Baby Bread and Butter
Pickles
1st
The Royal
AGRICULTURAL WINTER FAIR
2020
PICKLING
COMPETITION
www.royalfair.org

Presented by metro

Chair: William Roberts
Vice Chair: Tania Ganassini

COMMITTEE

Heather Fraser	Jean Beauchemin
Steven Backs	Karen Fisher
Emerie Brine	Paula Deane
Judy Kingry	Kathleen Fisher
Samantha George	Elizabeth Peeters
Landon Logie	Agatha Podgorski

Thank you to our suppporting sponsor

Rootham GOURMET PRESERVES

COMPETITION INFORMATION

Entry Closing Date: Thursday, September 10, 2020
Entry Fee: $5.00 per entry
Exhibit Arrival: Between Friday, September 25, 2020 to Wednesday, September 30, 2020 9:00am - 4:00pm except Saturday and Sunday 10:00am - 3:00pm

JUDGING INFORMATION

Date: Thursday, October 8, 2020

NEW IN 2020!

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 directly at rtheriault@royalfair.org

NEW DELIVERY LOCATION

Please refer to Rule #7 for the new 2020 delivery location/address

GET READY TO GROW!

Metro is sponsoring the Royal Agricultural Winter Fair food competitions for a second 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

SPOTLIGHT ON LOCAL
PRESENTED BY metro

RULES AND REGULATIONS

1. Only one entry per exhibitor in Classes 1 and 2 will be allowed. Multiple entries will be allowed, in classes 3 to 7, by one exhibitor providing the main ingredients in each entry differ.
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 pickles for each entry. Pickle Exhibits in classes 1,2,3,8 & 9 must be packed in 500mL mason jars, with a $^1/_2$-inch (1cm) head space and a two-piece metal lid with a secure vacuum seal. For classes 4,5,6,7 & 10, 2 jars for each entry must be packed in 250mL mason jars. Sealed lids curve downward and do not move when pressed in the centre. By definition all pickle entries will contain lemon juice or vinegar.
4. All entries must be labelled with a full list of ingredients used. Labels are not considered in the judging process.
5. Complete recipes MUST accompany all 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.
6. For entries in Class 8, Heritage Pickle: Complete recipes **must** accompany entries. If the original sourse is a historical cookbook or magazine, please provide full citation. If the source is unknown/ incomplete, provide as much information as possible. If the original source is a family recipe, this must be stated.
7. Exhibits must be delivered to:
   Royal Agricultural Winter Fair, Show Office
   c/o Brampton Fairgrounds
   12942 Heart Lake Rd
   Caledon, ON, L7C 2J3
   Telephone (416) 263-3418
8. All exhibits whether shipped (prepaid) or delivered, must arrive at the above address between FRIDAY SEPTEMBER 25, 2020 and WEDNESDAY SEPTEMBER 30, 2020. (Weekday office hours are 9:00am–4:00 pm, weekend hours 10:00am–3:00pm, September 26/27 only). **Please ensure you provide your courier with the office hours 9:00am - 4:00pm 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.
9. All exhibits become the property of the RAWF, and will not be returned.
10. The judges reserve the right to withhold prizes from any entries deemed unworthy.
11. The decisions of the Judges are final.

PLEASE NOTE:
Entries will be automatically disqualified:

- if a full list of ingredients are not included on the label
- 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.

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

2020 PICKLING COMPETITION

DESCRIPTIONS

- **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.
- **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.

JUDGING CRITERIA
CLASSES 1–7, 9, 10

Visual Appeal*	10
Aroma	20
Texture	25
Flavour	30
Originality	15
TOTAL	100

JUDGING CRITERIA
CLASS 8, HERITAGE PICKLES

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.*

SECTIONS

Please follow the guidelines below to determine which Section (820A or 820P) to enter.

820A Amateur Pickle Maker

Exhibitors who engage in pickle production as a pastime with no intention of making their product available for sale are encouraged to enter Section 820A.

820P Professional Pickle Maker

Exhibitors who engage in pickle production with the intention of selling their product, or as part of a paid occupation rather than a pastime, are encouraged to enter Section 820P.

CLASSES

1 **Dill (Cucumber) Pickles**

2 **Sweet (Cucumber) Pickles**
(Cucumbers and/or other fruits or vegetables)
Itemize vegetable(s) / fruit(s) used

3 **Miscellaneous Savoury Pickles**
(Single or mixture of vegetable(s) and/or fruit pieces, other than cucumber)
Itemize vegetable(s) / fruit(s) used

4 **Relish**

5 **Fruit or Vegetable Chutney**

6 **Chili Sauce**

7 **Fruit or Vegetable Salsa**

HISTORIENS CULINAIRE DU CANADA / CULINARY HISTORIANS OF CANADA

8 **Heritage Pickle —Sponsored by 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 2020 Pickling 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)

9 **Pickles — Dill, Savory or Sweet**

10 **Relish, Chili Sauce or Salsa**

2020 PICKLING COMPETITION

PRIZE MONEY AND POINTS (CLASSES 1-8)

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

Ribbons to 5th

PRIZE MONEY (CLASSES 9-10)

Place	1st	2nd	3rd	4th	5th
Prize Money	$50	$40	$30	—	—

Ribbons to 5th

SPECIALS

PREMIER PICKLE EXHIBITOR (ONE AWARD)

One winner will be selected from among all Pickling entries (both Amateur and Professional), whose entries in the pickle classes earn the highest cumulative number of points based on the Points Scale above. Exhibitors from both sections are eligible for this award, and it is not necessary that they compete in all classes. Youth Classes do not accumulate points towards the Premier Pickle Exhibitor Award.

Prize Money: $150

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

JUDGES CHOICE PICKLING AWARD (ONE AWARD)

Sponsored by Newell Brands Canada ULC (Bernardin)

One winner will be selected from among all Pickling entries (both Amateur and Professional) by the competition judges. Selection is based 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 2020. Winner of the 'Judges Choice' pickling award will receive $50, a Champion rosette, and the entry will be featured in the Bernardin canning display.

RAWF 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.

HOW WE ARE KEEPING YOU SAFE

- No-contact drop off location for entries
- Masks for all RAWF Show Office staff and competition facilitators
- Physically distanced judging stations
- Sanitization of entries between each handler
- Plexiglass separation between judging stations
- Hand sanitizers for each judging station
- Continuous disinfecting of high-touch areas throughout exhibition grounds and RAWF Offices
- Increased hand sanitizer on-site
- Disinfecting of all surface and high-touch areas between competitions
- Temperature checks for staff, facilitators and judges upon arrival