



TABLE OF CONTENTS

Preserved Food & Liqueur Competition.....1-4

- Dried Fruits, Vegetables, Meat Jerky & Herb Blends
- Canned Vegetables, Fruits & Tomatoes
- Jams
- Jelly
- Marmalades, Preserves, Conserves & Spreads
- Pickles & Relishes
- Salsa & Chutney
- Sauces & Condiments
- Liqueur

Honey Competition 4-7

- Liquid Honey
- Creamed Unflavored Honey
- Comb Honey
- Purified Beeswax
- Pure Beeswax Products

Cookies, Bars & Brownies Competition7

- Cookies, Bars & Brownies

Sugar Arts & Confections Competition.....7

- Sugar Arts
- Confections

Breads & Pastries Competition..... 8-9

- Quick Breads, Leavened & Unleavened Breads
- Muffins, Biscuits & Scones
- Patis

Pies & Cheesecake Competition..... 9

- Pies
- Cheesecakes

Cakes & Cupcakes Competition..... 9

- Cakes & Cupcakes



PRESERVED FOOD & LIQUEUR COMPETITION

Dried Fruit, Vegetables, Meat Jerky & Herb Blends

40%.....Texture

- Pieces should be uniformly dry throughout.
- Fruit and tomatoes should be leathery and pliable.
- If the piece of fruit is folded over itself, it springs back.
- Chewy and not sticky or brittle.
- Free from cores and objectionable seeds or peel.
- Vegetables should be brittle, crisp, tough or cracking hard-dry enough to rattle.

Herbs:..... Pulverize or become like dust when rubbed.

Leathers:..... Leathery, yet pliable. Not sticky, crisp or brittle. Rolls without tearing or breaking.

Jerky:..... Leathery, drier than fruit, but not brittle. Piece cracks but does not break when bent.

30%.....Color

- Characteristic of product. No excessive discoloration.
- Color uniform throughout container.
- Pretreatment, if done, is appropriate.
- Note: Game meat should be frozen to destroy parasites before making jerky.

10%.....Size and Shape

- Pieces in exhibit are uniform in size and shape.
- Leathers are uniform in thickness.
- Pieces are neatly cut with no ragged edges.
- Size is suitable for later use.

10%.....Packaging and Labeling

- Label is neat, clean and contains name of product, date dried, and method of drying.
- Appropriate size and material for product; airtight closure.
- If in jar, no cracks, chips or rust. Lid/band free of dents, rust or corrosion; clean and easily removed.
- No foreign matter or visible moisture.

10%.....Flavor/Aroma

- Pleasant odor and flavor, characteristic of fresh food (except jerky).
- No scorched or musty odor.
- Jerky: not overly salty, smoky or spiced.
- Free from rancid flavor.

Canned Vegetables, Fruit & Tomatoes

35%.....Flavor

- Natural flavor.

30%.....Quality of Product and Liquid

- Uniform size and shape when appropriate.
- Natural color; characteristic of cooked product.
- Firm yet tender; retains shape; no mushiness.
- Clean-cut edges; no split skins on beans or peas.
- Free from blemishes, bruises, insect damage, mold or other defects.
- No strings, fibers, stems, peels, cores or pits.
- Reflects optimum maturity.

25%.....Pack

- Must be processed using USDA-approved boiling water or pressure canning methods with elevation adjustments.
- Correct preparation procedures followed; hot or raw pack must match processing method.
- Jar filled to appropriate headspace (1/2 inch for tomatoes or fruits, 1 inch for all other vegetables).
- Liquid must fully cover solids; no floating pieces.
- Balanced ratio of solids to liquids.
- No decorative or "fancy" packs that interfere with heat penetration.

10%.....Container & Labeling

- Standard clear-glass canning jar with vacuum seal.



- Appropriate jar size for product.
- New lid and band: rust free; clean, unbent and easily removed.
- Label must include: product name, date processed, processing method and time.

Jams

35%.....Texture

- Crushed fruit, no separation of fruit and juices.
- Soft enough to spread, not runny or overly thick; not gummy or sticky.

35%.....Flavor/Aroma

- Natural flavor of the fruit; not overcooked, overly sweet or tart.
- No scorched flavor, no scorched or musty odor.

30%.....Appearance

- Color: fresh, natural color representative of dominant fruit.
- Clarity: free of bubbles, free of foreign matter (peel, seeds, etc.), absence of crystals.
- Clean, clear glass standard canning jar.
- Appropriate headspace.
- Container (lip, lid, ring).

Jelly

35%.....Texture

- Firm enough to hold shape.
- Tender, not too stiff or tough but "quivery."
- Stays in one mass when shaken loose from jar and does not break.
- No separation or layering and holds a sharp edge when cut.

35%.....Flavor/Aroma

- Natural flavor of the fruit; not overcooked, overly sweet or tart.
- No scorched flavor.

30%.....Appearance

- Color: fresh, natural color representative of dominant fruit.
- Clarity- free from cloudiness and fruit pulp (except pepper jelly). Absence of crystals. Free of bubbles. Free of foreign matter (peel, seeds, etc.) and mold.
- Appropriate headspace.
- Container (lip, lid, ring).

Marmalades, Preserves, Conserves & Spreads

35%.....Quality and Texture

- Free from any sediment, unintended seeds, peels or other particles such as fibers, core and strings.
- Free from foam and large amounts of trapped air; few bubbles.

Marmalade:.....small thin pieces of peel, clear, thick syrup

Preserve:.....pieces firm and whole; clear, thick syrup

Conserve:.....jam-like, containing two or more fruits, may contain nuts, coconut or raisins

Curd:.....an "acid" smooth consistency

35%.....Flavor/Aroma

- Natural flavor of the fruit; not too sweet or strong from overcooking.
- No scorched or musty odor. Note: tender and even distribution of citrus peels in marmalade.

30%.....Appearance

- Color: fresh, natural color representative of dominant fruit; fruit pieces are translucent.
- Clarity: translucent and not "muddy" or cloudy looking.
- Appropriate headspace.
- Container (lip, lid, ring).



Pickles & Relishes

30%.....Pack

- Processed in boiling water or steam canner with correct elevation adjustment made and no open kettle canning.
- Good proportion of solids and liquids, then neatly packed.
- Liquid covers all solids with no floating pieces.
- Color and translucency uniform throughout the jar.
- Attractive, neat, space well used.
- Spices and seasonings attractive in pack and not overwhelming.

30%.....Flavor

- Appealing flavor.
- Plump and firm, some relishes may be softer.
- Spices and seasonings not overwhelming.

30%.....Texture/Consistency

- No artificial coloring.
- Pieces appear plump, not shriveled or shrunken.
- No internal holes in pickles.
- No separation or layering.
- Food pieces cut or chopped attractively, not too fine in relishes.
- Free of defect spots on peel.
- Even color throughout the jar.
- Clear, no unnatural cloudiness.
- Free of trapped air bubbles with no active bubbling.
- Free of sediment and foreign matter (stems, cores, peel, seeds, etc.) and mold.
- Cucumber not too old and seedy.

10%.....Container

- Vacuum-sealed.
- Clean, clear-glass standard canning jar.
- Use appropriate size jar for available processes.
- Jar filled to appropriate headspace.
- New lid and band free of rust with screw-band clean, unbent and easily removed.

Salsa & Chutney

30%.....Pack

- Processed in boiling water or steam canner with correct elevation adjustment made and no open-kettle canning.
- Jar filled to appropriate headspace (½ inch).
- Good proportion of solids and liquids, then neatly packed.
- No floating pieces, blemishes or bubbles.

30%.....Flavor

- Appealing flavor.

20%.....Texture/Consistency

- Pieces appear plump.
- Food pieces cut or chopped attractively.
- Evenly distributed throughout container.
- No separation or layering.

20%.....Appearance

- Even color, characteristic of cured or cooked product.
- No artificial coloring.
- No cloudiness or discoloration.
- Container (lip, lid, ring).

Hot Sauce, Sauces & Condiments

30%.....Flavor

- Balance of spices and seasonings.
- Hot sauces linger on the palate.



- Perfect blend of flavors and no particular ingredient being dominant.

25%.....Texture

- Body of the sauce definite, not too thin or very thick.

25%.....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%.....Appearance

- Bright, attractive color; no artificial coloring used.
- Color uniform throughout.
- No darkening at surface.

Liqueur**20%.....Nose**

- Consists of four categories: aroma, faults, variety and intensity.

20%.....Palate

- Consists of four categories: complexity, concentration, fruit and length.

20%.....Balance

- Refers to the juxtaposition of the liqueurs' component parts and is an expression of their harmony and ability to co-exist in a way that leads to the greatness of a liqueur.

20%.....Finish

- Consists of three categories: after-taste, balance and acid.

20%.....Appearance

- Consists of four categories: color, viscosity, brilliance and depth.

HONEY COMPETITION

Liquid Honey

Liquid honey is the way honey comes from the hive. Liquid honey yields a wonderful golden liquid. Fresh honey will be liquid since it was just extracted from the hives.

30%.....Density

- Honey variety will be considered.

30%.....Flavor

- Unwanted flavors: fermented, scorched, smoky or burnt.

25%.....Absences of Impurities

- Free from dirt, lint and wax.
- *Note: More than 50% crystallization will result in disqualification.*

10%.....Container Appearance And Cleanliness

- No cracks, dents or imperfections in glass and lid.
- Jar is clean on the outside.

5%.....Accuracy of Filling

- 8-12 ounces.
- Headspace and uniformity.

Creamed Unflavored Honey

Has a mild flavor, spreads like butter at ordinary room temperature and doesn't drip. Creamed honey is really crystallized honey or granulated honey. Well-made honey possesses a creamy texture because the crystallization process has been precisely controlled.

30%.....Flavor



- Flavor not adversely affected by processing.
- Unwanted flavors: fermented, scorched, smoky or burnt.

25%.....Crystallization

- Smooth texture and fine crystals.
- Crystal sizes consistent.

20%.....Spreadable

- Easy to spread.

10%.....Absences of Impurities

- Free from dirt, lint and wax.

10%.....Container Appearance and Cleanliness

- No cracks, dents or imperfections in glass and lid.
- Jar is clean on the outside.

5%.....Accuracy of Weight

- 8-12 ounces.
- Headspace and uniformity.

Comb Honey

Comb honey is intended for consumption, which still contains pieces of the hexagonal-shaped beeswax cells of the honey comb.

20%.....Neatness of Cut

- Cut is parallel and uniform.
- No crushed honeycombs.

25%.....Uniformity of Appearance

- Foundation straight (no wave) and level.
- Caps and other features uniform.

15%.....Absence of Uncapped

- All cells should have caps.

15%.....Cap Appearances

- White and clean caps.
- No travel stains or watery/wet caps.

10%.....Free of Granulation and Pollen

- Granulation can be disqualified.
- No excessive pollen present.

10%.....Container Appearance and Cleanliness

- No cracks, dents or imperfections in glass and lid.
- Jar is clean on the outside.

5%.....Accuracy of Weight

- 8-12 ounces. Uniform weight of each section.

Purified Beeswax

35%.....Cleanliness

- No foreign matter visible on product.

35%.....Appearance

- Uniform, shaped properly with no signs of wear from handling.

30%.....Color

- Straw, canary, yellow or lemon are the most desirable.

Pure Beeswax Products: Lip Balm

30%.....Scent or Flavor

- Appropriate for item.



20%.....Texture

- Balanced between waxy and greasy.

20%.....Appearance

- Uniformity of fill and color.
- Pleasing to the eye.

20%.....Packaging

- Ease of opening, ingredients listed, attractiveness.

10%.....Cleanliness

- No foreign matter visible on package or product.

Pure Beeswax Products: Moisturizer

20%.....Absorption

- Without residual stickiness or greasiness.

20%.....Texture

- Creaminess, absence of lumps or watery areas.

20%.....Appearance

- Uniformity of fill and color, pleasing to the eye.

20%.....Packaging

- Ease of opening, ingredients listed, attractiveness.

10%.....Scent or Aroma

- Appropriate for item.

10%.....Cleanliness

- No foreign matter visible on package or product.
- Jars and labels clean.

Pure Beeswax Products: Hand-Crafted Soap

20%.....Quality

- Hardness, free from white lye powder pockets, water cavities and greasy areas.

20%.....Color

- Attractive color combinations, uniformity across bars.

20%.....Appearance

- Consistency of shapes, pleasing to the eye.
- NOTE: No soda ash except as part of intended appearance.*

20%.....Packaging

- Ease of opening, ingredients listed, attractiveness.

10%.....Scent or Aroma

- Appropriate for item.

10%.....Cleanliness

- No foreign matter visible on package or product.
- Jars and labels clean.

Pure Beeswax Products: Candles and All Other

35%.....Appearance

- Uniformity.
- Pleasing to the eye.

35%.....Creativity

- Uniqueness.
- Pleasing to the eye.

15%.....Cleanliness

- No foreign matter visible on package or product.



15%Packaging

- Ease of opening or use.
- Attractiveness.
- Ingredients listed.

COOKIES, BARS & BROWNIES COMPETITIONS

Cookies, Bars & Brownies

35%Flavor

- Natural flavor of ingredients; no off-flavor.

35%Texture

- Characteristic of type.

30%Appearance

- Outside: uniform, not too thick.
- Surface: color and texture.

SUGAR ARTS & CONFECTIONS COMPETITION

Sugar Arts

45%Overall Appearance

- Balance and eye appeal;
- Color harmony;
- Uniformity and consistency of pattern.

30%Artistic Quality

- Difficulty of design.
- Originality, creativity.
- Craftsmanship.

25%Neatness

- Texture of icing or sugar medium.
- Uniformity of repeat pattern.
- Base is clean and appropriate to design.

Confections

30%Flavor

- Blended, high quality, pleasing.

30%Texture

- Crystalline: velvety and creamy.

25%Consistency

- Crystalline: firm, not hard or soft.
- Non-crystalline: should hold shape with no crystals.

15%Appearance

- Color, size and shape of pieces; non-crystalline-smooth.

BREADS & PASTRIES COMPETITION

Quick Breads, Leavened & Unleavened Breads

30%Flavor



- Taste and aroma appropriate to item.

25%.....Texture

- No streaks or close grain, size, uniformity of cell walls and elasticity.

15%.....Crumb

- Color and texture.

10%.....General Appearance

- Shape, proper dome, smoothness, crust and color.

10%.....Lightness

- Product should have lightness appropriate for the product.

10%.....Crust

- Thickness, quality, crispness, tenderness and uniformity.

Muffins, Biscuits & Scones**30%.....Flavor**

- Taste and aroma, sweet, nutty, well-balanced.

25%.....Texture

- No streaks or close grain, size and uniformity of cell walls, good elasticity.

15%.....Lightness

- Product should have lightness appropriate for the product.

15%.....General Appearance

- Shape, proper dome, smoothness, crust color.

15%.....Crust

- Thickness, quality, crispness, tenderness and uniformity.

Pastries: Croissants**30%.....Aroma & Flavor**

- A rich, intense buttery aroma, often with a hint of caramelization or slight sweetness.
- Should not taste greasy or overwhelmingly heavy.

25%.....Appearance

- Deep golden-brown, shiny and uniform color.
- Shape should be consistent.
- Clearly visible, delicate layers.

20%.....Texture & Sound

- Outside crisp, flaky and delicate, not tough.
- When broken, it should make an audible and dry sound.

15%.....Interior Structure

- Inside should have light, airy "honeycomb" structure.
- Layers should be visible, separate and soft.

10%.....Weight & Feel

- A high-quality, properly-proofed croissant should feel surprisingly light for its size.

Pastries: All Other**35%.....Appearance**

- Evenly golden-brown color, indicating proper baking without being scorched.
- Distinct, visible layers in puff pastry.
- Consistent, uniform and free from cracks or collapsing.

35%.....Flavor

- A rich, buttery flavor is preferred, often superior to shortening.
- The sweetness should be balanced, not overpowering.
- Filling should be flavorful, well-cooked and complement the crust.



- Clear separation between glaze/ganache and the pastry.

30%.....Texture

- The crust should shatter slightly but melt in the mouth, not feel tough or chewy.
- The outer shell should be crisp, not soggy.
- Cream fillings should be smooth and creamy, not grainy or runny.

PIES & CHEESECAKES COMPETITION

Pies

30%.....Crust

- Texture: flaky, tender.
- Flavor: agreeable; no strong taste of fat or salt

30%.....Filling

- Flavor: natural or well-blended.
- Consistency: fruit is moist, not syrupy; well-cooked; filling should hold shape but be smooth and soft.

20%.....Overall Flavor

- Complementary flavors.
- Delicate and pleasing.
- Natural flavor of ingredients.
- No off-flavor.

20%.....Appearance

- Color and shape.

Cheesecakes

35%.....Texture

- Smooth and consistent.

35%.....Flavor

- Delicate and pleasing.
- Natural flavor of ingredients.
- No off-flavor.

30%.....Appearance

- Outside: uniform, not too thick.
- Size: uniform
- Crust: color, texture, depth.

CAKES & CUPCAKES COMPETITION

Cakes & Cupcakes

35%.....Flavor

- Delicate and pleasing, natural flavor of ingredients.

35%.....Texture

- Butter cakes: tender, fine, even grain, moist but elastic.
- Fruit cakes: not sticky, gummy, dry or crumbly.

30%.....Appearance

- Surface: crust or frosting.
 - Crust: color, texture, depth.
 - Frosting: glossy, not granular, soft, not sticky, suitable flavor.
- Filling (if appropriate): minimum 1/4 inch, fluffy, good flavor that blends with cake.