

SECTION TWO: JAMS, JELLIES & PRESERVES

2021 TROPHY WINNER: Carrie Didychuk

RULES:

1. All General Rules on page 3 apply.
2. All canned or preserved foods must be properly sealed. Jars without proper heat seals will not be judged.
3. Jars must be labeled as to type of preserve (e.g. raspberry jam, etc.) and date prepared (current and previous year only).
4. Jars may be no larger than quart size.
5. Entries from commercial establishments and professionals are not eligible. Indoor and Outdoor Market products may not be entered in the Red Ribbon Competition.
6. Do not enhance tops of jars for preserves, jams, jellies, pickles, etc. with cloth, ribbons or other decoration. Entry tags should be attached to entry using wires provided or with an elastic band.

SPECIAL PRIZES:

1. **Bernardin® Best of Show** www.bernardin.ca Preserves canned with Bernardin jars and lids qualify for Bernardin Best of Show Award. For more information on heat sealing go to: www.bernardin.ca/why_is_heat_processing_important/ The Red Ribbon Competition's 'Best Home Canning' entry must be submitted in a Bernardin Mason Jar and Snap Lid. Judge's choice of qualifying entries.
2. **Class 227 Bernardin Gift Pack Competition** Best gift pack submitted using Bernardin mason jar and SNAP lid. Judges select winner based on creativity, quality of home canned product, perceived value and appropriateness of presentation. Special gift and Bernardin Rosette for 1st place. 1st PLACE WINNER ELIGIBLE TO ENTER NATIONAL CONTEST.
3. **Class 201 BERNARDIN® Jam / Jelly** Submit Bernardin Pectin proof of purchase and recipe. Special gift and Bernardin® Rosette for 1st
4. **Junior Classes only** - Cash prizes and ribbons will be awarded to all 1st, 2nd and 3rd Place in Junior classes. Children may collect their cash prizes or other money prizes (EXCLUDING RIBBONS AND EXHIBITS) anytime from 11:00 am to 4:30pm on Saturday September 10th at the Red Ribbon Front Desk in the curling rink.

JAM, JELLY & MARMALADE

Class

- | | |
|-----|---|
| 200 | APPLE BUTTER |
| 201 | BERNARDIN JAM/JELLY - any type of fruit or mixture of fruits **Special Prize* |
| 202 | CRABAPPLE JELLY |
| 203 | JAM – using two or more fruits |
| 204 | JELLY – fruit |
| 205 | MARMALADE |
| 206 | PEPPER JELLY – sweet or hot peppers |
| 207 | RASPBERRY JAM |
| 208 | STRAWBERRY JAM |
| 209 | OTHER JAM - using one fruit e.g. peach, blueberry, etc. |

PRESERVES - CANNED FRUIT

- | | |
|-----|--------------------------------------|
| 210 | NEW PRESERVED PEACHES |
| 211 | PRESERVED FRUIT - other than peaches |

How Are Trophies Awarded?

- There is one trophy for every SECTION as listed in the Red Ribbon Competition. Each Section has many different categories, called CLASSES. Any individual person entering items in the Red Ribbon Competition is allowed to enter one item in each class but if you are handy you can enter many different items in each section.
- 1st, 2nd and 3rd place ribbons are awarded at the 1st Red Ribbon for each CLASS and points are given as follows. First place 3 points; Second place 2 points; Third place 1 point. Ultimately the trophy winner is the individual who has won the most points in that SECTION.
- The Grand Aggregate Trophy is the only trophy that is based on a family total. This trophy is awarded to the family with the most total points won in all SECTIONS. A family consists of immediate family members.

SECTION TWO: JAMS, JELLIES & PRESERVES

PRESERVES - PICKLES, RELISH, CHUTNEY ETC.

- 212 CONSERVE - has no added pectin; contains nuts and fruits
- 213 CHUTNEY (Mango)
- 214 CHUTNEY (Other)
- 215 PICKLED BEETS
- 216 PICKLED CUCUMBER (Dill Pickles)
- 217 PICKLED CARROTS
- 218 PICKLED PEPPERS
- 219 PICKLED MIXED VEGETABLES
- 220 PICKLED VEGETABLE - vegetable other than beets, cucumbers, carrots, peppers
- 221 PICKLED FRUIT – crabapples, etc.
- 222 PICKLED CUCUMBERS – sweet ; bread and butter
- 223 PICKLED CUCUMBERS - mustard: other
- 224 RELISH
- 225 SAUERKRAUT
- 226 ANY TOMATO PRESERVE – chili sauce, spaghetti sauce, etc., primarily tomatoes

BERNARDIN COMPETITION

Class

- 227 BERNARDIN GIFT PACK COMPETITION Best Gift Pack submitted with a minimum of one preserve contained in a Bernardin Mason Jar and SNAP Lid. Judging will include tasting. Please include extra jar(s) of preserve(s) for tasting as well as an itemized list of Gift Pack Contents.

SECTION THREE: DRESSINGS, SAUCES & EGGS

2021 TROPHY WINNER: Tracey Filewich

RULES:

1. All General Rules on page 3 apply.
2. All canned or preserved foods must be properly sealed. Jars without proper heat seals will not be judged.
3. Jars must be labeled as to type (e.g. salsa, etc.) and date prepared (current and previous year only).
4. Jars may be no larger than quart size.
5. Entries from commercial establishments and professionals are not eligible. Indoor and Outdoor Market products may not be entered in the Red Ribbon Competition.
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SAUCES

Class

- 300 ANTIPASTO
- 301 BARBEQUE SAUCE
- 302 HOT SAUCE – include a list of ingredients
- 303 SALSA
- 304 ANY OTHER CONDIMENT - horseradish, marinade, rub include a list of ingredients