

SECTION V - FOOD PRESERVATION

RUTH LYE, Clerk

To Be Determined—Assistant Clerk

Premiums: 1st-\$1.50, 2nd-\$1.00, 3rd-.75

Judge's Choice: \$5.00



BALL FRESH PRESERVING AWARDS

**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.

The county fair judge will select the two best entries for **Fruit, Vegetable, Pickle, and Soft Spread** categories. Entries 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: Classic, Low or No-Sugar Needed or Liquid.

Entries designated **Adult 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 \$5 value) Coupon for Ball Pectin.

Entries designated **Adult 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 \$5 value) Coupon for Ball Pectin.

Entries designated **Youth Award – First Place**

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

Special Award Categories:

1. Fruits
2. Vegetables
3. Pickles
4. Soft Spreads

Food Preservation Special Rules:

- Canned foods must be canned in standard jars or jelly glasses that have been manufactured for home canning.
- Canned products must be sealed properly. For safety, all jars must have rings to protect seal.
- All jars must be labeled in the following form:
 - Name of Product
 - Processing Method (water or pressure canner)
 - Date of Preparation
 - Processing Time (Pounds of Pressure)

Examples:

Green beans, cut	Peaches, sliced,
July 15, 2016	September 1, 2015
Pressure canner at 12.5 lbs.	Boiling water bath
For 20 minutes	For 35 minutes

- Do not include name of the person who did the canning.
- Specify on label if commercial pectin is added to jams, jellies, etc.
- **Adjust all processing time and/or pressure for high altitude of 5,000 feet, as a general recommendation for Washington County.**
 - Boiling Water Bath Method add 1 min. for each 1,000' for 20 min. or less of original processing time; over 20 min., then add 2 min. for each 1,000'.
 - Pressure Canner Method add 1/2 lb. of pressure for every 1,000' elevation and do not change processing time.
- Jars will be opened and tasted at the discretion of the judges.
- All exhibits must have been canned within last year.
- All vegetables and meats must be canned by processing in a pressure cooker. When required, add lemon juice, etc. for tomatoes.
- All preserves, marmalades, butter, conserve, jams and jellies must be processed in boiling water bath and sealed in jars. No paraffin.
- Must be at least three jars entered in each class to be a separate class; otherwise they will be in miscellaneous class.
- All salsa and dried meat entries must use a USDA approved recipe and must attach a copy of the recipe to the entry item.

CANNED FRUITS AND VEGETABLES JUDGING GUIDE

Appearance of pack:

<i>Uniformity of size and shape</i>	10%
<i>Natural color</i>	15%
<i>Clearness & density of liquid</i>	15%
<i>Amount of food in jars</i>	10%
<i>Removal of skins, spots or blemishes</i>	10%

Selection of products quality:

<i>Distinct, uniform, firm</i>	25%
<i>Container: clean, suitable size, seal</i>	10%
<i>Label</i>	5%
<i>Total</i>	100%

CANNED FRUIT & VEGETABLES CLASSES:

- | | |
|-----------------------------------|--|
| 1. Apricots | 11. Beets, no vinegar added |
| 2. Apples | 12. Carrots, diced or sliced |
| 3. Red cherries, pitted | 13. Corn |
| 4. Bing cherries, whole | 14. Peas |
| 5. Peaches, whole | 15. Spinach and Swiss chard |
| 6. Peaches, not whole | 16. Tomatoes |
| 7. Pears, not whole | 17. Vegetable juice |
| 8. Plums | 18. Vegetable soup mixture,
no meat stock |
| 9. Miscellaneous canned
fruit | 19. Miscellaneous vegetables |
| 10. Beans, green or yellow
cut | |

CANNED MEATS JUDGING GUIDE

Appearance of pack:

<i>Uniformity of size and shape</i>	15%
<i>Color</i>	15%
<i>Proportion of meat to liquid in jar</i>	15%
<i>Removal of fat and foreign matter</i>	10%
<i>Quality of meat</i>	30%
<i>Container: Appropriateness, clear, seal</i>	10%
<i>Label</i>	5%
<i>Total</i>	100%

CANNED MEAT CLASSES:

20. Beef
21. Chicken, boneless
22. Miscellaneous

PICKLES, RELISHES JUDGING GUIDE

No artificial coloring is to be used in pickles or relish, etc., except fruit or mock apple rings.

Plain Vegetable Pickles

Appearance: color, size, uniformity of pack.....	25%
Flavor: amount of acidity and salt	35%
Texture: crisp, not tough or soft	35%
Proportion of pickle to liquid.....	5%
Total	100%

Sweet Fruit Pickles

Fruit: Appearance, color, flavor, texture... ..	75%
Syrup: Clear, Consistent, pack	25%
Total	100%

Relishes

Appearance & color	25%
Size and uniformity of pieces	25%
Flavor.....	25%
Texture.....	25%
Total	100%

- PICKLED FOOD CLASSES:**
- | | |
|----------------------------|---|
| 23. Pickled Beets | 29. Pickle relish |
| 24. Sweet Cucumber pickles | 30. Pickled peppers |
| 25. Dill pickles | 31. Miscellaneous relish |
| 26. Bread and Butter | 32. Miscellaneous pickles |
| 27. Mock Apple Rings | 33. Salsa - (opened at discretion of judge) |
| 28. Corn relish | |

JELLIES, JAMS, PRESERVES, MARMALADE JUDGING GUIDE

General Appearance

Color	15%
Clearance	10%
Container and Label	5%
Flavor.....	35%
Texture	35%
Total.....	100%

JAM & JELLY CLASSES:

- | | |
|-----------------------|-------------------------------|
| 34. Berry jam | 43. Plum jelly |
| 35. Cherry jam | 44. Grape |
| 36. Grape jam | 45. Cherry jelly |
| 37. Plum jam | 46. Strawberry jelly |
| 38. Peach jam | 47. Pepper jelly |
| 39. Apricot jam | 48. Miscellaneous jelly |
| 40. Strawberry jam | 49. Fruit Butters, any flavor |
| 41. Miscellaneous jam | 50. Marmalade, any flavor |
| 42. Apple jelly | 51. Conserves, any flavor |

- DRIED FOODS CLASSES:**
- | | |
|---|---|
| 51. Fruit leathers (6 pieces)
1"x 4" | 54. Dried meat (6 pcs.) 1"x4" |
| 52. Dried fruits (6 pieces) | 55. Egg Noodles (2 oz.) |
| 53. Dried veggies (1/4 cup) | 56. Dried Herbs (1 oz. or ¼ cup or bunch) may enter 3 different herbs |

SECTION VI BAKED PRODUCTS

KANDY DIAMOND - Clerk

To be determined – Assistant Clerk

Premiums: 1st - \$1.50; 2nd - \$1.00, 3rd - \$.75

Judge's Choice: \$5.00

Special Rules:

- ♦ Bread baked in single loaf tins makes a more attractive exhibit.
- ♦ No Commercial ready mixes are to be used in Section VI, exception, Class No.29.
- ♦ All pies must be two-crust pies, no cream or custard fillings.
- ♦ All baked foods must be exhibited on plate or platter. May not be in baking pan.

YEAST BREADS JUDGING GUIDE

<i>General appearance: size, shape, crust...</i>	20%
<i>Flavor: odor, & taste</i>	35%
<i>Lightness</i>	15%
<i>Crumb: color, texture (fine, tender, moist, elastic)</i>	30%
<i>Total</i>	100%

YEAST BREAD CLASSES:

1. White bread
2. Whole wheat bread
3. Rye bread
4. Foreign bread (include recipes and brief history of bread)
5. Tea ring
6. Sweet rolls, 3 rolls
7. Whole wheat/grain rolls, 3 rolls
8. White rolls, 3 rolls
9. Cinnamon rolls, unfrosted, 3 rolls
10. Raised doughnuts, not glazed, 3 doughnuts
11. Bread machine from scratch

QUICK BREADS JUDGING GUIDE

<i>General appearance: shape, size, uniformity & color</i>	15%
<i>Crust: color, depth & quality</i>	15%
<i>Crumb: color, tenderness, grain, & texture</i>	30%
<i>Flavor</i>	40%
<i>Total</i>	100%

QUICK BREAD CLASSES:

12. Baking powder biscuits (3)
13. Sweet or Savory drop biscuits
14. Fruit muffins (3)
15. Whole grain muffins (3)
16. Fruit bread
17. Coffee cake
18. Vegetable bread
19. Scones
20. Biscotti

PIES JUDGING GUIDE

General appearance:	15%
Upper crust: texture & baking	25%
Filling: consistency.....	25%
Under crust: flavor, texture & baking.....	35%
Total.....	100%

PIE CLASSES:

21. Apple
22. Berry
23. Cherry
24. Peach
25. Rhubarb
26. Miscellaneous (no cream or custard pies)

CAKES

Special Rules:

- All cakes shown are to be taken out of pans.
- Frosting is to designate the cake: dark cake, dark icing; white cake, white icing, etc. but no commercial icings are permitted.

WILTON AWARDS

Sponsored by Wilton Enterprises



"Best of Class" awards – offered for winning cakes with some type of bag and tip or rolled fondant cake decorating.

"Best of Class" winners for three categories (Adult Open, Junior Open and 4-H) will receive a Wilton Yearbook of Cake Decorating and their choice of the following:

- **Wilton Easy Layers! 6 in. Cake Pan Set, 5 pc.**
- **Wilton 12-pc. Cupcake Decorating Set**

*Wilton will award *Wilton 12-pc. Cupcake Decorating Set* for each 1st place winner in all cake decorating categories – with a limit of five 1st place winners.

CAKE CLASSES:

27. White, two layers
28. Chocolate, two layers
29. Spice
30. Bundt
31. Box cake, any flavor
32. Angel Food (no icing)
33. Cupcake, any flavor (6)
34. Decorated -cake form or cake
35. Decorated Cupcakes (6)
36. Cake doughnuts, not sugared (6)
37. Miscellaneous cake

COOKIES JUDGING GUIDE

Display 3 cookies on a paper plate.

<i>Uniformity of size, color & shape</i>	<i>20%</i>
<i>Flavor.....</i>	<i>40%</i>
<i>Crumb.....</i>	<i>30%</i>
<i>Lightness</i>	<i>10%</i>
<i>Total.....</i>	<i>100%</i>

COOKIE CLASSES:

38. Bar Cookies
39. Brownies
40. Chocolate Chip Cookies
41. Molded or Decorated Cookies
42. No-Bake Cookies
43. Oatmeal Cookies
44. Peanut Butter Cookies
45. Refrigerator Cookies
46. Spice Cookies
47. Sugar Cookies
48. Miscellaneous Cookies

CANDY

49. Divinity, 3 pieces
50. Fudge, 3 pieces
51. Peanut Brittle, 3 pieces
52. Toffee, 3 pieces
53. Misc. Candy
54. Popcorn Crunches

GLUTEN FREE BAKING

Specify flour used

55. Gluten Free Bread
56. Gluten Free Cake
57. Gluten Free Cookies
58. Gluten Free Muffins or Quick Breads

DOG TREATS

59. Homemade dog treats or biscuits – display with photo of your dog.