

CANNED AND PRESERVED FOODS

Be sure to refer to all applicable state and local rules for the divisions you enter!

Ron & Donna Ferrell, Co-Chairmen 946-1355

Entry Fee: \$2.00 per entry per class

Limit: One (1) entry per class per exhibitor

Exhibits Received: Wednesday, Aug. 10, 9 a.m. – 1 p.m.

Exhibits Released: Monday, Aug. 29, 1 - 7 p.m.

Open Jars Removed: Saturday, Aug. 13, 10 a.m. - 2 p.m.

American System of Judging

IMPORTANT: Jars which have been opened for judging **MUST BE PICKED UP** Saturday, August 13, 10 a.m. - 2 p.m., otherwise these jars will be disposed of by the management on that day.

PREMIUMS OFFERED PER CLASS: 1st - \$10 2nd - \$5 3rd - \$3

GENERAL RULES:

1. All entries in this department must be home prepared and canned or packaged by the exhibitor within one year of the opening date of the fair.
2. All products being considered for cash awards which have not otherwise been eliminated from consideration will be opened.
3. **STANDARD JAR:** A container specifically designed for canning purposes, jars and lids must be in perfect condition, no chips on rims.
4. All lids and seals must be new and easily removable rings. Jars which exhibitor has decorated the top or front will not be accepted. Entry will be eliminated if judge is unable to remove ring.
5. Paraffin seals on containers are not allowed.
6. **FRUITS & VEGETABLES** use clear glass, wide or narrow mouth, quart or pint size jars only. **JELLIES**, 4-8 ounces clear sculptured jelly glasses (no water glasses or other product jars). **JAMS, PRESERVES, MARMALADES AND BUTTERS**, use 8-16 ounces glass jars. **RELISHES AND SAUCES**, 8-16 ounces glass jars.
7. Non-acid, all vegetables, must be canned under pressure. Low acid fruit such as figs, should be made acid by lemon juice, as directed in the University of California Agriculture Extension Service Leaflet, "Home Canning of Fruits." Tomatoes and fruits (not including the juices) must be processed in a boiling water bath.
8. Two jars will be required for each entry of preserved fruits, vegetables and jellies.
9. Exhibitors will not be permitted in the building during judging.
10. It is important that all the exhibits in the Canned and Preserved Food Department be labeled as to content on the front or side to assist the committee and judges for proper identification.
11. Not more than one entry per class per exhibitor (except husband and wife may each have one entry).
12. PLEASE PUT YOUR NAME ONLY ON A LABEL AND ATTACH TO THE BOTTOM OF THE JAR.

DIVISION 1

CANNED VEGETABLES

CLASS:

1. Beans, string
2. Carrots
3. Corn
4. Mixed Vegetables
5. Peas
6. Tomatoes
7. Any Other Canned Vegetable, specify kind

*NOTE: Two standard pint or quart size jars only. Wide mouth permitted. Both jars MUST be alike, same size.

DIVISION 2

CANNED PICKLED VEGETABLES

CLASS:

1. Asparagus, pickled
2. Beets, pickled
3. Bread & Butter Pickles
4. Cucumber Pickles, dill
5. Cucumber Pickles, sweet
6. Dill, any other, specify on entry form
7. Zucchini, pickled
8. Any Other Canned Pickled Vegetables not listed, specify kind

*NOTE: Two standard pint or quart size jars only. Wide mouth permitted. Both jars MUST be alike, same size.

DIVISION 3

JAMS & PRESERVES

CLASS:

1. Apricot
2. Apricot-Pineapple
3. Berry, any other berry not listed, specify kind
4. Blackberry
5. Boysenberry
6. Cherry
7. Peach
8. Peach Combination
9. Plum
10. Strawberry
11. Any Other Jam or Preserves not listed, specify kind

*NOTE: Two Jars, 8 to 16 oz. Both jars MUST be alike, same size.

DIVISION 4

CANNED FRUITS

CLASS:

1. Applesauce
2. Apricots
3. Cherries, sweet
4. Peaches Sliced Fruit Halves
5. Pears
6. Pickled or Spiced
7. Pie Cherries, sour
8. Any Other Canned Fruit not listed, specify kind

*NOTE: Two standard pint or quart size jars only. Wide mouth permitted. Both jars MUST be alike, same size.

DIVISION 5

JELLIES

CLASS:

1. Apple
2. Berry, any berry, specify kind
3. Grape
4. Jalapeno
5. Plum, any, specify on entry form
6. Pomegranate
7. Any jelly not listed, specify kind

*NOTE: Two Jelly Glasses required. Jelly should be canned in clear or sculptured glass not over 8 oz. Standard jar should be at least 4 oz. NOT WATER GLASSES (SEALED LID). Both jars MUST be alike, same size.

DIVISION 6

MARMALADES & BUTTERS

CLASS:

1. Butter, any kind, specify kind
2. Marmalades, orange
3. Marmalade, other, specify kind

*NOTE: Two jars, 8 to 16 oz. Both jars MUST be alike, same size

DIVISION 7

RELISHES & SAUCES

CLASS:

1. Barbecue Sauce
2. Chili Sauce
3. Chow Chow or Piccalilli
4. Chutney Fruit, Cucumber or Zucchini
5. Chutney Vegetable
6. Corn Relish
7. Pickle Relish
8. Salsa
9. Any Relish or Sauce not listed, specify kind

*NOTE: Two jars, 8 to 16 oz. Both jars
MUST be alike, same size

DIVISION 8

DRIED ITEMS

CLASS:

1. Dried Jerky, beef
2. Dried Jerky, any other, specify kind
3. Dried Fruits
4. Dried Leathers
5. Dried Vegetables
6. Dried Mixes (trail mix, cereal, soup)
7. Herbs
8. Any Other Dried Item not listed, specify on entry form

*NOTE: Minimum of eight pieces in plastic bag.

JUNIOR CANNED AND PRESERVED FOODS

17 years or under

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***SEE GENERAL RULES FOR CANNED & PRESERVED GOODS**

PREMIUMS OFFERED PER CLASS:

1st - \$7 2nd - \$5 3rd - \$3

DIVISION 9

JR. CANNED FRUITS

CLASS:

1. Applesauce
2. Peaches, sliced
3. Any Other Canned Fruit not listed, specify kind

*NOTE: Two standard pint or quart size jars only. Wide mouth permitted. Both jars MUST be alike, same size.

DIVISION 10

JR. CANNED VEGETABLES

CLASS:

1. Beans, string
2. Carrots
3. Corn
4. Any Other Canned Vegetable not listed, specify kind

*NOTE: Two standard pint or quart size jars only. Wide mouth permitted. Both jars MUST be alike, same size.

DIVISION 11

JR. JAMS & PRESERVES

CLASS:

1. Apricot
2. Peach
3. Strawberry
4. Any Jam or Preserve not listed, specify kind

*NOTE: Two jars, 8 to 16 oz. Both jars MUST be alike, same size.

DIVISION 12

JR. JELLIES

CLASS:

1. Apple
2. Grape
3. Any Other Jelly not listed, specify kind

*NOTE: Two Jelly Glasses required. Jelly should be canned in clear or sculptured glass not over 8 oz. Standard jar should be at least 4 oz. NOT WATER GLASSES (SEALED LID). Both jars MUST be alike, same size.

DIVISION 13

JR. DRIED ITEMS

CLASS:

1. Dried Jerky, beef
2. Dried Fruit
3. Dried Vegetable
4. Any Other Dried Item not listed, specify kind

*NOTE: Minimum of eight pieces in plastic bag.