

PRESERVED FOODS

LIMIT: 2 entry per class per exhibitor

Entry fee \$2.00

Entry Deadline: Paper Entry Form Monday, May 8th, 4:00 p.m., Fair Office

Online Monday, May 15th 11:59 p.m.

Entries Received: Sunday, June 4, 12:00-5:00 p.m. - Main Exhibit Bldg.

Entries Judged: Monday, June 5, 10:00 a.m. - Judging: Open to Public

Entries Released: Monday June 12th, 10:00 a.m. - 4:00 p.m.

Award Premium Checks to be picked up Monday, June 13th, with exhibits

All entries in these divisions must be home prepared and canned or packaged by the exhibitor within one year of the opening date of the fair. Items which have been shown at any previous fair are not eligible. ● **Limited to two (2) entry per class** ●

STANDARD JAR: Standard canning jars must be used. This is a container specifically or especially designed for canning purposes. No paraffin seals. All canning must be in sealed jars with standard canning lids and screw bands.

NON-ACID FOODS: All vegetables, meats, poultry and fish and low acid fruits must be canned **UNDER PRESSURE**. Low-acid fruit, such as figs, should be made more acid by adding lemon juice, as directed in the University of California Agriculture Extension Service leaflet. "Home Canning of Fruits." Fruits and other acid items may be canned using a standard water bath.

LABELING: EXHIBITS MUST BE ACCURATELY LABELED. Label to include: Name of product, Date of Pack, Method Used (Pectin, Water Bath, Pressure Cooker, Open Kettle), and Processing Time. Jars that do not include this information may be disqualified.

NOTE: For conservation purposes, exhibitors will be allowed to bring an extra exhibit for each entry. These may be displayed after judging. The article judged will be returned to the exhibitor when the substitution is made. **THIS IS NOT COMPULSORY.** EXHIBITS MUST BE ACCURATELY LABELED.

NOTE: Ball lid on Ball jar, Kerr lid on Kerr jar to be eligible for Ball/Kerr Awards

Premiums Offered per Class

1st - \$4.00 2nd - \$3.00 3rd - \$2.00

Sweepstakes for Preserved Foods Divisions

1st - \$20.00 2nd - \$15.00 3rd - \$10.00

Best of Division Award-\$5

Sponsored by: Teri Abele, Arbuckle

BEST of SHOW AWARD (Selected From Best of Division Awards)-\$50

Sponsored by: Colusa Family Fruit Stand, Bill and Renee Charter, Williams

People's Choice Award - Ribbon

DIVISION 86: BOTTLED JUICES

Class

481 Grape Juice

482 Tomato Juice

483 Any Other Juice, Specify

PRESERVED FOODS**DIVISION 87: CANNED FRUITS (1 Standard Quart, Pint or Half-Pint)****Class**

486 Apples	490 Grapes	494 Plums
487 Apple Sauce	491 Peaches, Clings	495 Tomatoes
488 Berries	492 Peaches, Freestone (Halves)	496 Any Other canned fruit, name
489 Cherries	493 Pears (Halves)	

DIVISION 88: CANNED VEGETABLES (Low acid must be Pressure canned and listed on label)**(1 Standard Quart, Pint or Half-Pint)****Class**

496 Asparagus	499 String Beans	501 Tomatoes, stewed
497 Beets	500 Potatoes	502 Any other canned vegetable, name
498 Carrots		

DIVISION 89: CANNED MEAT & FISH (1 Standard Quart, Pint or Half-Pint)**Class**

503 Canned Beef	505 Canned Salmon	507 Canned Smoked Fish
504 Any Other Canned Meat	506 Canned Trout	508 Any other canned fish

DIVISION 90: PICKLES, RELISHES AND SAUCES (1 Standard Quart, Pint or Half-Pint)**Class**

506 Beet Pickles	● 512 Peppers, hot, pickled	518 Chili Sauce
507 Bread & Butter Pickles	● 513 Peppers, mild, pickled	519 Spaghetti (Marinara) Sauce
508 Carrot Pickles	514 Any other Pickles, name	520 Bar-B-Que Sauce
509 Chow Chow	515 Zucchini Relish	521 Any other sauce, name
510 Dill Pickles	516 Piccalilli Relish	522 Any other relish, name
511 Sweet Pickles	517 Tomato Catsup	

DIVISION 91: JAMS (1 Standard Quart, Pint or Half-Pint)**Class**

521 Apricot	523 Boysenberry	525 Plum	527 No Sugar, name	529 Any other jam not listed
522 Apricot & Pineapple	524 Blackberry	526 Strawberry	528 Low Sugar, name	

Dept. CAN

PRESERVED FOODS

DIVISION 92: JELLIES (1 Standard Quart, Pint or Half-Pint)

Class

- | | | |
|-----------------|-----------------------|--------------------------------|
| 531 Apple | 536 Pomegranate | 541 No Sugar, name |
| 532 Berry, name | 537 Plum | 542 Low Sugar, name |
| 533 Grape | 538 Quince, specify | 543 Any other not listed, name |
| 534 Mint | 539 Mixed Berry, name | |
| 535 Pepper | 540 Mixed Fruit, name | |

DIVISION 93: PRESERVES (1 Pint or Half-Pint)

Class

- | | | |
|-----------------------------------|----------------|--------------------------------|
| 546 Berry, name | 548 Strawberry | 550 Any other not listed, name |
| 547 Stone fruit, ie cherry, peach | 549 Tomato | |

DIVISION 94: MARMALADE, BUTTER, CONSERVE (1 Pint or Half-Pint)

Class

- | | | |
|----------------------|-------------------------------|----------------------------|
| 551 Orange marmalade | 553 Any other marmalade, name | 555 Any other butter, name |
| 552 Citrus marmalade | 554 Apple butter | 556 Any conserve, name |

Division 95: SALSA (Pint or Half-Pint)

Class

- | | | |
|-----------|------------------------------------|--|
| 557. Hot | 559 Fruit | |
| 558. Mild | 560 Any other not listed, describe | |

DRIED FOODS

DIVISION 96: DRIED FOODS

Leather - One roll, in plastic wrap. Fruit - 6 pieces on paper plate. Bring dehydrated food in glass jars or attractive see-through containers. All items entered must have been dried by the exhibitor.

Class

- | | | |
|------------------------|--------------------------------------|-------------------------|
| 561 Apples | 565 Condiments, name | 569 Soup mix |
| 562 Apricots | 566 Any other not listed above, name | 570 Herb, name |
| 563 Pears | 567 Fruit leather | 571 Herb, mixture, name |
| 564 Sun dried tomatoes | 568 Smoked Salmon | |

DIVISION 97: HOMEMADE JERKY

Class

- | | | |
|--------------------------|--------------------------------|---------------------------------|
| 574 Beef Jerky, 8 pieces | 575 Game Jerky, 8 pieces, name | 576 Other Jerky, 8 pieces, name |
|--------------------------|--------------------------------|---------------------------------|

**PRESERVED FOODS
2017 BALL® AWARD ANNOUNCEMENT**

Fresh Preserving Award
FOR ADULT LEVEL

Presented by: BALL® & KERR® Fresh Preserving PRODUCTS



Jarden Home Brands marketers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts. First and Second Place Awards will be given to individuals judged as the best in designated categories.

Judges will select the two best entries for Fruit, Vegetable, Pickle, and Soft Spread categories which must be preserved in Ball® Jars sealed with Ball® Lids and Bands, or Ball® Collection Elite® Jars sealed with Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spread entries must be prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. Proof of purchase for Ball® pectin is required at time of entry.

Entries designated First Place from each category will receive:

- Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$4 value) Coupon for Ball® Pectin.

Entries designated Second Place from each category will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$4 value) Coupon for Ball® Pectin.

SCORECARD FOR JAMS AND JELLIES

HEADSPACE -1/4"

APPEARANCE _____ **30%**

Color: characteristic of fruit (15%)

Clearness: jellies translucent (except pepper jelly (10%)

Container: glass, proper canning jar, clean sealed lid

(no paraffin seals), neatly labeled, specified size) (5%)

TEXTURE _____ **35%**

Jams: crushed fruit. Mixture will round-up in a spoon. No separation of fruit and juice. (No fruit float)

Jellies: Mixture of juice and sugar: clear, cut easily and retain shape, no crystals. Jelly should not contain pieces of product.

Exception to this rule: pepper jelly will have pieces of pepper suspended in it.

FLAVOR _____ **35%**

Characteristic of natural fruit without excessive sweetness or overcooked flavor.

SCORECARD FOR SOFT SPREADS: HEADSPACE-1/4”

APPEARANCE	30%
FLAVOR	35%
TEXTURE	35%

Marmalades: Small pieces of fruit or peel evenly suspended in transparent thick syrup to thin jelly.

Preserves: Whole fruit or pieces preserved with sugar; fruit retains its shape, is clear & shiny. Syrup is clear and varies from the thickness of honey to that of soft jelly.

Conserves: Jam-like, containing 2 or more fruits; must contain nuts, coconut or raisins.

Butters: Fruit processed through a food mill, no separation of fruit and juice, cooked to a thick consistency. Not as firm as jam.

Curd: An “acid” smooth consistency condiment/sauce type product. (Usually lemon.)

SCORECARD FOR CANNED FRUITS & TOMATOES: HEADSPACE—1/2”

CONTAINER (Specified size, clean, properly labeled)	10%
PACK (Fullness, proper headspace, neatness & uniformity, liquid clear & covers product)	25%
FLAVOR	35%
PRODUCT (Absent defects, high quality product, good color, consistency, not mushy)	30%

SCORECARD FOR FRUIT & TOMATO SAUCE, OTHER SAUCES & SALSA: HEADSPACE—1/2”

FLAVOR	30%
CONSISTENCY (Body of sauce, thin or thick)	25%
SMOOTHNESS to the PALATE	25%
APPEARANCE (Color 15%, Clearness 10%, Container 5%)	35%

Sauces include dessert sauces, condiment sauces such as catsup, BBQ sauce, and meatless pasta type sauces.

SCORECARD FOR PICKLES, RELISHES & CHUTNEYS: HEADSPACE—1/2”

CONTAINER (Specified size, clean, properly labeled)	10%
PACK (Fullness, proper headspace, neatness, and uniformity, liquid is clear and covers product)	25%
FLAVOR	35%
PRODUCT (Absent defects, high quality product, good color, consistency, not soft or mushy)	30%

Relishes are prepared from fruits and/or vegetables which are chopped & cooked to desired consistency in a spicy vinegar solution. Chutneys are spicy & fruity. Texture is similar to a conserve.

SCORECARD FOR DEHYDRATED FOODS

COLOR (Characteristic of product & uniform throughout)	20%
SIZE & SHAPE (Uniform pieces, not ragged edges)	25%
CONTAINER (Clean, no visible moisture)	10%
AROMA	10%
TEXTURE (Fruits, Leather & pliable), (Vegetables: Brittle & Crisp)	35%

(Herbs: Should pulverize when rubbed), (Jerky: Leathery, drier than fruit, but not brittle)