

CUESA's Summer Jam Preserves Contest CONTESTANT ENTRY FORM

CANNER INFORMATION

Name:
Phone:
Email:

Preserves Number (to be assigned by CUESA staff)
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PRESERVES INFORMATION

Name:
Ingredients:

INGREDIENT INFORMATION (please list variety and farm name, if known)

<i>Example: Strawberries, Ground Stew Farms</i>	

Contest Rules and Instructions

- Limit of one entry per person; preserves must be made by the person in whose name they are entered.
- Preserves must feature one or more California-grown fruits as the primary ingredient. All fruits in the preserves should be seasonal. See the CUESA website for suggestions on farm sources:
 - Fruit growers at CUESA Farmers Markets
 - Seasonality chart (for summer ingredients): <http://www.cuesa.org/eat-seasonally/charts/fruit>
- Preserves must be all natural (i.e. no artificial ingredients, coloring agents, or chemical preservatives).
- Preserves must be prepared and entered into the competition in 3 (1/2 pint) jars (sealed, with rings).
- To enter, fill out the contest entry form and bring it with your preserves to the CUESA Classroom at the Jack London Square Farmers Market between 10:00 am and 11:00 am on Sunday, July 15 2018. **NO LATE ENTRIES WILL BE ACCEPTED.**
- By entering, you acknowledge that your entered preserves become the property of CUESA.
- By entering, you give your permission to have your photo taken and have it used for future promotional materials, including the CUESA website.
- Contestants are encouraged to attend the ceremony announcing the winners on July 15 at 1:00 pm in the CUESA Classroom. If not present, winners will be contacted by email.

Prizes

All prizes may include gift certificates, jams, or other prizes.

- Grand Prize = \$100 value
- Second Prize = \$75 value
- Third Prize = \$50 value

Judging

Winners will be announced on July 15 at 1:00 pm in the CUESA Classroom. Criteria include:

- Texture
- Overall appearance
- Overall Taste
- Use of local, seasonal ingredients
- Creativity