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**Tomato Festival Contest Rules**

All Registration from 9:00 a.m. – 11:30 a.m. Judging begins at noon.

You must submit a photo of your tomato plant. If you are unable to print a photo of your tomato plant, you can take a picture with your phone and send it to us by email us at [sales@bayareanursery.com](mailto:sales@bayareanursery.com) .

**Best Tasting Tomato (all categories)**  
This is a blind taste test. The judges will not know the variety or the contestant. A  
scale of 1 (worst) to 5 (excellent) points will be used to rate both taste and texture.  
Official judging forms will be used.  
- Tomatoes must have been grown in a home or community garden in the  
Corpus Christi/Coastal Bend area by the contestant.  
- All tomatoes must be washed and clean.  
- A maximum of three varieties will be allowed per contestant.  
- Three samples of each tomato must be provided. In the case of cherry or grape  
varieties, 6 samples of each must be provided.  
- The variety of each tomato must be identified on the entry form.  
- Official judging forms will be used. The decision of the judges is final.

**Largest Tomato**  
The largest tomato will be judged by weight as determined by the judges. In the event  
of a tie, the winner will be determined by a drawing.  
- Tomatoes must have been grown in a home or community garden in the  
Corpus Christi/Coastal Bend area by the contestant.  
- All tomatoes must be washed and clean.  
- A maximum of three varieties will be allowed per contestant.  
- The variety of each tomato must be identified on the entry form.  
- Official judging forms will be used. The decision of the judges is final.

**Best Salsa**

-Each participant may enter a maximum of 3 entries of different salsas.

-Each entry should be prepared fresh in advance. Due to space limitations, preparation on site will not be available.

-Each entry should consist of one (1) pint for judging. Entry should be presented for judging in a pint jar.

-Chips will be provided for judging.

-NO FOODS THAT REQUIRE REFRIGERATION ALLOWED. This rule is for health and safety reasons. During the public taste testing, the food will be set out for two hours or more.

-Be sure to mark your containers with your name if you want it returned. It is your responsibility to pick up the container after the public taste testing and it must be picked up that day unless other arrangements were made.

-All entries MUST include the recipe on a 3x5 index card. Recipes may be published via website and/or facebook.

-Judging will be done using the following criteria

A) Appearance

B) Consistency

C) Flavor

-Public taste testing will be held after judging is completed (beginning at 1:00 PM).