



## **Home Arts** **Division 12**

### **Preserved Foods (Adults)**

**September 5 – 15, 2024**

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**Entry Fee: \$5.00**  
**Fees are Non-Refundable**

The \$5.00 fee applies per exhibitor,  
**not** to each item being entered.

*Entries in this department are limited to residents of New Mexico.*

Entries in Preserved Foods will be received in Home Arts located inside the Home & Creative Arts Building directly south of the Manuel Lujan Building.

All exhibitors **must** be amateurs (unless otherwise stated in certain classes). This requirement is met through exhibitors' honesty. If it comes to the attention of any employee that an item **not** placed in a professional class is indeed made by a professional, defined as a person making over \$500 a year and who sells such work as the item entered, that particular entry will be disqualified. Any other entries made by that exhibitor will then be thoroughly examined in our attempt to keep our contests fair and valid.

### **Entry Dates**

**Friday, August 23, 2024**  
**Saturday, August 24, 2024**

**9:00AM to 5:00PM**  
**Entries close promptly at 5:00PM**

### **Judging**

Tuesday, August 27<sup>th</sup>: 9:00AM to 5:00PM

### **Quick Section Reference**

<b>Section #</b>	<b>Section Title</b>	<b>Group</b>
174	Butter, Conserves, Jams & Marmalades	B
175	Canned Fancy Pack Foods	A
176	Canned Fruits	B
177	Canned Vegetables	A
178	Dried Foods	A
179	Jellies & Syrups	B
180	Pickles	A
181	Preserves	B
182	Relishes	A
183	Sauces	A

## Rules

- **Please refer to Home Arts General Rules.**
- Entries in Preserved Foods will be labeled by class name by an employee in Home Arts. These labels may be removed after the State Fair.
- All canned items must be processed and exhibited in regulation canning jars (in the sizes stated in each section) with cap and ring. No other containers will be excepted.
- Tattler reusable canning lids have not been approved by the USDA and therefore will **not** be accepted.
- Exhibitors are allowed only one (1) entry per class and may not enter more than 25 items in total.
- Sections are placed into two (2) separate groups. "Group A" consists of Dried Foods, Fancy Pack Foods, Canned Vegetables, Pickles, Relishes & Sauces. "Group B" consists of Butters, Conserves, Jams, Marmalades, Canned Fruit, Jellies & Syrups and Preserves. Best of Show in each Section will receive a Gold Rosette. Best of Show Overall will receive a Purple Rosette in each Group.
- Recipes are required for every entry.
- There are separate sections for Juniors in Preserved Foods (ages 17 years and younger).

### Process Adjustment at High Altitudes

#### ALTITUDE CHART For Boiling Water Processing

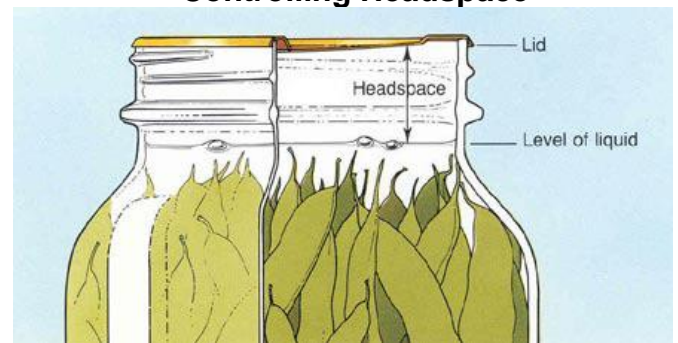
	Altitude Feet	Increase Processing Time
If you are preserving at an altitude higher than 1,000 feet above sea level, adjust boiling water processing time as indicated.	1,001-3,000	5 minutes
	3,001-6,000	10 minutes
	6,001-8,000	15 minutes
	8,001-10,000	20 minutes

#### ALTITUDE CHART For Pressure Canning

	Altitude Feet	Weighted Gauge	Dial Gauge
If you are preserving at an altitude higher than 1,000 feet above sea level, adjust pressure pounds as indicated.	0-1,000	10	11
	1,001-2,000	15	11
	2,001-4,000	15	12
	4,001-6,000	15	13
	6,001-8,000	15	14
	8,001-10,000	15	15

Using the process for canning food at sea level may result in spoilage if you live at altitudes of 1,000 feet or more. Water boils at lower temperatures as altitude increases. Lower boiling temperatures are less effective for killing bacteria. Increasing the process time or canner pressure compensates for lower boiling temperatures. Therefore, when using the guides above, select the proper processing time or canner pressure for the altitude where you live. If you do not know the altitude, contact your local county Extension Agent. An alternative source of information would be the local district conservationist with the Soil Conservation Service. Additionally, you may find the altitude for where you live through the National Weather Service at: [www.weather.gov](http://www.weather.gov) or at [www.whatismyelevation.com](http://www.whatismyelevation.com)

### Controlling Headspace



The unfilled space above the food in the jar and below its lid is termed headspace. Directions for canning specify leaving ¼-inch for jams and jellies, ½-inch for fruits and tomatoes to be processed in boiling water, and from 1 – 1¼-inches in low acid foods to be processed in a pressure canner. SEE PICTURE ABOVE. **Submissions that do not clearly meet these specifications will not be judged.** This space is needed for expansion of food as jars are processed, and for forming vacuums in cooled jars. The extent of expansion is determined by the air content in the food and by the processing temperature. Air expands greatly when heated to high temperatures. The higher the temperature, the greater the expansion. Foods expand less than air when heated.

## Section 174

### Butter, Conserves, Jams, & Marmalades

- Entries must be exhibited in a regulation canning jar (½-pint or larger) with cap & ring and processed in a boiling water bath.
- Entries will be tasted.
  - **Butters:** Should jell, be smooth, not too thick and have appropriate coloring.
  - **Conserves:** Should have 2 or more fruits cooked with sugar until thick. Nuts & raisins may be added or omitted from recipes.
  - **Jams:** Should have soft fruit, an appropriate & bright colored syrup, be thick with a good consistency, and have no pieces of fruit too large.
  - **Marmalades:** Marmalade should have small pieces of fruit suspended in soft, transparent jelly. Coloring should be bright and appropriate for the type of fruit(s) used.

### Class 1 – 27 & Item

1. Apple Butter
2. Apricot Conserve
3. Apricot Jam
4. Apricot/Pineapple Jam
5. Blackberry Jam
6. Blueberry Jam
7. Cherry Jam
8. Grape Jam
9. Green Chili Jam
10. Mixed Berry Jam
11. Nectarine Jam
12. Orange Marmalade
13. Peach Butter
14. Peach Conserve
15. Peach Jam
16. Pear Butter
17. Pear Conserve
18. Pear Honey
19. Plum Butter
20. Plum Jam
21. Raspberry Jam
22. Strawberry Conserve
23. Strawberry Jam
24. Fruit Butter: Any other **not** listed
25. Fruit Conserve: Any other **not** listed
26. Fruit Jam: Any other **not** listed
27. Marmalade: Any other **not** listed

Ribbons awarded in all classes unless otherwise stated.

**Best of Show-Gold Rosette:** In Butters, Conserves, Jams & Marmalades

## Section 175

### Canned Fancy Pack Foods

- Fancy Packs should show artistic design by use of color(s) and placement of food.

### Class 28 – 32 & Item

28. Dried
29. Fruit Pie Filling
30. Fruits
31. Pickles
32. Vegetables

Ribbons awarded in all classes unless otherwise stated.

**Best of Show-Gold Rosette:** Fancy Pack Foods

## Section 176

### Canned Fruit

- Each entry must be in a regulation canning jar (quart or pint) with cap & ring and processed in a boiling water bath. Remember, Tattler reusable canning lids are not permitted.
- Canned fruit to be scored as excellent should be selected carefully and in perfect uniformity as possible.
- A solid economical and attractive pack is desirable with only enough clear syrup to fill spaces.
- Containers must be neat and clean.
  - **Color:** Natural color of fruits
  - **Condition of Liquid:** Clear
  - **Condition of Solids:** Firm yet tender
  - **Pack:** Economical and uniform
  - **Selection:** Uniform size, shape & ripeness

### Class 33 – 42 & Item

33. Apples
34. Applesauce
35. Apricots
36. Cherries – Sour Red and Pitted
37. Cherries – Sweet
38. Nectarines
39. Peaches
40. Pears
41. Plums
42. Fruit: Any other **not** listed

Ribbons will be awarded in all classes unless otherwise stated.

**Best of Show-Gold Rosette:** In Canned Fruits

## Section 177

### Canned Vegetables

- Each entry must be in a regulation canning jar (quart or pint) with a cap & ring and processed in a pressure canner. Remember, Tattler reusable canning lids are not permitted.
  - **Color:** Natural color of vegetables
  - **Condition of Liquid:** Clear
  - **Condition of Solids:** Firm yet tender
  - **Pack:** Economical and uniform
  - **Selection:** Uniform size, shape and ripeness

### Class 43 – 54 & Item

43. Asparagus
44. Beets
45. Carrots
46. Chili (½-pint jar or larger)
47. Corn – Whole Kernel
48. Green or Wax Beans
49. Okra
50. Pinto Beans
51. Tomato Juice
52. Tomatoes
53. Tomatoes – Stewed
54. Vegetables: Any other **not** listed

Ribbons will be awarded in all classes unless otherwise stated.

**Best of Show-Gold Rosette:** In Canned Vegetables

## Section 178

### Dried Foods

- Entries are to be shown in jars (the size appropriate for the item displayed but not to exceed 1-quart) with good quality lids.

### Class 55 – 83 & Item

55. Apples
56. Apricots
57. Bananas
58. Beans
59. Bell Peppers
60. Carrots
61. Chili
62. Corn
63. Fruit Leather
64. Fruit Powder
65. Jerky
66. Mint
67. Mushrooms

68. Onions
69. Parsley
70. Peaches
71. Pears
72. Pineapple
73. Raisins
74. Root Vegetables
75. Rosemary
76. Sage
77. Summer Squash
78. Tomatoes
79. Vegetable Chips – Seasoned
80. Vegetable Powder
81. Fruits: Any other **not** listed
82. Herbs: Any other **not** listed
83. Vegetables: Any other **not** listed

Ribbons will be awarded in all classes unless otherwise stated.

**Best of Show-Gold Rosette:** In Dried Foods

## Section 179

### Jellies & Syrups

- Each entry must be in a regulation canning jar (½-pint or larger). Must be processed with a cap & ring and processed in a boiling water bath. Remember, Tattler reusable canning lids are not permitted.
- Jellies will be tasted.
  - **Cleanness & Color:** Entry should be free from cloudiness and the color should be consistent with the type of fruit used.
  - **Consistency:** Entry should retain its shape when removed from container and should quiver and be tender.
  - **Flavor:** The flavor should be pronounced and correspond to the natural flavor of the fruit(s).
  - **Texture:** The texture should be smooth and free of any graininess, which will be determined by “feel in mouth”.

### Class 84 – 96 & Item

84. Apple Jelly
85. Cactus Jelly
86. Cherry Jelly
87. Chili Jelly
88. Chokecherry Jelly
89. Crabapple Jelly
90. Grape Jelly
91. Mint Jelly
92. Peach Jelly

- 93. Plum Jelly
- 94. Syrup
- 95. Wine Jelly
- 96. Fruit Jelly: Any other **not** listed

Ribbons will be awarded in all classes unless otherwise stated.

**Best of Show-Gold Rosette:** In Jellies & Syrups

## Section 180

### Pickles

- Each entry must be in a regulation canning jar (½-pint or larger) with a cap & ring and processed in a boiling water bath.
- Pickles will be tasted.

### Class 97 – 113 & Item

- 97. Apple Pickles – Spiced
- 98. Beet Pickles
- 99. Bread & Butter Pickles
- 100. Dill Green Bean Pickles
- 101. Dill Pickles
- 102. Green Tomato Pickles
- 103. Kosher Pickles
- 104. Mixed Pickles
- 105. Mustard Pickles
- 106. Okra Pickles
- 107. Peach Pickles – Spiced
- 108. Pickled Peppers
- 109. Sweet Cucumber Pickles – slices **or** chips
- 110. Sweet Cucumber Pickles – whole
- 101. Watermelon Pickles
- 102. Zucchini Pickles
- 103. Pickles: Any other **not** listed

Ribbons will be awarded in all classes unless otherwise stated.

**Best of Show-Gold Rosette:** In Pickles

## Section 181

### Preserves

- Each entry must be in a regulation canning jar (½-pint or larger) with cap & ring and processed in a boiling water bath.
- Preserves will be tasted.
  - **Clearness & Color:** Fruit should be of a natural color.
  - **Consistency:** Fruit pieces should hold their shape. Syrup should be thick.
  - **Texture:** Fruit should be plump and tender.

### Class 114 – 123 & Item

- 114. Apricot Preserves
- 115. Blackberry Preserves
- 116. Cherry Preserves
- 117. Peach Preserves
- 118. Pear Preserves
- 119. Plum Preserves
- 120. Raspberry Preserves
- 121. Strawberry Preserves
- 122. Tomato Preserves
- 123. Fruit Preserves: Any other **not** listed

Ribbons will be awarded in all classes unless otherwise stated.

**Best of Show-Gold Rosette:** In Preserves

### Section 182: Relishes

- Each entry must be in a regulation canning jar (½-pint or larger) with cap & ring and processed in a boiling water bath.
- Relishes will be tasted.

### Class 124 – 131 & Item

- 124. Beet Relish
- 125. Chow Chow or Piccalilli Relish
- 126. Chutney
- 127. Corn Relish
- 128. Cucumber Relish
- 129. Pepper Relish
- 130. Zucchini Relish
- 131. Relish: Any other **not** listed

Ribbons will be awarded in all classes unless otherwise stated.

**Best of Show-Gold Rosette:** In Relishes

## Section 183

### Sauces

- Each entry must be in a regulation canning jar (½-pint or larger) with cap & ring and processed in a boiling water bath.
- Sauces will be tasted.
- To protect the judges due to health and safety reasons the **Salsa** category has been discontinued. Salsa is to be entered in the Chili Contest listed under the Food Preparation category.

## **Class 132 – 136 & Item**

- 132. Barbecue Sauce
- 133. Chili Sauce
- 134. Condiments (ketchup, mustard, etc.)
- 135. Spaghetti Sauce
- 136. Tomato Sauce

Ribbons will be awarded in all classes unless otherwise stated.

**Best of Show-Gold Rosette:** In Sauces

### **Best of Show Overall**

**Best of Show Overall: Purple Rosette**

**Group A** will be selected from the Gold Rosette winners in:

- Dried Foods, Canned Fancy Packs, Canned Vegetable, Pickles, Relishes, Sauces.

**Best of Show Overall: Purple Rosette**

**Group B** will be selected from the Gold Rosette winners in:

- Butters, Conserves, Jams, Marmalades, Canned Fruits, Jellies, Syrups, Preserves.