

**URBAN EATS** presented by CUESA  
**A celebration of homegrown and homemade foods  
at the Giants County Fair**

**Food & Agriculture Contest Exhibitors  
Rules & Regulations**

The following steps will help you in filling out your entry form. If you should have any questions, please contact CUESA staff at 415 291-3276 or [info@cuesa.org](mailto:info@cuesa.org).

1. Eligibility:

- a. Adult division categories are open to all amateur residents of or students in the county of San Francisco eighteen years and older.
  - i. An amateur is defined as a person who engages in an event or activity as a pastime rather than a full or part-time profession.
- b. Junior division categories are open to all amateur residents of or students in the county of San Francisco aged nine through seventeen. This division is also open to members of San Francisco Boy Scouts or Girl Scouts, or other similar San Francisco youth organizations, regardless of place of residence, aged nine through seventeen.
  - i. All entries in the junior division must have been completed by the exhibitor.
- c. There will be one special gardening group category event. A gardening group is defined as any organization, institution, school, club, program or similar group that gardens together within the County of San Francisco, without limits to group member ages or group size.

2. Entry Forms:

- a. All entries must be made on the Entry Form or copies of the form found at the back of this exhibitor guide. Entry forms may also be obtained online ([www.cuesa.org](http://www.cuesa.org)).
- b. More than one exhibitor category may be entered on one entry form.
- c. Some categories require photos, recipes, or written descriptions/narratives for public display the day of the event; refer to each Category for specific requirements. Reminders regarding these requirements, including preferred formats, will be sent out 2 weeks prior to the event.
- d. On the entry form, print your name, home address, telephone, email, and school. List the exhibitor category and description of entry. Be sure the form is filled out correctly and completely, and that all supplemental entry items (photos, narratives, recipes) are attached.
- e. All junior division exhibitors must have the signature of an instructor, parent, or guardian on the entry form, (or check the signature box online).
- f. Entries must be delivered, mailed, faxed, or sent online on or before the **entry deadline date: Friday, June 4, 2010, 5 p.m.** Late entry forms will not be accepted. You may fax entries to CUESA at **415 291-3275** or post them to: **CUESA Urban Eats, One Ferry Building, Suite 50, San Francisco, CA, 94111.**
- g. Submission of entries, including entries submitted online, implies acceptance of all conditions as stated in these rules.

3. Labeling:

- a. Please check the requirements of each exhibitor category entered for proper labeling instructions.

4. Delivery:
  - a. All food and agriculture contest entries must be delivered between 8-10:30 a.m., Sunday, June 20, 2010.
  - b. All load-in/load-out will occur through Lot A. A site map with directions and instructions will be sent with your confirmation package.
  - c. Late entries will not be accepted.
5. Tags:
  - a. CUESA and the Giants County Fair management will provide and install identifying exhibitor tags when exhibits are delivered. Names are revealed after judging. Any additional signs (courtesy or educational), must be approved in advance by CUESA staff.
6. Judging Times & Rules:
  - a. Judging for all categories will take place between 10:30 am-Noon on Sunday, June 20, 2010.
  - b. Judging panels for each category shall consist of 3 local experts selected by CUESA staff.
  - c. All categories shall be judged by a modified Danish Judging System. All exhibitors shall awarded either a blue, red or white level ribbon based on judges scores. In addition, one 1<sup>st</sup> place ribbon will be awarded in each category.
  - d. Sample judging score cards are included with the rules for each category. These are for example only; the actual score card used by contest judges may vary from the examples provided.
7. Liability:
  - a. Although reasonable efforts will be undertaken to safeguard exhibitors' property against loss, damage or theft, the Center for Urban Education about Sustainable Agriculture (CUESA), the City and County of San Francisco, Giants Enterprises, the Giants County Fair management and/or its contractors will not be responsible for any loss, damage or theft of exhibitors' property brought on the premises during the period of the Giants County Fair. Every precaution will be taken in the handling and exhibiting of work.
8. General:
  - a. CUESA and the Giants County Fair management have the authority to clarify this schedule for the proper conduct of the Fair, and exhibitors must in all cases conform. Accepted entries shall not be removed from the show prior to pickup times as stated elsewhere in these rules. Entries must remain as installed.
9. Cancellation:
  - a. CUESA and the Giants County Fair management reserve the right to cancel entries and awards and request the removal of exhibits from the grounds where exhibitors are disorderly, endangering, or disturbing the public and other exhibitors.
10. Exhibit Release Date & Time:
  - a. Exhibits will be released at 5 p.m., Sunday, June 20, 2010. Please refer to individual categories for exceptions. Released entries must be picked up in person, or any other person must have a signed letter of authorization from the exhibitor.
11. Note:
  - a. Submission of entries implies acceptance of all conditions stated in these rules.

# Exhibitor Categories

## BAKED FOODS: Local Seasonal Ingredient Fruit Pies, All Types

### Rules

- Eligibility: Open to Junior and Adult exhibitors.
- Entry Limit: Limited to 2 entries per exhibitor.
- Number of pies: Each entry shall consist of two pies of the same type; one is used for judging and one is used for public exhibition.
- Ingredients: Pie fillings must feature California grown and sourced seasonal products as the primary ingredients. For example, strawberries, cherries or blueberries are available from local farms in mid-June, but bananas, coconuts and persimmons, although available in stores, are either not seasonal or locally grown in mid-June. For additional guidance, consult the Fruit Seasonality Chart available online at <http://www.cuesa.org/seasonality/charts/fruit.php> or contact CUESA staff.
- All entries must be home prepared by the exhibitor.
- All entries must be displayed with proper labels. Labels must include the exhibitor's name, name of the pie, and the farm (if known) from where the primary filling ingredient(s) have been sourced. Labels should be placed on the bottom of container when delivered.
- Publicly exhibited pies may be reclaimed only between 5-6 p.m., Sunday, June 20. Unclaimed entries will be donated locally as laws or regulations allow.

### Sample Score Card for Judging Pies

<b>Appearance (20%)</b>	<b>1 Crust</b>	<b>2 Crusts</b>
Color	10%	10%
Shape	10%	10%
<b>Crust (35%)</b>		
Texture- Flaky, tender	20%	20%
Flavor- Agreeable, no pronounced taste of fat or salt.	15%	15%
<b>Filling (45%)</b>		
Consistency- Fruit moist but not syrupy, well cooked, filling should hold shape but be smooth and soft.	10%	20%
Flavor	15%	15%
Use of California sourced seasonal ingredients	10%	10%
<b>Meringue-</b> Light, tender, evenly browned, no shrinking from sides.	10%	
<b>Total Score</b>	<b>100%</b>	<b>100%</b>

## PRESERVED FOODS: Locally sourced preserved foods, all types

### Rules

- Eligibility: Open to Junior and Adult exhibitors.
- Entry Limit: Limited to 5 entries per exhibitor.
- All home preserved foods must have been prepared within a one-year period prior to being judged.
- Number of Jars (for canned items or vinegars): Each entry shall consist of two standard jars of the same product. It is required that each entry has identical containers; one is used for judging and one is used for public exhibition.
  - Standard Jar: A container specifically or specially designed for canning purposes. Other types of jars are not accepted. No paraffin seals. All canning must be in sealed jars with rings.
- Non-Acid Foods: All vegetables must be canned under pressure. Low-acid fruit, such as figs, should be made more acidic by adding lemon juice. Tomatoes and fruits, not including their juices, must be processed in a boiling water bath.
- Dried Products: Dried/dehydrated foods should be in air tight containers at least 1/2 pint size with re-closable lids.
- Ingredient Sourcing: Preserved foods must feature California grown and sourced products as the primary ingredients. For example, California grown tomatoes, cucumbers, figs, or cherries are acceptable, but Hawaii raised pineapple or Florida grown key limes are not. Labels must include farm sources (if known) of featured ingredient(s).
- All entries must be home prepared by the exhibitor.
- All entries must be displayed with proper labels. Labels must include the exhibitor's name, name of product, date of pack, method of preparation, process used, processing time, and the name of the farm (if known) from where the primary ingredients have been sourced. Labels should be placed on the bottom of container when delivered.
- Unopened publicly exhibited containers or packages may be reclaimed only between 5-6 p.m., Sunday, June 20. Unclaimed entries will be donated locally as laws or regulations allow.

### Sample Score Card for Judging Jellies, Jams, Preserves and Marmalades

<b>Appearance</b>	<b>30%</b>
<i>Color</i> - characteristic of fruit	15%
<i>Clearness</i> - jellied	10%
<i>Container</i> - glass, practical, clean sealed lids (no paraffin seals), neatly labeled, specified size	5%
<b>Texture</b>	<b>30%</b>
<i>Jelly</i> - Tender, should quiver, cut easily and retain shape, no crystals.	
<i>Preserves</i> - Pieces firm and whole. Clear, thick syrup.	
<i>Marmalades</i> - Small thin pieces. Clear, thick syrup.	
<i>Jams</i> - Crushed fruit. No separation of fruit and juice.	
<b>Flavor</b>	<b>30%</b>
Characteristic, without excessive sweetness or overcooked flavor.	
<b>Ingredients</b>	<b>10%</b>
Use of California sourced ingredients	
<b>Total Score</b>	<b>100%</b>

**Sample Score Card for Judging Pickles & Relishes**

<b>Container</b>	<b>10%</b>
Tightly sealed, clean clear jars designed for canning of proper size, neatly and properly labeled. Label: name and source of produce, date of pack, method of preparation, process used, and length of processing.	
<b>Appearance</b>	<b>60%</b>
<i>Color</i> - Uniform, attractive, characteristic of kind with no darkening on top or discoloration of ingredients	15%
<i>Size</i> - Whole or pieces of suitable, uniform size.	15%
<i>Liquid</i> - Clear with no scum on top	15%
<i>Texture</i> - Vegetable Pickles or Relishes- Uniformly firm and crisp, not shriveled from excess salt, acid or sugar.	15%
<b>Ingredient Sourcing, Safety &amp; Suitability</b>	<b>10%</b>
Use of California sourced ingredients that are safe and suitable for home pickling	
<b>Flavor</b>	<b>20%</b>
Characteristic, without excessive sweetness, sourness or overcooked flavor.	
<b>Total Score</b>	<b>100%</b>

**Sample Score Card for Judging Dried Fruits & Vegetables**

<b>Container</b>	<b>10%</b>
Tightly sealed, clean container neatly and properly labeled. Label: name and source of produce, date of pack, length of processing and method used.	
<b>Appearance</b>	<b>60%</b>
<i>Color</i> - Uniform, attractive, characteristic of kind.	30%
<i>Size</i> - Whole or pieces of suitable, uniform size.	10%
<i>Texture</i> - Uniformity of texture; not overly shriveled.	20%
<b>Ingredient Sourcing, Safety &amp; Suitability</b>	<b>10%</b>
Use of California sourced ingredients that are safe and suitable for home drying	
<b>Flavor</b>	<b>20%</b>
Characteristic of kind.	
<b>Total Score</b>	<b>100%</b>

## **SPECIAL CATEGORY: Local, Seasonal Picnic Basket**

Use your imagination and prepare a picnic basket for two, featuring seasonal and local ingredients perfect for a mid-June celebration.

### **Rules**

- Eligibility: Open to adult exhibitors only.
- Entry Limit: Limited to 1 entry per exhibitor.
- Entry Specifications: Each picnic basket shall include the following homemade courses- one entrée, two side dishes, one dessert, and one (also homemade) beverage sufficient for two servings each. Each basket must also contain two place settings and serving utensils. Baskets may also contain additional appropriate items; these will only contribute to judging scores relative to their contributions towards the overall aesthetic of the basket.
- Ingredient Sourcing: All courses must feature seasonal California grown and sourced fresh ingredients or homemade California grown and sourced preserved foods.
- All entries must be home prepared by the exhibitor.
- All entries must be displayed with proper labels. Labels must include the exhibitor's name, the farms (if known) from where the primary fresh ingredients have been sourced, plus the name and source of produce and date and method of processing used for any home preserved foods. Entries must include also be displayed with the recipes for all prepared foods. Labels and recipes should be on cards placed within the basket.
- Entries may be reclaimed only between 5-6 p.m., Sunday, June 20. Unclaimed entries will become the property of CUESA and the event managers.

### **Sample Score Card for Local Seasonal Picnic Basket**

Ingredients and recipes- Use of local, seasonal ingredients in appropriate and interesting combinations; balance, progression and/or coordination of courses.	50%
Appearance- Presentation of basket, including containers used, coordination of place settings, etc.	40%
Originality- Originality of theme, foods, basket and place settings used	10%
<b>Total Score</b>	<b>100%</b>

# HOME FOOD GARDENING: Any homegrown edible fruit, vegetable or herb

## Rules

- Eligibility: Open to Junior and Adult exhibitors.
- Entry Limit: Limited to 5 entries per exhibitor.
- Entry Specifications: Each vegetable entry shall consist of 3 to 5 samples of each item. Each fruit entry shall consist of 3 to 5 samples of each item with the exception of berries/cherries, for which each entry shall consist of one pint basket of each item. Each herb entry shall consist of 3 to 5 stems of each item.
- Entries must be grown by the exhibitor in any San Francisco County home, school or community garden, including patio containers, interior gardening systems or vertical gardening systems.
- Each entry must be displayed with at least one photograph of the home, school or community garden space where it was cultivated and a 1-2 paragraph narrative on garden management practices (soil preparation, fertilization practices, and pest management practices). Reminders regarding these photo and narrative requirements, including preferred formats, will be sent out 2 weeks prior to the event.
- Entries must be displayed with proper labels. Labels must include the exhibitor's name, produce variety, and address where the items were cultivated. Labels should be placed either on a card accompanying the entry or on the bottom of pint container when delivered.
- Entries may be reclaimed only between 5-6 p.m., Sunday, June 20. Unclaimed entries will be donated locally.

### Sample Score Card for Home Food Gardening

Maturity- proper stage of ripeness or development which will insure palatability, after the removal of the product from tree, plant or vine.	30%
Appearance- appearance characteristic of the variety, absence of deformities, environmental blemishes or bruises.	20%
Size- characteristic of the variety, not oversized or undersized.	20%
Flavor- characteristic of the variety.	10%
Gardening practices- use of sustainable gardening practices as demonstrated by the photo and narrative.	20%
<b>Total Score</b>	<b>100%</b>

## **GARDEN BASKET: Basket of homegrown edible fruits, vegetables or herbs grown by a group**

### **Rules**

- Eligibility: Open to gardening group exhibitors only. A gardening group is defined as any organization, institution, school, club, program or similar group that gardens together within the County of San Francisco, without limits to group member ages or group size.
- Entry Limit: Limited to 1 entry per exhibitor.
- Entry Specifications: Each garden basket entry shall consist of 5 to 9 samples of any combination of edible fruits, vegetables or herbs grown in the group's garden. Each vegetable sample shall consist of 3 to 5 specimens of each item. Each fruit sample shall consist of 3 to 5 specimens of each item with the exception of berries/cherries, for which each specimen shall consist of one pint basket of each item. Each herb sample shall consist of 3 to 5 stems of each item.
- Garden products may be displayed in any basket, box or container of appropriate size and appearance.
- Each entry must be displayed with at least one photograph of the group garden space where it was cultivated and a 1-2 paragraph narrative on garden management practices (soil preparation, fertilization practices, and pest management practices) and on the group doing the gardening. Reminders regarding these photo and narrative requirements, including preferred formats, will be sent out 2 weeks prior to the event.
- Entry must be displayed with proper label. Label must include the exhibitor's name, produce variety, and address where the items were cultivated. Label should be placed either on a card accompanying the entry or on the bottom of pint container when delivered.
- Entries may be reclaimed only between 5-6 p.m., Sunday, June 20. Unclaimed entries will be donated locally.

### **Sample Score Card for Garden Basket Food Gardening**

Product maturity- proper stage of ripeness or development which will insure palatability, after the removal of the product from tree, plant or vine.	30%
Product appearance- appearance characteristic of the variety, absence of deformities, environmental blemishes or bruises.	20%
Product Size- characteristic of the variety, not oversized or undersized.	10%
Product flavor- characteristic of the variety.	10%
Gardening practices- use of sustainable gardening practices as demonstrated by the photo and narrative.	20%
Basket display- appearance and arrangement of basket display	10%
<b>Total Score</b>	<b>100%</b>

## **HONEY: Home-extracted honey, any nectar source**

### **Rules**

- Eligibility: Open to Junior and Adult exhibitors.
- Entry Limit: Limited to 1 entry per exhibitor.
- Number of Jars: Each entry shall consist of two 4 to 8 ounce clear containers of the same product. It is required that the entry has identical containers; one is used for judging and one is used for public exhibition.
- Hives: Honey must be from hives owned and managed by the exhibitor.
- Each entry must be displayed with at least one photograph of the hives and a 1-2 paragraph narrative on hive management and extraction practices (hive health care, sanitation practices, extraction methods). Reminders regarding these photo and narrative requirements, including preferred formats, will be sent out 2 weeks prior to the event.
- Entry must be displayed with the proper label. Label must include the exhibitor's name and general/neighborhood location where the hive(s) is/are located. Label should be placed on the bottom of the containers when delivered.
- Unopened publicly exhibited containers may be reclaimed only between 5-6 p.m., Sunday, June 20. Unclaimed entries will be donated locally.

### **Sample Score Card for Judging Extracted Honey**

Degree of Density (Must be less than 18.6% water)	10%
Freedom from Crystals	10%
Degree of Cleanliness and Absence of Foam	20%
Flavor (No off-flavors, overheating or fermentation)	40%
Hive management practices- use of sustainable practices as demonstrated by the photo and narrative.	20%
<b>Total Score</b>	<b>100%</b>

## EGGS: Home-raised hen eggs, any breed

### Rules

- Eligibility: Open to Junior and Adult exhibitors.
- Entry Limit: Limited to 1 entry per exhibitor
- Entry Specifications: Entry shall consist of one dozen hen eggs, any breed including mixed breeds, in a carton.
- All eggs become property of CUESA and the Giants County Fair.
- Entry must be displayed with at least one photograph of the flock, a photograph of coops or other roosting or protective structures, and a 1-2 paragraph narrative on management practices (feed, health care, pest management). Reminders regarding these photo and narrative requirements, including preferred formats, will be sent out 2 weeks prior to the event.
- Eggs will be judged on both interior and exterior quality. The judge reserves the right to break more than one egg if it is deemed advisable in order to properly judge the exhibit.
- Entry must be displayed with proper label. Label must include the name of the exhibitor and general/neighborhood location where the hens are raised. Label should be placed on the bottom of the carton.

### Sample Score Card for Judging Eggs

Size	20%
Interior Quality – Size of Air Cell	20%
Interior Quality – Opaqueness	20%
Flock management practices- use of sustainable practices as demonstrated by the photos and narrative.	20%
Condition of Shell, including uniformity of color	10%
Size and Shape	5%
Shell Texture	5%
<b>Total Score</b>	<b>100%</b>