



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## 2021 OC FAIR



### 2021 IMPORTANT DATES TO REMEMBER

*OC Fair theme is "Time for Fun!" - OC Fair runs July 16- August 15, 2021*

**Entry Deadline ..... Sunday, June 13, by midnight**

**Entry Delivery ..... Tuesday, June 22, 7 - 9:30 a.m.**

### CONTACT

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# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

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# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## INTRODUCTION



Dear Exhibitors,

We are excited to welcome all our exhibitors and guests back for the 2021 OC Fair as it is definitely "Time For Fun"! We all have faced many challenges this past year due to COVID-19. Because of the ongoing concern with public health, we have had to make adjustments to our competitive programs, exhibits, and layouts with enhanced health and safety measures in mind. Please note that these modifications are not permanent and we look forward to planning future fairs with our full line of competitions and exhibits. We thank you all for your understanding and continued support as we navigate through these times together!

Changes you will see in the Culinary competitions and gallery include:

- Many divisions and classes are on temporary hiatus which we plan to bring back next year.
- Reduced footprint for culinary exhibitions.
- The absence of our In-Person Awards Presentation.
- Reduced participation from past featured exhibitors.
- No eating competitions.

We look forward to seeing you again and celebrating summer at the OC Fair!



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## 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).
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-sealed 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).
  - Steam Canning is USDA approved and is allowed in the competition.
8. **Canned 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 2020).
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.



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## ELIGIBILITY

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

**Youth Divisions:** Open to California youth ages 9-17 (by July 16, 2021)

## 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 three entries per class.





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## HOW TO ENTER

### Online Entry Deadline: Sunday, June 13, 2021, by midnight

1. Review the Preserved Foods Local & State Rules.
2. Choose from the Divisions and Classes listed on pages 9-15.
3. Enter online at [ocfair.fairmanager.com](https://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 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](#)





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## ENTRY DELIVERY

**Delivery Date: Tuesday, June 22, 7 - 9:30 a.m.**

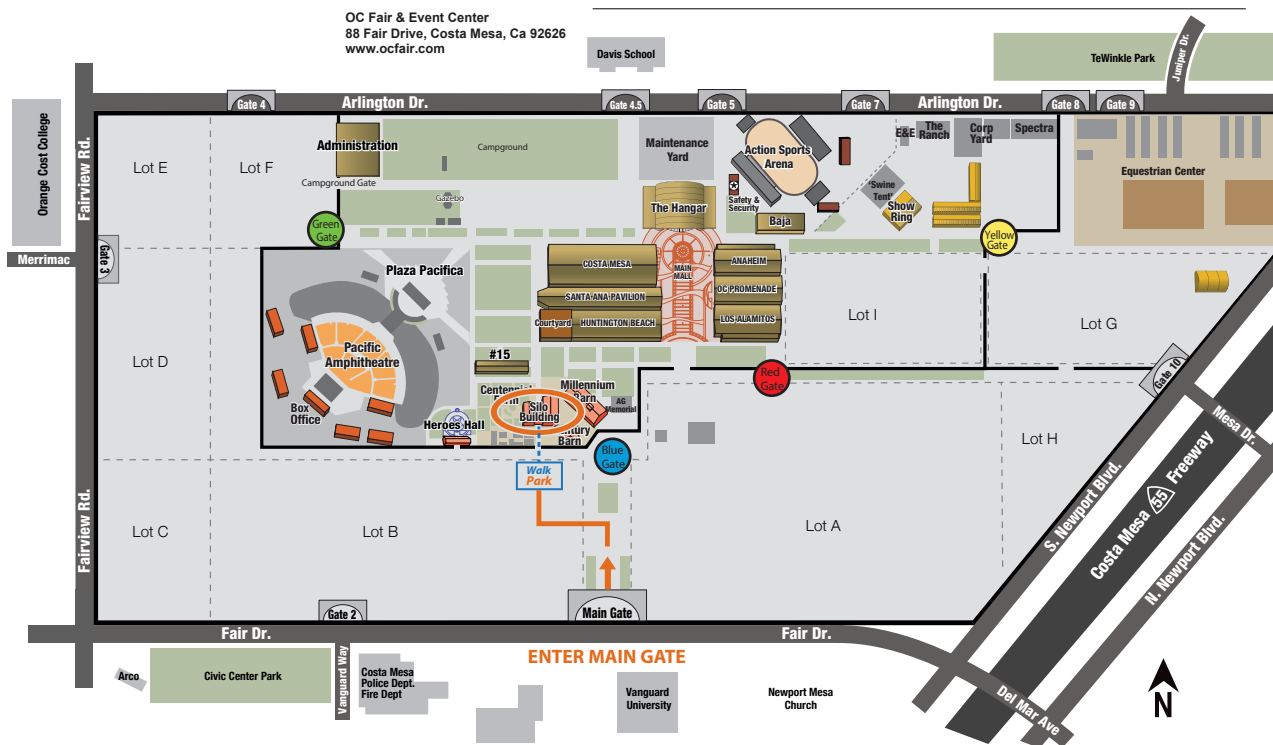
- One participation ribbon will be given to each exhibitor on Entry Delivery Day.
- Late deliveries will not be accepted.

### Where to Deliver Entries

- Deliver entries to the Centennial Farm Silo Building through Gate 1, located off Fair Drive. (see map).

### Claim Checks

- 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.





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## JUDGING

Qualified judges are selected by the Program Coordinator to judge all culinary exhibits and 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 for each entry will be made available at the Information Desk in Culinary Arts.
- Comment sheets are notes from the judges on the entry's performance in the competition.
- They are available for pick up, with claim check or photo ID, any day of the Fair.

### Disqualified Entries

- 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.**
- Other disqualifications include the following:
  - 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





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## 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. State Rules specify that at least four (4) entries are needed for a meaningful competition. Nonetheless, it is the responsibility of exhibitors to enter work in the appropriate Class. Failure to enter the appropriate Class may result in disqualification.

## 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 Monday, August 16, 8 - 11 a.m..
- Award checks will be made payable to the exhibitor whose name appears on the entry form and mailed within 30 days after the close of the 2021 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](https://ocfair.com/results) by Opening Day of the OC Fair.
- **Please do not call or email for competition results.**



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## 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 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.



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## 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/Fermenting Time:** Time in canner, dehydrator, or fermenting.
- **Product:** Name of 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).
- **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: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



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## ADULT DIVISIONS

**Eligibility** Open to Southern 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

**Submit ½-pint, 1-pint or 1-quart jar as appropriate to product.**

- Dried food products must be stored in labeled jars for entry.
- Entry does not need to be canned/sealed.
- Color characteristic and shape are important.
- Jar should contain little air.

### Class 01: Dried Fruit

**Submit 2-4 ounces.**

(e.g., pineapple jerky, banana chips, dragon fruit)

### Class 02: Fruit Leather

**Submit 2-4 ounces.**

(e.g., apple, apricot, strawberry mango twizzlers, ketchup)

### Class 03: Dried Vegetables

**Submit 2-4 ounces.**

(e.g., vegan bacon, sundried tomatoes, cauliflower popcorn)

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

**Submit 1-2 ounces, using at least 3 herbs.**

(e.g., brisket rub, chimichurri, salad dressing, kimchi powder, bloody mary rimmer)

### 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

(e.g., ramen, mixed vegetable, french onion, mushroom)

### Class 07: Pet Treats

(e.g., apple oat pet crisps, veggie and brown rice chips, peanut butter and jelly drops)

### Class 08: Other, specify item

### DIVISION 1002

## JERKY

Entry does not need to be canned/sealed.

**Submit 2 ounces.**

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

(e.g., cajun, chipotle, jalapeño)

### Class 02: Beef Jerky, Sweet Flavored

(e.g., teriyaki, maple, cherry)

### Class 03: Other Jerky, any

(e.g., biltong, turkey, pork)

### DIVISION 1003

## CANNED FRUIT SPREADS & OTHER PRODUCTS

**Submit ½-pint or larger.**

- No pumpkin butter.

### Class 01: Citrus Curd

**½-inch headspace.**

(e.g., lemon, Meyer lemon, orange, lime)

### Class 02: Apple Butter

**¼-inch headspace.**

### Class 03: Other Fruit Butters

**¼-inch headspace.**

(e.g., mango, peach, pear, cranapple)

### 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



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## 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

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

**Class 01: Strawberry, no additions**

**Class 02: Mixed Strawberry, specify item**  
(e.g., strawberry-mango, strawberry-whiskey, strawberry-jalapeño, strawberry-balsamic)

**Class 03: Other Single Berry, specify item**  
(e.g., blackberry, loganberry, blueberry, raspberry, boysenberry)

**Class 04: Mixed Berries, specify item**  
(Two or more different berries)

### DIVISION 1006

## SPECIALTY JAM

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

**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

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

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

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



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## ADULT DIVISIONS

### DIVISION 1008

#### OTHER JAM

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

**Class 01: Apricot**

**Class 02: Plum**

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

**Class 04: Mixed Fruit, specify item**  
(e.g., apricot-pineapple, blueberry-nectarine, plum-orange, raspberry-pomegranate)

**Class 05: Other, specify item**  
(e.g., kumquat, kiwi, guava, pomegranate, passion fruit)

### DIVISION 1009

#### MARMALADE

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

**Class 01: Orange**  
(e.g., blood orange, Seville, Valencia, naval, bergamot, yuzu)

**Class 02: Lemon**

**Class 03: Other Citrus, specify item**  
(e.g., lime, grapefruit, kumquat, tangerine, triple citrus)

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

**Class 05: Vegetable, specify item**  
(e.g., Vidalia onion, red onion, gingered zucchini)

**Class 06: Other, specify item**  
(e.g., prickly pear, guava)

### DIVISION 1010

#### PRESERVE & CONSERVE

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

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

**Class 02: Strawberry**

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

**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.**  
(e.g., peach almond, cranberry, sour cherry walnut)

**Class 07: Tomato**

**Class 08: Any Citrus, specify item**  
(e.g., lemon, lime, orange, kumquat)

**Class 09: Other, specify item**  
(e.g., rhubarb red currant, ginger pear, quince, elderberry peach, kiwi)





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## ADULT DIVISIONS

### DIVISION 1011

#### JELLY

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

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

(e.g., berry, apple, citrus, pomegranate, mayhaw)

**Class 02: Grape**

**Class 03: Mixed Fruit & Berry, specify item**

(e.g., cranberry-apple, blackberry-blueberry)

### DIVISION 1012

#### SPECIALTY JELLY

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

**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 05: Any Low Sugar Jelly, specify item**

**Class 06: Other, specify item** (e.g., beer)

### DIVISION 1013

#### CUCUMBER PICKLES

**Submit 1-quart jar as appropriate to product, ½-inch headspace.**

- Brined and fresh-pack pickles must be processed using an approved method.
- Preserving vinegar, 5% acidity.
- To ensure safety, pH will be tested prior to tasting.

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

**Class 02: Pickles, Dill**

**Class 03: Pickles, Sweet**

### DIVISION 1014

#### OTHER PICKLES

**Submit 1-quart jar as appropriate to product, ½-inch headspace.**

- Brined or fermented pickles and fresh-pack pickles must be processed using an approved method.
- Preserving vinegar, 5% acidity.
- To ensure safety, pH will be tested prior to tasting.

**Class 01: Fruit, specify item**

**Class 02: Vegetables, specify item**

**Class 03: Peppers, Candied Jalapeños**

**Class 04: Peppers, any other, specify item**

(e.g., sweet, bell, habañero)

**Class 05: Other, specify item**

### DIVISION 1015

#### 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 1016

#### 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** (e.g., chow chow, antipasto, piccalilli)

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

##### **Class 04: Chutney, specify item** (e.g., cranberry, kiwi, plum, mango, peach)

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

### DIVISION 1017

#### 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 and Burger Sauce**

##### **Class 03: Ketchup** (e.g., cranberry, tomato, fruit)

##### **Class 04: Mustard** **¼-inch headspace.** (e.g., cranberry, ginger-garlic, beer, whole grain)

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

##### **Class 06: Other, specify item** • No hot sauce. (e.g., chili sauce, green chili sauce, Thai hot and sweet dipping sauce, taco sauce, harissa, plum roasted red pepper sauce)

### DIVISION 1018

#### HOT SAUCE, SMALL BATCH

**Submit ½-pint, 1-pint jar, or commercial bottle as appropriate to product, ½-inch headspace if canned.**

- Commercial products must be small batch and developed by the exhibitor.
- Entries must be bottled according to standard food and health safety guidelines.
- All entries must be ready-to-eat, condiment style sauces.

##### **Class 01: Jalapeño**

##### **Class 02: Pepper Blend**

##### **Class 03: Fruit Based**

##### **Class 04: Green**

##### **Class 05: Chipotle**

##### **Class 06: Other, specify item**

### DIVISION 1019

#### 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** (e.g., soy sauce, miso, vinegar, giardiniera)



# PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

## ADULT DIVISIONS

DIVISION 1020

### LIQUEUR

**Submit ½-pint or 1 pint-sized glass canning jar.**

- **Judging Criteria:** Nose, palate, balance, finish and appearance.
- Do not use 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 AGES 9-17

**Youth Eligibility** Open to Southern California residents, ages 18 or older.

**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.
- **Up to three entries 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, Jerky & Herb Blends

**Class 02:** Fruit Spreads, Marmalades, Preserves & Conserves

**Class 03:** Jams & Jelly

**Class 04:** Pickles & Relishes

**Class 05:** Salsa, Chutney, Sauces & Condiments

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.
- **Up to three entries 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, Jerky & Herb Blends

**Class 02:** Fruit Spreads, Marmalades, Preserves & Conserves

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