

DEPARTMENT 17 - PRESERVED FOODS

SUPERINTENDENT: Tracy Gage

FIRST \$3	SECOND \$2	THIRD \$1
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TOP OVERALL BEST CANNING PRESENTATION

\$15.00 Award, Champion Medal & Ribbon to
Best of Show Adult & Best of Show Youth

17A - DIVISION 1 - ADULT, 18 and Older

17B - DIVISION 2 - YOUTH, 13-17 years old

17C - DIVISION 3 - YOUTH, 9-12 years old

17D - DIVISION 4 - YOUTH, 8 and Under

17E - DIVISION 5 - SENIORS, 65 and Older

ENTRANT ELIGIBILITY

1. One jar constitutes an exhibit entry.
2. All canned foods must be entered in a standard clear glass jar with a self-sealing, two-piece lid.
3. Jars must be clean. Prior to entry, jars must have screw bands removed.
4. Jars must be labeled per instructions under each class category. Time and method of process should agree with USDA/PNW recommendations, which can be obtained at the University of Idaho/Bonner County Extension Office at 4205 N Boyer Rd, Sandpoint, or in accordance with the latest edition of the Ball "Blue Book" or Kerr Home Canning Guides.
5. All preserved foods must have been prepared within a one (1) year period prior to the judging date.

THE FOLLOWING WILL RESULT IN IMMEDIATE DISQUALIFICATION

1. Paraffin-sealed jams or jellies.
2. Jars with zinc lids.
3. Foods in green glass jars or non-standardized jars.
4. Jars without a sealed lid.
5. Foods that have been improperly processed or packed, including inverted method.
6. Jars with more than two (2) inches of head space.
7. Jars with added color, bleach, sulfite or other preservatives (e.g., baking soda may not be added to green vegetables and acids may not be added to non-pickled foods, with the exception of tomatoes and figs).

OTHER RULES

1. All dried foods should be displayed in small, clear jars with screw-on lids or clear, heavy-duty zip-lock bags.
2. All exhibits must have been made from natural, basic materials by the exhibitor within the last year.
3. All low-acid foods are required to be processed in a pressure canner.
4. Canned fruits, pickled products, vegetables, and meats will not be opened by judges.
5. Other preserved food entries might be opened.
6. We request that rings are left on jars to be tasted.
7. One (1) jar may be entered in all classes. In the event of a tie, judges may open jams, jellies and preserves.
8. The decision of the judge is final.

WHAT THE JUDGES LOOK FOR

Safety is of utmost importance. Any entry not in compliance with judging guidelines or exhibiting spoilage will be disqualified. Quality criteria are based on visual judging only. In the event of a tie, judges may open your jar of jam, jelly and preserves.

1. FILLED JAR

Headspace must correspond to instructions from reference guides listed. The top of the finished recipe or liquid covering produce should provide adequate headspace as stated in approved guidelines. Air bubbles must be kept to a minimum. (Gas bubbles denote spoilage, and can be identified by movement of bubbles to the surface of the product while the jar is stationary. Products indicating the presence of gas bubbles must be disqualified.) Bands should remain on the jars while in transit to the fair event. Remove bands carefully to determine if the headspace is correct. Replace bands for product display.

2. 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 shelf storage. Times for heat processing preserved foods correctly vary depending on each specific recipe or food type. Processing times must be in agreement with those listed in the approved reference guides.

3. PRODUCT APPEARANCE

Produce 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 its 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; however, the finished product should not appear over-cooked or break down. Ingredients should retain their shape and size based on the type and preparation method. Ingredients should be cut in uniform pieces, and packed evenly into each jar, allowing adequate room for liquid to circulate throughout the jar during processing.

CANNING ENTRIES WILL NOT BE TASTED

Canning entries are not tasted primarily for the judge's safety. In the event of a tie, judges may open jams, jellies and preserves. Improperly processed entries may contain bacteria, such as botulism, which will make the judges ill. It's the judges decision.

LABELS FOR CANNED FRUIT OR VEGETABLES

Labels must be neatly placed, not covering product, written like:

Contents: (Product Name)

Processing Method: (Pressure Canner or Boiling Water)
(Hot Pack or Raw Pack)

Processing Time: (In Minutes + Altitude Adjustment)

Pound Pressure: (Pounds)

Date of Preparation

DEPARTMENT 17 - PRESERVED FOODS (CONTINUED)

CANNED VEGETABLES

Judging Criteria: Uniform shape, size, and ripeness. Color must be natural color of vegetable. Packing must be economical and uniform. Condition of solids should be firm and tender. Condition of liquids should be clear.

- CLASS 001** - Asparagus
- CLASS 002** - Beans - Green or Wax
- CLASS 003** - Beets
- CLASS 004** - Carrots
- CLASS 005** - Corn
- CLASS 006** - Garlic
- CLASS 007** - Peas
- CLASS 008** - Sauerkraut
- CLASS 009** - Spinach
- CLASS 010** - Other than listed - Specify Type

CANNED FRUIT

Judging Criteria: Uniform shape, size, and ripeness. Color must be natural color of fruit. Packing must be economical and uniform, with enough syrup to fill space. Condition of solids should be firm and tender. Condition of liquids should be clear.

- CLASS 011** - Applesauce
- CLASS 012** - Apple - Flavored
- CLASS 013** - Apricots
- CLASS 014** - Blueberries
- CLASS 015** - Cherries - Pie or Sweet
- CLASS 016** - Mixed Fruit - Specify Types
- CLASS 017** - Peaches
- CLASS 018** - Pear
- CLASS 019** - Plums or Prunes
- CLASS 020** - Sweet Cherries
- CLASS 021** - Other than listed - Specify Type

CANNED PIE FILLING

- CLASS 022** - Apple
- CLASS 023** - Blueberry
- CLASS 024** - Cherry
- CLASS 025** - Huckleberry
- CLASS 026** - Peach
- CLASS 027** - Mincemeat
- CLASS 028** - Mixed Fruit - Specify Type
- CLASS 029** - Rhubarb
- CLASS 030** - Strawberry
- CLASS 031** - Other Berry - Specify Type
- CLASS 032** - Other Fruit not listed - Specify Type

TOMATOES

One jar constitutes an exhibit entry.

- CLASS 033** - Plain
- CLASS 034** - Stewed

MEATS/FISH

Judging criteria: Pieces should be uniform in size, with a little, but not too much fat. Packed solid, economical and attractive. Condition of solids should be firm and tender.

- CLASS 035** - Beef
- CLASS 036** - Fish
- CLASS 037** - Lamb
- CLASS 038** - Meat Stock

CLASS 039 - Pork

CLASS 040 - Poultry

CLASS 041 - Wild Game

CLASS 042 - Other than listed - Specify Type

LABELS FOR PICKLED FOODS

Labels must be neatly placed, not covering product, written like:

Contents: (Product Name)

Processing Method: (Boiling Water)

Processing Time: (In Minutes)

Date of Preparation

CUCUMBER PICKLES & RELISHES

One jar constitutes an exhibit entry.

- CLASS 043** - Pickles - Whole
- CLASS 044** - Pickles - Spears
- CLASS 045** - Gherkins - Whole
- CLASS 046** - Sweet Pickles - Whole
- CLASS 047** - Sweet Pickles - Sliced
- CLASS 048** - Bread & Butter Pickles - Sliced
- CLASS 049** - Hamburger Dill Pickles - Sliced
- CLASS 050** - Pickle Relish

PICKLED FOODS & RELISHES - NOT MADE FROM

CUCUMBERS

One jar constitutes an exhibit entry. Relishes have to be water bathed according to USDA. The judge won't judge jars that haven't been water bathed. Please list ingredients on tag.

- CLASS 051** - Asparagus
- CLASS 052** - Beets
- CLASS 053** - Beans
- CLASS 054** - Fruit - Specify Type
- CLASS 055** - Peppers
- CLASS 056** - Zucchini
- CLASS 057** - Mixed Vegetables
- CLASS 058** - Vegetables other than listed - Specify Type
- CLASS 059** - Green Tomato Pickles
- CLASS 060** - Watermelon Pickles
- CLASS 061** - Corn Relish
- CLASS 062** - Zucchini Relish
- CLASS 063** - Relish other than listed - Specify Type
- CLASS 064** - Chutney - Specify Type

LABELS FOR SOFT SPREADS

Labels must be neatly placed, not covering product, written like:

Contents: (Product Name)

Processing Method: (Boiling Water)

Processing Time: (In Minutes)

Date of Preparation

SOFT SPREADS RULES & REGULATIONS

One jar constitutes an exhibit entry. Paraffin seals are not recommended by USDA and will NOT BE JUDGED.

Judging Criteria: Must be processed according to USDA guidelines. Color & Clarity - 25% (Color determined by kind of fruit. Should be clear, not cloudy. Consistency - 25% (should retain shape when removed from glass, should quiver and be tender). Texture - 25% (Smooth and free from graininess, determined by feel in mouth). Flavor - 25% (pronounced and corresponding to natural fruit flavor). Will be tasted by judges!

DEPARTMENT 17 - PRESERVED FOODS (CONTINUED)

JELLIES

- CLASS 065** - Apricot
- CLASS 066** - Blackberry
- CLASS 067** - Blueberry
- CLASS 068** - Boysenberry
- CLASS 069** - Huckleberry
- CLASS 070** - Raspberry
- CLASS 071** - Strawberry
- CLASS 072** - Mixed Berry - Specify Types
- CLASS 073** - Berry other than listed - Specify Type
- CLASS 074** - Cherry
- CLASS 075** - Currant
- CLASS 076** - Grape
- CLASS 077** - Mint
- CLASS 078** - Peach
- CLASS 079** - Pineapple
- CLASS 080** - Plum
- CLASS 081** - Rhubarb
- CLASS 082** - Mixed Fruit - Specify Type
- CLASS 083** - Other than listed - Specify Type

JAMS

One (1) jar constitutes an entry.

- CLASS 084** - Apricot
- CLASS 085** - Blackberry
- CLASS 086** - Blueberry
- CLASS 087** - Boysenberry
- CLASS 088** - Huckleberry
- CLASS 089** - Raspberry
- CLASS 090** - Strawberry
- CLASS 091** - Mixed Berry - Specify Types
- CLASS 092** - Berry other than listed - Specify Type
- CLASS 093** - Cherry
- CLASS 094** - Grape
- CLASS 095** - Peach
- CLASS 096** - Pineapple
- CLASS 097** - Plum
- CLASS 098** - Rhubarb
- CLASS 099** - Mixed Fruit - Specify Types
- CLASS 100** - Other than listed - Specify

BUTTERS

Butter should gel, be smooth, have good color and not be too thick. See Soft Spread rules for more information.

- CLASS 101** - Apple
- CLASS 102** - Apricot
- CLASS 103** - Grape
- CLASS 104** - Pear
- CLASS 105** - Plum
- CLASS 106** - Peach
- CLASS 107** - Butter other than listed - Specify Type

PRESERVES, CONSERVES & MARMALADES

Should be two or more fruits, cooked with sugar until thick. A true conserve contains nuts and raisins, nuts may be added to or omitted from any recipe. List ingredients.

- CLASS 108** - Blueberry Preserves
- CLASS 109** - Cherry Preserves

- CLASS 110** - Strawberry Preserves
- CLASS 111** - Plum Preserves
- CLASS 112** - Preserves - Other than listed - Specify Type
- CLASS 113** - Conserve - Specify
- CLASS 114** - Apple Marmalade
- CLASS 115** - Apricot Marmalade
- CLASS 116** - Orange Marmalade
- CLASS 117** - Peach Marmalade
- CLASS 118** - Pear Marmalade
- CLASS 119** - Marmalade other than listed - Specify Type
- CLASS 120** - Peach
- CLASS 121** - Sugar Free
- CLASS 122** - Other Berry - Specify Type
- CLASS 123** - Other - Specify Type

CONDIMENTS

Recipes must be submitted for all entries in this section.

- CLASS 124** - Barbeque Sauce
- CLASS 125** - Catsup (Ketchup)
- CLASS 126** - Chili Sauce
- CLASS 127** - Pizza Sauce
- CLASS 128** - Taco Sauce
- CLASS 129** - Tomato Sauce
- CLASS 130** - Salsa
- CLASS 131** - Mustard
- CLASS 132** - Marinade - Specify
- CLASS 133** - Condiments - Other than listed - Specify Type

SYRUPS & TOPPINGS

- CLASS 134** - Cherry Syrup
- CLASS 135** - Raspberry Syrup
- CLASS 136** - Strawberry Syrup
- CLASS 137** - Pear Syrup
- CLASS 138** - Huckleberry Syrup
- CLASS 139** - Other berry syrup - Specify Type
- CLASS 140** - Mixed berry syrup - Specify Types
- CLASS 141** - Praline Topping
- CLASS 142** - Maple Walnut Topping
- CLASS 143** - Rhubarb Syrup or Topping
- CLASS 144** - Syrup other than listed - Specify Type
- CLASS 145** - Toppings other than listed - Specify Type

JUICES

- CLASS 146** - Apple Juice
- CLASS 147** - Berry Juice - Specify Type
- CLASS 148** - Peach Juice
- CLASS 149** - Pear Juice
- CLASS 150** - Tomato Juice
- CLASS 151** - Carrot Juice
- CLASS 152** - Mixed Fruit Juice - Specify Type
- CLASS 153** - Juice other than listed - Specify Type

VINEGARS

- CLASS 154** - Fruit
- CLASS 155** - Herb
- CLASS 156** - Vegetable
- CLASS 157** - Other than listed - Specify Type

DEPARTMENT 17 - PRESERVED FOODS (CONTINUED)

DRIED FRUITS

One standard jar or one pint size sealed plastic package constitutes an exhibit. Please label exhibits as follows:

Name of Product, Method of Drying, and Pre-Treatment.

CLASS 158 - Apples

CLASS 159 - Apricots

CLASS 160 - Bananas

CLASS 161 - Cherries

CLASS 162 - Cranberries

CLASS 163 - Currants

CLASS 164 - Huckleberries

CLASS 165 - Peaches

CLASS 166 - Pineapple

CLASS 167 - Tomatoes

CLASS 168 - Strawberries

CLASS 169 - Berries - Other than listed - Specify Type

CLASS 170 - Mixed Fruit - Specify Type

CLASS 171 - Fruit other than listed - Specify Type

DRIED VEGETABLES

CLASS 172 - Beans

CLASS 173 - Beets

CLASS 174 - Celery

CLASS 175 - Corn

CLASS 176 - Garlic

CLASS 177 - Kale

CLASS 178 - Leeks

CLASS 179 - Edible Mushrooms

CLASS 180 - Onions

CLASS 181 - Peas

CLASS 182 - Peppers

CLASS 183 - Potatoes

CLASS 184 - Sweet Potatoes

CLASS 185 - Summer Squash

CLASS 186 - Zucchini

CLASS 187 - Vegetables - Other than listed - Specify Type

CLASS 188 - Mixed Vegetables - Other than listed - Specify

DRIED (EDIBLE) FLOWERS

Choose your edible flowers very carefully, as not all flowers are edible.

CLASS 189 - Calendula

CLASS 190 - Chive Blossoms

CLASS 191 - Lavender

CLASS 192 - Mint Flowers

CLASS 193 - Nasturtium

CLASS 194 - Pansy

CLASS 195 - Rose

CLASS 196 - Dried Edible Flower other than listed - Specify

DEPARTMENT 18 - FOODS & SWEETS

SUPERINTENDENTS:

PREMIUM AMOUNTS

FIRST \$3	SECOND \$2	THIRD \$1
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SPECIAL AWARDS

\$15.00 Award, Champion Medal & Ribbon to

Best of Show Adult & Best of Show Youth

SPECIAL CONTESTS

\$15.00 Award to Winner of Each Contest Below:

Oatmeal Cookie with a Twist, Quick Mini Bread Loaf, Best Youth Baking Contest, Best Candy, Best Pie and Best Apiary Basket.

\$35.00 Top Prize to Winners of:

"Best Pair" Decorated Cake & Cupcake &

Best Decorated Fair Theme Cake or Cupcake (Winner will be chosen between Class #057 & 059).

RULES & REGULATIONS

1. Exhibitor may enter two (2) entries per class.
2. Small entries (rolls, cookies, muffins, etc.) should be placed on a plain white paper plate, then in a clear plastic food storage bag and closed to prevent damage/drying out.
3. Single loaf entries must be standard size 4 ½ X 8 ½ X 2 ½.
4. Entries should be placed in a clear plastic food storage bag and closed. Allow proper time for complete cooling of entries.
5. Recipes are required in Classes 1-4.
6. Paper doilies may be placed under baked food entries at exhibitor's discretion.
7. Check each specific class for other rules.
8. For exhibits that need refrigeration, please let the Superintendent know right away so space can be reserved. Space in the fridge is limited and first-come, first-serve.
9. The decision of the judge is final.

18A - DIVISION 1 - ADULT, 18 and Older

18B - DIVISION 2 - YOUTH, 13-17 years old

18C - DIVISION 3 - YOUTH, 9-12 years old

18D - DIVISION 4 - YOUTH, 8 and Under

18E - DIVISION 5 - SENIORS, 65 and Older

BREADS

No commercial mixes. Bread should be completely baked.

It should have proper fermentation and proper gluten development. The scoring is based on general appearance, which should be golden brown and uniform in shape. The flavor should be nutty and agreeable to taste, with moist crumbs, tender and not too crumbly. An entry consists of one loaf of bread or four rolls.