

Black Creek Fall Fair 1st Annual Salsa Competition

Sponsored by Fireweed Farmstead

When: Sat, Sept 7, 2019 **Time:** Judging will be at 2 – 2:45pm, winners announced at 3pm **Where:** Competition stage

Details:

Prizes will be awarded for

- Best over-all
 - Most interesting ingredients/ unique recipe
 - Best fresh
 - Best canned
-
- The first 30 applicants will be accepted into the contest
 - Deadline for submission is **Aug 31, 2019**
 - Fireweed Farmstead will provide 2.5lbs of fresh or frozen tomatoes for each contestant (it will be up to each registered contestant to come to our farmstead and pick-up tomatoes. Fireweed Farmstead is located at 6669 Island Hwy, Merville. Please look at website or Facebook page for hours)

SALSA PREPARATION RULES

- Please make 1000ml (1L) of salsa
- To comply with Food Safe practices, you must follow the following rules:
 - **NO Dairy, eggs, nuts, meat, fish, oil or other fats are to be used**
 - Fresh salsa to be submitted must be made no more than 1 day before to competition (make on Sept 6), canned salsa must be made no earlier than July 1, 2019
 - Salsa must be prepared in a clean bowl, using clean, preferably sterilized utensils, on a sterilized cutting board. All canned salsa must be made using food-safe recipes
 - Salsa to be submitted in 2 sterilized wide glass 500ml jars



Black Creek Community Center

2001 Black Creek Rd. Black Creek, BC V9J 1G5

Ph: 250-337-5190

EMAIL: fallfaircoordinator@gmail.com

www.blackcreek-cc.com

Fireweed Farmstead

6669 Island Hwy, Merville

Ph: 778-882-2254

EMAIL: Fireweed_Farmstead@outlook.com

www.fireweedfarmstead.com

Black Creek Fall Fair Salsa Competition SUBMISSION FORM (please drop this off at Fireweed Farmstead – 6669 Island Hwy Merville, or the Black Creek Community Center, or email information to Fireweed_Farmstead@outlook.com)

NAME	
PHONE	
EMAIL	
Canned or fresh?	

I agree to make my salsa using VIHA guidelines of sanitized jars, clean work surfaces and utensils

SIGNATURE _____

DATE: _____