will be made available at the information desk in Culinary Arts for each entry submitted.
- Comment sheets are notes from the judges on the entry's performance in the competition.
- They are available for pick up, with claim check, any day of the Fair.

### Reassignment of Entry Division or Class

Judges and/or the Program Coordinator have the option of reassigning an entry to a more appropriate Division or Class or combining Divisions or Classes to create an adequate judging pool. Nonetheless, it is the responsibility of exhibitors to enter work in the appropriate Class. Failure to enter the appropriate Class may result in disqualification.

### Disqualifications

- Late deliveries
- Commercially canned entries
- Incorrect lids or jars
- Labels that do not include correct information
- Incorrect processing method or processing time
- Opened, leaking, dirty jars or rusted lids
- Jars with added embellishment or decoration (not including embossed decoration from the manufacturer)
- Use of ineligible ingredients
- If an entry is disqualified after judging is complete, the judge will not change the status of awards given for other entries.
- Judges reserve the right to remove or disqualify any entry in violation of the rules, in poor taste, or not in accordance with the competition standards.



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## Conditions for No Award

- Has incorrect headspace
- Does not match Division or Class
- Contains mushy or soft pickles
- Contains bubbles or air pockets
- Contains foreign object (e.g. hair, insects)
- Is considered unsafe to taste by any judge

## AWARDS

*Includes ribbons and/or prize money (premiums)*

### Adult Divisions

Best of Show .....	\$100
Division Winner .....	\$50
First Place.....	\$25
Second Place .....	\$15
Third Place.....	\$10

### Youth Divisions

Division Winner.....	\$50
Best of Class .....	\$25
Blue, Red, White.....	Ribbon

- Comment sheets may be picked up, with claim check or photo ID, any day of the Fair.
- Final Pickup Day is on Monday, August 13, 8 a.m. - noon.
- Award checks will be made payable to the exhibitor whose name is indicated on the entry form and mailed within 30 days after the close of the 2018 OC Fair.

## Judging Results

- Entries will be selected for display in the OC Promenade with any awards received.
- Results will be posted online at [ocfair.com/results](http://ocfair.com/results) on the start of fair Friday, July 13, 2018.
- **Please do not call or email for competition results.**

## AWARDS CEREMONY

Saturday, August 11, 11:30 a.m. - 1:00 p.m.

- Ribbons and rosettes will be given out during the Awards Ceremony.
- Premiums will be mailed.
- Ceremony will be hosted on the OC Promenade Main Stage.
- Best of Show, Division Winners, Best of Class, Judges' Award, People's Choice, Culinary Excellence & Staff Award recipients will be invited to attend and be recognized at the ceremony.
- Invitations will be sent to the email address provided at entry registration, and two admission tickets will be made available at will call for attendees.
- All exhibitors and the general public are welcome to attend the ceremony.





# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## HOW TO PREPARE

### Preservation Methods:

- See the National Center for Home Food Preservation for specifics at [nchfp.uga.edu](http://nchfp.uga.edu).
- Canned entries must be processed using one of the following canning methods:
  - Water Bath Method: High acid foods
  - Steam Canning (now approved by the USDA): High acid foods
  - Pressure Canner Method: Low acid foods
  - Dehydrator, Oven or Sun: Dried foods

### Jars:

- Submit one jar for each item entered for judging.
- Use a Mason-type threaded canning jar sealed with a new vacuum lid consisting of two pieces (metal screw ring and metal lid). Both the screw ring and lid must be on the jar. Other types of jars will be disqualified.
- Do not use rusted rings or colored glass jars, lids or rings.
- Do not use Ball® wide mouth Elite Collection Design.
- Do not use paraffin seals.
- Use jar size listed in each Division.
- **Note: Jars will not be returned. Open jars will be donated to the Master Food Preserver program for training purposes.**

### Proper Headspace:

- ¼-inch headspace: Jams, jellies, preserves, conserves, marmalades and butters
- ½-inch headspace: Pickles, relishes, sauces, juices, fruits and tomatoes processed in a water bath or steam canner
- 1-inch headspace: Low acid foods processed in a pressure canner

### Labels for Jars:

- All Preserved Food entry jars must be correctly labeled (*please use label provided on the next page*).
- Place label securely on the side of the jar (*clear adhesive packaging tape is recommended*).
- Personalized labels, decals and decorations are not allowed on the sides or tops of the jars. (*This does not apply to the design printed by the manufacturer on the top of the jar lids.*)
- Do not add your name to labels.

### Display:

- After judging, entries will be displayed in the OC Promenade.
- A placement sticker will be attached to the exhibitor's name card.
- Disqualified entries will not be displayed.
- Food items will be discarded when they deteriorate.
- There are no guarantees that the entry will be displayed.

### Liqueur:

- See rules on page 14.



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## HOW TO LABEL YOUR ENTRY

### Food Label Forms:

- Complete and print form online or fill out the label below. Attach label to the side of canning jar with clear packaging tape.  
[Preserved Food Label Fillable PDF](#)  
[Fermentation Label Fillable PDF](#)

### Include the Following Information:

- **Date Preserved/Fermented:** The day that the canned item was prepared and preserved/fermented.
- **Processing/Fermented Time:** Time in canner, dehydrator, or fermenting
- **Product:** Name the canned or fermented item (e.g. strawberry jam).
- **Preservation Method (if applicable):** Describe how the item was preserved (e.g. water bath canner, pressure canner, steam canner, dehydration method).
- **Pounds of Pressure (if applicable):** Identify the weight used in pressure canner (PSI).
- **Elevation (if applicable):** Include the elevation at which the entry was processed. Note: Processing times should reflect adjustments for elevation when appropriate. If unsure of the elevation at which the entry was preserved, use an online tool such as [whatismyelevation.com](http://whatismyelevation.com) or [veloroutes.org/elevation](http://veloroutes.org/elevation).
- **Ingredients:** List ingredients in order from greatest to least weight or volume (e.g. sugar, strawberries, pectin, lemon juice). If more room is needed for the ingredients list, include an additional 3-inch by 5-inch card attached by rubber band to the entry.
- Fill out one label for each entry and tape it to the front of the jar.

Preserved Food & Liqueur Label	
Date Preserved: _____	Processing Time: _____
Product: _____	
Preservation Method: _____	
Pounds of Pressure: _____	Elevation: _____
Ingredients: _____	
_____	
_____	

Fermentation Label	
Date Fermented: _____	Fermenting Time: _____
Product: _____	
Ingredients: _____	
_____	
_____	



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## ADULT DIVISIONS

**ELIGIBILITY** Open to California residents, ages 18 or older.

**ENTRY LIMIT** 1 entry per Class

**ENTRY FEE** \$5 per entry

### DIVISION 1001

## DRIED FRUITS, VEGETABLES, MEATS & HERB BLENDS

- Dried food products must be stored in labeled jars for entry.
- Entry does not need to be canned/sealed.
- Submit ½-pint, 1-pint or 1-quart jar as appropriate to product.
- Color characteristic and shape are important.
- Jar should contain little amount of air.

**Class 01: Dried Fruit**

(submit 2-4 ounces)

**Class 02: Fruit Leather**

(submit 2-4 ounces)

**Class 03: Dried Vegetables**

(submit 2-4 ounces)

**Class 04: Dry Rubs, Seasoning Mix or Blend**

(submit 1-2 ounces, using at least 3 herbs)

**Class 05: Snack Mix, Trail Mix or Granola**

(submit 1-2 cups, using at least 3 home-dried fruits or vegetables)

**Class 06: Dried Soup Mix**

**Class 07: Other, specify item**

### DIVISION 1002

## JERKY

- Entry does not need to be canned/sealed.

**Class 01: Beef Jerky, Hot and Spicy**

(submit 2 ounces)

**Class 02: Beef Jerky, Sweet Flavored**

(submit 2 ounces)

**Class 03: Other Jerky, any**

(submit 2 ounces)

### DIVISION 1003

## CANNED FRUIT SPREADS & OTHER PRODUCTS

- Submit ½-pint or larger.
- No pumpkin butter.

**Class 01: Citrus Curd**

(½-inch headspace)

**Class 02: Apple Butter**

(¼-inch headspace)

**Class 03: Other Fruit Butters**

(¼-inch headspace)

**Class 04: Pie Filling, ClearJel only**

(1-inch headspace)

**Class 05: Fruit Syrup or Sauce**

(½-inch headspace)

**Class 06: Applesauce**

(½-inch headspace)

**Class 07: Other, specify item**



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## ADULT DIVISIONS

### DIVISION 1004

## CANNED VEGETABLES, FRUITS & TOMATOES

- Submit 1-pint or 1-quart jar.
- Tomatoes may be pressure or water-bath canned using a USDA approved processing method.
- To ensure safe acidity in whole, crushed or juiced tomatoes, bottled lemon juice or citric acid must be added. This also applies to Asian pears and figs.
- Low acid vegetables must be pressure canned using a USDA-approved processing method.
- Specify method used, time and pressure (if applicable) on label.
- Note **hot** or **cold pack**, if applicable.
- Classes 03 and 05 must be processed in a pressure canner.
- Classes 06-07 may be packed with light or heavy syrup.
- **Pressure canned items will be judged on appearance, color, pack and liquid. They will not be tasted.**

**Class 01: Tomatoes, Whole, Halved or Crushed**  
(½-inch headspace)

**Class 02: Tomatoes, Standard Sauce or Paste**  
(¼-inch headspace)

**Class 03: Tomatoes, Seasoned, Marinara or Addition of Vegetables**  
(1-inch headspace)

**Class 04: Green Tomatoes, Tomatillos**  
(½-inch headspace)

**Class 05: Any Vegetable, specify item**  
(1-inch headspace)

**Class 06: Stone Fruits, specify item**  
(½-inch headspace)  
(e.g. peaches, apricots, plums)

**Class 07: Apples or Pears**  
(½-inch headspace)

**Class 08: Other, specify item**

### DIVISION 1005

## BERRY JAM

- Crushed or chopped fruit cooked with sugar and with or without added pectin.
- Submit ½-pint or 1-pint jar, with ¼-inch headspace.

**Class 01: Strawberry**

**Class 02: Other Berries, specify item**  
(e.g. blackberry, loganberry, blueberry)

**Class 03: Mixed Berries, specify item**  
(Two or more different berries)

**Class 04: Other, specify item**

### DIVISION 1006

## SPECIALTY JAM

- Crushed or chopped fruit cooked with sugar and with or without added pectin.
- Submit ½-pint or 1-pint jar, with ¼-inch headspace.

**Class 01: Hot (Spicy) Fruit, specify item**

**Class 02: Hot (Spicy) Vegetable, specify item**

**Class 03: Pepper Jam**

**Class 04: Tomato Jam**

**Class 05: Other, specify item**

### DIVISION 1007

## LOW OR NO SUGAR JAM

- Crushed or chopped fruit cooked with low or no sugar and with or without added pectin.
- Submit ½-pint or 1-pint jar, with ¼-inch headspace.

**Class 01: Any Low Sugar, specify item**

**Class 02: Any No Sugar, specify item**  
(No honey allowed)



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## ADULT DIVISIONS

### DIVISION 1008

#### OTHER JAM

- Crushed or chopped fruit cooked with sugar and with or without added pectin.
- Submit ½-pint or 1-pint jar, with ¼-inch headspace.

**Class 01: Apricot**

**Class 02: Plum**

**Class 03: Other Stone Fruit, specify item**  
(e.g. peach, nectarine, cherries)

**Class 04: Mixed Fruit, specify item**  
(e.g. pineapple-apricot)

**Class 05: Other, specify item**

### DIVISION 1009

#### MARMALADE

- Small pieces of soft fruit and peel that are evenly suspended in transparent jelly.
- Submit ½-pint or 1-pint jar, with ¼-inch headspace.

**Class 01: Orange**

**Class 02: Lemon**

**Class 03: Other Citrus, specify item**

**Class 04: Two or More Fruits, specify item**

**Class 05: Vegetable, specify item**

**Class 06: Other, specify item**

### DIVISION 1010

#### PRESERVE & CONSERVE

- Preserves contain large or whole pieces of fruit in a thickened sugar syrup.
- Conserves contain a primary fruit with the addition of dried fruit, nuts or coconut.
- Submit ½-pint or 1 pint jar, with ¼-inch headspace.

**Class 01: Any Stone Fruit, specify item**  
(e.g. peach, cherry, plum, apricot)

**Class 02: Strawberry**

**Class 03: Other Berries, specify item**  
(e.g. blackberry, loganberry, blueberry)

**Class 04: Mixed Fruit, specify item**  
(e.g. blueberry-raspberry)

**Class 05: Fig**

**Class 06: Conserve**  
(must contain one or all of the following:  
dried fruit, nuts or coconut)

**Class 07: Tomato**

**Class 08: Other, specify item**



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## ADULT DIVISIONS

### DIVISION 1011

#### JELLY

- Translucent spreads made from fruit juice.
- Submit ½-pint or 1-pint jar, with ¼-inch headspace.

**Class 01: Single Fruit, specify item**  
(e.g. berry, apple, citrus)

**Class 02: Grape**

**Class 03: Mixed Fruit & Berry, specify item**  
(e.g. cranberry-apple, blackberry-blueberry)

**Class 04: Other, specify item**

### DIVISION 1012

#### SPECIALTY JELLY

- Translucent spreads made from fruit juice.
- Submit ½-pint or 1-pint jar, with ¼-inch headspace.

**Class 01: Mint or Herb, specify item**

**Class 02: Pepper**  
(may contain small pieces of pepper)

**Class 03: Wine or Champagne, specify item**

**Class 04: Honey, with or without comb**

**Class 04: Any low sugar jelly, specify item**

**Class 05: Other, specify item**

### DIVISION 1013

#### CUCUMBER PICKLES

- Brined or fermented pickles and fresh-pack pickles must be processed using an approved method.
- Preserving vinegar, 5% acidity.
- Submit 1-quart jar as appropriate to product, ½-inch headspace.
- To ensure safety, pH will be tested prior to tasting.

**Class 01: Pickles, Bread & Butter Cucumber**

**Class 02: Pickles, Dill**

**Class 03: Other Cucumber Pickles, specify item**

### DIVISION 1014

#### OTHER PICKLES

- Brined or fermented pickles and fresh-pack pickles must be processed using an approved method.
- Preserving vinegar, 5% acidity.
- Submit 1-quart jar as appropriate to product, ½-inch headspace.
- To ensure safety, pH will be tested prior to tasting.

**Class 01: Fruit, Pickled, specify item**

**Class 02: Vegetables, Pickled, specify item**

**Class 03: Peppers, Candied Jalapeños**

**Class 04: Peppers, any other, specify item**  
(e.g. sweet, bell)

**Class 05: Other, specify item**

### DIVISION 1015

#### BRINED OLIVES

- Brined olives must be processed using an approved method.
- Submit 1-quart jar as appropriate to product, ½-inch headspace.
- To ensure safety, pH will be tested prior to tasting.

**Class 01: Whole Brined Olives, specify item**

**Class 02: Other, specify item**

### DIVISION 1016

#### SALSA

- Submit ½-pint, 1-pint or 1-quart jar as appropriate to product, ½-inch headspace.
- Items must be canned only, not fresh.

**Class 01: Salsa, Tomato-Based**  
(e.g. hot, medium, mild)

**Class 02: Salsa, Non-Tomato Based**  
(e.g. peach, mango, pineapple, papaya)





# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## ADULT DIVISIONS

### DIVISION 1017

#### RELISH & CHUTNEY

- Submit ½-pint, 1-pint or 1-quart jar as appropriate to product, ½-inch headspace.
- Items must be canned only, not fresh.
- Chutneys are spicy and fruity; the texture is similar to a conserve.

**Class 01: Relish, Cucumber**

**Class 02: Relish, Vegetable, specify item**

**Class 03: Relish, Fruit, specify item**

**Class 04: Chutney, specify item**

**Class 05: Other, specify item**

### DIVISION 1018

#### SAUCES & CONDIMENTS

- Submit ½-pint or 1-pint jar as appropriate to product, ½-inch headspace.
- Use approved canning jars.

**Class 01: Barbecue Sauce**

**Class 02: Steak Sauce**

**Class 03: Ketchup**

**Class 04: Mustard**  
(¼-inch headspace)

**Class 05: Dessert Sauce, no chocolate**

**Class 06: Other, specify item**  
(No hotsauce)

### DIVISION 1019

#### HOT SAUCE, SMALL BATCH

- Submit ½-pint or 1-pint jar as appropriate to product, ½-inch headspace.

**Class 01: Jalapeño**

**Class 02: Pepper Blend**

**Class 03: Fruit Based**

**Class 04: Green**

**Class 05: Chipotle**

**Class 06: Other, specify item**

### DIVISION 1020

#### FERMENTED FOODS

- Must be sealed in an airtight, glass container and delivered on ice or cooler to keep items cold until submitted.
- Entries must include label (Fermenting Process, Time, etc).
- **No Fermented Proteins.**

**Class 01: Sauerkraut**  
(e.g. curtido, kapusta, beet and cabbage)

**Class 02: Kimchi**  
(e.g. radish, baechu, cucumber, bean sprouts)

**Class 03: Hot Sauce**  
(e.g. Louisiana style, Sriracha, Tabasco)

**Class 04: Cucumber, Pickle**

**Class 05: Other, specify item**



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## ADULT DIVISIONS

### DIVISION 1021

### LIQUEUR

- **Judging Criteria:** Appearance, aroma, bouquet, flavor, intensity, complexity, balance and finish.
- Submit ½-pint or 1 pint-sized glass canning jar.
- No quilted jars.
- Does not need to be processed and sealed.

#### **Class 01: Shrub, specify item**

Shrubs are a blend of fruit, sugar and vinegar popularized during the Colonial Era.

#### **Class 02: Fruit, specify item**

(e.g. limoncello, passion fruit, cherry, tropical fruit, Grand Marnier®)

#### **Class 03: Herbs & Spices, specify item**

(e.g. absinthe, bitters, cinnamon, chartreuse, star anise, elder flower)

#### **Class 04: Coffee & Chocolate**

(e.g. Kahlúa®, Tia Maria®, sweet coffee, dark chocolate, chocolate cream)

#### **Class 05: Other, specify item**

(e.g. cherry bounce, candy, honey, almond, chile)



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## YOUTH DIVISIONS



**ELIGIBILITY** Open to youth ages 9-17 who live in California.

**ENTRY LIMIT** 3 entries per Class



**ENTRY FEE** \$3 per entry

*Entries must be made by the exhibitor with minimal or no parental assistance.*

### DIVISION 364

## YOUTH PRESERVED FOOD JUNIOR, AGES 9-12

- Youth entries must follow the same rules and requirements as Adult Divisions.
- See How to Prepare on page 7.
- See How to Label Your Entry on page 8.
- Entries can be water bath or steam canned.
- One entry per Class.
- To be shown in jars.
- The size should be appropriate for item displayed, but not to exceed 1 quart, with the appropriate lid and ring.

**Class 01: Dried Fruits, Vegetables, Meats & Herb Blends, any item**

**Class 02: Marmalades, Jellies, Fruit Spreads & Other Products, any item**

**Class 03: Jams, Conserves, & Preserves, any item**

**Class 04: Pickles, Relishes, Chutney & Salsas, any item**

**Class 05: Sauces & Condiments, any item**

### DIVISION 365

## YOUTH PRESERVED FOOD YOUNG ADULT, AGES 13-17

- Youth entries must follow the same rules and requirements as Adult Divisions.
- See How to Prepare on page 7.
- See How to Label Your Entry on page 8.
- Entries can be water bath or steam canned.
- One entry per Class.
- To be shown in jars.
- The size should be appropriate for item displayed, but not to exceed 1 quart, with the appropriate lid and ring.

**Class 01: Dried Fruits, Vegetables, Meats & Herb Blends, any item**

**Class 02: Marmalades, Jellies, Fruit Spreads & Other Products, any item**

**Class 03: Jams, Conserves, & Preserves, any item**

**Class 04: Pickles, Relishes, Chutney & Salsas, any item**

**Class 05: Sauces & Condiments, any item**