

Youth Preserved Foods Competition Handbook

IMPORTANT DATES

| | |
|---|---|
| Online or Paper Entry Form deadline | Friday, December 6, 2024 |
| Late Entry Period | December 7 – 13, 2024 |
| Deliver items to the Florida Center – located at the Florida State Fair. (see page 5) | Thursday, January 9 thru Saturday, January 11, 2025 THR - FRI hrs.: 9:30 a.m.-6 p.m. SAT hrs.: 9:30 a.m. – 4:00 p.m. |
| Shipping Information – (see page 5) | |
| Items exhibited | February 6th – 17th, 2025 |
| Entry pickup | Wednesday, February 19 thru Saturday, February 22, 2025 WED - FRI hrs.: 11 a.m. – 6 p.m. SAT hrs.: 11 a.m. – 3 p.m. |

For more information, contact
The Creative Living Department



Phone: 813-734-2810

Email: CreativeLiving@floridastatefair.com



Benefits of Competing?

The Florida State Fair is proud to showcase the bounty of talented people from around the state. Not only do we provide you the opportunity to win ribbons and prize money... it's also a great way to share your talent with a larger community. **In appreciation... all youth exhibitors receive two FREE ticket to attend the fair.**

Competition Overview

Entry Fee: Youth Divisions \$2 per entry
Late fee \$4 per entry

Entry Fees are non-refundable

All information regarding **Creative Living Competitive Exhibits** can also be found at www.floridastatefair.com >> **PARTICIPANTS** (top of page) >> **CREATIVE LIVING** (drop down)

How to enter online – page 6

General Rules – page 7

Recipe Form – page 8-9

Paper entry form is available on the last page.

Exhibitors are encouraged to read this handbook in its entirety.

Eligibility

- **The Youth Preserved Foods Divisions** are open to Florida residents in grades 1 – 12, as of September 1, 2024.

For Youth Baking Competition see the Youth Baking Competition Handbook.

Entry Rules

1. Exhibitors may enter as many classes as they like, but only two (2) entries per class.

PREPARATION GUIDELINES

2. All entries must have been preserved within the last year (12 months). Preservation means foods are stable at room temperature, not needing additional refrigeration or cooling for safety.

NOTE: Refrigerator products are not preserved, and not eligible.

3. All jars must be clear glass (standard) canning jars of half-pint (8 oz.), pint (16 oz.), or quart (32 oz.) size. However, 4 oz. canning jars are allowed for the Sweet Preserves Division ONLY. Jars must be clean. Rings and lids should be free from rust. No other jars will be accepted! All products must be sealed by a water bath or pressure canner; paraffin will not be accepted. See individual divisions for specific jar sizes. Unless specified, use appropriate size containers for the recommended canning process.
4. The exhibitor must submit two (2) jars for each entered item: one for exhibiting and one that can be opened for testing.

5. **Dehydrated Food:** Use a glass jar with a rubber gasket in the lid to provide a better seal.
6. Unsealed exhibits or products showing signs of spoilage will not be judged.
7. Jars must be labeled on the front near the bottom with the name of the product and the date canned. The exhibitor's name must be on the bottom of the jar.

GENERAL ENTRY RULES

8. Each youth exhibitor will receive two (2) daily admission tickets to the Fair.
9. Exhibitor cannot use any previous years' product(s).
10. Entries must have been prepared/made/processed by the exhibitor in whose name they are entered.
11. All unopened entries will be returned to the exhibitor on entry pickup dates.
12. Entered items must be accompanied by the attached recipe form and must be typed. See Page 8 for Recipe Form instructions and Recipe Form on Page 9.
13. All entries will be displayed at the Fair whether they receive an award or not.

Judging & Awards

The Fair ensures that the judges we employ are knowledgeable in the division in which they are judging and will be impartial. Judging will be done using a scorecard to assist in keeping the decisions as objective as possible. Judges reserve the right to decide the proper classification of entries. The decision of the judge(s) is final.

The Florida State Fair judging of Preserved Foods Classes will be based on guidelines established by the USDA (Judging Home Preserved Foods.) The described criteria are based on canning procedures in the USDA Complete Guide to Home Canning as well as food drying recommendations from recognized resources in the Cooperative Extension System. This information is available online at:

http://nchfp.uga.edu/publications/nchfp/tech_bull/1Judging_Preserved.pdf

If, at the Judge's discretion, an entry does not merit a placing, the Judge shall give no award under any circumstance. This rule applies whether there are one or more exhibits in the Class.

Preserved Foods – Youth Division

First Place – State Fair Ribbon \$12

Second Place – State Fair Ribbon \$7

Third Place – State Fair Ribbon \$4

Best of Show (Youth) – State Fair Ribbon \$15

Best of Show (Youth) Award will be chosen from the first-place winners from all age Divisions.

Honorable Mention Ribbons may be awarded, at the discretion of the judge(s).

Youth Preserved Foods Division (120.302 • 120.402 • 120.502)

There are four classes in the Youth Preserved Foods Competition to compete.

Class Information

- Sweet Preserves – page 4
- Dehydrate Foods – page 4
- Pickles & Relishes – page 5
- Canned Foods – page 5

- Recipe Guidelines – page 8
- Recipe Form – page 9
- Entry Form – page 10



Youth Preserved Foods – Divisions & Classes

Preserved Foods – Youth

| | |
|--------------------------|------------------|
| Youth (age 6-10) | Division 120.302 |
| Youth (age 11-13) | Division 120.402 |
| Youth (age 14-18) | Division 120.502 |

Class Description

- 1 Sweet Preserves (any kind)
- 2 Dehydrated Foods (any kind)
- 3 Pickles & Relishes (any kind)
- 4 Canned Foods (any kind)



The 2024 Youth Preserved Foods Best of Show winner was Jaidon Delgado.

Sweet Preserves – Class 1

Definitions

Preserves: Preserves are fruits (or uniform pieces of fruit) preserved with sugar so that the fruit retains its shape, is clear and shiny, tender and plump. The syrup is clear and varies from the thickness of honey to that of soft jelly.

Chutney: A sweetened fruit preserve that also contains onion, nuts, or other savory, chunky ingredients.

Marmalades: A soft fruit jelly containing small pieces of fruit or peel evenly suspended in transparent jelly. Marmalades are a traditional way of preparing citrus-based jellies.

Jam: Jams are made by cooking crushed or chopped fruits with sugar until the mixture will round up in a spoon. There should be no separation of fruit and juice.

Fruit Butters: Kinds of butter are made by cooking fruit pulp and sugar to a thick consistency that will spread easily. Spices may be added; the amount and variety depend upon personal taste. If a smooth texture is desired, the pulp can be put through a food mill and then strained through a fine-meshed sieve.

Jelly: A semi-solid mixture of fruit juice and sugar that is clear and firm enough to hold its shape, yet it is soft enough to spread easily. A Jelly should not contain pieces of product. (Exception: pepper jelly may have pieces of pepper suspended in it).

Types of Sweet Preserves

- Preserves & Chutney
- Marmalades
- Jams
- Butters
- Jelly

Judging Criteria – Sweet Preserves

Pack – 10% (1/4" headspace, free from air bubbles)

Texture - 30%

- **Marmalade** - Small thin pieces, clear, thick syrup
- **Preserve & Chutney** - Pieces firm and whole, clear, thick syrup
- **Jam** - Crushed fruit, no separation of fruit and juices
- **Butter** - Fruit pressed through a sieve, no separation of fruit and juice; should have a smooth consistency
- **Jelly** - Tender, clear, should quiver, cut easily and retain shape, no crystals

Flavor - 30%

Appearance - 30%

(Color - 15%, Clearness - 10%, Container - 5%)

Quantity Requirements – Sweet Preserves

Exhibitors must submit two (2) jars for each entered item. **4 oz. canning jars, Half-pint or pint canning jars only.**

Dehydrated Foods – Class 2

Types of Dehydrated Foods

- Vegetables
- Fruits
- Spices
- Other Not Listed

Judging Criteria – Dehydrated Foods

Appearance - 40%

(Color - 15%, Size & shape - 15%, Container - 10%)

Texture - 25%

Flavor or Odor - 35%

Quantity Requirements –

Dehydrated Foods

Exhibitors must have two submissions for each entered item.

Display entry uses a glass jar with a rubber gasket in the lid to provide a better seal.

Use the appropriate size container for the type or size of dried food.

Pickles & Relishes – Class 3

Definitions

Pickles: Foods fermented or preserved in an acid brine or vinegar.

NOTE: Refrigerator products are not preserved, and not eligible.

Relish: Relishes are prepared from fruits and/or vegetables which are chopped and cooked to desired consistency in a spicy vinegar solution. Sometimes sugar is added if a sweet relish is desired and sometimes hot peppers or other spices are added for a hot relish.

Fermented Foods other than pickles.

Quantity Requirements – Pickles & Relishes

Exhibitors must submit two (2) jars for each entered item. Use pint or quart canning jars unless specified, use the appropriate size container for the recommended canning process. Some pickles and relishes are to be canned in jars no larger than pints.

Types of Pickles & Relishes

- Sweet
- Dill
- Bread and Butter
- Vegetables
- Fruit
- Fermented Foods (veggies, fruit, etc.)
- Other not listed

Judging Criteria – Pickles & Relishes

Texture - 25%

Pack - 45% (space well used - 10%, proportions of solids and liquids - 10%, uniformity - 15%)

Appearance - 30%

(Color - 15%, Liquid - 10%, Container - 5%)

Canned Foods – Class 4

Definitions

Tomato Products: These products include spaghetti, barbeque sauces, ketchups & salsas.

Quantity Requirements – Canned Foods

Exhibitors must submit two (2) jars for each entered item. Use pint quart canning jars unless specified, use the appropriate size container for the recommended canning process. Some canned foods are to be canned in jars no larger than pints.

Types of Canned Foods

- Fruit
- Vegetables
- Tomato Products (sauces, ketchups & salsas)
- Other (beans, meats, poultry, seafood, soups)

Judging Criteria – Canned Foods

Texture - 25%

Pack - 45% (space well used - 10%, proportions of solids and liquids - 10%, uniformity - 15%)

Appearance - 30%

(Color - 15%, Liquid - 10%, Container - 5%)



How to Enter Online

We encourage you to enter online, using ShoWorks. The Florida State Fair has implemented ShoWorks, an online entry program. ShoWorks is an industry-standard used by over 50 fairs nationally. This user-friendly program can be trusted to accurately enter you into our competitions and allows for efficient communication via e-mail. We are excited to have ShoWorks to better facilitate entering Florida State Fair competitions.

- **Take a moment to look through this Competition Handbook to see which division and class your entry is eligible to compete in.** Then, follow the easy steps listed below to enter the competition you have chosen.
- **To Enter Online using ShoWorks.**
Go to www.floridastatefair.com and at the top of the home page select the **PARTICIPANTS** TAB and you will see in the dropdown list a link for **CREATIVE LIVING**. Select the [ENTER ONLINE](#) link on the left side of the page.
- **Everyone must register as a new exhibitor even if you have competed in the past.**
- **Note that sessions expire after 20 minutes** of inactivity, so “save the cart” if you plan on leaving the computer for more than 20 minutes.
- When registering, please verify that all information that you entered into ShoWorks is correct. Please pay special attention to capitalization, full names of cities/counties and use proper spelling (no abbreviations).
- If you [ENTER ONLINE](#) you will need to pay with a credit card at that time. You will not be able to delay payment as we were able to do in the past.

Mailing Paper Entry Forms

- **Entry Forms must be postmarked by Friday, December 6th, 2024.**
Failure to complete any portion of the entry form may result in disqualification.

Late entries must be postmarked between Dec. 7th - 13th 2024 will incur an increased entry fee.

Mail Entry Form to:

Creative Living Competitions – Preserved Foods
Florida State Fair
P.O. Box 11766
Tampa, FL 33680

Make checks payable to: Florida State Fair Authority

Delivery of Entries

- **All entries must be delivered to Florida State Fair Authority on either:**

| | |
|----------------------------|-----------------------|
| Thursday, January 9, 2025 | 9:30 a.m. – 6:00 p.m. |
| Friday, January 10, 2025 | 9:30 a.m. – 6:00 p.m. |
| Saturday, January 11, 2025 | 9:30 a.m. – 4:00 p.m. |
- **Deliver entries to:**
Florida State Fair Authority
Florida Center Bldg.
Enter off of Martin Luther King Blvd. thru the MLK entrance on the south side of the fairgrounds.
Map with directions to the Florida Center available on the [Creative Living webpage](#).
- Entries arriving at the Fairgrounds after Delivery and Shipping Deadlines may be disqualified.

Shipping Information

- **Shipped entries must arrive no later than Tuesday, January 7, 2025.**
- Include a [Shipping Form](#), available at the bottom of the www.floridastatefair.com on the **Creative Living** webpage in [Maps, Forms & Schedule](#) link.
- **Shipped entries, with Shipping Form to:**
Florida State Fair Authority –
Youth Preserved Foods Competition
4800 US Hwy 301 North
Tampa, FL 33610.
- Entries are shipped back to exhibitors after the Fair in the same container. Use reusable shipping containers.
- Return shipping costs are the responsibility of the entrant.
- **Return shipping options:** Prepaid shipping label, UPS or FedEx account.

Retrieving Entries

- See the calendar for Pickup dates, times, and locations (page 1).
- Entries not picked up on designated dates can be arranged for a special pick-up appointment by emailing CreativeLiving@floridastatefair.com.
- All entries not claimed by April 1st of the same year will be recycled, disposed or donated through our program department.

General Rules

Disclaimer

Please be advised that competitive exhibits are entered at the exhibitor's risk. The Florida State Fair does not insure and is not responsible for any loss, damage, or theft of entries, even if the loss, damage, or theft occurs as the result of the handling of the exhibit by staff, volunteers, contractors and/or visitors. If the exhibitor desires insurance coverage, this coverage should be secured from a personal insurance agent prior to entry, and the policy written to cover the period of exhibition and transportation. Reasonable care will be taken to prevent loss or damage to exhibits. Unauthorized persons are not permitted in the building after closing hours.

Division/Class Cancellation

The Florida State Fair management reserves the right to return entries and cancel any division or class in which, in its judgment, the entries are insufficient to secure adequate competition.

Entry Errors

Florida State Fair management is not responsible for finding errors in entries. Exhibitors are responsible for any and all errors that were submitted online or on entry and summary forms. No exhibitor shall be entitled to an award which has been disallowed as the result of his own error. The Florida State Fair management shall withhold the payment of awards for exhibits that are ineligible and may recover awards that have been paid for ineligible entries that are disclosed during post-audits of Fair records. However, exhibitors with cause are entitled to question the validity of any disallowance. Such exhibitors should inform the Florida State Fair management immediately, in writing, giving their name, address, a complete description of the entry, and the reason for requesting reconsideration. Requests will not be considered later than ninety (90) days after receiving notice of disallowance.

Premium Payments

Premium Awards will be paid according to the Judging Criteria Record Sheets. Premium checks will be void after 6 months from the date on the check. PLEASE CASH PREMIUM CHECKS IMMEDIATELY. After 6 months, all uncashed checks will be voided, and replacement checks will not be issued.

Substitutions

Substitutions, if necessary, must be within the same department as the original entry. Substitutions must be completed by the last day of the entry delivery period. You cannot transfer your entry to another exhibitor.

Previously Entered Entry

Any entry that has been exhibited at a previous Florida State Fair is not eligible for entry in this year's Florida State Fair. This excludes Horticulture & Aquarium Beautiful entries.

Verification

Exhibitors wishing to verify that the Florida State Fair has received submitted entry forms and fees must include a self-addressed/stamped envelope when submitting entry forms. Online submissions will receive a confirmation code once entries are submitted.

Responsibility

The Florida State Fair shall not be responsible for exhibits remaining on the fairgrounds after designated release times. All still exhibits or display elements remaining on the Fairgrounds after the designated release time will be treated as abandoned property and will be disposed of on or before September 1st of the same year.

Removal of Entries

An exhibitor may not remove his or her entry from the Florida State Fair once it has been accepted. Entries must be on exhibit at the official opening of the Fair or at any other time specified in the Competition Handbook and shall not be removed from the Fairgrounds before the release date printed in the handbook, except (at the discretion of the Florida State Fair management) in cases of positive evidence of sickness, accident and/or death, or other circumstances that are in the best interests of the Fair.

Dishonored Checks

A penalty of \$25.00 per dishonored check must be paid if a check in payment of entry fees or other applicable fees is refused by the bank. Only cash, certified check or money orders are acceptable for penalty payment.





2025 Florida State Fair Preserved Foods Recipe Form Guidelines

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

ALL RECIPES BECOME THE PROPERTY OF THE
FLORIDA STATE FAIR INCLUDING PUBLICATION RIGHTS.

If shipping, please
include your recipe
with entry.

Ship to:
Florida State Fair
Preserved Foods
Competition
4800 U.S. Hwy 301 N
Tampa, FL 33610

Preserved Foods Recipe Form Guidelines

Entered items must be accompanied by the attached recipe form.

- **Type or print legibly.** Winning recipes may be included in future Florida State Fair Cookbooks.
- Entries must include the name of the exhibitor, the title of the recipe, labeled with the name of the food, the date preserved, and the method of food preservation.

Examples:

1. Peaches, hot pack, boiling water canner, 20 minutes. July 13, 2024.
Recipe: ...
2. Spaghetti sauce, hot pack, pressure canner, 11 pounds pressure, 45 minutes. July 14, 2024.
Recipe: ...
3. Dried peaches, electric dehydrator. June 6, 2024. Recipe: ...

- List the source of your recipe, if you did not create it totally by yourself
- If the food is canned, the recipe must state whether the food was hot or raw packed, boiling water or pressure canned, the process time, and the pounds of pressure if pressure-canned.
- List all ingredients in order of use.

Use standard abbreviations for measurements:

T. or tbsp. — tablespoon
tsp. — teaspoon
c. — cup
pt. — pint
qt. — quart
gal. — gallon
oz. — ounce
doz. — dozen
lb. — pound

pkg. — package
env. — envelope
opt. — optional
reg. — regular
lg. — large
med. — medium
sm. — small
ctn. — carton or container

- Include container sizes, for example, an 8 oz. can or 1 lb. package.
- A judge needs to know if the proper amount of citric acid, lemon juice, or vinegar has been added to canned tomatoes, for example. The judge also has to know whether certain foods have meat, low-acid vegetables, starches, etc. added.
- **Canning:** Instructions should be in paragraph form, not in numbered steps. Use the name of the ingredients in the instructions versus using statements like stirring the first 4 ingredients together.
- Include temperatures and times for the preservation method used.
- Be consistent in the spelling of the title of your recipe.



2025 Florida State Fair Preserved Foods Recipe Form

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

ALL RECIPES BECOME THE PROPERTY OF THE FLORIDA STATE FAIR INCLUDING PUBLICATION RIGHTS.

If shipping, please include your recipe with entry.

Ship to:
Florida State Fair
Preserved Foods Competition
4800 U.S. Hwy 301 N
Tampa, FL 33610

Please Print or type (Contact information is used for OFFICE USE ONLY, it is not published in the cookbook)

| | | | |
|---|--|---|--|
| <input type="checkbox"/> Preserved Food (ADULT) | | <input type="checkbox"/> Preserved Food (YOUTH) | |
| Exhibitors Name (First, Last): | | | |
| Address: | | | |
| Division Name: | | Division #: | |
| Class Name: | | Class #: | |
| Phone () | | Email: | |

| |
|---|
| OFFICE USE ONLY |
| Place |
| <input type="checkbox"/> 1 st |
| <input type="checkbox"/> 2 nd |
| <input type="checkbox"/> 3 rd |
| <input type="checkbox"/> Best of Show (Adult) |
| <input type="checkbox"/> Best of Show (Youth) |

Name of Recipe

Recipe guidelines:

On a separate sheet of paper type or legibly write out your recipe. Staple the recipe to this form. If you used a computer to type your recipe, please save it to your computer. In the event that you are asked to contribute your recipe in a future cookbook, you will be able to quickly send us your recipe in a document.

Sample of Recipe format

| | |
|--|--|
| Guava Pepper Jelly | by Carol Barker |
| Date of Preservation: December 5, 2023 | |
| Method of Food Preservation: Hot pack, boiling water canner, 5 minutes | Source: Ball Complete Book of Home Preserving for Today |
| Ingredients: | |
| 3 ½ c. guava nectar | ½ c. lemon juice |
| 5 tbsp. powdered pectin | 1 tsp. butter |
| 7 c. sugar | 1 c. jalapeno peppers, finely chopped with seeds |
| Directions: | |
| Make sure jars are sterilized and ready to go. Keep jars hot until ready to use. | |
| Combine fruit juice, jalapenos, lemon juice, butter and pectin into 6-8 quart saucepan. Place on heat and stir continuously while bringing to a full boil. Gradually add sugar, stirring well to dissolve. | |
| Bring to a full rolling boil that cannot be stirred down, stir continuously and continue to boil and stir for 2 minutes. Remove pan from heat. Ladle into jars leaving ¼ inch space at the top. | |
| Use a damp cloth to wipe the jars and threads clean, then immediately cover jars with lids and screw on firmly. Place in boiling water bath setting jars on rack in the canner, water should cover jars by 1-2". | |
| Cover canner and return the water to a boil for 5 minutes, then remove jars from canner check seals and store in a cool dry place. Yield 9 half-pint jars. | |

