



ADULT PRESERVED FOODS IMPORTANT INFORMATION

DEADLINE

Enter online by

THURS., FEB. 13, 2025

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 8, 2025
9:00AM - 5:00PM**

Entry gate and building to be determined. No entries will be accepted after 5pm.

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

**THURS., MARCH 6, 2025
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 2-26, 2025

Closed Mondays (except Memorial Day),
Tuesdays & Wednesdays

FEEs

Entry Fees are **\$4.00**
Unless Otherwise Stated

PICK UP

Pick up of display jars only on

**TUES., JUNE 3, 2025
3:00PM - 7:00PM**

Judging jars will not be returned, no

exceptions. Pick-up will be at the same location as drop-off.

AWARDS

- Ribbons will be awarded to 1st, 2nd and 3rd place winners.
- Best of Division Rosette and \$100.00 premium awarded to one first place winner in each division.
- Best of Class Rosette and \$25.00 premium awarded to one first place winner in each class.
- Blue Ribbon Sweepstakes and \$100.00 premium awarded to the exhibitor winning the most blue ribbons in division 2100 - 2151
- These awards are granted at the discretion of the judges.
- Ribbons will be mailed to exhibitors by July 31st.
- Premium checks will be mailed within ten(10) weeks following the close of the LA County Fair.

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 email. Results will be posted on our website after May**

16, 2025. 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.**

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.

QUESTIONS?

Chris Stoner
Competition Coordinator
909-865-4232 | Stoner@fairplex.com



ADULT DIVISION PRESERVED FOODS

DEFINITIONS

Stone Fruit – Fruit that has a stone in the middle – peach, plum, cherry, apricot, mangoes etc.

Core Fruit – Fruit that has a core in the middle - apples, pears etc.

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.

Fruit butter – A smooth and creamy spread that is created by slow-cooking fruit and sugar until it reaches the right consistency.

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

JUDGING

Entries are judged on taste, appearance, texture and overall unless otherwise stated. Entries are also judged on being properly sealed and the headspace unless otherwise stated.

PRESERVED FRUIT

Division 2100

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

Class 1 – Applesauce

Class 2 – Stone Fruit

Class 3 – Core Fruit

Class 4 – Other than listed, specify

PRESERVED VEGETABLES

Division 2105

Please note: One 1-quart jar

IMPORTANT INFORMATION

Judged on appearance only.

Class 1 – Beans, string

Class 2 – Carrots

Class 3 – Corn

Class 4 – Tomato, stewed or whole

Class 5 – Other than listed, specify

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ADULT DIVISION PRESERVED FOODS

JUICES

Division 2110

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

- Class 1 – Apple
- Class 2 – Grape
- Class 3 – Grapefruit

- Class 4 – Orange
- Class 5 – Tomato, plain or spicy
- Class 6 – Other than listed, specify

VEGETABLE & PICKLES

Division 2115

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

- Class 1 – Beet
- Class 2 – Bread and Butter
- Class 3 – Dilled Beans

- Class 4 – Zucchini
- Class 5 – Other than listed, specify

FERMENTED

Division 2116

Please note: One ½ -pint jar for display and one ½ -pint jar or ¼ pint jar for judging

- Class 1 – Vegetables
- Class 2 – Sauerkraut

- Class 3 – Kombucha
- Class 4 – Other than listed, specify

RELISHES

Division 2117

Please note: One ½ -pint jar for display and one ½ -pint jar or ¼ pint jar for judging

- Class 1 – Sweet Pickle
- Class 2 – Chow-Chow or Piccalilli
- Class 3 – Corn
- Class 4 – Chutney

- Class 5 – Pepper/Onion
- Class 6 – Zucchini
- Class 7 – Other than listed, specify

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ADULT DIVISION PRESERVED FOODS

SAUCES

Division 2118

Please note: One ½ -pint jar for display and one ½ -pint jar or ¼ pint jar for judging

Class 1 – Catsup

Class 2 – Tomato

Class 3 – Barbeque

Class 4 – Salsa/Hot Sauce, any

Class 5 – Other than listed, specify

VINEGAR

Division 2119

Please note: Two glass bottles, minimum 8-ounces each

IMPORTANT INFORMATION

This division will not be judged on headspace.

Class 1 – Garlic

Class 2 – Herb

Class 3 – Wine

Class 4 – Fruit

Class 5 – Other than listed, specify

JAMS

Division 2120

Please note: One ½ -pint jar for display and one ½ -pint jar or ¼ pint jar for judging

Class 1 – Apricot

Class 2 – Apricot Pineapple

Class 3 – Blackberry

Class 4 – Blueberry

Class 5 – Fig

Class 6 – Peach

Class 7 – Plum

Class 8 – Raspberry

Class 9 – Strawberry

Class 10 – Mixed fruit

Class 11 – Other fruit, specify

Class 12 – Other than fruit, specify

Class 13 – Sugar free, any

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ADULT DIVISION PRESERVED FOODS

JELLY

Division 2125

Please note: One ½ -pint jar for display and one ½ -pint jar or ¼ pint jar for judging

Class 1 – Apple

Class 2 – Hot Pepper

Class 3 – Strawberry

Class 4 – Grape

Class 5 – Mint

Class 6 – Plum

Class 7 – Pomegranate

Class 8 – Wine

Class 9 – Other fruit, specify

Class 10 – Other than fruit, specify

Class 11 – Sugar free, any

PRESERVES

Division 2130

Please note: One ½ -pint jar for display and one ½ -pint jar or ¼ pint jar for judging

Class 1 – Apricot

Class 2 – Berry

Class 3 – Cherry

Class 4 – Peach

Class 5 – Plum

Class 6 – Strawberry

Class 7 – Tomato

Class 8 – Mixed fruit, specify

Class 9 – Other, specify

Class 10 – Sugar free, any

MARMALADES

Division 2135

Please note: One ½ -pint jar for display and one ½ -pint jar or ¼ pint jar for judging

Class 1 – Orange

Class 2 – Grapefruit

Class 3 – Lemon

Class 4 – Citrus Combination

Class 5 – Other than listed, specify

Class 6 – Sugar free, any

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ADULT DIVISION PRESERVED FOODS

BUTTERS

Division 2140

Please note: One ½ -pint jar for display and one ½ -pint jar or ¼ pint jar for judging

Class 1 – Apple

Class 2 – Peach

Class 3 – Other than listed, specify

Class 4 – Sugar free, any

CONSERVES

Division 2145

Please note: One ½ -pint jar for display and one ½ -pint jar or ¼ pint jar for judging

Class 1 – Any, specify

DRIED FRUITS, MEATS, VEGETABLES OR SEASONINGS

Division 2146

Please note: One ½ -pint jar for display and one ½ -pint jar or ¼ pint jar for judging

**For class 6: One 2-4 -ounce jar for display and one ½ -ounce jar for judging
Seasoning will be added to cucumber for judging.*

IMPORTANT INFORMATION

If entry is seasoned/flavored please specify the seasoning/flavor in the description.

This division will not be judged on headspace.

Class 1 – Fruit

Class 2 – Meat – Beef, Pork, Bison, Elk etc.

Class 3 – Meat – Poultry (Turkey, Ostrich, etc.)

Class 4 – Meat – Other (Squirrel, Fish etc.)

Class 5 – Vegetable

Class 6 – Seasoning*

Class 7 – Other than listed, specify

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ADULT DIVISION PRESERVED FOODS

KITCHEN CORDIALS

Division 2147

Please note: Two glass bottles, 8-ounces or 16-ounces each

IMPORTANT INFORMATION

This division will not be judged on headspace.

Class 1 – Coffee Based

Class 2 – Fruit

Class 3 – Any other liqueur, specify

OTHER PRESERVED FOODS

Division 2148

Please note: One ½ -pint jar for display and one ½ -pint jar or ¼ pint jar for judging

Class 1 – Pie Filling

Class 2 – Toppings, for ice cream or dessert

Class 3 – Other than listed, specify

SPECIAL COLLECTIONS

Division 2149

IMPORTANT INFORMATION

Judged on appearance only.

Class 1 – Preserved Fruits, 4 assorted fruits in quart jars

Class 2 – Preserved Vegetables, 4 assorted vegetables in quart jars

Class 3 – Pickles, 4 assorted vegetable pickles in quart jars

Class 4 – Jams, 4 assorted jams in 8-ounce jars

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ADULT DIVISION PRESERVED FOODS

INDUSTRY PROFESSIONAL

Division 2150

IMPORTANT INFORMATION

An individual who is trained to understand flavors, cooking techniques, create recipes from scratch with fresh ingredients, and have a high level of *paid* responsibility within the industry. Bakers, Chefs, and others who are paid in the industry or selling food for a profit are professionals.

Please note: For Preserved fruits, vegetables, and pickles, one quart for display and one quart, pint, ½ pint or ¼ pint for judging.
For jams, jellies, conserves, marmalades, butter, sauces, relishes, filling, dried fruit, and meats one ½ pint for display and one ½ or ¼ pint for judging.
For vinegars or cordials, two glass bottles, minimum 8oz each.
For juices one 2-quart jar or one 1-quart jar plus one 1-pint jar for judging

**Class 1 – Preserved Vegetables, includes
Pickles, Relish, Sauces, Juices, & Dried**

Class 3 - Vinegar

**Class 2 – Preserved Fruit, includes
Jams, Jelly, Butter, Marmalades, Juices
& Dried**

Class 4 – Other than listed, specify

DEVELOPMENTAL & PHYSICAL DISABILITIES

Division 2151

(Limit 20 entries per class)

Please note: For Preserved fruits, vegetables, and pickles, one quart for display and one quart, pint, ½ pint or ¼ pint for judging.
For jams, jellies, conserves, marmalades, butter, sauces, relishes, filling, dried fruit, and meats one ½ pint for display and one ½ or ¼ pint for judging.
For vinegars or cordials, two glass bottles, minimum 8oz each.
For juices one 2-quart jar or one 1-quart jar plus one 1-pint jar for judging

IMPORTANT INFORMATION

Entries include fruit, vegetables, vinegar, etc.

Class 1 - Any item, specify



ADULT DIVISION PRESERVED FOODS ENTRY RULES

1. **Exhibitors are responsible for reading the competition information, individual rules for each competition, general entry rules and must abide by them.**
2. There are no refunds of entry fee. See competition or contest for individual entry fee.
3. Please print out your online entry receipt for your records.
4. Adult amateurs only (18 years of age and older). If exhibitors are under 18 and would like to enter their entries at the fair, visit www.lacountyfair.com/competitions for information on Youth Culinary Competitions.
5. **Amateur - A person who engages in an event or activity as a pastime rather than a profession.** Instructors, professionals, or those who make a practice of selling their handicraft are not eligible to enter for competition. Teachers, judges, professional cooks, caterers, chefs, cake decorators, or those who commercialize their work are not eligible in the Preserved Foods competitions. **The only exception is the Industry Professional Competition Division 2150.**
6. Entries accepted from INDIVIDUALS ONLY.
7. **Limit of one entry per class** (to enter more in one class would be, in effect, competing against oneself). The exception is the Developmental and Physical Disabilities division, where all entries are in one class with a limit of 20 entries.
8. 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.
9. Entries must be the work of the exhibitor in whose name they were entered.
10. In classes calling for "any, specify" or "other than listed, specify" be sure to indicate on the entry form the type of item being entered.
11. Judges and/or Fair staff may reassign entries to a more appropriate division and/or class.
12. Delivery of all entries is on Saturday, March 8, 2025, from 9:00 a.m. to 5:00 p.m. only. If you are unable to drop off your entry at this time you may send someone in your place.
13. 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 conflicts with exhibit requirements.
14. 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.
15. 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.

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ADULT DIVISION PRESERVED FOODS ENTRY RULES

- 16. The LA County Fair pays premiums ONLY in those classes specifically listed. Premium checks will be mailed within ten (10) weeks following the close of the LA County Fair. The LA County Fair is not responsible for redemption of premiums.
- 17. Any exhibitor who wins over \$600.00 dollars or more in premiums or prizes must complete a W-9 form before checks are distributed in compliance with IRS regulations. A 1099 MISC will be issued to those exhibitors.
- 18. Preserved Foods ribbons will be mailed to exhibitors by July 31st.
- 19. A typed or computer printed **measured ingredients list** on an 8 1/2" x 11" sheet including name, 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 delivery day.**
- 20. All measured ingredients lists 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.
- 21. Preserved Foods must be homemade, named, original, unpublished and the sole property of entrant.
- 22. Preserved Food entries must have been preserved within the past year (after April 2024).
- 23. Submit two (2) glass jars (except where otherwise stated) for each product entered: one jar to be opened for judging, the other for display.
- 24. 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, or pressure), processing time, and ingredients.

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

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ADULT DIVISION PRESERVED FOODS ENTRY RULES

25. Canning methods - All Preserved Food entries must be processed using one of the two canning methods listed below:
 - a. 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.
 - b. 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.
26. 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.**
27. 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.
28. 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.**
29. 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
30. 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.
31. 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

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ADULT DIVISION PRESERVED FOODS ENTRY RULES

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 29 and 23)
 - g. Use of paraffin wax seals (see entry rule 28)
 - h. Freezer preserved foods (see entry rule 31)
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.