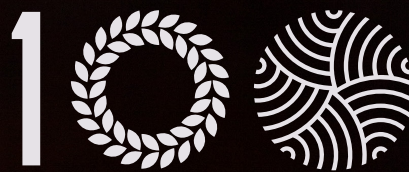


The Royal[®]

AGRICULTURAL WINTER FAIR



A CENTURY OF CHAMPIONS

2022 JAMS AND JELLIES COMPETITION



PRESENTED BY
metro

**COMPETITION
INFORMATION**

ENTRY CLOSING DATE:
Friday September 30th, 2022

ENTRY FEE:
\$6.00 per entry

EXHIBIT ARRIVAL:
Tuesday October 18th to Sunday October 23th, 2022
Refer to Rule #8 for specific drop off times

Thank you to our Supporting Sponsor



**JUDGING
INFORMATION**

DATE:
Tuesday October 25th, 2022

COMMITTEE

Steven Backs
Karen Fisher
Kathleen Fisher
Emerie Brine
Samantha George
Heather Fraser

Elizabeth Peeters
Judi Kingry
Paula Deane
Jean Beauchemin
Landon Logie
Valerie Keast

IN 2022

In order to celebrate our winners this year, we are requesting a submission of 2-3 photos of your product, work space or farm to be featured on our virtual platform. In addition, please provide any applicable Instagram or Facebook handles. Submissions can be made via AssistExpo, our online entry system, when entering.

Questions? Please email us at entry@royalfair.org



GET READY TO GROW!

Metro is sponsoring the Royal Agricultural Winter Fair food competitions for a fourth straight year. Along with their pledge to back locally sourced food, Metro is committed to finding and supporting local suppliers and manufacturers to feed Ontarians in new and exciting ways. Metro is looking for entrepreneurs who are ready or on the cusp of being ready for retail. Local food or beverage companies will have the opportunity to be assessed for Metro's Locally Sourced program and invited to a Metro Buyer's meeting, with the potential to receive business coaching and finalize their product for distribution in Metro stores in Ontario!

WE LOOK FORWARD TO CROWNING THIS YEAR'S ROYAL CHAMPIONS!

For more information or to get involved in the Metro's Locally Sourced Program **please email entry@royalfair.org**

RULES & REGULATIONS

1. Only one entry per exhibitor in Classes 1, 3 and 5 will be allowed in the appropriate section. Multiple entries will be allowed in classes 2, 4 and 6 - 10 by one exhibitor, providing the main ingredients in each entry differ. **New In 2022:** Products cannot be entered in multiple classes. Please select the class that is most suitable for your entry.
2. Entries must be made via AssistExpo, RAWF's online entry system, or a paper RAWF entry form must be completed. After the entry closing date, the RAWF will send the exhibitor a confirmation letter outlining their entries as well as labels for their products. These labels will contain the Section #, class #, and ID# for each entry. Please match your entries with the labels and place these labels on the **bottom** of the appropriate jars.
3. The exhibitor must send two (2) jars of Jam/Jelly for each entry. Exhibits must be packed in 125 mL, 236 mL or 250mL mason jars, with a 1/4 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. Wax seals should not be used under any circumstances and entries will be disqualified.
4. All entries must be labeled clearly with the list of **fruits, nuts, spices, or vegetables** used. (Labels are not considered in the judging process). Due to the potential for allergic reactions, **all** products, which include **nuts, must be labeled** with the nut(s) used.
5. For Class 14 – Heritage Jams: Complete recipes must accompany entries. If the original source is a historical cookbook or magazine, please provide a full citation, if possible. If the original source is unknown, please provide as much information as possible. If the original source is a family recipe, this must be stated.
6. Exhibits must be delivered to:
Royal Agricultural Winter Fair, Show Office
Door #33, Manitoba Drive, Exhibition Place
Toronto, ON M6K 3C3
Telephone: (416)-263-3418
7. ALL exhibits whether shipped (prepaid) or delivered in person must arrive at the RAWF between Tuesday October 18, 2022, and Sunday October 23, 2022, (weekday office hours are 9:00 am – 4:00 pm, weekend office hours are 10:00 am – 3:00 pm). Please ensure you provide your courier with the office hours above when scheduling your shipment. To avoid breakage, exhibitors are requested to pack exhibits with padding. If you are hand delivering your entries, please call ahead to ensure staff is present. Please ensure your name, exhibitor number and address are on the outside of your shipping box.
8. All exhibits become the property of the RAWF and will not be returned.
9. The judges reserve the right to withhold prizes from any entries deemed unworthy.
10. The decisions of the judges are final.

PLEASE NOTE:

Entries will be automatically disqualified:

- if fruit(s), nut(s) and/or vegetable(s) used are not listed on the label
- if they are received with visible exhibitor names or decorative labels
- if a secure vacuum seal is not readily apparent (all entries are tested for seals prior to judging).
- 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.
- Wax seals should not be used under any circumstances and entries will be disqualified. Heritage recipes not heritage processing.

DESCRIPTIONS

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/vegetable juices or wine in combination with acids; 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

NO REFINED SUGAR

Made with concentrated fruit mixtures, fruit juice concentrates, honey, maple syrup, or blue agave

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 overall appearance is more irregular and 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

JUDGING CRITERIA CLASSES 1-13, 15-16

| | |
|----------------|----|
| Visual Appeal* | 10 |
| Aroma | 20 |
| Texture | 25 |
| Flavour | 30 |
| Originality | 15 |

TOTAL 100

JUDGING CRITERIA CLASS 14, HERITAGE JAM / JELLY

| | |
|----------------|----|
| Visual Appeal* | 10 |
| Aroma | 20 |
| Texture | 25 |
| Flavour | 30 |

TOTAL 85

* Head space is not included in visual appeal but points will be deducted for incorrect head space as per rule # 3.

EXHIBITORS PLEASE NOTE

All ingredients included in your entry's recipe **MUST** be listed on the label. Entries without an itemized list will automatically be disqualified. Recipes must be provided for Heritage entries.

In order to set exhibitors up for success, The Royal recommends that they visit Bernardin's How To Guide online:
<http://www.bernardin.ca/en/beforeyougetstarted.htm>

SPECIALS

801A Amateur Jam & Jelly Maker

Exhibitors who engage in jam and jelly production as a pastime with no intention of making their product available for sale.

801P Professional Jam & Jelly Maker

Exhibitors who engage in jam and jelly production with the intention of selling their product, or as part of a paid occupation rather than a pastime.

CLASSES

Class 1 Strawberry Jam or Preserve - No Inclusions

Class 2 Strawberry Jam or Preserve - With Inclusions

Itemize fruit(s) used

Class 3 Raspberry Jam or Preserve - No Inclusions

Class 4 Raspberry Jam or Preserve - With Inclusions

Itemize fruit(s) used

Class 5 Blueberry Jam or Preserve - No Inclusions

Class 6 Blueberry Jam or Preserve - With Inclusions

Itemize fruit(s) used

Class 7 Fruit Jam Other Single or Mixed, Tree Fruit and/or Berries

Itemize fruit(s) used

Class 8 Fruit Jam or Preserve made with No Refined Sugar

Single or Mixed, Tree Fruit and/or Berries.

Natural sweeteners only.

(See page 4 for a list of alternative sugar options)

Class 9 Single or Mixed Fruit Conserve or Preserve

Itemize fruit(s)/nut(s) used; please specify whether entry is a **conserves** or **preserve**

(See page 4 for definition)

Class 10 Fruit Jelly Single or Mixed Tree or Vine Fruit or Berry

Itemize fruit used

Class 11 Savory Jam or Jelly (i.e. herb, pepper, etc)

Itemize fruit(s) or vegetable(s) used

Class 12 Marmalade (single or multiple fruit)

Itemize fruit(s) used

Class 13 Spirited Jelly

Any jelly made with wine, liquor or liqueur

Class 14 Heritage Jam

Sponsored by Culinary Historians of Canada

HISTORIENS CULINAIRE
DU CANADA



CULINARY HISTORIANS
OF CANADA

- Recipe is to be from a historical source
- Historical is defined as from 1967 or earlier
- All rules and regulations for the 2022 Jams & Jellies Competition will apply, such as modern health and safety guidelines.
- Wax seals should not be used under any circumstances and entries will be disqualified.

YOUTH CLASSES (18 YEARS OF AGE OR YOUNGER)

Class 1 Single or Mixed Fruit Jam
Itemize fruit(s) used

Class 2 Single or Mixed Fruit Jelly
Itemize fruit(s) used

PRIZE MONEY AND POINTS*

| PLACE | 1 st | 2 nd | 3 rd | 4 th | 5 th |
|-------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| PRIZE MONEY | \$50 | \$40 | \$30 | - | - |
| POINTS | 25 | 15 | 10 | 5 | 3 |

Ribbons to 5th

*Only an Exhibitor's best result in a class that allows for multiple entries is used in the Premier Exhibitor calculation

*No points awarded to Classes 15 & 16

SPECIALS

Premier Jam / Jelly Exhibitor - Amateur

One winner will be selected from the Amateur Section, whose entries earned the highest cumulative number of points based on the Points Scale above. It is not necessary to compete in all classes. Youth Classes do not accumulate points towards the Premier Jams/Jelly Exhibitor Awards.

Prize Money: \$150

Tie-Breaker: In case of a tie, the person with the most firsts or seconds, etc. will be the Premier Jam/Jelly Exhibitor.

Premier Jam / Jelly Exhibitor - Professional

One winner will be selected from the Professional Section, whose entries earned the highest cumulative number of points based on the Points Scale above. It is not necessary to compete in all classes. Youth Classes do not accumulate points towards the Premier Jams/Jelly Exhibitor Awards.

Prize Money: \$150

Tie-Breaker: In case of a tie, the person with the most firsts or seconds, etc. will be the Premier Jam/Jelly Exhibitor.

Judges Choice Jam & Jelly Award

Sponsored by Newell Brands Canada ULC (Bernardin)

One winner will be selected from among all Jams/ Jelly entries (both Amateur and Professional) by the competition judges. Selection is based 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 2022 Jam & Jelly 'Best Of Show'. Winner of the 'Judges Choice' Jam & Jelly award will receive \$50, a Champion rosette, and the entry will be featured in a display.

ROYAL WINTER FAIR COVID-19 STATEMENT

The Royal Agricultural Winter Fair continues to closely monitor the COVID-19 (Coronavirus) pandemic. The health and safety of our staff, exhibitors, partners and the community at large are our top priorities, and we will adhere to all recommendations put forward by the government and health officials.

Staff work to ensure that all of our competitions meet the current regulations of the City of Toronto and the Government of Ontario.