**Tips & Information for Fair Entries**

Mariposa County Fair – September 1st to 4th

www.mariposafair.com

**Entries:**

* Preserved foods - Entry Forms Accepted through Saturday Aug. 5, 2023 by 5 pm.

 Exhibits to fair on Wed., Aug. 30th between 1-7pm

* Horticulture – Entry Forms Accepted through Friday Aug. 25, 2023 by 5 pm.

 Exhibits to fair on Thursday, Aug. 31st, between 1-7pm

* No Entry Fees / Multiple entries can be submitted on same entry form

**Follow the rules:**

* Read the rules carefully. Failure to set up or classify a display properly may mean automatic disqualification.
* Submit the correct number of specimens. This information is listed in the Preserved Foods and Fruits & Vegetables packets.

**Preserved Food Exhibits:**

- Submit two identical jars. One to be opened and judged, the other for display at the fair

- Entry must be withing 12 months of the opening day of fair

- Standard canning jars with matching lids and rings

- No paraffin seals

- Low-acid foods must be canned under pressure and include ingredients and date made on the label

- Correct headspace, clarity, color, tenderness, consistency,

free from bubbles and foam

- No dirt, residue, cracks, chips, dents, or rust on jars and lids

- Jars properly vacuum sealed

- Label to include: name of product/ date processed / processing method and time / ingredients. Label must state whether the food was hot or raw packed, boiling water or pressure canned. PSI if pressure canned. Time and temperature

- Entry should be accompanied by the recipe used

- Safety is a primary consideration. Unsafe items should not be submitted

**Horticulture Exhibits:**

 - Must be grown by the exhibitor in his/her county

 - Enter only the number of specimens requested

 - Uniform size is important!

 - Uniform ripeness

 - Must be on a display plate unless otherwise noted – do not embellish

 - Commercial grade exhibit desired rather than overgrown

 - Be sure your exhibit is at an ideal stage of maturity

 - Do not submit items with bruising or imperfections

 - Judge will evaluate the quality, condition, uniformity, and variety

 - Some exhibits require to depict the fair theme. Be sure to check the class

**Automatic Disqualification:**

**Preserved Food Exhibits:**

- Unsealed jars

- Any signs of spoilage

- No labeling

- Paraffin lids

- Jars/Jar sizes which don’t have USDA canning recommended

- Open kettle canning

- Soup mixes or other foods with thickeners, like starch or flour

- Bulging or buckled lids

**Horticulture Exhibits:**

**-** Incorrect number for the class

**-** Improper preparation of the vegetables, such as excessive peeling of onions or greening of potatoes

**-** Mixture of types or varieties within a single display

- Any evidence of parasites or disease