



CULINARY ARTS

IMPORTANT DATES TO REMEMBER

2023 Kern County Fair	September 20 - October 1, 2023
Online Entries Open	Thursday, June 15, 2023
Online Entries Close.....	Friday, September 8, 2023
Entries Accepted.....	Saturday, September 16 • 9 AM - 5 PM
Entries Released	Monday, October 2 • 8 AM - 5 PM

DAILY DROP IN CONTESTS

KC The Bull's Homemade Chili	Wednesday, September 20 • 6 PM
Cake Mix Trix.....	Thursday, September 21 • 6 PM
Bar Cookie.....	Saturday, September 23 • 2 PM
Pulford's Apple Pie	Saturday, September 23 • 6 PM
Fresh Salsa	Sunday, September 24 • 2 PM
Sunday Pie	Sunday, September 24 • 6 PM
Wednesday Pie	Wednesday, September 27 • 6 PM
Potato Salad.....	Thursday, September 28 • 6 PM
Homemade Ice Cream	Saturday, September 30 • 2 PM
Casserole	Saturday, September 30 • 6 PM
Hot Wings	Sunday, October 1 • 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 Knaack, Lisa Rodriguez, Lori 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: During Office Hours, (661) 833-4914 | Email: entry@kerncountyfair.com
Office Hours: Monday and Wednesday 9 AM to 5 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 16 (9 AM - 5 PM).
4. Pick up entries at KC's Farmhouse on Monday, October 2 (8 AM - 5 PM).
5. No Security will be provided after release date.
6. Opened preserved jars to be picked up on Monday after judging.

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.

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 - 412: \$3 per entry

Divisions 413 - 425: \$2 per entry

ENTRY LIMITS:

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

Adult Divisions 413: 1 entry per class

Adult Division 414 - 425: 2 entries per class

PREMIUMS + AWARDS

DROP-IN CONTESTS PREMIUMS

DIVISIONS 400-402, 404-410

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

PULFORD'S APPLE PIE PREMIUMS

DIVISION 403

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

HOMEBREW

DIVISIONS 411 - 412

1ST \$50 • 2ND \$40 • 3RD \$30

CARROT CAKE CONTEST

DIVISION 413

1ST \$50 • 2ND \$40 • 3RD \$30

PREMIUMS PER CLASS

DIVISIONS 414 - 425

1ST \$12 • 2ND \$10 • 3RD \$8

BEST OF DIVISION

RIBBON + \$10

HIGH POINT - BAKED

TOTAL OF POINTS IN DIVISIONS 413-417

1ST \$75 • 2ND \$50 • 3RD \$25

2022 WINNER: Lisa Rodriguez

HIGH POINT - PRESERVED

TOTAL OF POINTS IN DIVISIONS 418-425

1ST \$75 • 2ND \$50 • 3RD \$25

2022 WINNER: Theresa Gregg

Senior Citizen Award

A special ribbon and \$25.00 will be awarded to the oldest person (65+).

2022 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.
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. 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. Premiums are paid only from the records of the judges' sheet. Ribbons, tags, or cards have no value as to payment.
14. Employees and their spouses are not eligible to enter the department in which they or their spouses are employed.
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. 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.
17. There will be a \$30 stop payment for lost premium checks.
18. 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 - 5:30 PM, Wednesday, September 20

JUDGING: Wednesday, September 20 at 6 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 - 5:30 PM, Thursday, September 21

JUDGING: Thursday, September 21 at 6 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 will not be returned.
- Cakes may be placed on a decorative plate - no cake stands.

DIVISION 401:

CAKE MIX TRIX CONTEST

CLASS:

1. Favorite Cake

BAR COOKIE 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 23
JUDGING: Saturday, September 23 at 2 PM

RULES + GUIDELINES:

- Bake any Bar Cookie
- Bring 6 cookies on a disposable plate.
- Cookies will become the property of the Fair and will not be returned.

DIVISION 402:

BAR COOKIE CONTEST

CLASS:

1. Bar 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 - 5:30 PM, Saturday, September 23
JUDGING: Saturday, September 23 at 6 PM All pie crust must be homemade.

DIVISION 403:

APPLE PIE CONTEST

CLASS:

1. Apple Pie, Cobbler, or Turnover

FRESH SALSA CONTEST

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 24

JUDGING: Sunday, September 24 at 2 PM

RULES + GUIDELINES:

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

DIVISION 404:

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 - 5:30 PM, Sunday, September 24

JUDGING: Sunday, September 24 at 6 PM All pie crust must be homemade.

DIVISION 405:

SUNDAY PIE CONTEST

CLASS:

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

WEDNESDAY PIE CONTEST

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

PIES ACCEPTED: 4 PM - 5:30 PM, Wednesday, September 27

JUDGING: Wednesday, September 27 at 6 PM All pie crust must be homemade.

DIVISION 406:

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 - 5:30 PM, Thursday, September 28

JUDGING: Thursday, September 28 at 6 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 407:

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 30

JUDGING: Saturday, September 30 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 408:

ICE CREAM CONTEST

CLASS:

1. Homemade Ice Cream - Must be named

MEXICAN CASSEROLE CONTEST

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

CASSEROLES ACCEPTED: 4 PM - 5:30 PM, Saturday, September 30

JUDGING: Saturday, September 30 at 6 PM

DIVISION 409:

CASSEROLE CONTEST

CLASS:

1. Mexican Casserole

BEST HOT WING CONTEST

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

WINGS ACCEPTED: 2 PM - 3:30 PM, Sunday, October 1

JUDGING: Sunday, October 1 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 410:

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 411:

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 412:

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.)

BAKED GOODS

Sponsored by Richard and Theresa Gregg

DIVISION 413: **CARROT CAKE CONTEST**

CLASS:

1. Carrot Cake

DIVISION 414: **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 415: **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 416: **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 417: **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 418: **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 419: **CANNED VEGETABLES**

STANDARD PINTS OR QUARTS (2 JARS)

CLASS:

1. Beans
2. Carrots
3. Other, specify

DIVISION 420: **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 421: **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 422:

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 423:

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 424:

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 425:

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%

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</i>	
<i>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%</i>	
<i>Size, whole or in pieces of suitable and uniform - 15%</i>	
<i>Liquid, clear with no scum on top - 15%</i>	
<i>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 sale, 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%
Tightly sealed containers of specified size, clean, neatly and properly labeled

Pack 25%
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.

Product 65%
*Absence of defects - original food high quality, free from indicated spoilage, meat properly trimmed.
Uniformity - pieces of food reasonably uniform in size (fancy pack not practical)
Color - as nearly that of standard cooked produce as possible, free from foreign matter and undue discoloration
Consistency - tender without overcooking*

**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%
Clean, properly sealed and labeled in qt. jar

Appearance 40%
Uniform color and size. Dry throughout. No mold or insect infestation.

Aroma and Flavor 50%
Fresh and pleasing. High quality

POTATO SALAD

Taste 75%
Texture 15%
Appearance 10%

JELLIES, JAMS, PRESERVES, CONSERVES AND MARMALADES

Appearance 30%
Color - characteristic of fruit (15%), Clearness - jellies transparent (10%), Container - glass, practical, clean, sealed lids (no paraffin seals), Neatly labeled, specified size (5%)

Texture 35%
*Jelly - tender should quiver, should cut easily and retain shape, no crystals
Preserves - pieces firm and whole, clear thick syrup
Marmalades - small then pieces, clear thick syrup
Butters - fruit that has been pressed through a sieve, no separation of fruit and juice
Jams - crushed fruit, no separation of fruit and juice*

Flavor 35%
Characteristic without excessive sweetness or overcooked