

# DIVISION K – FOOD PRESERVATION

## SUPERINTENDENT:

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## ENTRIES

**PRE-REGISTER:** All Open Class exhibits must PRE-REGISTER by JULY 22. In order to earn PREMIUM

*\*Use Open Class/FFA entry form (Page 25)*

**Late registrations will NOT be accepted!**

**ARRIVAL:** Entries accepted Wednesday, Aug. 2 from noon-6:00 PM.

*\*Judging begins at 7:00 PM on Aug. 2.*

### PREMIUMS:

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
\$5	\$4	\$3

### YOUTH: PREMIUMS:

1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>
\$5	\$4	\$3	\$2	\$1

## OPEN CLASS RULES

Alltrista Corporation proudly present the  
General Judging Guidelines:

### REFERENCES:

- Ball Blue Book® of Preserving, copyright 2020
- USDA Complete Guide to Home Canning, 2015 revised
- Ball Complete Book of Home Preserving, copyright 2020

### ELIGIBILITY:

- Entries must be labeled with product name, date of preparation, processing method and processing time.
- All preserved foods must have been prepared within one year period from judging date.

## QUALITY CRITERIA

### FILLED JARS:

- Headspace must correspond to instructions on the jar and lid packaging or the reference guide listed. The top of the finished recipe or liquid covering product should provide adequate headspace as stated in approved guidelines.
- Air bubbles must be kept to a minimum. Gas bubbles denote spoilage and are identified by movement to the surface of the product while the jar is stationary.
- Bands should remain in place to transport preserved food. Remove bands carefully to determine if the headspace is correct. Replace bands for display.

### HEAT PROCESS:

- Methods used to heat process foods must comply with current preserving guidelines as stated in the approved reference guides. The boiling-water process for acid foods and steam-pressure process for low-acid foods are the only recommended methods to heat process foods for preserving.
- Times for heat processing preserved foods correctly vary depending on specific recipe or food type. Processing time must be in agreement with those listed in approved reference guide.

### PRODUCT APPEARANCE:

- Products should be free from blemishes, stems, pits and peels. Some recipes may state stems, pits and peels are not removed – this is acceptable if the recipe is in keeping with all other preserving guidelines.

- Liquid must be clear and free from cloudiness and small particles unless there are ingredients added to the recipe that would naturally affect the clarity.
- Color of the finished product should be as close to its natural characteristics as possible or standard for cooked product.
- Texture is affected by heat processing, yet the finished products should not appear over-cooked or broken down.
- Ingredients should retain their shape and size based on the type and preparation method. Cut pieces, of uniform size, should be packed evenly in the jar, yet allow adequate room for liquid to circulate throughout the jar.
- Safety is of utmost importance. Any entry exhibiting spoilage or not in compliance with judging guidelines must be disqualified.

## JELLY AND JAM CHECK LIST

### APPEARANCE:

- No mold
- Sealed with 2-piece sealing lid (no wax)
- Jars clear and uniform
- No weeping (especially from pectin added products)

### COLOR:

- Attractive
- Clear and bright
- Uniform
- Jelly-like brilliance
- Characteristics of fruit used

### TEXTURE:

- Slightly crushed or cut whole fruit evenly distributed in syrup
- Retains its shape and quiver when removed from glass
- Cuts easily with spoon, leaving sharp angles
- Spreads easily on bread, yet is not syrupy
- Tender, not tough or gummy
- Free from crystals

### FLAVOR:

- Pleasing
- Flavorful
- Characteristics of fruit
- Not overly sweet, bland, or odd

## EXHIBIT INFORMATION

### CLASS 1: CANNED FRUIT (QUART OR PINT JARS)

LOT 1	Applesauce	LOT 9	Peaches
LOT 2	Apple (whole)	LOT 10	Pears
LOT 3	Apricots	LOT 11	Plums
LOT 4	Blackberries	LOT 12	Raspberries (red or black)
LOT 5	Blueberries	LOT 13	Rhubarb
LOT 6	Cherries	LOT 14	Juices
LOT 7	Crab Apple	LOT 15	Display of 4 fruits
LOT 8	Prunes	LOT 16	Best not listed

### CLASS 2: CANNED VEGETABLES (QUART OR PINT JARS)

LOT 1	Asparagus	LOT 9	Pumpkin (must be in cubes)
LOT 2	Beans, green string	LOT 10	Sauerkraut
LOT 3	Beans, yellow wax	LOT 11	Sweet Corn (whole or creamed)
LOT 4	Beets	LOT 12	Tomatoes (whole)
LOT 5	Carrots	LOT 13	Tomatoes (juice)
LOT 6	Cauliflower	LOT 14	Tomato mixture (with other vegetables)
LOT 7	Mixed Vegetables	LOT 15	4 different vegetables display
LOT 8	Peas	LOT 16	Best not listed

**CLASS 3: JELLIES (CLEAR JUICE COOKED WITH SUGAR)**

<b>LOT 1</b> Apple	<b>LOT 11</b> Highbush Cranberry
<b>LOT 2</b> Crabapple	<b>LOT 12</b> Mint
<b>LOT 3</b> Cherry	<b>LOT 13</b> Peach
<b>LOT 4</b> Blueberry (wild or tame)	<b>LOT 14</b> Plum
<b>LOT 5</b> Strawberry	<b>LOT 15</b> Raspberry (red)
<b>LOT 6</b> Chokecherry	<b>LOT 16</b> Raspberry (black)
<b>LOT 7</b> Currant	<b>LOT 17</b> Blackberry
<b>LOT 8</b> Gooseberry	<b>LOT 18</b> Combination of fruits
<b>LOT 9</b> Grape (tame)	<b>LOT 19</b> Display of 4 jellies
<b>LOT 10</b> Grape (wild)	<b>LOT 20</b> Best not listed
	<b>LOT 21</b> Beet

**CLASS 4: JAMS (CLEAR CRUSHED & COOKED WITH SUGAR)**

<b>LOT 1</b> Apple	<b>LOT 11</b> Highbush Cranberry
<b>LOT 2</b> Crabapple	<b>LOT 12</b> Mint
<b>LOT 3</b> Cherry	<b>LOT 13</b> Peach
<b>LOT 4</b> Blueberry (wild or tame)	<b>LOT 14</b> Plum
<b>LOT 5</b> Strawberry	<b>LOT 15</b> Raspberry (red)
<b>LOT 6</b> Chokecherry	<b>LOT 16</b> Raspberry (black)
<b>LOT 7</b> Currant	<b>LOT 17</b> Blackberry
<b>LOT 8</b> Gooseberry	<b>LOT 18</b> Combination of fruits
<b>LOT 9</b> Grape (tame)	<b>LOT 19</b> Display of 4 jams
<b>LOT 10</b> Grape (wild)	<b>LOT 20</b> Best Not listed
	<b>LOT 21</b> Beet

**CLASS 5: NOVELTIES**

<b>LOT 1</b> Herb Vinegar	<b>LOT 5</b> Honey
<b>LOT 2</b> Fruit Vinegar	<b>LOT 6</b> Maple Syrup
<b>LOT 3</b> Other Vinegar	<b>LOT 7</b> Best not listed
<b>LOT 4</b> Herb Oils	

**CLASS 6: BUTTERS**

*Consists of fruit pulp run through a sieve, sugar added, and cooked until it forms a paste of good consistency for spreading. Spices may be added.*

<b>LOT 1</b> Apple	<b>LOT 4</b> Tomato
<b>LOT 2</b> Pear	<b>LOT 5</b> Best not listed
<b>LOT 3</b> Plum	

**CLASS 7: PICKLES**

<b>LOT 1</b> Apple	<b>LOT 12</b> Hamburger Dills (sliced)
<b>LOT 2</b> Bean	<b>LOT 13</b> Mustard
<b>LOT 3</b> Beet	<b>LOT 14</b> Peach
<b>LOT 4</b> Bread and Butter	<b>LOT 15</b> Pear
<b>LOT 5</b> Carrot	<b>LOT 16</b> Pepper
<b>LOT 6</b> Cauliflower	<b>LOT 17</b> Tomato
<b>LOT 7</b> Cucumber (sweet whole)	<b>LOT 18</b> Watermelon
<b>LOT 8</b> Cucumber (sweet chunk)	<b>LOT 19</b> Zucchini
<b>LOT 9</b> Cucumber (ripe)	<b>LOT 20</b> Best not listed (please specify)
<b>LOT 10</b> Dill	<b>LOT 21</b> Combination of 2 or more
<b>LOT 11</b> Dill (sweet)	

**CLASS 8: RELISHES**

<b>LOT 1</b> Beet	<b>LOT 5</b> Tomato & cabbage relish
<b>LOT 2</b> Corn relish	<b>LOT 6</b> Zucchini
<b>LOT 3</b> Green tomato relish	<b>LOT 7</b> Best not listed
<b>LOT 4</b> Mixed cucumber relish	

**CLASS 9: CANNED TOMATOES**

<b>LOT 1</b> Catsup	<b>LOT 7</b> Spaghetti sauce
<b>LOT 2</b> Chili	<b>LOT 8</b> Tomatoes, whole
<b>LOT 3</b> Chili sauce	<b>LOT 9</b> Tomatoes, stewed
<b>LOT 4</b> Pizza sauce	<b>LOT 10</b> Tomato juice
<b>LOT 5</b> Salsa	<b>LOT 11</b> BBQ Sauce
<b>LOT 6</b> Soup	<b>LOT 12</b> Best not listed

**CLASS 10: MEATS**

<b>LOT 1</b> Canned beef	<b>LOT 6</b> Canned meatballs
<b>LOT 2</b> Canned chicken	<b>LOT 7</b> Canned fish
<b>LOT 3</b> Canned pork	<b>LOT 8</b> Canned venison
<b>LOT 4</b> Canned sausage	<b>LOT 9</b> Canned turkey
<b>LOT 5</b> Canned mincemeat	

**CLASS 11: WINE**

*Filtered wine in clear or colored glass using new corks. Bottle size 25-34 ounce. Fill within 1" of cork. State name, vintage, year, and kind.*

<b>LOT 1</b> Red table wine	<b>LOT 9</b> Peach
<b>LOT 2</b> White table wine	<b>LOT 10</b> Pear
<b>LOT 3</b> Apple	<b>LOT 11</b> Plum
<b>LOT 4</b> Chardonnay	<b>LOT 12</b> Raspberry
<b>LOT 5</b> Dandelion	<b>LOT 13</b> Rhubarb
<b>LOT 6</b> Fruit combination	<b>LOT 14</b> Root Beer
<b>LOT 7</b> White grape	<b>LOT 15</b> Strawberry
<b>LOT 8</b> Purple grape	<b>LOT 16</b> Any other wine

**CLASS 12: BEER (Beer in dark bottle, 25-34 ounce)**

<b>LOT 1</b> White	<b>LOT 3</b> Amber
<b>LOT 2</b> Dark-German	<b>LOT 4</b> Any other

**CLASS 13: DEHYDRATED FOODS**

*Exhibit in clear pint canning jars – need not be filled.*

<b>LOT 1</b> Fruits	<b>LOT 5</b> Meats
<b>LOT 2</b> Vegetables	<b>LOT 6</b> Herbs-spices
<b>LOT 3</b> Soup mix	<b>LOT 7</b> Herbs-beverages
<b>LOT 4</b> Snacks	

**CLASS 14: 18 YEARS & UNDER**

<b>LOT 1</b> Fruits	<b>LOT 6</b> Relishes
<b>LOT 2</b> Vegetables	<b>LOT 7</b> Meats
<b>LOT 3</b> Jellies	<b>LOT 8</b> Prepared foods
<b>LOT 4</b> Jams	<b>LOT 9</b> Dehydrated foods
<b>LOT 5</b> Pickles	



# SENIOR EXPO

FRIDAY, AUGUST 4 • 9:00AM - 3:00PM  
DTS TENT (near bandshell)

*Vendors available - with special offer for free pie and ice cream!*