

Categories:

- ◇ Main Dish
- ◇ Side Dish
- ◇ Dessert (cookies, cakes, pies, etc.)
- ◇ Preserves (jams, jellies, pickles, relishes, etc.)

Age Divisions:

- ◇ 12 years and under
- ◇ 13-18 years old
- ◇ 19 & Over

Judging:

- ◇ The judge's decisions are final.
- ◇ No person shall be allowed to interfere with the judges during their decision making.
- ◇ Personal criticisms by an exhibitor of an exhibit belonging to another person are unethical and will result in disciplinary actions.
- ◇ The judges shall have the authority to disqualify or transfer entries to the correct class.
- ◇ The judges shall use the American Judging System and award first, second, and third place according to merit.
- ◇ Judging begins at 12:00 pm.

Awards Offered:

\$50 Best of Show

\$20 First Place

\$10 Second Place \$5 Third Place

UCCE San Joaquin County—4-H YDP
2101 E Earhart Ave. Ste. #200
Stockton, CA 95206-3949
TEL: 209-953-6106
Website: http://ucanr.edu/sites/SJC_4H/



Asparagus Recipe Contest



Sunday, April 22, 2018

**Pre-Registration Deadline:
Monday, April 9, 2018**

**Hosted by the 4-H Clubs
of San Joaquin County**



University of California
Agriculture and Natural Resources

San Joaquin Asparagus Festival

Recipe Contest

Sunday, April 22, 2018

Pre-Registration Deadline: Monday, April 9, 2018

- All food contest recipes must use asparagus—fresh, frozen, or canned.
- On the day of the event food entries must be brought to the Livestock Pavilion of the San Joaquin Fairgrounds between 11:00am and 12:00pm. Late food entries may be disqualified!
- Food entries and containers will become property of the Festival; items will NOT be returned.**
- The finished product **must be accompanied by 1 copy** of your recipe on standard 3x5 or 4x6 recipe cards. **The Festival reserves the right to refuse any entry without the recipe attached.** DO NOT write your name on the recipe cards!
- Exhibitors must have made their own food entries.
- An entry eligible for more than one class will be entered and judged only in the class for which it best qualifies. Entries not properly labeled for their class may be reassigned by Festival management, whose decision may be changed only by the judges.
- Exhibitors may enter more than one entry per class. No substitutions can be made after the registration deadline.
- The Festival management has the right to limit entries to facilities available and/or cancel any class in which there are not enough entries. Any return of entries under this rule will be done on a nondiscriminatory basis.
- The Festival management shall not be responsible for accidents or losses that may occur to any of the exhibitors or food entries at the Festival, and the exhibitors shall hold harmless and indemnify it against any legal proceedings arising from such accidents or loss. **Enter at your own risk!**
- All rights to recipes and photos become property of the Festival and may be used for promotional purposes.

- Festival management has the right to remove any entry that is ineligible for competition, is not in the best interest of the Festival, endangers the public, or has violated festival rules.
- The management is not responsible for any errors in entries. Exhibitors found guilty of any unethical practices related to the exhibitor or violating any of these rules will forfeit all premiums awarded and other privileges as determined appropriate by Festival management.
- The Festival management shall withhold awards for all entries determined ineligible.
- The awards ceremony will take place at 3:00 pm on Sunday.
- All home canned entries (jams, pickles, etc.) MUST follow correct USDA or UC canning procedures for safety and be sealed in properly processed canning jars. No paraffin is to be used as a seal. All processed entries SHALL be labeled with exhibitor's canning method, contents used in the container, and date processed. Recipe cards must accompany each canned product and must list exact amount of ingredients.
- Enter appetizers, desserts, cakes, muffins, breads, etc. on paper or Styrofoam plates. Enter pies on disposable aluminum plates.
- ALL FOODS MUST BE COVERED IN APPROPRIATE WRAP! **Food safety is extremely important!** Refrigeration and hot plates are available at the Festival; ovens ARE NOT available. If a food item needs to be warmed, place in containers suitable for a stovetop. Instructions for warming or refrigeration must accompany food entry.

Want more information about food safety?

Check out the CA 4-H online training

"Make it Safe, Keep it Safe" at

<http://ucanr.edu/sites/MISKIS/>.

RECIPE CONTEST

Entry Form

Your admission ticket will be available for pick-up on the day of the competition.

Mail this form to:

UC Cooperative Extension—S.J. County 4-H
San Joaquin Asparagus Festival Recipe Contest
2101 E. Earhart Ave., Suite 200
Stockton, CA 95206-3949
TEL: (209) 953-6100 Email: amclay@ucanr.edu
http://ucanr.edu/sites/SJC_4H/

Exhibitor Name: _____

Address: _____

City: _____

State and Zip: _____

Home Phone: _____

Cell Phone: _____

E-Mail: _____

Circle your age category:

12 or Under

13-18

19 & Over

Indicate the number of food entries you plan to enter; you may enter more than one in a category. You may also enter as many categories as you wish. Food entries are due Sunday morning at the Livestock Pavilion of the San Joaquin Fairgrounds.

_____ Main Dish # _____ Side Dish

_____ Dessert # _____ Preserves

I certify that I am an amateur. I am not a judge, committee chairman, or organizer of the Festival. I will release the use of my recipe(s) to the Festival as they deem proper. I will follow the set rules.

Signed: _____



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