

36th Annual Arvada Harvest Festival Food Fair Competition Rules and Regulations 2022

Thank you, for showing interest in entering the Arvada Harvest Festival Food Fair Competition. The following are the rules and regulations that must be followed in order for your entry to be qualified for judging.

1. All entries must include recipe card upon registration on day of event, all items are to be entered in the Food Fair as specified on the Arvada Harvest Festival Food Fair Competition Advertising flyer, in regard to time deadlines for entries, judging site, etc.

2. ALL ITEMS MUST BE LABELED AS FOLLOWS:

Contestant # _____ (no names please)
Item name (please be specific): _____
Date canned or baked: _____
Time or lbs. pressure method of processing if canned item:

The above information should be printed on a label and the label should be firmly affixed at the time of judging.

*****GUIDELINES FOR PIES & CAKES, BREADS & ROLLS:**

Pies:

1. Crust: Delicate brown; light & flaky texture; pleasing flavor-no raw or burned taste; not greasy
2. Filling: Cream Filling: Consistency - holds shape when cold; smooth texture, pleasing flavor
Fruit Filling: Size of pieces suited to fruit used; holds shape; natural color retained; fruit tender,
but not overcooked, pleasing flavor (not starchy)
3. Meringue: Glossy; covers pie; no beads, peaks-golden brown, slightly moist, tender fluffy

Cake:

(Types: Angel, chiffon, sponge, chocolate, white, yellow, spice, layer, cupcakes, butter cakes, etc.)

1. Angel or Sponge : Flat or slightly rounded top; even, delicate brown color, slightly moist texture;
no large holes - uniform small cells; light; tender; delicate flavor; proper height should have filled baking tin.
2. Yeast Breads & Rolls: Smooth, well-rounded top; thin crust - golden brown; fine, light, uniform texture, slightly moist, slightly sweet flavor, standard size.

*****GUIDELINES FOR COOKIES: (3 cookies minimum):**

1. Bar cookies: Uniform; will hold shape; slightly moist, thin crust; tender, pleasant, rich flavor.
2. Drop cookies: Uniform size and shape, mounded shape; lightly brown; slightly moist; tender, pleasant, rich flavor.
3. Rolled cookies: Retain shape of cutter; slightly brown; crisp; tender, pleasant, rich flavor.
4. Refrigerator cookies: Uniform, thin slices; crisp; tender; lightly brown; pleasant, rich flavor.

*****GUIDELINES FOR CANNED FRUITS, JAMS AND JELLIES:**

NOTE: ALL CANNED GOODS MUST FOLLOW THESE SPECIFICATIONS

1. Any size container may be entered which is appropriate for contents. Improperly sealed containers will not be judged.
2. Standard canning jars and lids
3. Standard rings (not bent or rusty)
4. Proper processing method used. (Vegetables, meats - pressure canner; fruits, tomato, pickles, jams, jelly- hot water bath)
5. All products must be labeled with: contestant#, product name, date processed, method used, time or lbs. pressure

CANNED FRUIT: (WILL NOT BE OPENED AND TASTED)

1. Proper stage of maturity (fresh, sound & ripe)
2. Uniform color and size of pieces, free of spots and blemishes
3. Well packed (1/2" head space) but not floating
4. Liquid - 1/2" from top of jar; clear - but not cloudy
5. Free from signs of spoilage - good seal
6. Neat, complete label

JAMS AND JELLIES: (JARS WILL BE OPENED)

JAMS AND JELLIES MUST BE PROCESSED BY WATER BATH. NO PARAFIN

1. Jellies - clear (no pulp), free from crystals; smooth consistency
2. Jams - fruit evenly distributed
3. Proper seal free from molds or fermentation
4. Flavor - fruity
5. Uniform color
6. Neat, complete label

*****GUIDELINES FOR CANNED VEGETABLES, PICKLES, & RELISH:**

****SEE MORE ABOVE CONCERNING ALL CANNED GOODS****

CANNED VEGETABLES: (WILL NOT BE OPENED & TASTED)

1. Young, tender, fresh vegetables

2. Uniform color and size of pieces - free of spots and blemishes
3. Well packed (not fancy) - 1/2" head space except for starchy vegetables (1" head space)
4. Liquid - 1/2" from top of jar - clear - not cloudy or containing sediment
5. Free from signs of spoilage - good seal
6. Neat, complete label

PICKLES AND RELISHES: (WILL NOT BE OPENED)

1. Good pack - liquid and pickles no more than 1/2' from top of jar
2. Bright color - but no artificial color used
3. Uniform size, proper maturity
4. Free from signs of spoilage, good seal
5. Neat, complete label

*****GUIDELINES FOR MISCELLANEOUS CANNED GOODS:**

SEE NOTE ABOVE CONCERNING ALL CANNED GOODS

MISCELLANEOUS CANNED GOODS: (WILL NOT BE OPENED)

1. Good color
2. Well packed - proper head space
3. Free from signs of spoilage, good seal
4. Uniform size if applicable
5. Neat, complete label

*****GUIDELINES FOR CANNED SALSA:**

SEE NOTE ABOVE CONCERNING ALL CANNED GOODS

CANNED SALSA: (WILL BE OPENED)

1. Use canning jar, clean, proper seal - free from mold or fermentation
2. Labels - neat and complete with processing time and processing method, product name, and date
3. Recipe included with entry
4. Chunky with uniform pieces
5. Color bright and natural