



# CULINARY ARTS

## IMPORTANT DATES TO REMEMBER

2024 Kern County Fair ..... September 18 - September 29, 2024  
 Online Entries Open ..... Thursday, June 13, 2024  
 Online Entries Close ..... Friday, September 6, 2024

### ACCEPTING TIMES

Entries Accepted ..... Saturday, September 14 • 9 am - 5 pm

### RELEASE TIMES

Entries Released ..... Monday, September 30 • 8 am - 4 pm

## DAILY DROP IN CONTESTS

KC The Bull's Homemade Chili ..... Wednesday, September 18 • 6:15 pm  
 Cake Mix Trix ..... Thursday, September 19 • 6:15 pm  
**NEW** Charcuterie Board ..... Friday, September 20 • 6:15 pm  
 Grandma Cookies ..... Saturday, September 21 • 2 pm  
 Pulford's Apple Pie ..... Saturday, September 21 • 6:15 pm  
 Fresh Salsa ..... Sunday, September 22 • 2 pm  
 Sunday Pie ..... Sunday, September 22 • 6:15 pm  
**NEW** Chicken Pot Pie ..... Tuesday, September 24 • 6:15 pm  
 Wednesday Pie ..... Wednesday, September 25 • 6:15 pm  
 Potato Salad ..... Thursday, September 26 • 6:15 pm  
 Homemade Ice Cream ..... Saturday, September 28 • 2 pm  
**NEW** Almost Homemade Main Dish ..... Saturday, September 28 • 6:15 pm  
 Hot Wings ..... Sunday, September 29 • 2 pm

## CULINARY ARTS COMMITTEE

Chairman - Theresa Gregg

Co-Chairman - Ruth Tisdale

Committee: Eileen Sanders, Linda Swanson, Diana Swanson, Shirley Frisbey, Vinette Gannon, June McGahey, Fay Shanholtzer, Casey Knaak, Lisa Rodriguez, Lori Leal, Christine Lewis, Lauren Leal

# HOW TO ENTER

## ONLINE ENTRIES

Review the Department Rules and Guidelines  
Choose from the Divisions and Classes listed  
Enter Online at kerncountyfair.com and pay the entry fee

## 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.

## ENTRY CONFIRMATION

An email confirmation will be sent immediately after your on-line payment is received.  
If the email confirmation does not arrive shortly after submitting payment, please check your spam/junk folder before contacting the Kern County Fair.

## HELP WITH ENTERING

Phone: (661) 833-4914 | Email: [entry@kerncountyfair.com](mailto:entry@kerncountyfair.com)  
Office Hours: Monday and Wednesday 9 am to 4 pm

# ENTRY DROP OFF + PICK UP

1. Late deliveries will not be accepted.
2. Entries may be delivered by someone other than the exhibitor.
3. **Deliver entries** to KC's Farmhouse (Gate 25) on Saturday, September 14 (9 am - 5 pm).
4. **Pick up entries** at KC's Farmhouse on Monday, September 30 (8 am - 4 pm).
5. No Security will be provided after release date.
6. Opened preserved jars to be picked up on Monday after judging.

### ACCEPTING TIMES

### RELEASE TIMES

### Daily Contest Drop Off Procedure:

- Your entry is your admission into the fair.
- Bring your entry through Gate 25 and take it to KC's Farmhouse.

# JUDGING

## AMERICAN SYSTEM OF JUDGING

Each exhibit is judged not only on its own merit, but in comparison to other exhibits using score cards prepared by the State Division of Fairs and Expositions and Fair Management. First, Second, Third Place and Honorable Mention may be awarded in each Class if judges so determine. More than one Honorable Mention per Class may be awarded. Judges are not obligated to place entries if they feel they are without sufficient merit. Classes may be combined if there aren't enough exhibitors in a class.

# ENTRY LIMIT + ENTRY FEES

Adult Culinary Arts (18 years and older)

Drop in Contests (16 years and older)

*All Junior entries will enter in the Junior Exhibits Department and will be displayed in Building 1*

## ENTRY FEES:

**Divisions 400 - 415:** \$3 per entry

**Divisions 416 - 427:** \$2 per entry

## ENTRY LIMITS:

**Drop-In Contests Divisions 400 - 412, 415:** 1 entry per class

**Adult Divisions 413 - 414:** 1 entry per class

**Adult Division 416 - 427:** 2 entries per class

# PREMIUMS + AWARDS

## DROP-IN CONTESTS PREMIUMS

DIVISIONS 400-403, 405-412  
1ST \$50 • 2ND \$40 • 3RD \$30  
4TH \$25 • 5TH \$20

## PULFORD'S APPLE PIE PREMIUMS

DIVISION 404  
1ST \$100 • 2ND \$75 • 3RD \$50 •  
4TH \$25 • 5TH \$20

## HOMEBREW

DIVISIONS 413 - 414  
1ST \$50 • 2ND \$40 • 3RD \$30

## CARROT CAKE CONTEST

DIVISION 415  
1ST \$50 • 2ND \$40 • 3RD \$30 •  
4TH \$25 • 5TH \$20

## JUDGE'S CHOICE RIBBON \$25

DIVISION 419 ONLY

## PREMIUMS PER CLASS

DIVISIONS 416 - 427  
1ST \$12 • 2ND \$10 • 3RD \$8

## BEST OF DIVISION

Baked Goods-DIVISIONS 416-419  
Preserved Foods-DIVISIONS 420-427  
RIBBON + \$10

## HIGH POINT - BAKED

TOTAL OF POINTS IN BAKED DIVISIONS  
1ST \$75 • 2ND \$50 • 3RD \$25  
2023 WINNER: Elvira Tovar

## HIGH POINT - PRESERVED

TOTAL OF POINTS IN PRESERVED DIVISIONS  
1ST \$75 • 2ND \$50 • 3RD \$25  
2023 WINNER: Pamela Kelley

## Senior Citizen Award

A special ribbon and \$25.00 will be awarded to  
the oldest person (65+).  
2023 WINNER: Fay Shanholtzer

# GENERAL RULES

1. Local and State Rules govern this competition.
2. Exhibitors are responsible for reading the Competition Guidelines and must abide by them.
3. Wrong division and class numbers may lead to disqualification. If assistance is needed to determine the Division and/or Class, please contact the Competitive Exhibits Office at (661) 833-4914 or [entry@kerncountyfair.com](mailto:entry@kerncountyfair.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 Kern County Fair are not eligible.
6. Final acceptance of the entry will be left to the discretion of the Program Coordinator. Judges and/or the Program Coordinator have the option of reassigning an entry to a more appropriate Division or Class.
7. The Kern County Fair is a family event. No entry with offensive or objectionable content will be accepted. This includes but is not limited to: work dealing with drug use, obscenity, defamatory statements, violence, gang activity, nudity, satanic or cult themes or other offensive or objectionable content. This is at the discretion of the Kern County Fair staff.
8. Neither the State of California nor Kern County Fair & Event Center will be responsible for any loss, damage or theft of exhibitors' property brought on the premises during the period of the Kern County Fair. Reasonable efforts will be undertaken to safeguard exhibitors' property against loss, damage or theft, in the handling and exhibiting of entries.
9. Premium awards may be withheld if rules and regulations are not complied with.
10. Entries and required fees must be submitted by the closing date as specified in each department. Entries will not be accepted after the closing date.
11. Exhibitors are requested to keep their exhibits fresh and attractive.
12. Exhibitors may not remove their exhibit before the official release date.
13. Placing of ribbons does not guarantee correct judging placement. Only the official placing stated on the judging sheet(s) constitutes final placement. (State Rule IV #10.)
14. Department heads, judges, staff, anyone directly involved in the judging process, and their spouses are not allowed to exhibit or sign entry forms in any division in which they or their spouse are directly involved.
15. Sweepstakes shall be awarded on a basis of total ribbons won, with points to be counted as follows: 1st - 5 points, 2nd - 3 points, 3rd - 1 point. In the case of a tie, the exhibitor with the most blue ribbons shall be the winner.
16. No exhibitor shall receive more than two cash awards in any class using the American judging system. (State Rule IV #6 for further clarification.)
17. All decorative material must be flameproof. The Fire Department Code and The California State Industrial Accident Commission Code and Rulings, require all decorative material to be flameproof. No straw or hay will be allowed in any exhibit.
18. There will be a \$30 stop payment for lost premium checks.
19. Exhibitors must live in Kern County.

## CULINARY ARTS + PRESERVED FOODS RULES

1. Exhibits must be on paper plates inside a plastic bag when brought to KC's Farmhouse, unless otherwise states.
2. Claim checks will be furnished upon arrival of entry. Claim checks or valid ID must be presented in order for entries to be released at the close of Fair.
3. Judges reserve the right to open any jar or container. The opened jars are to be picked up the Monday after judging from 9AM to 5PM. If not picked up the contents will be disposed of.
4. Anyone paid to produce baked foods, or catering services in the culinary field is not eligible to enter, except in Professional classes. Teachers may show in Professional classes if offered.
5. All Baked Goods and Preserves not picked up on day of Entry Release will be disposed of.
6. Standard Jar: A container specifically or especially designed for canning purposes. (2 jars/entry)
7. No paraffin seals in preserved foods. All canning must be in sealed jars.
8. **Non-acid preserved foods:** all vegetables, meats, and poultry must be canned under pressure. No Fish. Judges will open for inspection but will not taste non-acid fruits and vegetables.
9. **Low-acid preserved foods:** Items such as figs, should be made more acid by adding lemon juice, as directed in the University Agricultural Extension Service leaflet Home Canning of Fruits. Must be canned under pressure.
10. Preserved Tomatoes and Fruits (not including their juices) must be processed in a boiling water bath.
11. Do not put decorations on jars.
12. If entry does not meet requirements, it will be refused exhibit space.
13. All pie crust must be homemade.

## DAILY CONTEST RULES

1. All Drop-In Contests are open to anyone 16 and older.
2. No late entries will be accepted, contest exhibitors should arrive early to avoid delay due to traffic and parking.
3. All Special Contests can be pre-entered or entered 30 minutes before the contest.
4. Contests will be limited to the first 25 entries per class.
5. One entry per class, per exhibitor - each different.
6. Entry must be made at home using ingredients that are readily available at local markets.
7. Some contests require a full recipe or list of ingredients. If so, please type or legibly print recipe or ingredients list on a standard sheet of paper with your full name on the back.
8. Judging will be open to Fairgoers to watch.

### Contest Admission Procedure:

- Your entry is your admission into the fair.
- Bring your entry through Gate 25 and take to KC's Farmhouse, south of the Main Gate.

If entering more than one class on contest day, Exhibitor may have one additional person help carry entries into the fair.

# KC THE BULL'S HOMEMADE CHILI CONTEST

**ENTRY FORMS DUE BY:** No later than 30 minutes before the contest - pre-entry is better

**CHILI ACCEPTED:** 4 pm- 5:45 pm, Wednesday, September 18

**JUDGING:** Wednesday, September 18 at 6:15 pm

## **RULES + GUIDELINES:**

- Bring 1 quart of Homemade Chili in a Tupperware type container or a wide mouth mason jar.
- Put label/sticker on the back or bottom of container with your name and phone number.
- Type or legibly print recipe on a standard sheet of paper.
- There is a microwave for reheating.

**DIVISION 400:**

## **HOMEMADE CHILI CONTEST**

### CLASS:

1. Chili, with beans
2. Chili, no beans

# CAKE MIX TRIX CONTEST

**ENTRY FORMS DUE BY:** No later than 30 minutes before the contest - pre-entry is better

**CAKE ACCEPTED:** 4 pm - 5:45 pm, Thursday, September 19

**JUDGING:** Thursday, September 19 at 6:15 pm

## **RULES + GUIDELINES:**

- Be creative and doctor-up your favorite Package Cake Mix with your special ingredients.
- Frosting, glaze, or topping, **MUST** be homemade.
- Cakes will become property of the Fair and containers can be returned.
- Cakes may be placed on a decorative plate - no cake stands.

**DIVISION 401:**

## **CAKE MIX TRIX CONTEST**

### CLASS:

1. Favorite Cake

# NEW CHARCUTERIE BOARD CONTEST

SPONSORED BY DICK & THERESA GREGG

**ENTRY FORMS DUE BY:** No later than 30 minutes before the contest - pre-entry is better

**CHARCUTERIE BOARDS ACCEPTED:** 4 pm - 5:45 pm, Friday, September 20

**JUDGING:** Friday, September 20 at 6:15 pm

## RULES + GUIDELINES:

- Use your imagination to create a charcuterie board. There are no limitations as to what the boards contain. Boards can have meat, cheese, fruits, nuts, crackers, vegetables in any combination. Bring the boards pre-assembled. Per each item on the board, please have minimum of four (4) samples. For example, if you are making a board with cheese, provide at least four (4) bite sized pieces of cheese.
- Any person 16 years or older may enter once per class

## SCORECARD

<i>Taste (overall taste)</i>	30%
<i>Originality / Creativity</i>	30%
<i>Appearance / Presentation</i>	30%
<i>Overall</i>	10%

DIVISION 402:

## CHARCUTERIE BOARD CONTEST

### CLASS:

1. Charcuterie Board - any kind

# GRANDMA COOKIES CONTEST

*SPONSORED BY THE FROSTING BELLES*

**ENTRY FORMS DUE BY:** No later than 30 minutes before the contest - pre-entry is better

**COOKIES ACCEPTED:** 12 pm - 1:30 pm, Saturday, September 21

**JUDGING:** Saturday, September 21 at 2 pm

## **RULES + GUIDELINES:**

- Bake any cookie.
- Can be grandma or Grandma's recipe.
- Bring 6 cookies on a disposable plate.
- Cookies will become the property of the Fair and containers can be returned.

DIVISION 403:

## **GRANDMA COOKIE CONTEST**

CLASS:

1. Any Cookie

# PULFORD APPLE PIE CONTEST

*SPONSORED BY PULFORD'S APPLE TREE ORCHARD*

**ENTRY FORMS DUE BY:** No later than 30 minutes before the contest - pre-entry is better

**PIES ACCEPTED:** 4 pm - 5:45 pm, Saturday, September 21

**JUDGING:** Saturday, September 21 at 6:15 pm

**All pie crust must be homemade.**

DIVISION 404:

## **APPLE PIE CONTEST**

CLASS:

1. Apple Pie, Cobbler, or Turnover



# FRESH SALSA CONTEST

*SPONSORED BY RUTH TISDALE*

**ENTRY FORMS DUE BY:** No later than 30 minutes before the contest - pre-entry is better

**SALSA ACCEPTED:** 12 pm - 1:30 pm, Sunday, September 22

**JUDGING:** Sunday, September 22 at 2 pm

## **RULES + GUIDELINES:**

- Bring 1 quart of Homemade Salsa in a Tupperware type container or a wide mouth mason jar.

DIVISION 405:

## **FRESH SALSA CONTEST**

### CLASS:

1. Pico de Gallo
2. Mild
3. Hot (*judged on flavor, not which is hottest*)

# SUNDAY PIE CONTEST

**ENTRY FORMS DUE BY:** No later than 30 minutes before the contest - pre-entry is better

**PIES ACCEPTED:** 4 pm - 5:45 pm, Sunday, September 22

**JUDGING:** Sunday, September 22 at 6:15 pm

**All pie crust must be homemade.**

DIVISION 406:

## **SUNDAY PIE CONTEST**

### CLASS:

1. Cream Pie (no lemon)
2. Fruit Pie or Cobbler (no apple)
3. Cheesecake

# NEW CHICKEN POT PIE CONTEST

**ENTRY FORMS DUE BY:** No later than 1 hour before the contest - pre-entry is better

**POT PIES ACCEPTED:** 4 pm - 5:45 pm, Tuesday, September 24

**JUDGING:** Tuesday, September 24 at 6:15 pm

DIVISION 407:

## **CHICKEN POT PIE CONTEST**

### CLASS:

1. Chicken Pot Pie

## WEDNESDAY PIE CONTEST

**ENTRY FORMS DUE BY:** No later than 30 minutes before the contest - pre-entry is better

**PIES ACCEPTED:** 4 pm - 5:45 pm, Wednesday, September 25

**JUDGING:** Wednesday, September 25 at 6:15 pm

**All pie crust must be homemade.**

**DIVISION 408:**  
**WEDNESDAY PIE CONTEST**

CLASS:

1. Nut Pie
2. Pumpkin Pie
3. Lemon Pie

## POTATO SALAD CONTEST

**ENTRY FORMS DUE BY:** No later than 30 minutes before the contest - pre-entry is better

**POTATO SALAD ACCEPTED:** 4 pm - 5:45 pm, Thursday, September 26

**JUDGING:** Thursday, September 26 at 6:15 pm

**RULES + GUIDELINES:**

- Bring 1 Pint of potato salad in a Tupperware type container or a wide mouth mason jar.
- Put label/sticker on the back or bottom of container with your name and phone number.
- Type or legibly print ingredients on a standard sheet of paper.

**DIVISION 409:**  
**POTATO SALAD CONTEST**

CLASS:

1. Potato Salad

## HOMEMADE ICE CREAM CONTEST

**ENTRY FORMS DUE BY:** No later than 30 minutes before the contest - pre-entry is better

**ICE CREAM ACCEPTED:** 12 pm - 1:30 pm, Saturday, September 28

**JUDGING:** Saturday, September 28 at 2 pm

**RULES + GUIDELINES:**

- Bring 1/2 gallon of ice cream in a covered container
- Put label/sticker on the back or bottom of container with your name and phone number.
- Type or legibly print ingredients on a standard sheet of paper.

**DIVISION 410:**  
**ICE CREAM CONTEST**

CLASS:

1. Homemade Ice Cream - Must be named

# NEW ALMOST HOMEMADE CONTEST

SPONSORED BY CULINARY ARTS COMMITTEE

**ENTRY FORMS DUE BY:** No later than 30 minutes before the contest - pre-entry is better  
**ALMOST HOMEMADE ACCEPTED:** 4 pm - 5:45 pm, Saturday, September 28  
**JUDGING:** Saturday, September 28 at 6:15 pm

## RULES + GUIDELINES:

- Make your Almost Homemade recipe. Almost Homemade meaning: fresh ingredients combined with ready-made supermarket items (i.e. rotisserie chicken, ramen noodles, canned soup, mixes, etc.).
- Submit at least two (2) cups of your dish.
- Any person 16 or older may enter once per class.

## SCORECARD

<i>Taste (overall taste)</i>	50%
<i>Originality / Creativity</i>	30%
<i>Appearance / Presentation</i>	20%

DIVISION 411:  
**ALMOST HOMEMADE CONTEST**

## CLASS:

1. Any Almost Homemade - Main Dish

# BEST HOT WING CONTEST

**ENTRY FORMS DUE BY:** No later than 30 minutes before the contest - pre-entry is better  
**WINGS ACCEPTED:** 12 pm - 1:30 pm, Sunday, September 29  
**JUDGING:** Sunday, September 29 at 2 pm

## RULES + GUIDELINES:

- Type or legibly print recipe on a standard sheet of paper.
- Bring 6 wings on a disposable plate or bowl inside a ziplock type bag

DIVISION 412:  
**HOT WING CONTEST**

## CLASS:

1. Wings, mild
2. Wings, hot (judged on flavor, not which is hottest)

# HOMEBREW CONTEST

## **RULES + GUIDELINES:**

- All award-winning entries will be displayed in a case, remaining beer will be in a locked refrigerated case.
- All beer must be pre-entered.
- Submit 2 - 22 oz bottles for judging, only 22 oz bottles will be accepted.
- No labels. Mark your bottles on the bottom with Division and Class number.
- Solid color caps only, no logos please.
- Amateur - brews for personal use, Professional - teaches or sells for profit.

### **DIVISION 413: AMATEUR HOMEBREW**

#### CLASS:

1. Belgian and French Ales
2. Porter/Stouts
3. Scottish/Irish/English
4. Wheat/Rye
5. Pale Ales
6. IPA
7. Laughers/Steam
8. Any, not listed above
9. Other Spirits (i.e. cordials, etc.)

### **DIVISION 414: PROFESSIONAL HOMEBREW**

#### CLASS:

1. Belgian and French Ales
2. Porter/Stouts
3. Scottish/Irish/English
4. Wheat/Rye
5. Pale Ales
6. IPA
7. Laughers/Steam
8. Any, not listed above
9. Other Spirits (i.e. cordials, etc.)

# CARROT CAKE CONTEST

***SPONSORED BY DICK AND THERESA GREGG***

**ENTRIES DUE ONLINE BY:** Friday, September 6, 2024  
**CAKES ACCEPTED:** 9 am to 5 pm, Saturday, September 14

#### **PREMIUMS**

1ST \$50 • 2ND \$40 • 3RD \$30 • 4TH \$25 • 5TH \$20

### **DIVISION 415: CARROT CAKE CONTEST**

#### CLASS:

1. Carrot Cake

# BAKED GOODS

## DIVISION 416:

### **CAKES**

*2 LAYERS OR ONE-HALF CAKE PLUS ONE SLICE*

#### CLASS:

1. Any layer cake from scratch (frosted)
2. Any layer cake from package (frosted)
3. Loaf (frosted or unfrosted)
4. Bundt (frosted or unfrosted)
5. Pound (frosted or unfrosted)
6. Cupcakes (frosted or unfrosted)
7. Other than listed

## DIVISION 417:

### **BREADS, TORTILLAS, BISCUITS, AND ROLLS**

*ONE-HALF LOAF PLUS ONE SLICE OR 1/2 DOZEN*

#### CLASS:

1. Baking powder biscuits (plain)
2. Cinnamon Rolls
3. Corn Bread
4. Dinner Rolls
5. Fruit Bread (baking powder - apricot, banana, etc.)
6. Muffins
7. Nut or Raisin Bread (baking powder)
8. Sourdough
9. Vegetable Bread
10. White Bread (yeast)
11. Whole Wheat (over 1/2 whole wheat flour)
12. Other than listed

## DIVISION 418:

### **COOKIES**

*ONE-HALF DOZEN*

#### CLASS:

1. Brownies
2. Chocolate Chip
3. Oatmeal
4. Peanut Butter
5. Shortbread
6. Snicker Doodle
7. Holiday Cookies
8. Bar
9. Cake Mix Cookies
10. Drop
11. Cereal
12. Filled Cookies
13. Sugar
14. Other than listed

## DIVISION 419:

### **CONFECTIONS**

*1/2 POUND ON SMALL PLATE*

*JUDGE'S CHOICE: \$25*

***SPONSORED BY CHERI BANDUCCI***

#### CLASS:

1. Chocolate Fudge
2. Divinity Fudge
3. All other Fudge
4. Dipped, any kind
5. English Toffee
6. Nut Clusters
7. Nut Brittle
8. Rocky Road
9. Caramel
10. Sugared Nuts
11. Molded, any kind
12. Penuche
13. Truffles

# PRESERVED FOODS

## JAR REQUIREMENTS:

- Fruits and Vegetables:** Clear glass, wide or narrow mouth jar  
**Jellies:** Clear glass, standard jars to be pints or one-half (1/2) pints.  
**Jams:** Clear glass, pint or one-half (1/2) pint fruit jars.

Attach your own labels to the bottom of your jars.

1. Name
2. Division #
3. Class #

### DIVISION 420: **CANNED FRUITS**

*STANDARD PINTS, 1/2 PINTS OR QUARTS (2 JARS)*

#### CLASS:

1. Apples
2. Applesauce
3. Cherries
4. Pears
5. Tomatoes (1/2 tsp. salt added)
6. Juices
7. Stone Fruits (apricots, nectarines, peaches, etc.)
8. Syrups
9. Fruit Leather - in quart jar
10. Other

### DIVISION 421: **CANNED VEGETABLES**

*STANDARD PINTS OR QUARTS (2 JARS)*

#### CLASS:

1. Beans
2. Carrots
3. Other, specify

### DIVISION 422: **HOMEMADE SAUCES**

*STANDARD PINTS, 1/2 PINTS, OR QUARTS (2 JARS)*

#### CLASS:

1. BBQ Sauce
2. Condiments, any
3. Hot Pepper Sauce
4. Pasta (tomato) Sauce, any
5. Other than listed

### DIVISION 423: **PICKLES | RELISHES**

*STANDARD PINTS OR QUARTS (2 JARS)*

#### CLASS:

1. Beans, pickled
2. Chow Chow
3. Hot Pepper Relish
4. Okra, pickles
5. Pickles, Bread-n-Butter
6. Pickles, Dill
7. Pickles, Other
8. Salsa
9. Jerky, any (in quart jar)
10. Vinegars, any
11. Other than listed

# PRESERVED FOODS

## DIVISION 424:

### **JAMS**

STANDARD PINTS OR 1/2 PINTS (2 JARS)

***JAMS:** MADE BY COOKING CRUSHED OR CHOPPED FRUITS WITH SUGAR UNTIL THE MIXTURE WILL ROUND UP ON A SPOON.*

#### CLASS:

1. Apricot
2. Apricot and Pineapple
3. Blackberry
4. Boysenberry
5. Nectarine
6. Peach
7. Plum
8. Raspberry
9. Strawberry
10. Fig Jam
11. Other

## DIVISION 425:

### **JELLIES**

STANDARD PINTS OR 1/2 PINTS (2 JARS)

***JELLY:** THE STRAINED JUICE FROM FRUIT PREPARED IN A WAY THAT KEEPS IT CRYSTAL CLEAR AND SHIMMERING.*

#### CLASS:

1. Apple
2. Blackberry
3. Elderberry
4. Grape
5. Herb, any kind
6. Mint
7. Pomegranate
8. Plum
9. Other

## DIVISION 426:

### **CONSERVES AND PRESERVES**

STANDARD PINTS OR 1/2 PINTS (2 JARS)

***CONSERVES:** Jam like products made by cooking two or more fruits with sugar until mixture will either round up in a spoon, like jam, or else flake from it like jelly. A true conserve may contain nuts and raisins.*

***PRESERVES:** Fruit preserved with sugar so that the fruit retains its shape, is clear and shiny, tender, and plump.*

#### CLASS:

1. Preserves, any kind, specify
2. Conserves, any kind, specify

## DIVISION 427:

### **MARMALADES AND BUTTERS**

STANDARD PINTS OR 1/2 PINTS (2 JARS)

***MARMALADES:** Soft fruit jellies containing small pieces of fruit or peel evenly suspended in the transparent jelly.*

***BUTTERS:** Made by cooking fruit pulp and sugar to a thick consistency that will spread easily. Spices may be added, Amount and variant depend upon personal taste.*

#### CLASS:

1. Orange Marmalade
2. Apple Butter
3. Peach Butter
4. Other than listed, specify

# JUDGING SCORECARDS

## DAILY CONTESTS

Taste	60%
Originality/Creativity	30%
Appearance/Presentation	10%

## CHARCUTERIE BOARD

Taste (overall taste)	30%
Originality / Creativity	30%
Appearance / Presentation	30%
Overall	10%

## ALMOST HOMEMADE

Taste (overall taste)	50%
Originality / Creativity	30%
Appearance / Presentation	20%

## BREADS

General Appearance	10%
<i>Shape (proper "dome"), smoothness, crust color</i>	
Lightness	10%
Crust	10%
<i>Thickness, quality, crispness, tenderness</i>	
Crumb	15%
Texture	25%
<i>No streaks or close grain, size and uniformity of cell walls, elasticity</i>	
Flavor	30%
<i>Taste and odor, sweet, nutty, blended</i>	

## CAKES

General Appearance	30%
<i>Surface (crust or frosting), Crust (color, texture, and depth), Frosting (glossy, not granular; soft, not sticky, suitable flavor), Filling (if applicable, 1/4", fluffy, good flavor blend with cake)</i>	
Texture	35%
<i>Butter cakes: tender, fine, even grain, moist but elastic Fruit Cakes: not sticky or gummy, dry or crumbly,</i>	
Flavor	35%
<i>Delicate and pleasing, natural flavor of ingredients</i>	

## CARROT CAKE

Taste	75%
Texture	15%
Appearance	10%

## PIES

Appearance	25%
Flavor	50%
Crust	25%

## COOKIES

Appearance	30%
<i>Outside (uniform, not too thick), size (not over 3") surface (color and texture)</i>	
Texture	35%
<i>Characteristic of type</i>	
Flavor	35%
<i>Natural flavor of ingredients, no off-flavor</i>	

## CONFECTIONS

Appearance	15%
<i>Color, size, and shape of pieces</i>	
Texture	30%
<i>Crystalline (velvety, creamy) Non-Crystalline (smooth)</i>	
Consistency	25%
<i>Crystalline (firm, not hard or soft), Non-crystalline (should hold shape, no crystals)</i>	
Flavor	30%
<i>Blended, high quality, pleasing</i>	

## PICKLED FOODS

Container	10%
<i>Tightly sealed, clear jars designed for canning of specified size, clean, neatly, and properly labeled</i>	
Appearance	65%
<i>Color uniform, attractive, characteristic of kind with no darkening on the top or discoloration of ingredients -15% Size, whole or in pieces of suitable and uniform - 15% Liquid, clear with no scum on top - 15% Texture, pickled fruit: tender, plump, unbroken skins or flesh, firm (not shriveled or overcooked), vegetable pickles and relishes: uniformly firm and crisp (not shriveled from excess salt, acid or sugar) - 20%</i>	
Safety and Suitability	25%
<i>Choice of fruit or vegetables that are safe and suitable for home pickling</i>	



# JUDGING SCORECARDS

## CANNED FRUIT, VEGETABLES, SAUCES, AND MEAT

Container	10%
<i>Tightly sealed containers of specified size, clean, neatly and properly labeled</i>	
Pack	25%
<i>Fullness - all space except proper head space filled, neatness and uniformity, liquid to just cover produce with no excess, clear with little or no cloudiness or small particles, free from gas bubbles, fruit syrups have suitable proportions of sugar.</i>	
Product	65%
<i>Absence of defects - original food high quality, free from indicated spoilage, meat properly trimmed.</i>	
<i>Uniformity - pieces of food reasonably uniform in size (fancy pack not practical)</i>	
<i>Color - as nearly that of standard cooked produce as possible, free from foreign matter and undue discoloration</i>	
<i>Consistency - tender without overcooking</i>	

*\*NOTE: Jars should be opened by the judge for inspection, but DO NOT taste non-acid fruit, vegetables, and meat.*

## FRUIT LEATHER & JERKY

Container	10%
<i>Clean, properly sealed and labeled in qt. jar</i>	
Appearance	40%
<i>Uniform color and size. Dry throughout. No mold or insect infestation.</i>	
Aroma and Flavor	50%
<i>Fresh and pleasing. High quality</i>	

## POTATO SALAD

Taste	75%
Texture	15%
Appearance	10%

## JELLIES, JAMS, PRESERVES, CONSERVES AND MARMALADES

Appearance	30%
<i>Color - characteristic of fruit (15%),</i>	
<i>Clearness - jellies transparent (10%),</i>	
<i>Container - glass, practical, clean, sealed lids (no paraffin seals), Neatly labeled, specified size (5%)</i>	
Texture	35%
<i>Jelly - tender should quiver, should cut easily and retain shape, no crystals</i>	
<i>Preserves - pieces firm and whole, clear thick syrup</i>	
<i>Marmalades - small thin pieces, clear thick syrup</i>	
<i>Butters - fruit that has been pressed through a sieve, no separation of fruit and juice</i>	
<i>Jams - crushed fruit, no separation of fruit and juice</i>	
Flavor	35%
<i>Characteristic without excessive sweetness or overcooked</i>	