



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

**Preserved Foods (Juniors)**

**September 5 – 15, 2024**

**Art Director**  
**Ramona Vigil-Eastwood**  
**(505) 222-9738**

**Superintendent**  
**Barbara Cushman**  
**Office: (505) 383-9803**  
**Cell: (505) 270-1307**

**Assistant Superintendent**  
**Celia Wallace**  
**Cell: (505) 850-3077**

**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 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 works 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: 17 &amp; under</b>	<b>Group</b>
184	Butter, Conserves, Jams, & Marmalades	B
185	Canned Fancy Pack Foods	A
186	Canned Fruits	B
187	Canned Vegetables	A
188	Dried Foods	A
189	Jellies & Syrups	B
190	Pickles	A
191	Preserves	B
192	Relishes	A
193	Sauces	A

## Rules

- **Junior Preserves refers to Juniors 17 year of age and younger.**
- **Please refer to the 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 sizes as stated in each section) with cap & 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 and 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.

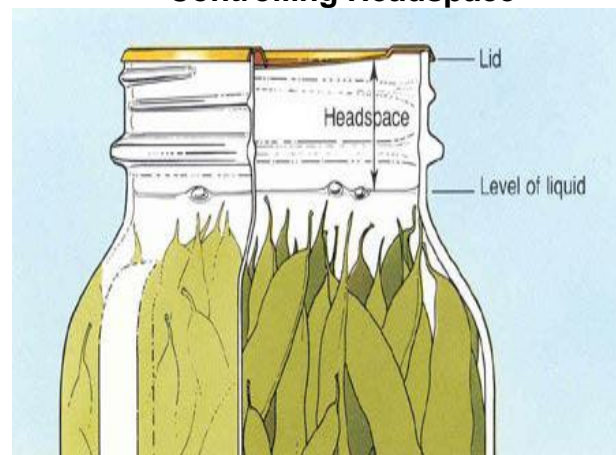
### Process Adjustment at High Altitudes

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 you use 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 1-1¼ inches for 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 184

### 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 and not too thick, and have appropriate coloring.
  - **Conserves:** Should have two (2) or more fruits and be cooked with sugar until thick. Nuts and raisins may be added or omitted from recipes.
  - **Jams:** Should have soft fruit, an appropriate and bright colored syrup, be thick with a good consistency and have no pieces of fruit too large.
  - **Marmalades:** Should have small pieces of fruit suspended in soft, transparent jelly. The color should be bright and appropriate for the chosen type of fruit(s).

### 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 will be awarded in all classes unless otherwise stated.

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

## Section 185

### Canned Fancy Pack Foods

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

### Class 28 – 32

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

Ribbons will be awarded in all classes unless otherwise stated.

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

## Section 186

### Canned Fruit

- Entries must be in regulation canning jars (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 be in as 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 Liquids:** Clear
  - **Condition of Solids:** Firm yet tender
  - **Pack:** Economical and uniform
  - **Selection:** Uniform size, shape and 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 187 Canned Vegetables

- Entries must be in regulation canning jars (quart or pint) with cap & ring and processed in a pressure canner. Remember, Tattler reusable canning lids are not permitted.
  - **Color:** Natural color of vegetables
  - **Condition of Liquids:** 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 188 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 189 Jellies & Syrups

- Entries must be in regulation canning jars (½-pint or larger). Must be processed with cap & ring and processed in a boiling water bath. Remember, Tattler reusable canning lids are not permitted.
- Jellies will be tasted.
  - **Clearness & 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 & 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 190 Pickles**

- Entries must be in regulation canning jars (½-pint or larger) with 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
- 111. Watermelon Pickles
- 112. Zucchini Pickles
- 113. Pickles: Any other **not** listed

Ribbons will be awarded in all classes unless otherwise stated.

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

### **Section 191: Preserves**

- Entries must be in regulation canning jars (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 192 Relishes**

- Entries must be in regulation canning jars (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 193

### Sauces

- Entries must be in regulation canning jars (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.