Preserved Foods Competition Handbook

PROGRAM CALENDAR

<table>
<thead>
<tr>
<th>Event</th>
<th>Dates</th>
</tr>
</thead>
<tbody>
<tr>
<td>Online or Paper Entry Form deadline</td>
<td>Friday, January 5, 2018</td>
</tr>
<tr>
<td>Deliver items to the Florida Center</td>
<td>Thursday, January 25, 2018</td>
</tr>
<tr>
<td>Shipping Information – (see page 6)</td>
<td>Friday, January 26, 2018</td>
</tr>
<tr>
<td></td>
<td>Saturday, January 27, 2018</td>
</tr>
<tr>
<td>Items exhibited</td>
<td>February 8 - 19, 2018</td>
</tr>
<tr>
<td>Entry pickup</td>
<td>Wednesday, February 21, 2018</td>
</tr>
<tr>
<td></td>
<td>Thursday, February 22, 2018</td>
</tr>
</tbody>
</table>

For more information, contact
Competitive Exhibit Coordinator
Brenda Gregory
Phone: 813-734-2810
Email: brenda.gregory@floridastatefair.com

Why Compete?

Floridians are truly fortunate to have a vibrant cultural tapestry, which provides us with a bounty of talent throughout the state. What better way to celebrate the great culinary traditions than to host and showcase our best Preserved Foods makers in the state?

Competition Overview

Entry Fee: Adult Division $3 per entry
Youth Division $1 per entry

Entry Fees are non-refundable

All information regarding Family Living Competitive Exhibits can be found at www.floridastatefair.com.

How to enter online – page 5
Paper entry form is available on the last page.

General Rules – page 6

All online & paper entries must be completed on or before January 5, 2018.

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 older.
- The Preserved Foods Youth Division is open to Florida residents in grades 1 – 12, as of SEPT. 1, 2017.
- There are five (5) divisions in the Preserved Foods Competition for both Adult & Youth to compete.
  - Sweet Preserves – page 3
  - Dehydrated Food – page 3
  - Pickles & Relishes – page 4
  - Canned Foods – page 4
  - Youth Preserved Foods – page 4
Entry Rules

1. Exhibitors may enter as many divisions and classes as they like, but only two (2) entries per class.
2. All entries must have been preserved within the last year (12 months).
3. 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.
4. Dehydrated Food: Use a glass jar with a rubber gasket in the lid to provide a better seal.
5. Unsealed exhibits or products showing signs of spoilage will not be judged.
6. Exhibitor must submit two (2) jars for each entered item: one for exhibiting and one that can be opened for testing.
7. 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.
8. Exhibitor cannot use any previous years’ recipes.
9. No copyrighted recipes allowed
10. Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.
11. Entries completed by two or more individuals are permitted, but will be counted as one exhibitor (the individual who entered online).
12. All unopened entries will be returned to the exhibitor.
13. Entered items must be accompanied by the attached recipe form and must be typed. See Page 8 for Recipe Form instructions and Recipe Form on Page 9.

Judging & Awards

The Fair ensures that the judges we employ 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 Florida State 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. This information is available online at: http://nchfp.uga.edu/publications/nchfp/tech_bul l/1Judging_Preserved.pdf

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

Preserved Foods – Adult Division

First Place – State Fair Ribbon $12
Second Place – State Fair Ribbon $7
Third Place – State Fair Ribbon $4
Best of Show – State Fair Ribbon $50
Best of Show Awards will be chosen from the first place winners in each Adult Division.

Preserved Foods – Youth Division

First Place – State Fair Ribbon $12
Second Place – State Fair Ribbon $7
Third Place – State Fair Ribbon $4
Best of Show (Youth) – State Fair Ribbon $25
Best of Show (Youth) Award will be chosen from the first place winners in each Youth classes.
Honorable Mention Ribbons may be awarded, at the discretion of the judge(s).

The Preserved Foods Exhibition will be held in the Florida Center during the Florida State Fair. The exhibit will be open for your viewing pleasure.
Sweet Preserves – Divisions & 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 – Sweet Preserves
Exhibitor must submit two (2) jars for each entered item. Half-pint or pint canning jars only.

Dehydrated Foods – Divisions & Classes

Judging Criteria – Dehydrated Foods

Appearance - 40%
(Color - 15%, Size & shape - 15%, Container - 10%)

Texture - 25%

Flavor or Odor - 35%

Quantity Requirements – Dehydrated Foods
Exhibitor must have two 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 60.102

Class Description
1  Vegetables
2  Fruits
3  Spices
4  Other Not Listed

Sweet Preserves – Adult Division 60.101

Class Description
1  Preserves & Chutney
2  Marmalades
3  Jams
4  Butters
5  Jelly

Judging Criteria – Sweet Preserves

Pack – 10% (1/4” headspace, free from air bubbles)

Texture - 30%
- Marmalade - Small thin pieces, clear, thick syrup
- Preserve & Chutney - Pieces firm and whole, clear, thick syrup
- Jam - Crushed fruit, no separation of fruit and juices
- Butter - Fruit pressed through a sieve, no separation of fruit and juice Curd – An “acid” smooth consistency
- Jelly - Tender, should quiver, cut easily and retain shape, no crystals

Flavor - 30%

Appearance - 30%
(Color - 15%, Clearness - 10%, Container - 5%)
Pickles & Relishes – Divisions & Classes

**Definitions**

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

**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** should be entered in class: Other Not Listed

**Quantity Requirements – Pickles & Relishes**

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.

**Canned Foods – Divisions & Classes**

**Quantity Requirements – Canned Foods**

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.

**Judging Criteria – Canned Foods**

**Texture - 25%**

**Pack - 45%** (space well used - 10%, proportions of solids and liquids - 10%, uniformity - 15%)

**Appearance - 30%**

(Color - 15%, Liquid - 10%, Container - 5%)

**Youth Preserved Foods – Divisions & Classes**

**Preserved Foods – Youth**

<table>
<thead>
<tr>
<th>Age Group</th>
<th>Division</th>
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<tbody>
<tr>
<td>Youth (age 6-10)</td>
<td>60.305</td>
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<tr>
<td>Youth (age 11-13)</td>
<td>60.405</td>
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<tr>
<td>Youth (age 14-18)</td>
<td>15.505</td>
</tr>
</tbody>
</table>

**Class Description**

1. Sweet Preserves (any kind)
2. Dehydrated Foods (any kind)
3. Pickles & Relishes (any kind)
4. Canned Foods (any kind)

**NOTE:** Follow Entry Rules on Page 2.

**Judging Criteria – Youth**

The judges will use the same criteria already defined in the individual Preserved Foods Divisions of:

- **Sweet Preserves** – Page 3
- **Dehydrated Foods** – Page 3
- **Pickles & Relishes** – Page 4
- **Canned Foods** – Page 4
How to Enter Online

We encourage you to enter online, using ShoWorks. The Florida State Fair has implemented ShoWorks, an on-line entry program. ShoWorks is an industry standard used by over 50 fairs nationally. This user-friendly program can be trusted to accurately enter you into our competitions and allows for efficient communications via e-mail. We are excited to have ShoWorks to better facilitate entering Florida State Fair competitions.

- Take a moment to look through this Competition Handbook to see which division and class your entry is eligible to compete in. Then, follow the easy steps listed below to enter the competition you have chosen.

- To Enter Online using ShoWorks.
  Go to www.floridastatefair.com and at the top of the home page select the State Fair TAB and you will see in the dropdown list a link for the 2018 Family Living Competitive Exhibits. Select the Enter Online button at the top of that page.
  - Everyone must register as a new exhibitor each year.
  - Note that sessions expire after 20 minutes of inactivity, so “save the cart” if you plan on leaving the computer for more than 20 minutes.
  - When registering, please verify that all information that you entered into ShoWorks is correct. Please pay special attention and use proper spelling, capitalization, full names of cities/counties, no abbreviations and correct contact and mailing outlets.
  - You can pay fees with a credit card or mail in a check.

Mailing Paper Entry Forms

- Entry Forms must be postmarked by Friday, January 5th, 2018.
  Failure to complete any portion of entry form may result in disqualification.

  Mail Entry Form to:
  Family Living Competition – Preserved Foods
  Florida State Fair
  P.O. Box 11766
  Tampa, FL 33680

  Make checks payable to: Florida State Fair Authority

Delivery of Entries

- All entries must be delivered to the Florida State Fair Authority on either:
  Thursday, January 25, 10:30 a.m. – 6:00 p.m.
  Friday, January 26, 10:30 a.m. – 6:00 p.m.
  Saturday, January 27, 10:30 a.m. – 3:00 p.m.

  Deliver entries to:
  Florida State Fair Authority
  Florida Center Bldg.
  Enter off of Orient Road thru the Service entrance on the west side of the fairgrounds

  Map with directions to the Florida Center available on the Competitive Exhibits webpage.

  - Entries arriving at the Fairgrounds after Delivery and Shipping Deadlines may be disqualified.

Shipping Information

- Shipped entries must arrive no later than Friday, January 19, 2018.

  - Include a Shipping Form, available at www.floridastatefair.com on the Family Living Competitive Exhibits Page. Shipments missing form will be returned COD after the Fair.

  - Ship entries, with Shipping Form, to:
    - Shipped entries, with Shipping Form to:
      Florida State Fair Authority – Preserved Foods
      4800 US Hwy 301 North
      Tampa, FL 33610.

      - Entries are shipped back to exhibitors after the Fair in the same container. Use reusable shipping containers.
      - Return shipping costs are the responsibility of the entrant.
      - Return shipping options: COD, Prepaid shipping label, UPS or FedEx account.

Retrieving Entries

- See the calendar for Pick Up dates, times and locations (page 1).

  - Entries not picked up on designated dates can be arranged for special pick up appointment by emailing brenda.gregory@floridastatefair.com.

  - All entries not claimed by April 1, 2018 will be recycled or donated through our program department.
General Rules

Disclaimer
Please be advised that competitive exhibits are entered at the exhibitor’s risk. The Florida State 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 Florida State Fair management 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
Florida State Fair management is not responsible for finding errors in entries. Exhibitors are responsible for any and 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 Florida State Fair management 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 Florida State Fair management 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 ninety (90) days after receiving notice of disallowance.

Substitution
Substitutions may be made in still exhibits only in the same division of the original entry class of the original exhibitor, and may be made only if completed by the entry delivery date. Substitutions must be made at time of delivery check in. The Florida State Fair or the judge may disqualify or transfer to the correct class any entry which is not a true representative of the division or class in which it is entered.

Previously Entered Entry
Any entry that has been exhibited at a previous Florida State Fair is not eligible for entry in the 2018 Florida State Fair. This excludes Horticulture & Aquarium Beautiful entries.

Verification
Exhibitors wishing to verify that the Florida State 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 code once entries are submitted.

Responsibility
The Florida State Fair shall not be responsible for exhibits remaining on the fairgrounds after designated release times. All still exhibits or display elements remaining on the Fairgrounds after the designated release time will be treated as abandoned property and will be disposed of on or before September 1st of the same year.

Removal of Entries
An exhibitor may not remove his or her entry from the Florida State 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 Florida State Fair management) in cases of positive evidence of sickness, accident and/or death, or other circumstances that are in the best interests of the Fair.

Dishonored Checks
A penalty of $25.00 per dishonored check must be paid if a check in payment of entry fees or other applicable fees is refused by the bank. Only cash, certified check or money orders are acceptable for penalty payment.

Design
The Florida State Fair assumes total design control over the presentation of the exhibits. Entries designed for hanging and not so equipped will be hung in a manner deemed appropriate by the Fair. No exhibit changes will be made once the entries have been displayed. Once an entry has been received by the Florida State Fair, no further handling of entry by exhibitor shall be permitted. Relocation and final placement shall be accomplished by Florida State Fair personnel. Entries requiring assembly/disassembly must include detailed instructions and sketches for assembly/disassembly. Instructions should indicate lifting points, unsecured parts and any other information required for such handling. Where necessary, bank pins will be utilized to attach exhibits for display.
Recipe Form Guidelines
Entered items must be accompanied by the attached recipe form.

- **Type or print legibly.** Winning recipes may be included in the 2018 Florida State Fair Cookbook.
- Entries must include the title of the recipe, labeled with the name of the food, the date preserved, and the method of food preservation.

  **Examples:**
     Recipe: ...
     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:**
  
<table>
<thead>
<tr>
<th>Symbol</th>
<th>Description</th>
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<tbody>
<tr>
<td>T. or tbsp.</td>
<td>tablespoon</td>
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<td>tsp.</td>
<td>teaspoon</td>
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<td>c.</td>
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<td>sm.</td>
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<tr>
<td>ctn.</td>
<td>carton or container</td>
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</tbody>
</table>

- Include container sizes, for example, 8 oz. can or 1 lb. 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 has to 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 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.
2018 Florida State Fair
Preserved Foods Recipe Form

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY
ALL RECIPES BECOME THE PROPERTY OF THE
FLORIDA STATE FAIR INCLUDING PUBLICATION RIGHTS.

Please Print or type (Contact information is used for OFFICE USE ONLY, it is not published in the cookbook)

Exhibitors Name (First, Last):

Address:

Division Name: Division #:

Class Name: Class #:

Phone ( ) Email:

OFFICE USE ONLY
Place
☐ 1st
☐ 2nd
☐ 3rd
☐ Best of Show

If shipping, please include your recipe with entry.
Ship to:
Florida State Fair
Preserved Foods Competition
4800 U.S. Hwy 301 N
Tampa, FL 33610

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. In the event that you are asked to contribute your recipe to the cookbook, you will be able to quickly send us your recipe in a document.

Sample of Recipe format

Guava Pepper Jelly

Date of Preservation: December 5, 2016
Method of Food Preservation: Hot pack, boiling water canner, 5 minutes

Ingredients:
3 ½ c. guava nectar
5 tbsp. powdered pectin
7 c. sugar
½ c. lemon juice
1 tsp. butter
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.
**Preserved Foods Competition Entry Form**

**Entry Forms must be postmarked by Friday, January 5th, 2018. Failure to complete any portion of entry form may result in disqualification.**

Please print legibly

<table>
<thead>
<tr>
<th>Exhibitors Name (First, Last)</th>
<th>Organization</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mailing Address</td>
<td>County</td>
</tr>
<tr>
<td>City</td>
<td>State</td>
</tr>
<tr>
<td>Phone ( )</td>
<td>Email</td>
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</tbody>
</table>

Please indicate Age Group

- □ Adult (18+)
- □ Youth (age 6-10)
- □ Youth (age 11-13)
- □ Youth (age 14-over)

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

<table>
<thead>
<tr>
<th>#</th>
<th>DIVISION #</th>
<th>CLASS #</th>
<th>TITLE OF THE RECIPE</th>
<th>FEE</th>
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Total Amount Due $  

I hereby certify that I have read the Florida State Fair General Rules for the Competitive Exhibits 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 Florida State Fair may use my name, likeness, photograph, or recipe (including, but not limited to photographs of my entry and publication of my recipe in the Fair’s cookbook), in any manner relating to my participation in the Competitive Exhibits Program, free of charge and without further notice or consultation.

Signature of exhibitor  
Date

Signature of parent/guardian (Youth ONLY)  
Date

**Mail Entry Form to:**

Family Living Competition – Preserved Foods  
Florida State Fair  
P.O. Box 11766  
Tampa, FL 33680

Make checks payable to: Florida State Fair Authority