



# Youth Preserved Foods Important Information

## DEADLINE

Enter online by

**THURS., FEB. 23, 2023**

You must enter online prior to dropping off your entry, no exceptions.

## DELIVERY

Deliver your items to the Culinary Kitchen at the LA County Fair on

**SAT., MARCH 11, 2023  
FROM 9:00AM - 5:00PM**

Enter through Gate 1. No entries will be accepted after 5pm.

If you are mailing your entries, they must be received by

**THURS., MARCH 9, 2023  
BY 4:00PM**

Please include a duplicate copy of your online entry receipt with your shipment.

LA COUNTY FAIR/CULINARY KITCHEN  
1101 W. MCKINLEY AVE.  
POMONA, CA 91768

## VISIT

Visit your entries on display from

**May 5-29, 2023**

Closed Mondays (except Memorial Day),  
Tuesdays & Wednesdays

## FEES

NO ENTRY FEES!

Youth competitions are free.

## PICK UP

Pick up of display jars only on

**THURS., JUNE 1, 2023  
FROM 3:00PM - 7:00PM**

Judging jars will not be returned, no exceptions. Pick-up will be at the same location as drop-off.

## DISPLAY POLICY

The LA County Fair reserves the right to limit items for display to the facilities available. All award-winning entries will be on display. The Fair assumes total design control over the presentation of exhibits. The design staff shall determine location and placement of exhibits. No exhibit changes will be made after the items are on display.

All reasonable care will be taken in handling and displaying exhibits, but the LA County Fair assumes no responsibility for loss or damage whatsoever the cause. Submitting an exhibit implies acceptance of this rule. If insurance is desired, the exhibitor must carry it.

## JUDGING

The American System of Judging is used in the Home Arts building/Culinary Kitchen, unless otherwise stated. The judging process ranks exhibits against one another and gives awards to first place, second place, etc. Judges shall avoid unnecessary fraternization with exhibitors. No person shall be allowed, under any circumstances, to interfere with the judge, or judges, during their adjudications, or with the Fair's staff, or to offer any criticism of any exhibit of another. Violators of this rule shall be excluded immediately from the judging area. **No judging information will be given by telephone or mail. Results will be posted on our website after May 17, 2023.** The judges may award first, second, third place, etc., according to merit. If without merit, the judges shall make no award under any circumstances. This rule applies whether there are one or more exhibits in the class. **The judges decisions shall be final.**

## AWARDS

- Ribbons will be awarded to 1st, 2nd and 3rd place winners.
- Best of Division Rosette awarded to one first place winner in each division.
- Best of Class Rosette awarded to one first place winner in each class. (Only given if division has multiple classes.)
- These awards are granted at the discretion of the judges.

## QUESTIONS?

**Chris Stoner-Meyer**

Competition Coordinator

909-865-4232 | StonerMeyer@fairplex.com



# YOUTH DIVISION PRESERVED FOODS ENTRY RULES

1. Exhibitors and their guardians are responsible for reading the competition information and rules and must abide by them.
2. Once registration has been received you will be sent an email confirmation. If you have not received the email confirmation please look in your spam/junk folder before contacting the LA County Fair.
3. You must be between 5 and 17 years of age to enter.
4. Entries accepted from INDIVIDUALS ONLY and must be the work of the exhibitor in whose name they were entered.
5. **Limit of one entry per class** (to enter more in one class would be, in effect, competing against oneself).
6. Items will be judged in Division and Class entered by exhibitors. It is the responsibility of the exhibitor to correctly classify their items. Only items listed and described on entry form will be accepted for judging.
7. All work must be completed by the youth, with adult supervision when necessary.
8. The LA County Fair reserves the right to reject anything that is entered into a contest or competition at the Fair that may be objectionable, unsuitable, requires more space than can be given, or is in conflict with exhibit requirements.
9. No person shall sign the entry form as an agent at the LA County Fair in any department if they are a manager, director, association member, department head, or paid employee.
10. The Los Angeles County Fair Association reserves the right to amend and add to these rules and empowers the Executive Committee with the final and absolute right to interpret all rules and regulations and arbitrarily settle and determine all matters, questions and differences in regard thereto.
11. Preserved Foods ribbons will be mailed to exhibitors by July 31st.
12. A typed or computer printed **measured ingredients list** on an 8 ½" x 11" sheet including name, address, phone number, division, and class number is **required with every entry** (any entry that arrives without the required measured ingredients list and information will **NOT** be accepted for judging). **The measured ingredients list is due with item on "take-in" day.**
13. All measured ingredients list submitted will become the property of the Los Angeles County Fair Association and may be published, reproduced, developed, and sold by the Los Angeles County Fair Association. When appropriate, credit will be given to the originator of the measured ingredients list.
14. Preserved Foods must be homemade, named, original, unpublished and the sole property of entrant.
15. Preserved Food entries must have been preserved within the past year (after April, 2022).
16. Submit two (2) glass jars (except where otherwise stated) for each product entered: one jar to be opened for judging, the other for display.

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17. Label requirements: All Preserved Food entries **MUST** be labeled. Label must be placed securely on the side of the tasting jar. Clear adhesive packaging tape is recommended. Food preservation labels must include the following information: product name, date of preparation, processing method (water bath, pressure.....), processing time, and ingredients.

<u>INGREDIENT LABEL</u>	
Product	_____
Date	_____ Method/Time _____
List ingredients	_____

18. Canning methods - All Preserved Food entries must be processed using one of the two canning methods listed below:
- Water bath method- High acid foods which include using the water bath method of processing. This includes soft spreads, jams, and jellies. Tomatoes, figs, and some fruits are considered borderline low-acid foods. These foods should be made more acidic by adding lemon juice, citric acid, or vinegar as appropriate for the type of food.
  - Pressure canner method- Low acid foods, which include vegetables, must be processed using the pressure canner method. Tomatoes, figs, and low acid fruits may also be processed by the pressure canner method.
19. Decals, labels, or other personalized decorations are **NOT** allowed on sides or tops of jars. This does not apply to the design printed by the manufacturer on the top of the jar lids. **Jars with any personalized decorations will be disqualified.**
20. The canning method and processing time used in preservation may be listed as follows: If the water bath method is used for 35 minutes, list as A/35 min. OR if the pressure canner method is used for 20 minutes list as B/20 min.
21. Preserved Food jars - Use only standard mason (canning) jars with two-piece canning lid (flat metal lid and screw ring band). **Mayonnaise, pickle, or other types of jars will be disqualified. Entries will be disqualified if either the screw ring or lid is not on the jar. Ring band should unscrew easily. Entry will be disqualified if jar lid cannot be easily unscrewed by hand. Paraffin seals will be disqualified.**

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22. Headspace - The following headspaces must be utilized:
  - a. ¼ inch headspace for jams, jellies, preserves, conserves, butters, marmalades, pickles and curds.
  - b. ½ inch headspace for fruits, tomatoes, sauerkraut, relishes, sauces and juices.
  - c. 1 inch headspace for vegetables
23. Dried fruit products - Must be stored in jars (the same type of jars previously listed). The required quantity of dried food products is six (6) pieces, ¼ cup for powdered products or eight (8) ounces for mixes.
24. No freezer preserved foods will be allowed.

*References: Ball Blue Book Guide to Home Canning, Freezing and Dehydration OR Kerr Home Canning and Freezing Book OR USDA Complete Guide to Home Canning. Go to: [www.homecanning.com](http://www.homecanning.com)*

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### Judging Standards

1. **Disqualifications** - Disqualifications occur when a rule has not been followed. The following are examples of disqualification:
  - a. Jars and lids that are **not** identical (**do** use a Ball® jar with a Ball® lid)
  - b. Incorrect jars, such as mayonnaise
  - c. Jars unable to be opened
  - d. Incorrect labels, missing required information
  - e. Decorations on jars, dirty jars, or rust on lids
  - f. Incorrect headspace and quantities (see entry rule 22 and 16)
  - g. Use of paraffin wax seals (see entry rule 21)
  - h. Freezer preserved foods
2. **Major considerations** - Major considerations will change award placing. Examples of major considerations are:
  - a. Product under the band/food on the jars
  - b. Bubbles in jams and jellies
  - c. Jell of the jelly
  - d. Headspace
  - e. Soft pickles
  - f. Presentation of pack
3. **The following are “no award” judging results:**
  - a. Unsealed jars
  - b. Failure to use vacuum seal
  - c. Mold, foreign objects (hair, insects, etc.) found in a sealed jar
  - d. Product considered by the judges as unsafe to taste (i.e. product processed using the water bath method, which does not have a high enough pH count to be considered safe for human consumption)
4. **Other considerations** - Other considerations will change points within the placing. The following are examples of other considerations:
  - a. Flavor
  - b. Texture
  - c. Uniformity of product
  - d. Uniformity of jars and lids

**Please note:** After the jar has been sealed, remove the ring, wash, and wipe the grooves on both the jar and ring to remove any residue from run over liquid or juice.



# YOUTH DIVISION PRESERVED FOODS

## DEFINITIONS

Jam – Made of mashed fruit, sugar and pectin.

Jelly – Made of fruit juice, sugar and pectin.

Preserves – Made of large pieces of fruit or whole fruit, sugar and pectin.

Marmalades – Made with whole citrus, pith, pulp and rind.

Conserves – A mixture of various fruits, occasionally with dried fruit and nuts. It is thick and chunky.

## PRESERVED FOODS

**Division 4000 – Ages 5 – 8**

**Division 4001 – Ages 9 – 12**

**Division 4002 – Ages 13 – 17**

*Please note: One 2-quart jar or one 1-quart jar plus one 1-pint jar for judging*

## IMPORTANT INFORMATION

This division includes fruit, vegetables, pickles, relishes, salsa, chutney, sauces, condiments, and vinegars.

**Class 1 – Fruit**

**Class 2 – Vegetables**

**Class 3 – Other, specify**

**Class 4 – Developmental & Physical Challenges**

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## FRUIT PRESERVES

**Division 4005 – Ages 5 – 8**

**Division 4006 – Ages 9 – 12**

**Division 4007 – Ages 13 – 17**

*Please note: One 2-quart jar or one 1-quart jar plus one 1-pint jar for judging*

### IMPORTANT INFORMATION

This division includes jams, jellies, preserves, marmalades, and conserves.

**Class 1 – Any, specify**

**Class 2 – Developmental & Physical Challenges**