

## Preserved Foods Competition Handbook

For more information, contact  
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### IMPORTANT DATES

**Online or Paper Entry Form deadline**  
Friday, December 31, 2021

**Deliver items to Building 3 at the South Florida Fair (see Page 5)**

Sunday, January 16, 2022  
10 a.m. – 11:30 a.m.

#### Judging Starts

Sunday, January 16, 2022  
12:00 noon

#### Awards Ceremony

Sunday, January 16, 2022  
4:00 p.m.

### Competition Overview

**Entry Fee:** FREE with Fair admission

**How to enter online** – Page 5

**General Rules** – Page 6

**Recipe form** – Page 8

**Paper entry form** – Page 9

**Exhibitors are encouraged to read this handbook in its entirety.**

### Eligibility

The Preserved Foods Adult Division is open to all Florida residents ages 18 and up.

### Divisions in the Preserved Foods Competition

- Sweet Preserves – Page 3
- Dehydrated Food – Page 3
- Pickles and Relishes – Page 4
- Canned Foods – Page 4



## Entry Rules

Exhibitors may enter as many classes as they like, but only two (2) entries per class.

### PREPARATION GUIDELINES

- All entries must have been preserved within the last year (12 months). Preservation means foods are stable at room temperature, not needing additional refrigeration or cooling for safety.

**NOTE: Refrigerated products are not preserved, and not eligible.**

- All jars must be clear glass (standard) canning jars of half-pint, pint, or quart size. Jars must be clean. Rings and lids should be free from rust. No other jars will be accepted! All products must be sealed by water bath or pressure canner; paraffin will not be accepted. See individual division for specific jar sizes. Unless specified, use appropriate size container for recommended canning process.
- Exhibitor must submit two (2) jars for each entered item: one for exhibiting and one that can be opened for testing.
- Dehydrated Food: Use a glass jar with a rubber gasket in the lid to provide a better seal.
- Unsealed exhibits or products showing signs of spoilage will not be judged.
- Jars must be labeled on the front near the bottom with the name of product and date canned. Exhibitor name must be on the bottom of jar.

### GENERAL ENTRY RULES

- Exhibitor cannot use any previous years' product(s).
- No copyrighted recipes allowed
- Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.
- All unopened entries will be returned to the exhibitor on entry pickup dates.
- Entered items must be accompanied by the attached recipe form and must be typed

## Judging and Awards

The Fair ensures the judges are knowledgeable in the division in which they are judging and will be impartial. Judging will be done using a scorecard to assist in keeping the decisions as objective as possible. Judges reserve the right to decide proper classification of entries. The decision of the judge(s) is final.

The South Florida Fair judging of Preserved Foods Classes will be based on guidelines established by the USDA (Judging Home Preserved Foods.) The described criteria are based on canning procedures in the USDA Complete Guide to Home Canning as well as food drying recommendations from recognized resources in the Cooperative Extension System.

If, at the judge's discretion, an entry does not merit a placing, the judge shall give no award under any circumstance. This rule applies whether there are one or more exhibits in the class.

## Awards Information

**First Place** – South Florida Fair Ribbon

**Second Place** – South Florida Fair Ribbon

**Third Place** – South Florida Fair Ribbon

**Best of Show** – South Florida Fair Ribbon and Premium Payment

*Best of Show award will be chosen from the first-place winners in each division.*

## Sweet Preserves - Divisions and Classes

### Definitions

**Preserves:** Preserves are fruits (or uniform pieces of fruit) preserved with sugar so that the fruit retains its shape, is clear and shiny, tender and plump. The syrup is clear and varies from the thickness of honey to that of soft jelly.

**Chutney:** A sweetened fruit preserve that also contains onion, nuts or other savory, chunky ingredients.

**Marmalades:** A soft fruit jelly containing small pieces of fruit or peel evenly suspended in transparent jelly. Marmalades are a traditional way of preparing citrus-based jellies.

**Jam:** Jams are made by cooking crushed or chopped fruits with sugar until the mixture will round up in a spoon. There should be no separation of fruit and juice.

**Fruit Butters:** Butters are made by cooking fruit pulp and sugar to a thick consistency that will spread easily. Spices may be added; the amount and variety depend upon personal taste. If a smooth texture is desired, the pulp can be put through a food mill and then strained through a fine-meshed sieve.

**Jelly:** A semi-solid mixture of fruit juice and sugar that is clear and firm enough to hold its shape, yet it is soft enough to spread easily. A jelly should not contain pieces of product. (Exception: pepper jelly may have pieces of pepper suspended in it).

### Quantity Requirements

Exhibitor must submit two (2) jars for each entered item. Half-pint or pint canning jars only.

### Sweet Preserves – Adult - Division 1

#### Class Description

- 1 Preserves and Chutney
- 2 Marmalades
- 3 Jams
- 4 Butters
- 5 Jelly

### Judging Criteria

- Pack – 10 percent
- Texture - 30 percent
- Flavor - 30 percent
- Appearance - 30 percent

## Dehydrated Foods – Divisions and Classes

### Judging Criteria

- Appearance - 40 percent
- Texture - 25 percent
- Flavor or odor - 35 percent

### Quantity Requirements

- Exhibitor must have two (2) submissions for each entered item.
- Display entry use a glass jar with a rubber gasket in the lid to provide a better seal.
- Use appropriate size container for type or size of dried food.

### Dehydrated Foods – Adult - Division 2

#### Class Description

- 1 Vegetables
- 2 Fruits
- 3 Spices
- 4 Other Not Listed

## Pickles and Relishes – Divisions and Classes

### Definitions

**Pickles:** Foods fermented or preserved in an acid brine or vinegar.

**NOTE:** Refrigerated products are not preserved, and not eligible.

**Relish:** Relishes are prepared from fruits and/or vegetables which are chopped and cooked to desired consistency in a spicy vinegar solution. Sometimes sugar is added if a sweet relish is desired and sometimes hot peppers or other spices are added for a hot relish.

**Fermented Foods:** other than pickles.

### Quantity Requirements

Exhibitor must submit two (2) jars for each entered item. Use quart canning jars unless specified, use appropriate size container for recommended canning process. Some pickles and relishes are to be canned in jars no larger than pints.

### Pickles and Relishes - Adult - Division 3

#### Class Description

- 1 Sweet
- 2 Dill
- 3 Bread and Butter
- 4 Vegetables
- 5 Fruit
- 6 Fermented Foods (veggies, fruit, etc.)
- 7 Other not listed

### Judging Criteria

- Texture - 25 percent
- Pack - 45 percent
- Appearance - 30 percent

## Canned Foods – Divisions and Classes

### Quantity Requirements

Exhibitor must submit two (2) jars for each entered item. Use quart canning jars unless specified, use appropriate size container for recommended canning process. Some canned foods are to be canned in jars no larger than pints.

### Types of Canned Food - Adult - Division 4

#### Class Description

- 1 Fruit
- 2 Vegetables
- 3 Other (beans, meats, poultry, seafood, soups)

### Judging Criteria

- Texture - 25 percent
- Pack - 45 percent
- Appearance - 30 percent

## How to Enter Online

Exhibitors are encouraged to enter online at [www.southfloridafair.com/TheCreationStation](http://www.southfloridafair.com/TheCreationStation).

- Review this Competition Handbook to see which division and class your entry is eligible to compete in. Follow the easy steps listed below to enter.
- To enter online, go to [www.southfloridafair.com/TheCreationStation](http://www.southfloridafair.com/TheCreationStation) and complete the form. Click the submit button and make sure you are brought to the thank you for registering page.
- Everyone must register as a new exhibitor each year.
- When registering, please verify all information is correct. Please pay special attention to capitalization, full names of cities/counties and use proper spelling (no abbreviations).

## Mailing Paper Entry Forms

Entry Forms must be postmarked by Friday, December 31, 2021.

*Failure to complete any portion of entry form may result in disqualification.*

### Mail Entry Form to:

The Creation Station, Crafts & Specialty Arts – Preserved Foods (Adult)  
South Florida Fair  
P.O. Box 210367  
West Palm Beach, FL 33421-0367

## Delivery of Entries

All entries must be hand delivered to Building 3 at the South Florida Fair between 10:00 a.m. – 11:30 a.m. on Sunday, January 16, 2022.

- Entries arriving at the Fairgrounds after delivery deadlines may be disqualified.
- See calendar (Page 1) for judging and award ceremony times.

# General Rules

## Disclaimer

All competitive exhibits are entered at the exhibitor's risk. The South Florida Fair does not insure and is not responsible for any loss, damage, or theft of entries, even if the loss, damage, or theft occurs as the result of the handling of the exhibit by staff, volunteers, contractors and/or visitors. If the exhibitor desires insurance coverage, this coverage should be secured from a personal insurance agent prior to entry and the policy written to cover the period of exhibition and transportation. Reasonable care will be taken to prevent loss or damage to exhibits. Unauthorized persons are not permitted in the building after closing hours.

## Division/Class Cancellation

The South Florida Fair reserves the right to return entries and cancel any division or class in which, in its judgment, the entries are insufficient to secure adequate competition.

## Entry Errors

The South Florida Fair is not responsible for finding errors in entries. Exhibitors are responsible for all errors which were submitted online or on entry and summary forms. No exhibitor shall be entitled to an award which has been disallowed as the result of his own error. The South Florida Fair shall withhold the payment of awards for exhibits that are ineligible and may recover awards that have been paid for ineligible entries that are disclosed during post audits of Fair records. However, exhibitors with cause are entitled to question the validity of any disallowance. Such exhibitors should inform the South Florida Fair immediately, in writing, giving their name, address, complete description of the entry and the reason for requesting reconsideration. Requests will not be considered later than 90 days after receiving notice of disallowance.

## Premium Payments

Premium awards will be paid to the Best of Show. Best of Show awards will be chosen from the first-place winners in each Division. Amounts vary depending on Division.

## Substitution

Substitution changes, if necessary, must be within the same department by the original exhibitor. Substitutions must be completed the last day of the entry delivery period. The South Florida Fair or its judges may disqualify entries or reclassify an entry to the correct class if it is not a true representative of the division or class in which it is entered. You cannot transfer your entry to another exhibitor.

## Previously Entered Entry

Any entry that has been exhibited at a previous South Florida Fair is not eligible for entry in this year's South Florida Fair, excluding Horticulture and Creative Aquariums entries.

## Verification

Exhibitors wishing to verify that the South Florida Fair has received submitted entry forms and fees must include a self-addressed/stamped envelope when submitting entry forms. Online submissions will receive a confirmation email.

## Removal of Entries

Exhibitors may not remove their entry from the South Florida Fair once it has been accepted. Entries must be on exhibit at the official opening of the Fair or at any other time specified in the Competition Handbook and shall not be removed from the Fairgrounds prior to the release date printed in the handbook, except (at the discretion of the South Florida Fair) in cases of evidence of sickness, accident and/or death, or other circumstances that are in the best interests of the Fair.

# 2022 South Florida Fair

## Adult Preserved Foods Recipe Form Guidelines

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

ALL RECIPES BECOME THE PROPERTY OF THE SOUTH FLORIDA FAIR.

### Recipe Form Guidelines

**Entered items must be accompanied by the attached recipe form.**

- Type or print legibly.
- Entries must include the name of the exhibitor, title of the recipe, labeled with the name of the food, the date preserved, and the method of food preservation.

#### Examples:

1. Peaches, hot pack, boiling water canner, 20 minutes. July 13, 2019. Recipe: ...
2. Spaghetti sauce, hot pack, pressure canner, 11 pounds pressure, 45 minutes. July 14, 2019. Recipe: ...
3. Dried peaches, electric dehydrator. June 6, 2016. Recipe: ...

- If the food is canned, the recipe must state whether the food was hot or raw packed, boiling water or pressure canned, the process time, and the pounds of pressure if pressure canned.

- List all ingredients in order of use.

#### Use standard abbreviations for measurements:

**T. or tbsp.** — tablespoon

**tsp.** — teaspoon

**c.** — cup

**pt.** — pint

**qt.** — quart

**gal.** — gallon

**oz.** — ounce

**doz.** — dozen

**lb.** — pound

**pkg.** — package

**env.** — envelope

**opt.** — optional

**reg.** — regular

**lg.** — large

**med.** — medium

**sm.** — small

**ctn.** — carton or container

- Include container sizes, for example, 8 ounce can or 1 pound package.
- A judge needs to know if the proper amount of citric acid, lemon juice or vinegar has been added to canned tomatoes, for example. The judge also must know whether certain foods have meat, low acid vegetables, starches, etc. added.
- **Canning:** Instructions should be in paragraph form, not in numbered steps. Use the name of the ingredients in the instructions versus using statements like stir the first four (4) ingredients together.
- Include temperatures and times for preservation method used.
- Be consistent in the spelling of the title of your recipe.
- No copyrighted recipes allowed.

# 2022 South Florida Fair

## Adult Preserved Foods Recipe Form

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

ALL RECIPES BECOME THE PROPERTY OF THE SOUTH FLORIDA FAIR

### OFFICE USE ONLY

- ☐ 1st  
☐ 2nd  
☐ 3rd  
☐ Best of Show

Please print or type

Exhibitors Name (First, Last)	
Address	
Division Name	Division #
Class Name	Class #
Phone	Email

## Name of Recipe

### Recipe guidelines:

On a separate sheet of paper type or legibly write out your recipe. Staple the recipe to this form. If you used a computer to type your recipe, please save it to your computer.

### Sample of recipe format

#### Guava Pepper Jelly

by Carol King

Date of Preservation: December 5, 2019

Method of Food Preservation: Hot pack, boiling water canner, 5 minutes

#### Ingredients:

3 ½ c. guava nectar	½ c. lemon juice
5 tbsp. powdered pectin	1 tsp. butter
7 c. sugar	1 c. jalapeno peppers, finely chopped with seeds

#### Directions:

Make sure jars are sterilized and ready to go. Keep jars hot until ready to use.

Combine fruit juice, jalapenos, lemon juice, butter, and pectin into 6-8-quart saucepan. Place on heat and stir continuously while bringing to a full boil. Gradually add sugar, stirring well to dissolve.

Bring to a full rolling boil that cannot be stirred down, stir continuously, and continue to boil and stir for 2 minutes. Remove pan from heat. Ladle into jars leaving ¼ inch space at the top.

Use a damp cloth to wipe the jars and threads clean, then immediately cover jars with lids and screw on firmly. Place in boiling water bath setting jars on rack in the canner, water should cover jars by 1-2".

Cover canner and return the water to a boil for 5 minutes, then remove jars from canner check seals and store in a cool dry place. Yield 9 half-pint jars.



# Adult Preserved Foods Competition Entry Form

Entry Forms must be postmarked by Friday, December 31, 2021.

Failure to complete any portion of entry form may result in disqualification.

OFFICE USE ONLY

Exhibitor # \_\_\_\_\_

Please print legibly

Exhibitors Name (First, Last)			
Mailing Address		County	
City	State	Zip Code	
Phone		Email	

Exhibitors may enter as many classes as they like, but only one (1) entry per class.

	CLASS#	DIVISION#	TITLE OF RECIPE
1			
2			
3			
4			
5			
6			
7			
8			

I hereby certify that I have read the South Florida Fair General Rules for The Creation Station, Crafts & Specialty Arts Program (Page 6) and the above item(s) is/are entered for exhibition strictly in accordance with these rules, by which I agree to be governed. I also agree that the South Florida Fair may use my name, likeness, or photograph (including, but not limited to photographs of my entry), in any manner relating to my participation in The Creation Station, Crafts & Specialty Arts Program, free of charge and without further notice or consultation.

Signature of exhibitor \_\_\_\_\_

Date \_\_\_\_\_

**Mail Entry Form to:**

The Creation Station, Crafts & Specialty Arts – Preserved Foods (Adult)  
 South Florida Fair  
 P.O. Box 210367  
 West Palm Beach, FL 33421-0367