

PROCEDURES FOR ENTERING EXHIBITS

Entry forms are available online by clicking on the 'ENTRY FORMS' link or at the fairgrounds office. Entry forms will also be available on Wednesday, September 13 in Pioneer Hall. We encourage you to submit your entry forms early, or you may submit them when you bring your entries to Pioneer Hall. Use a separate entry form for each department in which you choose to enter. For example, if you are entering a jar of jam, fill out an entry form for Department D "Culinary Arts". If you are also entering a photograph, you would fill out a separate form for Department G "Photography".

GENERAL RULES & REGULATIONS

1. Competition is limited to Santa Cruz County and the area lying geographically and historically adjacent.
2. Every entry shall be entered in the name of the producer or the owner or his/her agent.
3. Entry tags will be furnished for each animal or article exhibited. These will be properly filled out and attached to the exhibit.
4. All exhibits and entries shall be under the complete control of the Fair Management Board and cannot be removed from the grounds before 4:00pm September 17, 2023, or by appointment.
5. Judges will award ribbons according to merit. Except where noted, the Santa Cruz County Fair utilizes the Danish system of judging.
6. Ribbons will be awarded according to judging records. NO EXCEPTIONS.
7. THE FAIR MANAGEMENT BOARD WILL TAKE EVERY PRECAUTION TO ENSURE CARE AND PROTECTION OF EXHIBITS, BUT WILL ACCEPT NO RESPONSIBILITY FOR LOSSES OR DAMAGE TO ANY EXHIBIT OR PERSON.
8. All exhibits must be prepared to conform to the special regulations of the department in which exhibited. Any EXHIBIT found offensive in any way will not be displayed or judged.
9. In the event of a dispute, the decision of the Fair Management Board will be final.
10. Commercial organizations and others exhibiting articles not for competition must make arrangements for available space (call 520-455-5553).
11. Exhibitors will be responsible for transportation of exhibits to and from the Fair.
12. All classes except Fine Arts have Children's, Junior, Developmentally Disabled, and Visually Impaired Categories that will be identified in the sub-class column on the entry form (unless otherwise noted in department). Children "CH": age 6-13: Junior "JR": age 14-18: Adult "A": Developmentally Disabled "DD": Visually Impaired "VI". Age must be on entry form. Exhibitor must stay in age group and cannot exhibit in any other section.
13. Articles previously entered in the Santa Cruz County Fair or any other county fair may be entered & marked for display only but are not eligible for competition.
14. Fair Management is not responsible for any awards offered by private individuals or businesses.
15. The Fair Management Board has the right to reject any exhibit.
16. Animals showing disease or infestation (open or 4-H/FFA) will not be allowed to exhibit. Animals that are deemed uncontrollable or a safety hazard must be removed from the grounds upon owner/exhibitor receiving notice.

DEPARTMENT 'D' - CULINARY ARTS

SPECIAL RULES - READ CAREFULLY

Exhibits must be solely the work of the exhibitor, unless otherwise noted. ALL CANNED GOODS, preserves, jams and jellies, conserves, pickles and relishes must have been prepared during the years 2022-2023.

ALL FOODS, with the exception of canned meats, vegetables and soups, will be tasted during judging.

CONTAINERS: All caps and seals must be without rust or scratches, new if possible. CANNED PRODUCTS, meat, fruit and vegetables must be in standard (16 oz.) pint, or (8oz.) 1/2 pint jars. JELLY must be in standard 4, 6, or 8 oz jars with lids. Do not use wax. DILL PICKLES will also be acceptable in quart jars.

CANNED FOODS: All canned items should include a note with information about canning method used.

JUDGING: Entries may be judged on the following criteria: General Appearance; Texture; Flavor; Consistency; Uniformity; Color; Crust; Crumb; Keeping Qualities. Judges are instructed not to award premiums unless exhibits are deemed worthy of merit. ANY EXHIBIT FOUND STAINED, SOILED OR OFFENSIVE IN ANY WAY TO THE JUDGES WILL NOT BE JUDGED. WHEN IT IS OBVIOUS TO THE JUDGES THAT TWO OR MORE EXHIBITS ARE IDENTICAL (as from the same cooking kettle), THE JUDGES WILL BE ALLOWED TO AUTOMATICALLY DISCARD ONE OR ALL ENTRIES.

NO PACKAGED MIXES

In competition, details are all important. Judges do not judge by likes or dislikes. They have standard rules by which they must abide. If your foods do not receive awards, it does not mean they are not edible. The first thing to consider is the container. Use only the type specified for each class, and make certain that the jars are thoroughly sealed. Jars must be clearly and neatly labeled as to contents and must be free from any stickiness. LABEL: Exhibits must be labeled with the name of the food, the date preserved or prepared, and the method of preservation, if applicable.

TEAM ENTRIES should be clearly identified on entry tag with all team members' names listed.

RECIPE: A list of ingredients should be submitted with each entry, enclosed in a quart sized ziploc bag.

ADDITIONAL INFORMATION: If you have an unusual or interesting fact about your entry, such as sugar free, fat free etc., attach an explanation for the judges.

FRUITS: Uniformity of pack and ripeness is very important. The ripeness determines the color and texture of the fruit. The syrup or liquid should be clear -not cloudy- and should cover the contents.

VEGETABLES: Here again, the liquid is very important. It must be clear, and it must cover the vegetables.

PICKLES AND RELISHES: All cucumber and mixed pickles must be firm and crisp. Sweet pickles should be firm, yet tender. Don't over-cook. Again, natural color of product used, clearness of liquid and uniformity of pack is important.

JAMS: Do not sieve or strain. True jams resemble crushed fruit with no separation of fruit and juice. Natural fruit flavor should be preserved, neither too much nor too little sugar. Jams should not be rubbery. You have the option to provide 1/2 pint jar for display and one smaller jar, for sampling, both properly sealed and tagged.

JELLIES: Jelly should be transparent and have good texture (quiver), color and clearness. Maintain the natural fruit flavor. Watch for too much sugar - no crystals allowed. You have the option to provide 1/2 pint jar for display and one smaller jar, for sampling, both properly sealed and tagged.

DEPARTMENT 'D' - CULINARY ARTS

PRESERVES: The color and flavor must be natural to the fruit. Syrup must be clear and thick, the pieces of fruit firm and whole. You have the option to provide 1/2 pint jar for display and one smaller jar, for sampling, both properly sealed and tagged.

MARMALADES: (usually citrus fruits) Have the color as natural to the fruit as possible. Small, thin pieces of fruit rind in clear thick syrup is desirable. Not too much or too little sugar. You have the option to provide 1/2 pint jar for display and one smaller jar, for sampling, both properly sealed and tagged.

MEATS: Broth should come to 1" from top. Meat should be packed consistently. Meats must be pressure canned.

DRIED FOODS: Color, characteristic and shape are important.

ALL PERISHABLE FOODS, INCLUDING ITEMS SUBJECT TO DETERIORATION, OR FOODS THAT MUST BE SERVED HOT OR COLD, SHOULD BE ENTERED IN THE PERISHABLE FOODS CONTEST.

DIVISION 1 - CULINARY ARTS

Class Description

01 – CANNED FRUIT, FRUIT SAUCES, SOUPS AND BUTTERS

02 – PRESERVES

Fruit cooked with sugar so as to keep its shape.

03 – JAMS

Fruit boiled with sugar to a thick consistency, without preserving the shape of the fruit.

04 – JELLY

A clear food preparation of soft, elastic consistency due to the presence of pectin, etc, as fruit juice boiled down with sugar.

05 – MARMALADES AND CONSERVES Marmalade should be clear, jelly like preserve with fruit, usually citrus, suspended in small pieces. Conserves should be a mixture of several fruits, cooked to jam-like consistency with sugar, addition of nuts optional.

06 – MISCELLANEOUS

For example, vinegars, juices, syrups etc.

07 – PICKLES, SALSAS, RELISHES AND SPICED FRUIT

08 – CANNED VEGETABLES AND VEGETABLE SOUPS AND SAUCES

09– CANNED MEAT AND MEAT PRODUCTS

010– RECIPES MADE WITH HONEY

011 – DRIED FRUITS, VEGETABLES ETC Dried herbs must be exhibited in spice size jars

012 – GIFT BASKET

Assemble a gift basket with 5 different types of spreads.

One (1) each: jam, jelly, conserve, marmalade, and preserves . They may be the same flavor, but must be of a different type of processing