Preserved Foods (Adult)
COMPETITIVE EXHIBITS

FAIR CONTACT INFORMATION

MARIN COUNTY FAIR | FAIR OFFICE & EXHIBIT HALL	20 Avenue of the Flags, San Rafael, CA 94903
WEBSITE	www.marinfair.org
EMAIL	FairExhibits@MarinCounty.Gov
REGULAR OFFICE HOURS	Monday to Friday: 9:00 am to 5:00 pm
FAIR OFFICE HOURS	July 1 (Wednesday) - July 5 (Sunday): 8:00 am - 8:00 pm
MARIN COUNTY FAIR HOURS	July 1 (Wednesday) - July 5 (Sunday): 11:00 am - 11:00 pm

COMPETITIVE EXHIBITS STAFF

PRESERVED FOODS (ADULT)

COMPETITIVE EXHIBITS MANAGER	Jennifer Olvera
ONLINE SUBMISSIONS COORDINATOR	Carole Sanders
DEPARTMENT COORDINATOR	TBD

For a list of Sponsors, visit www.marinfair.org after June 1, 2026.

COMPETITION CALENDAR

ONLINE ENTRY FORMS DUE	JUNE 26, 2026 – 11:59 pm
ENTRY RECEIVING & DROP OFF	JUNE 29, 2026 – 8:00 am – 1:00 pm
ENTRY RELEASED	JULY 6, 2026 10:00 am – 6:00 pm

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

REGISTRATION

To register for the 2026 Competitive Exhibits, please visit https://marin.fairwire.com/

ENTRY DELIVERY AND PICK UP

Please refer to the Competition Calendar for exact dates and times.

Drop off is located at the Marin County Fair Exhibit Hall, located at **20 Avenue of the Flags, San Rafael, CA 94903**. Follow the signage at the Exhibit Hall for the exact location.

Claim checks will be provided when exhibits are delivered and are required to pick up your entry on entry pick up date.

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 the past year. One year after the opening date of the 2025 Fair (July 2, 2025).
    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.

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.
    a. Entries not collected on Release Day will be discarded.

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; the other, if meeting all qualifications, 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, meats, poultry, and fish 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 & SYRUPS

APPEARANCE	**Color -** The characteristic of the Fruit, Berries, or Vegetables.	**15%**
	Clearness - Jellied. **Syrup** – smooth and uniform, proper thickness. No Foam or visible impurities	**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 NO separation of fruit and juice.	**35%**
	Jams - Crushed fruit with NO 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	**TOTAL:**	**100%**

SCORECARD - DRIED

APPEARANCE & TEXTURE	**Color -** Uniform, attractive, and characteristic of kind of ingredients. No excessive discoloration.	**15%**
	Size - Whole or pieces of suitable, uniform size. Size is suitable for later use. Leathers are uniform in thickness. Fruit and tomatoes should be lathery and pliable. Chewy and not sticky or brittle. Free from cores, objectionable seeds, and peel. Vegetables should be brittle, crisp, tough, or hard and dry enough to rattle.	**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 preservation.	**20%**
FLAVOR & AROMA	Characteristic, without being overpowering. Pleasant odor and flavor. No Scored or musty odor.	**40%**
TOTAL	**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 ➢ **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	**TOTAL:**	**100%**

SCORECARD – HOT SAUCES, SAUCES & CONDIMENTS

APPEARANCE	**Color –** Bright, uniform, attractive, and characteristic of kind of ingredients. No darkening at surface.	**15%**
	Texture – Body of the sauce definite, not too thin or very thick.	
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%**
CONSISTENCY	Free from any excessive sediment. No foreign matter (floating food tissue, unintended seeds, peels, or other particles such as dark flecks from scorching). No separation, layering, or layer of fat.	**20%**
FLAVOR	Balance of spices and seasonings. Hot sauces linger on the palate.	**40%**
TOTAL	**TOTAL:**	**100%**

SCORECARD – FERMENTED FOODS

APPEARANCE	Color appropriate to style (bright, natural, not dull or brown). Uniform cut/size of vegetables.	**15%**
	Clarity of brine (when applicable; not cloudy from spoilage). No visible mold, yeast film, or surface defects.	**15%**
CONTAINER	Sealed in an airtight glass container. Refrigerated. Properly labeled.	**10%**
CONSISTENCY	Proper crispness or tenderness for style. Vegetables not mushy or slimy, with even fermentation throughout.	**20%**
FLAVOR & ODOR	Clean, pleasantly sour fermentation aroma. Lactic tang is desirable. No off-odors (musty, rotten, alcoholic, moldy)	**40%**
TOTAL	**TOTAL:**	**100%**

AWARDS

AWARDS | AMERICAN SYSTEM | PRESERVED FOODS | DIVISIONS 120-124

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**

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

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

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
9. **Relish**
10. **Canned**

DIVISION 123 | HOT SAUCES, SAUCES, CONDIMENTS

Entry Fee - $2.00 per entry

CLASSES (Submission Categories)

1. **Hot Sauce**|Single Pepper
2. **Hot Sauce|**Pepper Blend
3. **Hot Sauce|** Fruit Blend
4. **Barbecue, Steak & Burger Sauce**
5. **Ketchup**
6. **Mustard**
7. **Salsa**|Tomato-based
8. **Salsa** Non-Tomato-based
9. **Chutney**| Specify
10. **Any Other** | Specify

DIVISION 124 | FERMENTED FOODS

Entry Fee - $2.00 per entry

Definition: Fermentation is a process that involves the transformation of raw ingredients into a wide array of flavorful, preserved, and often nutritionally enhanced products. At its core, fermentation is driven by microorganisms, such as bacteria, yeast, and molds, that break down carbohydrates and other organic compounds in the absence of oxygen. This metabolic activity generates a spectrum of compounds, including acids, alcohol, and gases, which not only preserve food but also imbue it with distinctive textures and flavors. The fermentation process encompasses a diverse range of culinary traditions and foods, from bread and cheese to sauerkraut and kimchi, showcasing both the art and science of harnessing microorganisms to create delectable and nutritionally valuable products. Automatic Disqualification: Visible mold inside jar, rotten or unsafe odor, evidence of improper fermentation (sealed pressure bulging, contamination). https://nchfp.uga.edu/how/ferment

CLASSES (Submission Categories)

1. **Kimchi**
2. **Pickles**
3. **Sauerkraut**
4. **Kombucha**
5. **Other**