

DIVISION K – FOOD PRESERVATION

SUPERINTENDENTS:

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ENTRIES

PRE-REGISTER: All Open Class exhibits must PRE-REGISTER by JULY 19. In order to earn PREMIUM

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

Late registrations will NOT be accepted!

ARRIVAL: Entries accepted Wed., July 29 from noon-6:00 PM.

*Judging begins at 7:00 PM on July 29.

PREMIUMS:

1st	2nd	3rd
\$5	\$4	\$3

YOUTH: PREMIUMS:

1st	2nd	3rd	4th	5th
\$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 8	Peas
LOT 2	Beans, green string	LOT 9	Pumpkin (must be in cubes)
LOT 3	Beans, yellow wax	LOT 10	Sauerkraut
LOT 4	Beets	LOT 11	Sweet Corn (whole or creamed)
LOT 5	Carrots	LOT 12	4 different vegetables display
LOT 6	Cauliflower	LOT 13	Best not listed
LOT 7	Mixed Vegetables		

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

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

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

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

CLASS 5: NOVELTIES

LOT 1	Herb Vinegar	LOT 5	Honey
LOT 2	Fruit Vinegar	LOT 6	Maple Syrup
LOT 3	Other Vinegar	LOT 7	Best not listed
LOT 4	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.*

LOT 1	Apple	LOT 4	Tomato
LOT 2	Pear	LOT 5	Best not listed
LOT 3	Plum		

CLASS 7: PICKLES

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

CLASS 8: RELISHES

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

CLASS 9: CANNED TOMATOES

LOT 1	Catsup	LOT 8	Tomatoes, whole
LOT 2	Chili	LOT 9	Tomatoes, stewed
LOT 3	Chili sauce	LOT 10	Tomato juice
LOT 4	Pizza sauce	LOT 11	BBQ Sauce
LOT 5	Salsa	LOT 12	Tomato Mixture (with other vegetables)
LOT 6	Soup	LOT 13	Best not listed
LOT 7	Spaghetti sauce		

CLASS 10: MEATS

LOT 1	Canned beef	LOT 6	Canned meatballs
LOT 2	Canned chicken	LOT 7	Canned fish
LOT 3	Canned pork	LOT 8	Canned venison
LOT 4	Canned sausage	LOT 9	Canned turkey
LOT 5	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.*

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

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

LOT 1	White	LOT 3	Amber
LOT 2	Dark-German	LOT 4	Any other

CLASS 13: FERMENTED FOODS - *NEW

LOT 1	Pickles
LOT 2	Kombucha (16 oz or smaller in clear glass container)
LOT 3	Kimchi
LOT 4	Any other fermented food

CLASS 14: DEHYDRATED FOODS*Exhibit in clear pint canning jars – need not be filled.*

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

CLASS 15: 18 YEARS & UNDER

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