



2024 SCHOOL GROUP COMPETITIONS

JAMS, JELLIES, AND PICKLES

HONEY AND MAPLE

Jams & Jellies: Tuesday October 22, 2024

Pickles: Wednesday October 23, 2024

Honey: Friday October 25, 2024

Maple Syrup: Monday October 28, 2024

COMPETITION INFORMATION

Entry Deadline: Monday September 30, 2024

Entry Fees: No Entry Fee.

Exhibit Arrival Time: Tuesday October 15, 2024 to Sunday October 20, 2024.

Office hours are 9:00 AM - 6:00 PM, except Saturday and Sunday 10:00 AM - 3:00 PM.

Entry Delivery Address:

Agriculture Show Office, Royal Agricultural Winter Fair
39 Manitoba Drive (Use Door #33 for drop offs), Exhibition Place
Toronto, ON, M6K 3C3

RULES AND REGULATIONS:

1. Entries must be made via AssistExpo, RAWF's online entry system. 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.
2. ALL exhibits whether shipped (prepaid) or delivered in person must arrive at the RAWF between the drop off days listed above. 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.
3. All exhibits become the property of the RAWF and will not be returned.
4. The decisions of the judges are final.

Jams, Jellies, Pickles

1. 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.
2. The exhibitor must send two (2) jars of pickles for each entry. Pickle Exhibits 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. Relish and Salsa Exhibits must be packed in 250mL mason jars. Sealed lids curve downward and do not move when pressed in the centre.
3. 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.

Honey

1. Honey products will be judged in accordance with the scale of points indicated in each section. The decision of the judges shall be final.
2. In classes for liquid and granulated honey, an exhibit shall consist of three (3) 500 gram (375 ml) jars. If an exhibit arrives at the RAWF with one of the three jars broken, the remaining two jars will be judged as an exhibit. An exhibit that consists of only two jars shipped will be disqualified from judging.

Maple

1. Maple syrup exhibits shall consist of two (2) Curved Kent Type glass bottles of maple syrup, each having a capacity of 250 mL (U.S. 8.5 oz). Brown or black caps only to be allowed on 250 mL Kent syrup bottles. No gold, white, or red caps, points will be deducted.
2. Maple syrup that tests less than 66.0 Brix or higher than 68.9 Brix, as determined by a refractometer, or a syrup brix hydrometer with temperature correction to obtain the true density, will be disqualified.
3. All maple syrup should have a flavour characteristic of its respective colour class and be free from any objectionable odour or taste. It is best to sample from the same lot before submitting your entries to The Royal.
4. Any maple syrup entry containing any form of foreign material will be disqualified from the competition. Please check your syrup for clarity before submitting your entries.
5. Maple syrup and maple products will be judged under the guidelines of the North American Maple Contest Judging Guidelines as used by the International Maple Syrup Institute (IMSI).

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

Please Note: Entries will be automatically disqualified:

- 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
- Wax seals should not be used under any circumstances

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>

Classes:

1. Liquid Honey
Can be either White, Gold, Amber or Dark
2. Maple Syrup - Golden, Amber, Dark
2 bottles, brown or black caps
3. Strawberry Jam or Preserve
With or without inclusions
4. Raspberry Jam or Preserve
With or without inclusions
5. Blueberry Jam or Preserve
With or without inclusions
6. Fruit Jam or Preserve
Single or Mized, Tree Fruit and /or berries. Itemize fruit(s) used.
7. Marmalade (Single or multiple fruit)
Itemize fruit(s) used
8. Dill (Cucumber) Pickles
9. Sweet (Cucumber) Pickles
Cucumbers and/or other fruits or vegetables
10. Misc. Savoury Pickles (other than cucumber)
Single or mixture of vegetable(s) and/or other fruit peices, other than cucumber
11. Relish
12. Fruit or Vegetable Salsa