



2022 Christmas Jam Competition Contest
Sunday-December 4th, 2022

***Welcome to the 2022 Oma's Christmas Jam Competition.
The idea is have fun and enter your favorite Christmas Jam recipe.
Invite your family and friends to enter as well.***

CONTEST RULES:

1. Contest is open to all public individual residents of Kendall County.
2. Contest is **NOT** open to any commercial business and/ or retail/dining establishments.
3. Only one (1) entry per person. Jam entered must be in the name of person who prepared the jam.
4. A \$5.00 (Non-Refundable) entry fee must accompany application and jam entry.
5. Each Jam must be made from scratch. No freezer jams will be allowed. Jams entered must be able to be stored at room temperature.
6. No specific Christmas Jam recipe is required. Recipe must accompany the entry.
7. Entrant must submit two (2) 8-oz. jars of jam, one (1) for the "Official Judges" and (1) for the "People's Choice" Award. Jam entered must be in a canning jar with a two-piece (non-rusted) metal lid. Entry must be preserved using a secured vacuum Hot Water Boling Water Canning Method seal. Sealed lids curve downwards and do not move when pressed in center. All entries are tested for seals upon entry of jam prior to judging. Wax seals should not be used under any circumstances and entry will not be accepted to enter. Canning Jars will be returned empty upon request after the end of the contest. No jam will be saved or distributed after close of contest.
8. Entered Jam must accompany a completed entry form, a typed recipe complete with directions, instructions along with a list of all ingredients including fruits, nuts, spices etc. Due to potential for allergic reactions if jam includes any kind of nuts, applicant must let committee person know when entering so entered jam jar can be noted with a label as such. (Label will be provided at check in.) Entry form must be complete with exhibitor name, contact phone number and address at entry time and date.
9. Entered Jam will be judged opened and tasted during official judging.
10. Jams must be entered and checked in at the New Hall on Friday-December 2nd between the hours of 8:00 A.M. till 8:00 P.M. No entries will be accepted after the noted time and date
11. Jar of jam entered must not contain any label(s) at time of entry. Committee person will label jar with assigned entry number and noted label on jam containing nuts if applicable.
12. If you are chosen a winner, you give your permission to have your photo taken during the

announcement and have it used on the fair web-site www.kcfa.org and/or any social media pages promoting the contest and without any compensation.

JUDGING CRITERIA:

Jams Are Made From Chopped, Crushed, Or Ground Fruit. Shape Of The Fruit Pieces Is Not Retained During Preparation. Jam Is A Shapeless Mass Outside the Jar, With A Uniform, Soft Consistency Thick Enough To Spread; Mounds On A Spoon, But Does Not Hold Its Shape When Cut, Is Not As Firm As Jelly, Spreads Smoothly.

Entries Will Be Judged “Opened and Tasted” on the following:

1. Flavor (40 Points) (Characteristic of the base fruit, not too sweet or tart. No scorched (burned or musty odors)
2. Color (30 Points) (Natural Coloring. Characteristic of the cooked fruit. Free of Discoloration, especially from burning or scorching in preparation.
3. Consistency (10 Points) (Smooth, Thick, Uniform Throughout. Easily Spreadable; Not Too Stiff, Not Runny, Gummy or Syrupy.)
4. Clarity or Clearness (10 Points) (Should Be Translucent and Not Muddy Looking. Free From Separation Into Layers, Sediment, Cloudiness Or Crystals.)
5. Pack (5 Points) (Headspace ¼”. Free from air bubbles and foam.)
6. Container (5 Points) (Clean, standard jelly canning jar). No Cracks, Chips Or Rust On Jar. Lid must be of good vacuum seal. Band must be easily removed and free of rust, dents or other damage.

****HINT****

After processing and cooling jars for 24 hours, remove screw bands and wash them to remove any sticky residue. Also carefully clean exterior jar and rim.
Reapply screw bands loosely to protect seal during transport.

“Official Judging” starts at 2:00 P.M. on Sunday-December 4th, 2022 and is closed to the public. Winners will be announced at close of judging. Participants are asked to be in attendance for announcement of winners and presentation of awards and photo session.

“People’s Choice” Judging will be on Sunday-December 4th, 2022 from 10:00 A.M. till all jams are consumed or till close of Official Judging. “People’s Choice” Judging is open to the public. Tasters will receive one (1) ticket per person to cast their vote for their favorite jar of Christmas Jam. Location of tasting table will be announced.

SCORING:

1. Each judge assigns a numerical value of (1-5) in each criteria category without consultation with the other judges.
2. The jam receiving the highest total numerical value is the winner. In case of a tie. The jams tied will go back around to each judge for re-judging.
3. The decision of the judges is final. Judges will not know contestant names.
4. 1st Place-\$75.00
2nd Place-\$50.00
3rd Place-\$25.00
5. People’s Choice-\$25.00 plus Rosette
6. All entrants will receive a Participation Rosette.