



Open Preserved Foods



Phone: 804.994.2897, Email: horticulture@statefairva.org

2021 Schedule

Deadline for Entries.....Friday, Sept. 3
Delivery for Preserved Foods.....Friday, Sept. 17, noon – 5:00 p.m. &
 Saturday, Sept. 18, 9 a.m. – 1 p.m.
Pick-Up Dates for Ribbons.....Monday, Oct. 4, 9 a.m. – 1 p.m. &
 Tuesday, Oct. 5, 1p.m. – 5:00 p.m.

NO Sunday pick-up

(Items must be picked up by 5 p.m. on Tuesday, Oct. 6. We do not have storage facilities and will be unable to hold items past this time. Items will be discarded after 5pm on Oct. 6.)

Please review all information in the Competition Guide before entering items in the competition at the State Fair of Virginia. **Delivery instructions and maps will be provided on line and by emails to those who share an email address.**

Enter on-line at www.statefairva.org. Please note that all entries are charged \$1.00 per entry. Mail-in entries must be accompanied by a check made out to State Fair of Virginia. Mail entry forms to SFVA, Preserved Foods, 13191 Dawn Blvd., Doswell, VA 23047. Faxed entries will not be accepted. Tags will be held until the delivery of products.

Preserved Foods Department Rules:

1. All State Fair General Rules and Preserved Foods Department Rules apply. By making an entry, you agree to read and abide by these rules. Products must be processed according to recognized **safe methods found in the current editions of the USDA Complete Guide to Home Canning or the Ball Blue Book. Per these rules cold packed canning items do not qualify.
2. An email will be sent to all exhibitors who provide an email address reminding them of instructions for delivery. Those not providing an email address can find the information on the State Fair website. Tags will be held until delivery of items.
3. A competitor shall be permitted to make only one entry in each class, but may enter in as many individual classes as desired.
4. The Fair assumes no responsibility in case of loss or damage to exhibits.
5. No preserved foods may be removed until release time and must be checked out with Superintendent. Tag stubs (claim checks) must be presented before entries are released.
6. Prize-winning exhibits removed by the competitor prior to the official release time will forfeit monetary awards.
7. It is the competitor's responsibility to pick up or dispose of entries. After the last scheduled pick-up time, all remaining products will be considered abandoned and the Fair will in no way be responsible for them.
8. All preserved foods are to have been preserved by the individual that is entering the item. Only items entered in the correct class will be judged.
9. When entering you must include the name of the product in classes listed as "Other".
10. **ENTRIES WILL BE DISQUALIFIED IF NOT LABELED.** Labels should contain: contents and processing method and time.
11. **Entries must be in clear quart, pint, 1/2 pint or 1/4 pint jars. (LARGER THAN a quart will be disqualified due to display space).**
12. Only standard canning jars are permitted (excluding Div 73 & 75).
13. No cloth decoration on jars (excluding class 7417)
14. Jars must be sealed with jar ring left on.

<p>Contents: Green Beans Processing method: Pressure Canner Processing time: 25 minutes</p>

CRITERIA FOR JUDGING FRUITS AND VEGETABLES:

- I. Color of natural fruit or vegetable.....20 points
- II. Liquid appropriate for product and method of processing.....10 points
- III. Appearance—well-ripened products; no defectives. Young fruit or vegetables 40 points
- IV. Appropriate size and shape for product.....10 points
- V. Pack with best use of space; no time wasting fancy packs.....10 points
- VI. Jar filled to level specified by standard recommendations.....10 points

CRITERIA FOR JUDGING JUICES & SYRUPS

- I. Color typical of well-ripened tomatoes or fruit.....20 points
- II. Stability—little/no tendency to separate after standing15 points
- III. Absence of Defects—no particles of fiber, skin or seed.....15 points
- IV. Flavor typical of tomato or fruit; no objectionable “off” flavor.....45 points
- V. Container—standard jars; water bath processed; airtight seals.....5 points

CRITERIA FOR JUDGING DEHYDRATED FOODS

- I. Color typical of item.....20 points
- II. Uniformity of pieces in shape and size.....20 points
- III. Texture of pieces uniform and thoroughly dehydrated.....20 points
- IV. Flavor is pleasant and consistent with the item.....40 points

CRITERIA FOR JUDGING PICKLES, RELISHERS, CHUTNEYS

- I. Size and Shape of product is uniform.....10 points
- II. Flavor is natural and not over spiced.....30 points
- III. Texture firm, not tough or soft.....30 points
- IV. Color as near natural as possible (unless specified).....15 points
- V. Proportion of pickle to liquid10 points
- VI. Jar fill / process—jar filled to ½” and boiling water bath.....5 points

CRITERIA FOR JUDGING SALSAS, SAUCES & KETCHUPS

- I. Size and Shape of product is uniform.....10 points
- II. Flavor is natural and subtle blend of flavors.....30 points
- III. Texture firm, not tough or mushy.....30 points
- IV. Color as near natural as possible (unless specified).....15 points
- V. Consistency; not watery, even flow.....10 points
- VI. Jar fill / process—jar filled to ½” and boiling water bath.....5 points

CRITERIA FOR JUDGING VINEGARS

- I. Color typical of the flavor, natural and uniform.....25 points
- II. Liquid clear and bright, free from cloudiness and excess sediment.....25 points
- III. Pack is neat, space well used. Liquid covering any solids. No floating...25 points
- IV. Flavor, fresh, “sharp” vinegar odor. Subtle blend of flavors.....25 points

CRITERIA FOR JUDGING PRESERVES

- I. Shape—small fruit whole, larger maintain sliced shape.....10 points
- II. Clearness and Color—fruit translucent, not dark, liquid clear.....25 points
- III. Flavor natural, not overpowered with too much sugar.....30 points
- IV. Texture tender, but firm and plump.....10 points
- V. Pack and Fill—filled to 1/4” of top, water bath processed.....5 points
- VI. Consistency juice honey consistency or slightly jellied.....10 points
- VII. Proportion of Syrup to Fruit—two-thirds fruit and one-third syrup.... 10 points

CRITERIA FOR JUDGING JAMS, CONSERVES, MARMALADES AND BUTTERS:

- I. Smoothness—tender fruit with smooth texture.....20 points
- II. Natural fruit flavor, not overpowered by added ingredients.....35 points
- III. Consistency and texture—tender, spreads easily, not sticky/tough.....30 points
- IV. Color/clearness—shiny fruit color.....10 points
- V. Jar Fill / Process—filled to ¼” and water bath processed.....5 points

CRITERIA FOR JUDGING JELLY

- I. Color pronounced, yet natural in color.....10 points
- II. Clearness—is transparent and sparkling.....10 points
- III. Crystals lacking, no sign of crystallization.....10 points
- IV. Flavor is natural fruit flavor.....30 points
- V. Consistency tender, angles hold shape, not syrupy, sticky, tough.....35 points
- VI. Jar Fill / Process—filled to ¼” of top; boiling water bath.....5 points

Awards for all classes except Blue Ribbon County Fair which will get Rosettes

1st 2nd 3rd
\$5 Ribbon Ribbon

**Division 65: CANNED FOODS—
FRUITS AND VEGETABLES**

Class

- 6501 Figs
- 6502 Apple sauce
- 6503 Cherries
- 6504 Peaches
- 6505 Blueberries
- 6506 Fruit, other (name fruit used)
- 6507 Three Vegetable Medley
- 6508 Beets
- 6509 Carrots
- 6510 Corn
- 6511 Peppers
- 6512 Snap beans
- 6513 Dilly beans
- 6514 Squash
- 6515 Tomatoes (whole or halved in water)
- 6516 Tomatoes (whole or halved in juice)
- 6517 Tomato juice
- 6518 Vegetable soup mixture
- 6519 Other vegetable not listed
(name vegetable)

- 6705 Pears
- 6706 Fruit, any other
- 6707 Peas
- 6708 Snap beans
- 6709 Squash
- 6710 Tomatoes (whole or halved in water)
- 6711 Tomatoes (whole or halved in juice)
- 6712 Tomato Juice
- 6713 Vegetable Soup Mixture
- 6714 Lima Bean
- 6715 Pickles
- 6716 Vegetables, any other (name vegetable)

Division 66: SYRUPS/SAUCES

Class

- 6601 Blueberry syrup
- 6602 Blackberry syrup
- 6603 Lemon syrup
- 6604 Maple syrup
- 6605 Buttermilk syrup
- 6606 Bloody mary mix
- 6607 BBQ Sauce-sweet (not tomato-based)
- 6608 Ginger syrup

**Division 68: JAMS & JELLIES
Blue Ribbon County Fair
Winners**



1. *Item must have won first place at a previous local county fair in order to participate.*
2. *The winning county ribbon must be securely attached to the entry.*
3. *Entry should be not have been opened, if opened in county competition a new entry following identical recipe should be submitted.*
4. *Awards will be withdrawn if spoilage occurs.*

Class

- 6801 Chutney, Any flavor
- 6802 Conserve, Any flavor
- 6803 Fruit Butter, Any flavor
- 6804 Jam, Any flavor
- 6805 Preserves, Any flavor
- 6806 Sugar Free - Any flavor
- 6807 Jelly, Any flavor

**Division 67: CANNED FOOD
Blue Ribbon County Fair
Winners**



1. *Item must have won first place at a previous local county fair in order to participate.*
2. *The winning county ribbon must be attached securely to the entry.*
3. *Awards will be withdrawn if spoilage occurs.*
4. *No commercial fruits or vegetables allowed.*

Class

- 6701 Apples
- 6702 Blackberries
- 6703 Corn
- 6704 Peaches

**Division 69: TOMATO-BASED SAUCES
Class**

- 6901 Catsup
- 6902 Sauce - salsa
- 6903 Sauce – meatless spaghetti
- 6904 Sauce – meatless chili
- 6905 Any other sauce not listed
(name sauce)

Division 71: SPICE IT UP!

Class

- 7101 Pepper sauce
- 7102 Spicy fruit salsa
- 7103 Hot salsa
- 7104 Hot sauce
- 7105 BBQ sauce, spicy

- 7106 Spicy Jam or Jelly
- 7107 Spicy relish

Division 73: DEHYDRATED FOODS

Can be in decorative or standard jars, or vacuum-packed

Class

- 7301 Apples
- 7303 Peaches
- 7304 Mixed fruit or favorite fruit
- 7306 Peppers
- 7307 Onions
- 7308 Squash
- 7309 Mixed vegetables
- 7311 Beef jerky
- 7312 Venison jerky
- 7313 Other meat jerky
- 7314 Candied ginger

Division 74: PICKLES

Class

- 7401 Pickled beets
- 7402 Sliced cucumber pickle (sweet)
- 7403 Bread & butter pickle
- 7404 Bread & butter pickle, spicy
- 7405 Dill pickle
- 7406 Sweet mixed pickle
- 7407 Pickled peaches
- 7408 Pickled pears
- 7409 Pickled squash
- 7410 Green tomato pickle
- 7411 Watermelon rind pickle
- 7412 Peppers, pickled
- 7413 Garlic dill pickles
- 7414 Gherkin pickles
- 7415 Pickled garlic
- 7416 Any other pickles not listed
(please describe)
- 7417 Best display of pickles & relishes
(3 varieties) **this one class not
tasted, emphasis on display, jars
may be decorated. Not to exceed
8"Wx12"Lx12"H*

Division 75: VINEGARS

Class

- 7501 Cider
- 7502 Fruit
- 7503 Balsamic
- 7504 Honey
- 7505 Herb
- 7506 Wine
- 7507 Any other vinegar not listed
(name type)

Division 76: PRESERVES & JELLIES

Class

- 7601 Apple butter
- 7602 Apple jelly
- 7603 Blackberry jam
- 7604 Blackberry jelly
- 7605 Blackberry preserves
- 7606 Blueberry jam
- 7607 Cherry jam
- 7608 Cherry preserves
- 7609 Chutney, apple
- 7610 Chutney, pear
- 7611 Chutney, peach
- 7612 Chutney, other
- 7613 Conserve - any flavor
- 7614 Damson preserves
- 7615 Fig preserves
- 7616 Fruit butter, other
- 7617 Grape jam
- 7618 Grape jelly
- 7619 Grape preserves
- 7620 Jam, other
- 7621 Marmalade, other
- 7622 Mint jelly
- 7623 Orange marmalade
- 7624 Peach butter
- 7625 Peach jam
- 7626 Peach jelly
- 7627 Peach preserves
- 7628 Pear preserves
- 7629 Sweet Pepper jelly
- 7630 Pineapple preserves
- 7631 Plum jelly
- 7632 Preserves, other
- 7633 Strawberry jam
- 7634 Strawberry jelly
- 7635 Strawberry preserves
- 7636 Sugar free - any flavor
- 7637 Tomato preserves
- 7638 Watermelon rind preserves
- 7639 Jelly, other
- 7640 Hot Pepper Jelly

Division 77: RELISHES

Class

- 7701 Chow Chow
- 7702 Corn relish
- 7703 Tomato relish
- 7704 Sweet pickle relish
- 7705 Zucchini relish
- 7706 Cranberry relish

