

DEPT. 37 OPEN FOOD PRESERVATION

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- All exhibits MUST be in standard canning jars or jelly glasses, with CLEAN LOOSE RINGS. Jars entered without rings may be displayed, but will not be judged, nor will they be eligible for any special awards.
- ALL jars must be labeled BEFORE entry (unlabeled jars will not be judged). Place label on BOTTOM of jars. Labels should include kind of pack (hot or cold), preservation method (water bath, pressure, drying), processing time, date processed and variety. Fair will furnish labels at time of pre-entry.
- For exhibits entered in Divisions A-I, one jar makes an exhibit. Due to safety reasons and to prevent product waste, canned items are not opened or sampled during the judging process.
- For exhibits entered in Division J, one jar makes one exhibit. Dried foods may be opened and sampled as part of the judging process. Children as young as 3 yrs. old are permitted to enter this division.
- For exhibits entered in Divisions K-L, Beer and Wine, please submit two bottles - one for display and one that will be opened and sampled as part of the judging process. Label usage is encouraged, and any exhibit (Beer or Wine) with label will be considered for the Best Label Award.
- You may enter a class more than once; however, no two exhibits can be the same; each exhibit must be unique (Examples: may not exhibit 2 jars of peaches, but one peach and one cherry is permissible; may enter two dill pickle exhibits if one is sliced (chips) and one is whole or spears).
- Judges will use guidelines and processing times from current Ball, Kerr, USDA and WSU guidelines.
- Each exhibit will be judged initially on its own merit (Danish judging system), with any additional awards being given based on American judging system.
- Exhibit must be home prepared by the exhibitor and processed since August of prior year.
- No FROZEN food or unprocessed jars will be accepted.

DIVISION

A - Canned Fruit

CLASS

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|---------------------|-----------------------------|---------------------------|
| 1. Apples, sliced | 9. Cranberries | 17. Plums |
| 2. Applesauce | 10. Raspberries | 18. Prunes |
| 3. Apricots | 11. Strawberries | 19. Rhubarb |
| 4. Blackberries | 12. Other berries (specify) | 20. Fruit cocktail |
| 5. Blueberries | 13. Grapes | 21. Mixed fruit (specify) |
| 6. Cherries, pitted | 14. Peaches | 22. Pie filling (specify) |
| 7. Cherries, whole | 15. Pears | 23. Other fruit (specify) |
| 8. Chokecherries | 16. Pineapple | |

DIVISION

B - Canned Vegetables

CLASS

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|---------------------------|-----------------------|--------------------------------|
| 1. Asparagus | 8. Carrots | 15. Peppers |
| 2. Beans, dried (specify) | 9. Cauliflower | 16. Potatoes |
| 3. Beans, green/snap | 10. Corn, cream style | 17. Pumpkin |
| 4. Beans, lima | 11. Corn, whole | 18. Squash |
| 5. Beans, yellow/wax | 12. Greens (specify) | 19. Zucchini |
| 6. Beets, baby | 13. Mushrooms | 20. Mixed vegetables (specify) |
| 7. Beets, mature | 14. Peas | 21. Other vegetable (specify) |

DIVISION

C - Canned Meats, Broth or Stock

CLASS

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|-------------------|-------------------------|---------------------------------|
| 1. Beef | 6. Mincemeat | 11. Other canned meat (specify) |
| 2. Chicken | 7. Pork | 12. Broth or stock, beef |
| 3. Chili w/ meat | 8. Sausage | 13. Broth or stock, bone |
| 4. Fish (specify) | 9. Turkey | 14. Broth or stock, chicken |
| 5. Lamb | 10. Wild game (specify) | 15. Broth or stock, vegetable |

DIVISION

D - Canned Tomatoes, Salsas and Sauces

CLASS

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|----------------|-------------------------------|--|
| 1. BBQ Sauce | 8. Sauerkraut | 15. Tomatoes, sauce |
| 2. Chili Sauce | 9. Spaghetti sauce, w/ meat | 16. Tomatoes, soup |
| 3. Chutney | 10. Spaghetti sauce, w/o meat | 17. Tomatoes, stewed |
| 4. Horseradish | 11. Tomatoes, crushed | 18. Tomatoes, whole |
| 5. Ketchup | 12. Tomatoes, diced | 19. Flavored vinegar (specify) |
| 6. Mustard | 13. Tomatoes, paste | 20. Other tomato, salsa or sauce (specify) |
| 7. Salsa | 14. Tomatoes, puree | |

DIVISION

E - Pickles and Relishes

CLASS

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|-----------------------|-----------------------------|-----------------------------|
| 1. Pickled, asparagus | 6. Pickled, other (specify) | 11. Relish, dill |
| 2. Pickled, beans | 7. Pickles, bread & butter | 12. Relish, sweet |
| 3. Pickled, beets | 8. Pickles, dill | 13. Relish, zucchini |
| 4. Pickled, onions | 9. Pickles, kosher | 14. Relish, mixed (specify) |
| 5. Pickled, peppers | 10. Pickles, sweet | 15. Relish, other (specify) |

DIVISION

F – Jams

- Jam is made from crushed or ground fruit.

CLASS

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|---------------|--------------|---------------------------|
| 1. Apple | 6. Cherry | 11. Raspberry |
| 2. Apricot | 7. Grape | 12. Rhubarb |
| 3. Berry | 8. Peach | 13. Strawberry |
| 4. Blackberry | 9. Pineapple | 14. Mixed fruit (specify) |
| 5. Blueberry | 10. Plum | 15. Other fruit (specify) |

DIVISION

G – Jellies

- Jelly is made from fruit juice, and the product is clear and firm enough to hold its shape when turned out of the container.

CLASS

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|----------------|-------------|---------------------------|
| 1. Apple | 7. Grape | 13. Plum |
| 2. Blackberry | 8. Jalapeno | 14. Raspberry |
| 3. Blueberry | 9. Mint | 15. Rhubarb |
| 4. Cherry | 10. Orange | 16. Strawberry |
| 5. Chokecherry | 11. Peach | 17. Mixed fruit (specify) |
| 6. Currant | 12. Pepper | 18. Other fruit (specify) |

DIVISION

H – Other Fruit Spreads

- Butters are spreads made by thickening sweetened fruit pulp and often have spices added.
- Conserves are a jam-like product that is made from a combination of fruit and usually contains nuts, raisins or coconut.
- Preserves are made from small, evenly sized pieces of whole fruit suspended in a thick syrup.
- Marmalades are soft fruit jellies containing small pieces of fruit or peel suspended in a clear jelly and usually contain citrus fruit and/or peels.

CLASS

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| 1. Butter, apple | 7. Conserve, fruit, nuts/raisins (specify) | 13. Preserves, raspberry |
| 2. Butter, apricot | 8. Preserves, apple | 14. Preserves, strawberry |
| 3. Butter, pear | 9. Preserves, apricot | 15. Preserves, tomatoes |
| 4. Butter, mixed fruit (specify) | 10. Preserves, blueberry | 16. Preserves, mixed (specify) |
| 5. Butter, other fruit (specify) | 11. Preserves, orange | 17. Preserves, other (specify) |
| 6. Conserve, fruit only (specify) | 12. Preserves, pear | 18. Marmalade (specify) |
| | | 19. Marmalade, mixed (specify) |

DIVISION

I - Canned Juice and Syrup

CLASS

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|--------------|---------------|------------------------------------|
| 1. Apple | 7. Grapefruit | 13. Raspberry |
| 2. Berry | 8. Maple | 14. Tomato |
| 3. Blueberry | 9. Orange | 15. Mixed fruit (specify) |
| 4. Cherry | 10. Peach | 16. Vegetable (specify) |
| 5. Cranberry | 11. Pineapple | 17. Other juice or syrup (specify) |
| 6. Grape | 12. Plum | |

DIVISION

J - Dried Foods—Dried fruits, vegetables and granola

- ***MUST BE DISPLAYED IN A CLEAR CANNING JAR.***

CLASS

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|--------------------|--------------------------|----------------|
| 1. Fish (specify) | 5. Leathers (specify) | 9. Granola Mix |
| 2. Fruit (specify) | 6. Spices (specify) | 10. Trail Mix |
| 3. Herbs (specify) | 7. Vegetables (specify) | |
| 4. Jerky (specify) | 8. Other dried (specify) | |

DIVISION

K – Wine

- Two bottles constitute one exhibit (1 for judging, 1 for display).
- Every attempt will be made to return empty bottles to the exhibitor. Use of standard size bottles is preferred (one-fifth, 750ml).
- Bottles must be labeled as to variety of fruit. Label usage is encouraged, and any exhibit (Beer or Wine) with label will be considered for Best Label Award.
- Each wine is judged on its own merits - color, clarity, aroma, bouquet, taste, aftertaste, and overall quality.

CLASS

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| 1. Grape wine, pink (specify) | 4. Grape wine, sparkling (specify) |
| 2. Grape wine, red (specify) | 5. Other fruit wine (example: all fruits except grapes) (specify) |
| 3. Grape wine, white (specify) | |

DIVISION

L – Beer

- Two bottles constitute one exhibit (1 for judging, 1 for display).
- Every attempt will be made to return empty bottles to the exhibitor. Use of standard size bottles is preferred (11-13 ounce).
- Bottles must be labeled as to variety of beer. Label usage is encouraged, and any exhibit (Beer or Wine) with label will be considered for the Best Label Award.
- Each beer is judged on its own merits - color, clarity & brightness, nose & bouquet, head formation & retention body, flavor & pallet, and overall quality.
- *Specialty beers are other types of beer.

CLASS

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|--------------------------|-----------------|--|
| 1. Ale, Amber | 9. Cider | 17. Saison |
| 2. Ale, Blonde | 10. Hefeweizen | 18. Stout |
| 3. Ale, Brown | 11. Lager | 19. Wheat |
| 4. Ale, Dark | 12. Lager, Dark | 20. *Specialty (fruit, berry, honey, etc.) |
| 5. Ale, India Pale (IPA) | 13. Lager, Pale | 21. Novelty (Root beer, etc.) |
| 6. Ale, Irish Red | 14. Mead | |
| 7. Ale, Pale | 15. Pilsner | |
| 8. Bock | 16. Porter | |

