

## JUNIOR FOOD PRESERVATION - DEPARTMENT 125

**JUDGING DAY: TUESDAY** of Pre-Fair Judging Week, North Hall

**2023 Walworth County Fair overall Rules & Regulations apply and are at: [walworthcountyfairgrounds.com](http://walworthcountyfairgrounds.com)**

### **RULES GOVERNING FOOD PRESERVATION EXHIBITS**

1. Age classification is based on your age as of January 1, of the current year.
2. Champion & Reserve Champion Awards will be given per judges' discretion per department, division, or class.
3. All Champion & Reserve Champion Ribbons should be marked on the back with name, club & food item information & should be left with the canning items on judging day.
4. Exhibits will be judged by conference method.
5. An exhibitor may exhibit three (3) entries in freezing and three (3) entries in canning and three (3) entries in dehydration, but no more than nine entries per exhibitor. Only one entry per class.
6. All exhibits will be judged by the standards set by the UW Extension Canning and Freezing Publications.
7. Provide the recipe for each entry on an index card. One processing label must be attached to the back of the fair entry tag. Canning entries must use pint, quart, jam or jelly jars only. We encourage you to use jam and jelly jars (any size) for your jam and jelly entries. All glass jars must be clear glass, NO COLORED OR TINTED GLASS will be accepted. Larger jars will not be accepted.
8. The judge may open the jams and jellies, and may or may not taste them, at their discretion.
9. Frozen exhibits will be released after pre-fair judging is complete.
10. Place dried foods in glass jars, metal cans, moisture – vapor resistant freezer containers, or freezer bags with 3/8 in. seal.
11. All freezing must be in regulation freezing jars or in approved freezer containers. Quart size "Ziploc Freezer" bags may be used. Vacuum seal bags may be used.
12. Fair book listing with a \* (star) before them are to stay at the fair on judging day for display during the fair. (Must be done to receive premium money).
13. The fair reserves the right to dispose of food exhibits displayed at the fair.
14. Canned items must be processed in a Hot Water Bath or in a Pressure Canner. No refrigerator items will be judged.
15. Age classification is based on your age as of January 1, of the current year

**PREMIUMS: 1<sup>st</sup> - \$2.25 2<sup>nd</sup> - \$2.00 3<sup>rd</sup> - \$1.75 4<sup>th</sup> - \$1.50**

**Division Letter: A. Food Preservation, Age 8-10, judging time, 9:00 a.m.**

**B. Food Preservation, Age 11-13, judging time, 1:00 p.m.**

**C. Food Preservation, Age 14 & up, judging time, 1:00 p.m.**

#### **Class #:**

##### **Freezing**

1. Corn
2. Green Beans
3. Squash
4. Applesauce
5. Berries
6. Jam
7. Jelly
8. Vegetable (not listed above)
9. Fruit (not listed above)

##### **Canning**

10. \*Applesauce – 2 jars
11. \*Pears or Peaches – 2 jars
12. \*Pickled relish – 2 jars
13. \*Tomato – 2 jars
14. \*Dill Pickled Cucumbers – 2 jars
15. \*Any other pickle products – 2 jars
16. \*Sweet Pickles – 2 jars
17. \* Pickled Beets – 2 jars
18. \* Jam – 2 jars
19. \*Jelly – 2 jars
20. \*Pie Filling – 2 jars
21. \*Salsa – 2 jars

##### **Dehydration**

22. Meat Jerky
23. Fruit
24. Vegetables
25. Fruit Leather
26. Any other Dry Product