



**Temple Or Rishon's  
Grand Festival  
March 18, 2023**

## **Enter a Food Competition!**

Set yourself apart as one of Temple Or Rishon's best canners and bakers. TOR's Grand Festival Canning & Baking competition is open to everyone.

To Enter: <https://tinyurl.com/TORexhibit2023>

### **General Rules & Requirements**

1. Entries must have been prepared/made/processed by the exhibitor.
2. Each individual is considered to be a separate exhibitor. Entries completed by two or more individuals are permitted but will be counted as one exhibitor. Any special awards won by a group shall be awarded to the individual who entered on line. Group projects will be entitled to receive one (1) ribbon or any other type of award.

### **Production Requirements – Canned Entries**

1. Quantity Requirements: Entries must consist of two (2) identical jars of identical product from the same batch. One for display and one for judging. The Judge will choose which jar to open. Jars and lids must be identical in all regards. Seals and bands must be made by the same manufacturer (Ball & Kerr are interchangeable).
2. Jar Requirements: A new, sterilized, clear (non-colored) regular or wide-mouthed, Mason-type, threaded, home canning jar, sealed with a metal lid and ring band.
3. Jar size: minimum of 1 pint
4. Head Space: The following headspace must be utilized for each product:
  - a. ¼" headspace: Jams, jellies, preserves, etc.
  - b. ½" headspace: Pickles, relishes
5. Jar Seal Requirements
  - Jars must be sealed with new, two-piece, vacuum seals, specifically made for canning jars.
  - Seals must consist of metal screw band and metal lid.
6. Label Requirements
  - Both jars must be labeled on their lids
  - Labels must not overlap onto the screw caps, wire swing-top lids or 2-piece canning lids.
  - Labels must contain the following information:
    - Title of entry
    - Date of preservation (Month/Day/Year)
    - Ingredient list must be submitted via online form. It will be formatted and printed out to be set with the item.
7. The unopened jar will be on display and auctioned off to the highest bidder.

Judging criteria – canned entries: Texture – 35%; Flavor – 35%; Appearance 30%

## Production Requirements: Baked Goods

- Entries must be “made from scratch” and not “commercially prepared”. Commercially prepared products may be used as ingredients as long as they are not apparent as the finished product. For example, a pudding mix may not be submitted as a pudding or pie filling but may be used as an ingredient in cake batter. A cake mix may not be used as a substitute for the base ingredients in a cake batter or cookie dough.

### Entry Requirements

1. Entries must arrive to Temple Or Rishon no later than 3:00pm on Saturday, March 18<sup>th</sup>.
2. You are encouraged to submit 2 items, one for judging, one for auctioning off to the highest bidder. The item for judging must consist of at least 12 tastes.
3. Disposable containers/plates are encouraged. Containers left beyond the event will be the owner’s responsibility to find and reclaim.
4. Ingredients list requirement: the online submission form requires a list of ingredients. Please be specific: salted/unsalted butter, bread/AP/Pastry Flour, etc.
5. Ineligible Entries
  - Entries made with a bread machine

### Disqualifications

- Late delivery of entry
- Hair or foreign object found on the entry
- Failure to follow made from scratch rule
- Perishable entry arriving at a temperature deemed unsafe for consumption by Judges.
- Ingredient list missing or incomplete

Judging Criteria – Baked Entries: Appearance – 30%; Crumb/texture – 30%; Flavor – 40%