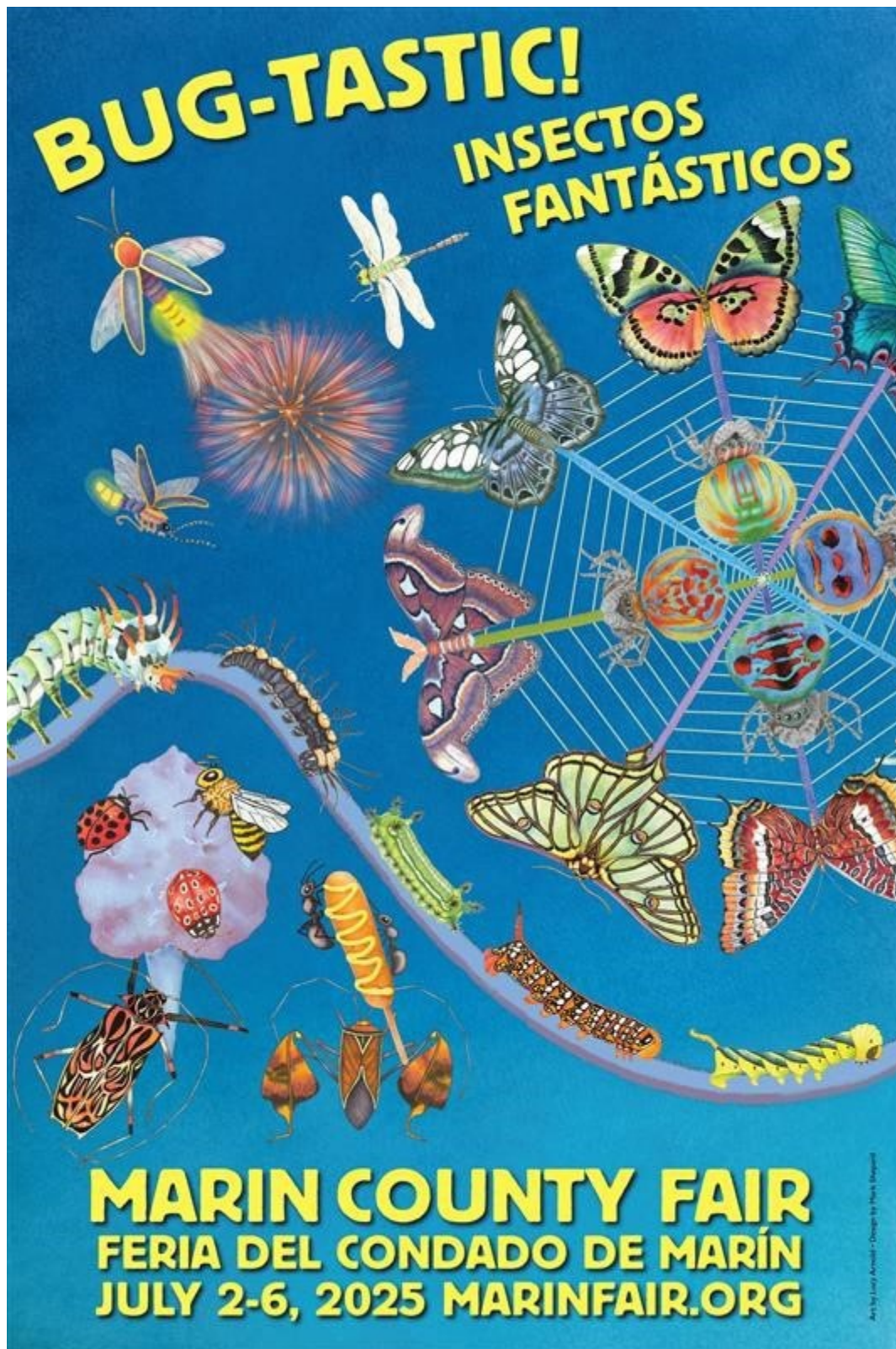


Preserved Foods (Adult)

COMPETITIVE EXHIBITS



FAIR CONTACT INFORMATION

MARIN COUNTY FAIR FAIR OFFICE	10 Avenue of the Flags, San Rafael, CA 94903
WEBSITE	www.fair.marincounty.org
EMAIL	FairExhibits@MarinCounty.Gov
REGULAR OFFICE HOURS	Monday to Friday: 9:00am to 5:00pm
FAIR OFFICE HOURS	July 2 (Wednesday) to July 6 (Sunday): 8:00am to 8:00pm
MARIN COUNTY FAIR HOURS	July 2 (Wednesday) to July 6 (Sunday): 11:00am to 11:00pm

COMPETITIVE EXHIBITS STAFF

PRESERVED FOODS (ADULT)

COMPETITIVE EXHIBITS MANAGER	Jennifer Olvera
ONLINE SUBMISSIONS COORDINATOR	Carole Sanders
DEPARTMENT COORDINATOR	Lisa Lavagetto

For a list of Sponsors, visit www.marinfair.org after June 1, 2025.

COMPETITION CALENDAR

ONLINE ENTRY FORMS DUE	JUNE 15, 2025 – 11:59 PM
ENTRY RECEIVING & DROP OFF	JUNE 30 – 8:00 AM – 1:00 PM
ENTRY RELEASED	JULY 7, 10:00 AM – 7:00 PM

The full Competitive Exhibits Calendar is available on www.marinfair.org

REGISTRATION

To register for the 2025 Competitive Exhibits, please visit <https://marin.fairwire.com/>

DEPARTMENT RULES & REGULATIONS

Local and State Rules govern this competition.

1. **ELIGIBILITY** - Open to all California residents.
 - a. All Entries MUST be home prepared and canned and/or packaged BY the Exhibitor within one (1) year of the opening date of the Fair (June 30, 2023).
 - b. Items which have been shown at any previous Marin County Fair are not eligible.

ENTRY INFORMATION

2. **ENTRY FEES** - \$2.00 per Entry
 - a. Fees are NON-refundable.
3. **ENTRY LIMIT** - 1 Entry PER Class.
 - a. The same Entry may not be entered in more than one class.
4. **ENTRY REMOVAL** - Accepted Entries shall not be removed from exhibition until the Fair closes.
 - a. Entries not collected on Release Day will be discarded.
5. **ENTRY RELEASE** - Entries must be picked up on release day. Entries will only be released by presenting your claim check, personal identification, or a signed letter of authorization from the exhibitor.

ENTRY RULES FOR JARS

6. **NUMBER OF JARS** - Each Entry is to consist of 2 standard jars of the same product.
 - a. Each entry MUST have identical containers - one will be opened for judging and returned to the Exhibitor (see Timeline) and the other will be placed on display during the Fair.
 - b. Please note that all Entries being considered for awards will be opened.
7. **DEFINING A "STANDARD JAR"** - All containers must be specifically or specially designed for canning purposes. Any other types of containers are not accepted.
 - a. All canning must be in sealed jars with rings - NO paraffin seals. Use a new 2-piece vacuum-sealed lid (clear of rust).
 - i. Please note that *Ball® Collection Elite® Platinum Wide Mouth Half Pint (8 oz) Glass Preserving Jars* ARE acceptable.
 - ii. Use clear jars only; colored jars are not acceptable. Do not use colored lids or rings.
 - iii. **Exception** – Dried Products. Please no containers over 32oz.
8. **USDA PRESERVATION GUIDELINES:**
 - a. Exhibitors must follow USDA preservation guidelines available at nchfp.uga.edu.
 - b. No Freezer-preserved foods will be allowed
 - c. No open kettle or inversion canned items will be accepted.
 - d. Steam canning is USDA approved and is allowed in the competition.
9. **DISQUALIFICATIONS:**
 - a. Late deliveries, incorrect lids or jars, opened, leaking dirty jars or rusted lids.
 - b. Contains bubbles, air pockets, foreign objects or is considered unsafe to taste by any judge.
10. **JAR LABELS** - Exhibitor's name, entry type, preserved date, preservation method, pounds of pressure (if applicable), Division, and Class MUST be plainly and securely labeled on the bottom of every container.
 - a. There should be NO decorations on the jar lids (e.g. stickers, fabric, etc).
11. **NON-ACID FOODS** - All vegetables must be canned under pressure. Low-Acid fruit, such as figs, should be made more acidic by adding lemon juice as directed in the University Agricultural Extension Service leaflet - *Home Canning of Fruits*.

PUBLICITY

12. The Marin County Fair reserves the right to photograph any work in the exhibition for educational, catalog, website, or publicity purposes.

LIABILITY

13. The County of Marin, Marin County Fair, and/or its contractors will not be responsible for loss or damage which may occur from any cause. Any entries received damaged will not be juried.

SCORECARD - BUTTERS, JAMS, & JELLIES

APPEARANCE	Color - The characteristic of the Fruit, Berries, or Vegetables.	15%
	Cleanness - Jellies.	10%
	Container - Should be practical and to the specified size. A container made of glass with a clean sealed lid (no paraffin seals). All Entries are to be neatly labeled.	5%
TEXTURE	Butters - Fruit that has been pressed through a sieve with <u>NO</u> separation of fruit and juice.	35%
	Jams - Crushed fruit with <u>NO</u> separation of fruit and juice.	
	Jelly - Tender and without crystals. Entries should be able to quiver and be easily cuttable and retain their shape.	
FLAVOR	Characteristic, without excessive sweetness or overcooked flavor.	35%
TOTAL:		100%

SCORECARD - DRIED, SYRUP

APPEARANCE	Color - Uniform, attractive, and characteristic of kind of ingredients.	15%
	Size - Whole or pieces of suitable, uniform size.	15%
CONTAINER	Should be practical and to the specified size. A container made of glass with a clean sealed lid (no paraffin seals). All Entries are to be neatly labeled.	10%
SAFETY & SUITABILITY	Choice of food that is safe and suitable for home pickling.	20%
FLAVOR	Characteristic, without being overpowering.	40%
TOTAL:		100%

SCORECARD - PICKLES

APPEARANCE	Color - Uniform, attractive, and characteristic of kind with no darkening on top or discoloration of ingredients.	10%
	Size - Whole or pieces of suitable, uniform size.	10%
	Liquid - Should be clear with no scum on top.	10%
	Texture <ul style="list-style-type: none"> ➤ Pickled Fruits - Tender and plump with unbroken skins or flesh. Firm and not shriveled or overcooked. ➤ Vegetable Pickles - Uniformly firm and crisp, not shriveled from excess salt, acid, or sugar. 	10%
CONTAINER	Should be practical and to the specified size. A container made of glass with a clean sealed lid (no paraffin seals). All Entries are to be neatly labeled.	10%
SAFETY & SUITABILITY	Choice of food that is safe and suitable for home pickling.	10%
FLAVOR	Characteristic, without being overpowering.	40%
TOTAL:		100%

DIVISION 120 | FRUIT

Entry Fee - \$2.00 per entry

Entries for NON-BERRY Fruits. For Fruit entries with Berries, see Division 121.

CLASSES (Submission Categories)

- | | | |
|-------------------|-----------------|-------------------------------|
| 1. Butter | 4. Jelly | 7. Any Other Specify |
| 2. Chutney | 5. Dried | |
| 3. Jam | 6. Syrup | |

DIVISION 121 | BERRIES

Entry Fee - \$2.00 per entry

Entries for BERRY Fruits. For Fruit entries WITHOUT Berries, see Division 120.

CLASSES (Submission Categories)

- | | | |
|-------------------|-----------------|-------------------------------|
| 1. Butter | 4. Jelly | 7. Any Other Specify |
| 2. Chutney | 5. Dried | |
| 3. Jam | 6. Syrup | |

DIVISION 122 | VEGETABLES

Entry Fee - \$2.00 per entry

CLASSES (Submission Categories)

1. Butter
2. Chutney
3. Jam
4. Jelly
5. Dried
6. Syrup
7. Pickled
8. Any Other | Specify

AWARDS | AMERICAN SYSTEM | PRESERVED FOODS | DIVISIONS 120-123

Offered per Class at the Discretion of the Judges

FIRST PLACE	\$10 & RIBBON
SECOND PLACE	\$8 & RIBBON
THIRD PLACE	\$6 & RIBBON
HONORABLE MENTION	RIBBON

SPECIAL AWARDS

BEST OF DIVISION	\$20 & ROSETTE
BEST OF SHOW	\$50 & ROSETTE