

SECTION THREE: DRESSINGS, SAUCES & EGGS

SALAD DRESSING

- 305 **NEW** FLAVOURED VINEGAR
306 OIL & VINEGAR SALAD DRESSING – no eggs or mayonnaise, include a list of ingredients
307 **NEW** SALAD DRESSING - cooked

KOMBUCHA

- 308 KOMBUCHA - 250 ml, please specify ingredients (eg. green tea, flavouring(s))

EGGS

- 309 EGGS, CHICKEN (Brown) – 3, clean, in undecorated container
310 EGGS, CHICKEN (White) – 3, clean, in undecorated container
311 **NEW** EGGS, QUAIL - 3, clean, in undecorated container

SECTION FOUR: HONEY

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.
6. Do not enhance tops of jars with cloth, ribbons or other decoration. Entry tags should be attached to entry using wires provided or with an elastic band.

HONEY - AMATEUR

- 400 HONEY – Amateur, liquid, light coloured one 500gm/375ml jar
401 HONEY – Amateur, liquid, dark coloured, one 500gm/375ml
402 HONEY – Amateur, creamed, one 500gm/375ml

HONEY - PROFESSIONAL

- 403 HONEY – Professional, liquid, light coloured one 500gm/375ml
404 HONEY – Professional, liquid, dark coloured, one 500gm/375ml
405 HONEY – Professional, creamed, one 500gm/375ml

Pinterest Fail

You tried. You gave it your all...but it just didn't work out.

If there is a disaster, loss or unexpected damage to your Red Ribbon entry in any class, you may enter your "Pinterest Fail". Your choice of presentation, including written description and sense of humour will be considered in judging. No class number required.