

# Canning Competition

The Royal Agricultural Winter Fair would like to thank  
**Bernardin Ltd.** for being the Official Partner of the 2011  
Canning Competition.

## Committee

Pat Moynihan Morris – Judge Selector  
Kathleen Fischer – Superintendent  
Dian Streeter – Assistant  
Emerie Brine  
Judi Kingry  
Doug McPhail  
Jack Pemberton  
Sandra Witherly

## Pickling Competition Section 820

**Entry Closing Date:** Monday, October 3, 2011

**Entry Fee:** \$4.00 per entry



## Judging Information

**Date:** Tuesday, October 25<sup>th</sup>  
**Time:** 9:00 a.m.  
**Location:** Royal Ballroom

## Rules and Regulations

1. ONLY ONE ENTRY PER HOUSEHOLD PER CLASS WILL BE ALLOWED. This rule will be strictly enforced.
2. The exhibitor must send two jars of pickles for each Entry. Exhibits must be packed in 500mL Mason type jars, with a ½-inch (1cm) head space and a two - piece metal lid with a secure vacuum seal. (Sealed lids curve downward and do not move when pressed in the centre.) By their definition all "pickle" entries will contain lemon juice or vinegar.
3. Complete recipes MUST accompany entries to ensure proper canning techniques. (All pickle entries must be processed, i.e. filled jars are heated in a boiling water canner. Processing method and time must be indicated in supplied recipe.)
4. Upon receipt of Entry Forms, exhibitors will be mailed Confirmations of Entry, a green exhibit tag, and stickers to be put on the bottom of the jars. This green entry tag must be completed with the section #, class #, and I.D. # for your entry. Please match your entries with the stickers and label the jars accordingly.
5. Exhibits must be delivered to the Agriculture Products Clerk,  
Royal Agricultural Winter Fair,  
The Ricoh Coliseum, Direct Energy Centre,  
Toronto, Ontario M6K 3C3.  
Telephone (416) 263-3418  
between MONDAY, OCTOBER 17 and FRIDAY, OCTOBER 21, 9:00 a.m. to 5:00 p.m.  
To avoid breakage, Exhibitors are requested to pack exhibits with padding.
6. All exhibits become the property of the RAWF.
7. The judges reserve the right to withhold prizes from any entries deemed unworthy.

8. Winning pickles will be on display at the RAWF as space permits.
9. The decisions of the Judges are final.

**PLEASE NOTE:**

Entries will be automatically disqualified:

- if complete recipes are not supplied with entry
- if they are received with visible exhibitor names or decorative labels
- if a secure vacuum seal is not readily apparent
- if the wrong type of jar, jar size or closure is used
- if the caps, lids or screw bands appear to be rusty
- if any evidence of fermentation, mould or yeast growth is apparent
- if entries are received without proper exhibitor, section and class identification plus other specific information required in class description

\* All entries are vacuum tested prior to judging. Any low or unsuitable seals will be disqualified

**Adult Classes**

**Class 1** – Dill (cucumber) Pickles

**Class 2** – Sweet (cucumber) Pickles (cucumbers and/or other fruits or vegetables) itemize vegetable(s) / fruit(s) used

**Class 3** – Miscellaneous Savoury Pickles (single or mixture of vegetable(s) and/or fruit pieces, other than cucumber) – itemize vegetable(s) / fruit(s) used

**Class 4** – Relish

**Class 5** – Chutney (Fruit or Vegetable)

**Class 6** – Chili Sauce

**Class 7** – Salsa (Fruit or Vegetable)

**Youth Classes (18 years of age or younger)**

**Class 8** – Pickles – Dill, Savory or Sweet

**Class 9** – Relish, Chili Sauce or Salsa

**Prize Money and Points:**

Place	1st	2nd	3rd	4th	5th
Prize Money	\$50	\$40	\$30		
Points	25	15	10	5	3

Ribbons to 5<sup>th</sup>

**Specials**

**GRAND CHAMPION PICKLE MAKER:** The winner will be the Exhibitor whose entries in the PICKLE classes earn the highest cumulative number of PICKLE POINTS based on the scale above. To be eligible for this award, it is not necessary that an exhibitor compete in all classes. Youth Classes do not accumulate points towards the Champion Pickle Maker Award.

Tie-Breaker – In case of a tie, the person with the most first or seconds etc. will be the grand champion.

**“JUDGES CHOICE” PICKLING AWARD – sponsored by Bernardin Ltd.** The winner will be selected from among all Pickling entries by the competition judges (food experts and thought leaders). Selection is based (not on an entrant’s total accumulated points) on the specific pickle product’s quality, taste, appearance as well as the recipe’s creativity and uniqueness – those elements that, in the judges’ view, create a ‘best of show’ for pickling 2010. Winner of the ‘Judges Choice’ pickling award will receive \$50, a Champion rosette, an engraved jar label and the entry will be featured in a home canning display during The Royal Agricultural Winter Fair Preserving Judges’ Choice standing trophy that is displayed annually.

- PICKLES – Whole, quartered or sliced cucumbers, vegetables or fruits preserved in an acidic solution that contains vinegar or lemon juice, salt or sugar plus herbs and/or seasonings. Class 1 – Dill Pickles are exclusively pickling cucumbers preserved in a dill-infused solution that may contain other herbs for flavour.
- SWEET PICKLES – Whole, quartered or sliced cucumbers, vegetables or fruits preserved in a sweet, acidic solution that contains vinegar or lemon juice, salt or sugar plus herbs and/or seasonings. Sweetening may be achieved with sugar, white or brown; honey, etc.
- RELISH – Chopped, spoonable or spreadable pickle generally made with a combination of vegetables, seasonings and/or fruits. May have sweet or savoury flavour profile. Has a tender texture with small but definable pieces. May have some degree of separation between solids and liquid but should not be extensive.
- CHUTNEY – A spoonable/spreadable condiment with a distinctive flavour profile that can be sweet or savoury, hot or mild. Combines fruits and/or vegetables with acid (vinegar, citrus juice etc.) and seasonings in a somewhat thick, almost jam-like mixture. Texture can be smooth or chunky or smooth with distinctive, tender pieces. Generally has the thickest texture of pickled foods.
- CHILI SAUCE – Generally, though not necessarily, tomato-based condiment with a sweet/sour flavour profile and a spoonable/spreadable soft texture. May also contain a wide range of vegetables, fruits, herbs and spices. Can be smooth or textured, but is not really chunky. Solids and liquids should be separate. Can exhibit “heated” overtones but is generally not “chili hot” in the sense of Salsa.
- SALSA – Tomato or fruit-based mixture, flavoured with chopped vegetables, herbs, chilies and/or spices to yield a distinctive Latin (Mexican/Spanish) flavour profile. Can be dipped or spooned or used to season other recipes. Generally has a chunkier texture than chili sauce.

# Jams and Jellies

## Section 821

**Entry Closing Date:** Monday, October 3, 2011  
**Entry Fees:** \$4.00 per entry

### Judging Information

**Date:** Tuesday, October 25<sup>th</sup>  
**Time:** 9:00 a.m.  
**Location:** Royal Ballroom

### Rules and Regulations

1. ONLY ONE ENTRY PER HOUSEHOLD PER CLASS WILL BE ALLOWED. This rule will be strictly enforced.
2. The exhibitor must send two jars of Jam/Jelly for each entry. Exhibits must be packed in 125 mL, 236 mL or 250mL Mason jars, with a ¼ inch (0.5 cm) head space and a two - piece metal lid with a secure vacuum seal. (Sealed lids curve downwards and do not move when pressed in the centre.)
3. All entries must be labeled with only the FRUITS or VEGETABLES used printed clearly on the label (labels are not part of the judging). Due to the potential for allergic reactions, ALL products, which include NUTS, MUST BE LABELED with the nut(s) used.
4. Upon receipt of Entry Forms, exhibitors will be mailed Confirmations of Entry, a green exhibit tag, and stickers to be put on the bottom of the jars. The green entry tag must be completed with the section #, class #, and I.D. # for your entry. Please match your entries with the stickers and label the jars accordingly.
5. Exhibits must be delivered to the Agriculture Products Clerk,  
Royal Agricultural Winter Fair,  
The Ricoh Coliseum, Direct Energy Centre,  
Toronto, Ontario M6K 3C3.  
Telephone (416) 263-3418  
between MONDAY, OCTOBER 17 and FRIDAY, OCTOBER 21, 9:00 a.m. to 5:00 p.m.  
To avoid breakage, Exhibitors are requested to pack exhibits with padding.
6. All exhibits become the property of the RAWF.
7. The judges reserve the right to withhold prizes from any entries deemed unworthy.
8. Winning jams and jellies will be on display at the RAWF as space permits.
9. The decisions of the Judges are final.

### PLEASE NOTE:

Entries will be automatically disqualified:

- if a secure vacuum seal is not readily apparent (All entries are tested for seals prior to judging.)
- if fruit(s) and/or vegetable(s) used are not listed on the label
- if they are received with visible exhibitor names or decorative labels
- if the wrong type of jar or jar size or closure is used
- if the caps, lids or screw bands appear to be rusty
- if any evidence of mould or yeast growth is apparent
- if entries are received without proper exhibitor, section and class identification plus other specific information required in class description

### Adult Classes

**Class 1** – Strawberry Jam

**Class 2** – Single Fruit Jam – Tree Fruit – itemize fruit used

**Class 3** – Single Fruit Jam – Berries – itemize fruit used

**Class 4** – Mixed Fruit Jam – Tree Fruit and/or Berries – itemize fruit(s) used

- Class 5** – Single or Mixed Fruit Conserve or Preserve – itemize fruit(s)/nut(s) used; please specify whether entry is a CONSERVE OR PRESERVE
- Class 6** – Single Fruit Jelly – Tree or Vine Fruit or Berry – itemize fruit used
- Class 7** – Mixed Fruit Jelly – Any combination of Berries, Vine and/or Tree Fruit(s) – itemize fruit(s) used
- Class 8** – Savory Jam or Jelly (i.e. herb, pepper, etc) – itemize fruit(s) or vegetable(s) used
- Class 9** – Marmalade (single or multiple fruit) – itemize fruit(s) used
- Class 10**– Spirited Jelly (any jelly made with wine, liquor or liqueur)
- \*\*\* Please note that the Maple Jelly class has been moved to the Maple Syrup and Maple Products Competition on page 51.**

**Youth Classes (18 years of age or younger)**

- Class 11** – Single or Mixed Fruit Jam – itemize fruit(s) used
- Class 12** – Single or Mixed Fruit Jelly– itemize fruit(s) used

- JAM - made from crushed or chopped fruit; mounds on a spoon but does not hold its shape when cut, is not as firm as jelly; spreads smoothly
- JELLY - made from fruit juices or wine or vegetable juices in combination with acids (except for maple jelly); is clear, somewhat translucent; quivers when touched; retains an angle when cut with a spoon but is tender, spreadable; has a pleasing mouthfeel and good flavour representative of the juices used.
- PRESERVES - contains small uniformly-sized pieces or whole fruits in a clear softly gelled medium; fruit is tender and plump, is similar to jam except fruit pieces are larger and over-all appearance is more irregular & translucent; generally softer set than jam.
- CONSERVES – made with fruit combinations; may contain nuts, raisins, coconut, etc.; may be sweet or savory; similar to jam in appearance and consistency but may be more soft set.

**PRIZE MONEY AND POINTS:**

Place	1st	2nd	3rd	4th	5th
Prize Money	\$50	\$40	\$30		
Points	25	15	10	5	3
Ribbons to 5 <sup>th</sup>					

**Specials**

**GRAND CHAMPION JAM & JELLY MAKER:** The winner of this award will be the Exhibitor whose entries in JAM/JELLY classes earn the highest cumulative number of POINTS based on the scale above. To be eligible for this award, it is not necessary that an Exhibitor compete in all classes. Youth classes do not accumulate points towards Champion Jam & Jelly Maker Award.

Tie-Breaker - In case of a tie, the person with the most first or seconds etc. will be the grand champion.

**“JUDGES CHOICE” JAM & JELLY AWARD – sponsored by Bernardin Ltd.** The winner will be selected from among all Jam and Jelly entries by the competition judges (food experts and thought leaders). Selection is based (not on an entrant’s total accumulated points) but on the specific jam or jelly’s quality, taste, appearance as well as the recipe’s creativity and uniqueness – those elements that, in the judges’ view, create a 2010 Jam & Jelly ‘best of show’. Winner of the ‘Judges Choice’ Jam & Jelly award will receive \$50, a Champion rosette, an engraved jar label and the entry will be featured in a home canning display during The Royal Agricultural Winter Fair Preserving Judges’ Choice standing trophy that is displayed annually.