

Adult FOODS HOME BREW/PRESERVED/ BAKED/CANDY

PRESERVED FOODS/DEPT D

NEW 2019

BJCP Competition

Sanctioned A.H.A event

HOME BREW

Online Entry Close: Saturday August 3

Receiving: Saturday, August 10-- 10 am to 5 pm

Judging: Wednesday, August 21-- 10 am

Release: Monday, August 26—10 am to 5 pm

Deliver Exhibits to the Feather Room

Entry Fee: \$5.00 Per Entry

Premiums Offered Per Class:

1st \$4.00 2nd \$3.00 3rd \$2.00

Rosette Best of Class

Rosette Best of Show

Sweepstakes for Preserved Foods:

1st \$20.00 2nd \$15.00 3rd \$10.00

To receive a Sweepstakes Award, high points in three Preserved Foods Divisions are calculated

Division 359 – Home Brew

Open to all residents of California

Rules:

1. One (1) entry per exhibitor per class.
Additional entries in other classes allowed.

2. All Beer classes are brought to the Fair on Receiving Day.
3. Empty bottles will not be returned unless arrangements are made in advance of judging.
4. Home brews are brewed on home brewing equipment. No commercial facilities or brew on premise location beers are allowed.
5. American System of judging.
6. Each entry to consist of 3 beer 12 oz plain brown, or green bottles. One bottle for blind tasting. One bottle for blind tasting if considered for Best of Show. One bottle(unopened) for display during the Fair with ribbons.
7. All beers are made and bottled under the natural fermentation process.
8. Any bottles not conforming to the show rules will be eliminated.
9. Bottles and caps must be unlabeled. (Bottles or caps with labels will not be accepted.
10. Bottles must have crown caps, plain or marked out.
11. Exhibitor to attach a label with a rubber band with exhibitor's name, division/class number, style of brew.
12. Fair provides tags with exhibitor, department, division & class numbers for display.

CLASS:

1. Light Ale, Any, specify
2. Pale Ale, Any, specify
3. Porter, Any, specify
4. Stout, Any, specify
5. Specialty Beers, specify type
6. Hard Cider, Any, specify
7. Meads, Any, specify
8. Any Other not listed, specify



Adult FOODS HOME BREW/PRESERVED/ BAKED/CANDY

Ball® "Bring out your Best™"
HAS BEEN CANCELLED FOR 2019
BY NEWELL BRANDS INC.

Canning Divisions

Online Entry Close: Saturday August 3

Receiving: Saturday, August 10-- 10 am to 5 pm
Judging: Wednesday, August 21-- 10 am
Release: Monday, August 26—10 am to 5 pm

Deliver Exhibits to the Feather Room

Entry Fee: \$2.00 Per Entry

No Limits on Entries Per Class.

Open Judging:

Public can view and listen *without comment*, to the OPEN JUDGING process. If this is not honored you will be asked to leave the building.

Premiums Offered Per Class:

1st \$4.00 2nd \$3.00 3rd \$2.00

Sweepstakes:

1st \$20.00 2nd \$15.00 3rd \$10.00

RULES:

1. All entries in these divisions must be home prepared and canned or packaged by the exhibitor after August 2018.
2. All canning must be in glass jars designed specifically for canning purposes.
3. All canning must be in sealed jars using either hot water bath (high acid or sugar) or pressure canning (low or non-acid foods, vegetable, meats, fish). NO steam-canned or open kettle allowed.
4. All rings must be new and slightly loosened before putting entry on exhibit. No Paraffin Seals.
5. All low or non-acid fruits such as figs or low acid tomatoes must have lemon juice added, as directed by the USDA Guide to Home Canning.

6. All exhibits will be tasted during judging.
7. Two jars must be entered. The smaller one will be opened and tasted.
8. Jars/Bags must be labeled on the side or bottom (not lid) prior to arrival at Fair. Label needs: name of product & process of canning (wbc or pc), date canned. No exhibitor name on jars. Taster jar can be 4 oz. size. All other jar minimum, half a pint or one pint as directed in division. Opened jars must be picked up after judging. Jars will not be saved beyond that time.
9. **Open to all residents of California**



Division 360 - Bottled Juices

Two jars per entry. Minimum 1 pint
Both 1/4" headspace

CLASSES

1. Berry
2. Nectar, specify type
3. Tomato
4. Any Other, specify

Division 361 - Canned Fruit

Two jars per entry. Minimum 1 pint
Both 1/2" headspace

CLASSES

1. Applesauce
2. Apricots, halved
3. Berries, specify
4. Cherries, specify
5. Grapes (whole, 1" headspace)
6. Peaches, Cling, Sliced
7. Peaches, Freestone, Halved
8. Pears
9. Tomatoes, Whole Pack
10. Any Other, Specify

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Division 362 - Canned Vegetables

Processed under Pressure. Two jars per entry.
Minimum 1 pint Both 1" headspace

CLASSES

1. Asparagus
2. Carrots
3. Corn
4. Tomatoes, Stewed
5. Green Beans
6. Any Other, specify



Division 363 - Pickled Fruits/Vegetables

Two jars per entry. Minimum 1 pint
Both 1/2" headspace

CLASSES

1. Bread & Butter
2. Dill, specify
3. Sweet
4. Beets
5. Beans, Any, specify
6. Green Tomato
7. Peppers, Sweet
8. Pepper, Hot
9. Any Other, specify

Division 364 - Relish/Sauce/Vinegar

Two jars per entry. Minimum 1 pint
Both 1/2" headspace

CLASSES

1. Chutney
2. Relish Specify
3. Sauce, Any Other, specify
4. Salsa, specify
5. Flavored Vinegar, specify
6. Any Other, specify

Division 365 - Preserves

Two jars per entry. Minimum half pint TASTER
JAR 1/4 PINT Both 1/4" headspace

CLASSES

1. Blackberry
2. Kiwi
3. Tomato
4. Any Other, specify

Division 366 - Jam, With Pectin,

Two jars per entry. Minimum half pint TASTER
JAR 1/4 PINT Both 1/4" headspace

CLASSES

1. Apricot
2. Kiwi
3. Mixed Fruit, specify
4. Peach
5. Pear
6. Plum
7. Vine Berries, specify
8. Strawberry
9. Any Other, specify



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Division 367 - Jelly, With Pectin

Two jars per entry. Minimum half pint TASTER
JAR can be ¼ PINT Both 1/4" headspace

CLASSES

1. Apple
2. Grape
3. Kiwi
4. Mixed Fruits, specify
5. Plum
6. Pomegranate
7. Strawberry
8. Vine Berries, specify
9. Any Other, specify

Division 368 - Marmalade/Butters/Syrup

Two jars per entry. Minimum half pint TASTER
JAR can be ¼ PINT Both 1/4" headspace

CLASSES

1. Apple Butter
2. Apricot Butter
3. Peach Butter
4. Pear Butter
5. Marmalade, Citrus, specify
6. Marmalade, Other, specify
7. Conserves, specify
8. Fruit Sauce, specify
9. Fruit Syrup, specify

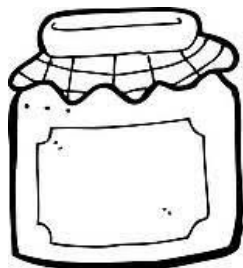
Division 369 - No Pectin Soft Spread

Division 370 Low/Sugarless Soft Spread

Two jars per entry. Minimum half pint TASTER
JAR can be ¼ PINT Both 1/4" headspace

CLASSES

1. Jam, any specify
2. Jelly, any specify
3. Preserves, any specify



Division 371 – Jerky

4 pieces on paper plate in zip-lock bag. + one piece
in plastic bag attached to display plate bag.

CLASSES

1. Venison
2. Any Other, Specify

Division 372 – Dried Herbs

1/2 Cup in Each Jar. Two jars per entry.

CLASSES

1. Single, specify
2. Blended, specify

Division 373 – Dried Vegetables

1/2 Cup in Each Jar. Two jars per entry.

CLASSES

1. Garden Vegetable, specify
2. Any Other, specify

Division 374 – Dried Fruit

1/2 Cup in Each Jar. Two jars per entry.

CLASSES

1. Apples
2. Apricots, Sulphur
3. Apricots, No Sulphur
4. Figs, specify
5. Grapes, specify
6. Peaches, Sulphur
7. Peaches, No Sulphur
8. Prunes, Any, specify
9. Fruit Leather, Any, specify
10. Any Other, specify



Adult FOODS HOME BREW/PRESERVED/ BAKED/CANDY

BAKED FOODS/DEPT. E

Online Entry Closed: Thursday, August 15

Receiving – Wednesday, August 21—8 am – 12 pm

Judging Baking, Candy – Wed. August 21 —1 pm

Release -Monday, August 26—10 am – 5 pm

Deliver Exhibits to the Feather Room

Entry Fee: \$2.00 Per Entry

No Limits on Entries Per Class.

Open Judging:

Public can view and listen *without comment*, to the OPEN JUDGING process. If this is not honored you will be asked to leave the building.

Premiums Offered Per Class:

1st \$4.00 2nd \$3.00 3rd \$2.00

Sweepstakes:

1st \$20.00 2nd \$15.00 3rd \$10.00

RULES -

1. All entries in this division must be home-prepared by the exhibitor, no package mix.
2. Wrapping Instructions: **Bread** – zip-lock bag. Cut end toward bottom unopen end of bag. *No plate or cardboard.* **Biscuits, Rolls, Cookies, Confections** – on a small plate in a zip-lock bag. **Loaf, Pound or Layer Cakes** – on a card board base (not to exceed 1” beyond Cake. **Pies** – in a zip-lock bag. See Division for required amounts of product.
3. Entries must be accurately labeled on bottom of bag, plate or cardboard.
4. The Fair will provide entry labels at the time of receiving the entry.
5. Entries that spoil during exhibit time will be removed from display. Entry card left in place.
6. Cash premium checks before 60 days, void after that time. No reissued checks after expiration time(60 days).

Division 375 -Yeast Breads/Quick Bread
½ LOAF + one SLICE unless other specified.

No mini loaves

CLASSES

1. Banana, quick
2. Cinnamon Raisin, yeast
3. Corn bread
4. French, yeast
5. Rye, yeast
6. Whole wheat (1/2 or more WW flour), yeast
7. White, yeast
8. Zucchini, quick
9. Any Other, no yeast, specify
10. Any Other, yeast, specify

Division 376 - Biscuits & Rolls

3 rolls, muffins or biscuits + one,
unless specified otherwise

CLASSES

1. Baking Powder Biscuits
2. Muffins, any, specify
3. Sweet Rolls, any, specify
4. Yeast Rolls, any, specify
5. Any Other, specify

Division 378 - Cakes

½ CAKE + one SLICE

CLASSES

1. Layer Cakes, any, specify
2. Pound Cake, any, specify
3. Not Frosted, any, specify
4. Sponge Type, any, specify
5. Any Other, specify

Division 379 - Cookies

3 Cookies + One

CLASSES

1. Bar
2. Brownies
3. Chocolate Chip
4. Sugar
5. Oatmeal
6. Peanut Butter
7. Any Other, specify

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Division 380 - Pies & Pastries

1 whole pie – maximum size 9”.

PIES WILL BE SAMPLED

CLASSES

1. Apple, two-crust
2. Peach, two-crust
3. Lemon or Lime
4. Any Other, specify

Division 381 - Confections

½ DOZEN+ one PIECE

CLASSES

1. Brittle
2. Caramels
3. English Toffee
4. Fudge
5. Hard Candy, any, specify
6. Molded, any, specify
7. Nuts, sugared, spiced
8. Any Other Confection, specify



Division 382 - Prepared Mix-Ups

Recipe may use a prepared mix as a base, then enhanced. All entries must have recipe and box top or label from mix attached at time of delivery.

3 PIECES + one more PIECE (4 total)

CLASSES

1. Biscuit Mix, ORIGINAL RECIPE
2. Cookie Mix, ORIGINAL RECIPE
3. Any Other Mix, specify - ORIGINAL

Division 383 –

Decorated Cakes & Confections

WHOLE CAKE OR 3 PIECES OF CANDY OR 3 COOKIES. No Sample

CLASSES

1. Candy, molded, decorated
2. Cookies, decorated
3. Cupcakes decorated
4. Egg, Panoramic (1)
5. Holiday/Birthday, any, specify
6. Gingerbread House
7. Wedding, Any, specify
8. Any Other, specify



AGAIN FOR 2019!

FAIR RECIPE CONTEST

Adult FOODS HOME BREW/PRESERVED/ BAKED/CANDY

Tropical Muffins

This division counts toward the Sweepstakes.

RULES:

1. Exhibitor must follow the recipe provided, bring in their finished product for judging.
2. Please note that oven temperatures and baking times can differ from oven to oven; bakers should adjust accordingly.
3. The Fair Recipe Contest is limited to only one entry per exhibitor per class.

Division 384 – Fair Recipe Contest

Exhibitors should bring in 6 muffins

CLASSES

1. Tropical Muffins

Ingredients Yield 1 dozen

- 1 large eggs
- 1/4 cup butter, softened
- 1/2 cup sugar
- 1 cup sour cream
- 1 1/2 teaspoons rum extract
- 1 1/2 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 Can (8oz) crushed pineapple, drained
- 1/2 cup sweetened shredded coconut
- 1/3 cup chopped pecans

DIRECTIONS

Preheat oven to 375 F degrees.

In a large bowl, cream the butter and sugar until light and fluffy. Beat in the egg cream and extract. Combine the flour, baking powder, baking soda and salt; stir into the creamed mixture just until moistened. Fold in the pineapple, coconut and pecans.

Fill greased or paper lined muffin cups two thirds full.

Bake for 22-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Freeze Option: Freeze cooled muffins in resealable plastic freezer bags. To use, thaw at room temperature.