

REGISTRATION: JULY 1ST-AUGUST 23RD.
 ONLINE AT TNVALLEYFAIR.ORG OR FILL-OUT
 EXHIBITOR ENTRY FORM AT THE BACK OF THIS
 BOOK. SEE PAGE 3 FOR MORE INFORMATION.

CULINARY ARTS

DEPARTMENT 500

Department Head: Rachel Reagan
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GENERAL RULES

Please make careful note of the entry times for each of the exhibits in the Culinary Arts section. **Only canned items are brought to the Jacob Building BEFORE the Tennessee Valley Fair begins. All baked items and specialty items are brought to the Jacob Building on the day they are judged.**

1. For all Culinary Arts competitions, entries must be homemade. No store bought items, mixes, boxed kits or frozen doughs will be allowed.
2. Entries must be made by the exhibitor whose name appears on the entry tag.
3. Contestants bringing exhibits must not be in direct contact with their item immediately prior to judging.
4. **Judging is closed.** Only Department Heads and Judges will be admitted during judging times.
5. Use only disposable baking containers. Do not use any container you want returned. The Tennessee Valley Fair is not responsible for breakage mishaps.
6. If entries are not picked up by mentioned date and time, they will be discarded.
7. **If entries require a theme, please ensure the theme is followed. If not, entry will be disqualified.**
8. All Crockpot and chili containers must be presented in a clean standard 5qt size. Please ensure container is full of your specific entry as there are 6-10 judges.
9. **All Crockpots MUST have the crockpot interior bag liner. If not, entry will be disqualified.**

CULINARY ARTS - CANNING

SCHEDULE INFORMATION

Location: Jacob Building (First Floor) Culinary Arts Stage
 Drop-off: Tuesday, September 3rd - 5:30pm-8:00pm or
 Wednesday, September 4th - 10:00am-6:30pm
 Judging: Thursday, September 5th - 10:00am
 Pick-up: Monday, September 16th - 10:00am-4:00pm

Premiums For Classes 1-8

1st - \$5.00 2nd - \$4.00 3rd - \$3.00 4th - Ribbon

Best of Show: Rosette

CANNING RULES

1. All entries must be made within the last 12 months. Please date and identify contents, ie pineapple marmalade.
2. **Exhibitors must submit 1 jar for exhibit display and for judging. Will be judged on appearance.**
3. All jars are to be processed with either water bath or pressure canning method, in compliance with the University of Tennessee Agricultural Extension Office's Guidelines, as outlined in their Canning Foods booklet and/or the Ball Blue Book Guide to Preserving.
4. Only standard mason jars are acceptable. No mayonnaise, mustard, or other non-standard canning jars are allowed. A "mason jar" (any brand is fine, i.e. Kerr, Ball, Golden Harvest, etc.) is a jar designed to withstand the pressures of home canning in hot water or in a pressurized canner.
5. After processing and letting the jar cool for 24 to 48 hours, remove the band that holds down the flat lid and **wash the outside of the jar and the ring in hot soapy water. Dirty jars will be penalized in judging.**

CULINARY ARTS - CANNING

CLASS 1 - JUNIOR CANNERS

Junior Youth (ages 9-12)

Lot

- 01 - Any Quart Vegetable (identify)
- 02 - Any Jelly (identify and place in quarter pint, half pint or pint canning mason jar)

CLASS 2 - JUNIOR CANNERS

Senior Youth (ages 13-18)

Lot

- 01 - Any Quart Vegetable (identify)
- 02 - Any Jelly (identify and place in quarter pint, half pint or pint canning mason jar)

CLASS 3 - CANNING FRUITS AND VEGETABLES

Open Competition

Use clear, glass, standard jars in sizes indicated below.

Lot

- | | |
|------------------------|---------------------------------------|
| 01 - Pint Applesauce | 10 - Quart Peaches |
| 02 - Pint Okra | 11 - Berries (pint or qt) |
| 03 - Pint Green Peas | 12 - Cherries (pint or qt) |
| 04 - Pint Carrots | 13 - Any other Vegetable (pint or qt) |
| 05 - Pint Corn | 14 - Any other Fruit (pint or qt) |
| 06 - Quart Beets | 15 - Canned meat (pint) |
| 07 - Quart String Bean | Identify contents |
| 08 - Quart Tomatoes | |
| 09 - Quart Apples | |

CLASS 4 - JUICES

Use standard, pint or quart jars.

Lot

- 01 - Tomato Juice
- 02 - Fruit Juice (dark)
- 03 - Fruit Juice (light)

Class 5 - Pickles, Relishes And Sauces

Use standard, pint jars unless otherwise noted.

Lot

- | | |
|----------------------------------|------------------------|
| 01 - Beet Pickles | 09 - Any Other Pickle* |
| 02 - Bread & Butter Pickles | 10 - Salsa |
| 03 - Dill Pickles (pint or qt) | 11 - Zucchini Relish |
| 04 - Kosher Pickles (pint or qt) | 12 - Any Other Relish |
| 05 - Sweet Cucumber Pickles | 13 - Chow Chow |
| 06 - Pickled Cucumber Relish | 14 - Fiesta Salsa ** |
| 07 - Pickled Hot Peppers | 15 - Spaghetti Sauce |
| 08 - Pickled Okra | 16 - Any other sauce* |

**Identify*

****Contains Corn and/or Black Beans**

CLASS 6 - JELLIES

Use standard jelly jar (usually quarter or half pint) or use standard pint jars with 2-piece lids.

No clamped jars; no paraffin.

Lot

- 01 - Apple
- 02 - Blackberry
- 03 - Grape
- 04 - Mixed Berry
- 05 - Hot Pepper Jelly
- 06 - Any Other Jelly (identify)

CLASS 7 - BUTTERS, JAMS, PRESERVES, MARMALADES

Use standard jelly jars (usually quarter or half pint) or use standard pint jars with 2-piece lids.

No clamped jars; no paraffin.

Lot

- 01 - Apple Butter
- 02 - Cinnamon Butter
- 03 - Pumpkin Butter
- 04 - Any Other Butter (identify)
- 05 - Blackberry Jam
- 06 - Raspberry Jam
- 07 - Strawberry Jam
- 08 - Mixed Fruit Jam
- 09 - Any Other Jam (identify)
- 10 - Peach Preserves
- 11 - Strawberry Preserves
- 12 - Any Other Preserves (identify)
- 13 - Marmalades - Any Flavor (identify)

CLASS 8 - DRIED FRUITS AND VEGETABLES

Exhibit dried fruit in a filled **pint** jar.

(MUST label and identify. There should be no moisture or liquid inside the jar)

Lot

- 01 - Naturally dried fruit
- 02 - Machine dried fruit
- 03 - Shuckbeans in Quart Jar (dried green beans)
- 04 - Naturally dried vegetable
- 05 - Machine dried vegetable