

# CULINARY ARTS

## *Department 500*

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### CULINARY RULES

Pre-registration deadline is Friday, August 25th. 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 Fair opens. 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 Fair is not responsible for breakage mishaps.
6. Exhibits not picked up by the proper times will be disposed of by the Fair.
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.**



# CANNING



### **CANNING DATES AND TIMES**

**Pre-Registration deadline:**

Friday, August 25th

**Delivery dates and times:**

Tuesday, September 5th, 5:30 p.m. to 8:00 p.m.

Wednesday, September 6th, 10:00 a.m. to 6:30 p.m.

**Contest date and time:**

Thursday, September 7th 10:00 a.m.

**Place:** Culinary Arts Stage - 1st Floor -  
Jacob Building

### **RULES FOR CANNING**

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 the 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, **wash the outside of the jar and the ring in hot soapy water and replace the band. Dirty jars will be penalized in judging.**

**Premiums For Classes 1-8**  
**1st - \$5.00 2nd - \$4.00 3rd - \$3.00**  
**4th - Ribbon**

**Best of Show: Rosette**

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

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