

IF • YOUTH PRESERVED FOODS

Superintendent: Renay Knapp

Assistant Superintendent: Cathy Hohenstein

Entry Deadline: August 27, 2021 by 11:55pm.

Exhibits received: Monday and Tuesday, September 6 and 7 from 9 a.m. to 7 p.m. *Must Register for a Drop-off Time Slot*

Location: Gate 1, Expo Building

Exhibit pick-up: Monday, September 20 from 9 a.m. to 7 p.m. *Must Register for a Pick-up Time Slot*

RULES AND REGULATIONS

Please read important information in the front section of this book.

- In order to award premiums on a quality basis, containers may be opened.
- Exhibits will be ruled out when not in standard canning jars of the specified size. Please include the ring with two-piece lids. This does not include flavored vinegars. Do not use decorative fabric under the ring.
- Unless an article is of good quality, no premiums will be awarded.
- **All products must be processed according to recognized safe methods found in the most recent editions of the Ball Blue Book or the USDA Complete Guide to Home Canning. Inverted jams and jellies will not be judged.**
- All jars must be labeled as to content, processing method (pressure canner or boiling water bath) and processing time.
- Dried fruits, vegetables and herbs must be labeled as to content and method used for drying.
- There will not be more than one ribbon awarded and one award paid for each placement in a class.

ENTRIES WILL BE DISQUALIFIED IF NOT LABELED.

Sample label	Content:	Green Beans
	Processing method:	Pressure Canned / # of pounds
	Processing time:	25 minutes

AWARDS

Place	Premiums	Award Type / Color
First Place	TBD	Blue Ribbon
Second Place	TBD	Red Ribbon
Third Place	TBD	White Ribbon
Best of Show		Blue Rosette Ribbon
Judge's Choice		Red Rosette Ribbon

PRESERVED FOODS

CANNED FRUITS (PINT OR QUART JARS)

AGE	AGE	AGE	AGE	CLASS DESCRIPTION
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	
IF001	IF201	IF601	IF801	Apples
IF002	IF202	IF602	IF802	Applesauce
IF003	IF203	IF603	IF803	Berries (blackberries, dewberries, blueberries, etc.)
IF004	IF204	IF604	IF804	Peaches (whole or slices)
IF005	IF205	IF605	IF805	Pears (halves or slices)
IF006	IF206	IF606	IF806	Other Fruit not already listed (specify)

CANNED VEGETABLES (PINT OR QUART JARS)

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IF007	IF207	IF607	IF807	Tomatoes (whole or quartered, water packed)
IF008	IF208	IF608	IF808	Tomato Juice
IF009	IF209	IF609	IF809	Beans (Green, Snap or Wax)
IF010	IF210	IF610	IF810	Carrots (Whole or Cut)
IF011	IF211	IF611	IF811	Vegetable not already listed (specify)

CRITERIA FOR JUDGING CANNED FRUITS AND VEGETABLES

Color: That of natural fruit or vegetables	= 20
Liquid: Appropriate for product and method of processing	= 10
Appearance: Uniformly well ripened products; no defective or overripe fruits or vegetables. Only young fruits and vegetables should be canned.	= 40
Appropriate size: Uniformity of shape and size appropriate for product	= 10
Pack: Arrangement with reference to symmetry and best use of space within the jar. Attractiveness of pack should be considered, but not time-wasting fancy packs.	= 10
Jar Fill: Containers should be filled to level specified by standard recommendations	= 10
TOTAL = 100	

DRIED FRUITS, VEGETABLES, HERBS (PINT OR QUART JARS)

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IF012	IF212	IF612	IF812	Dried Fruits
IF013	IF213	IF613	IF813	Dried Vegetables
IF014	IF214	IF614	IF814	Dried Herbs

•Fruits and vegetables may be dried by any method. They should be placed in jars with tight fitting lids. Label contents and give method used for drying.

JELLY FROM HOME-PREPARED JUICE (HALF PINT OR PINT JARS)

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IF015	IF215	IF615	IF815	Apple Jelly (home-prepared juice)
IF016	IF216	IF616	IF816	Grape Jelly (home-prepared juice)
IF017	IF217	IF617	IF817	Blackberry Jelly
IF018	IF218	IF618	IF818	Jelly not already listed (specify)

CRITERIA FOR JUDGING JELLY

Color: pronounced, yet natural color	= 10
Clearness: transparent and sparkling	= 10
Crystals: lack of crystals; no sign of crystallization	= 10
Flavor: natural fruit flavor	= 30
Consistency: tender; breaks with distinct cleavage, angles hold shape; should not be syrupy, sticky or tough	= 35
Jar Fill Process: fill jars to within 1/4" of top of standard canning jars and process in boiling water bath	= 5
TOTAL = 100	

PRESERVES (HALF PINTS or PINTS)

• Preserves contain whole fruits or fruit pieces that retain their shape and are clear, shiny, tender, and plump. The fruits are suspended in a clear syrup that is the consistency of honey or soft jelly. These products should be filled to within 1/4" of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin).

PRESERVES (HALF PINT OR PINT JARS)

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IF019	IF219	IF619	IF819	Peach Preserves
IF020	IF220	IF620	IF820	Strawberry Preserves
IF021	IF221	IF621	IF821	Preserves not already listed (specify)

CRITERIA FOR JUDGING PRESERVES

Shape: Fruit should be whole and have original shape as nearly as possible	= 10
Clearness and Color: Fruit should be translucent and not too dark; liquid should be clear	= 25
Flavor: Natural fruit flavor, not overpowered with too much sugar	= 30
Texture: Tender, but firm and plump	= 10
Pack and Fill: Arrangement of fruit with reference to symmetry of jar; filled to within 1/4" of top, water bath processed	= 5
Consistency: Juice should be of honey consistency or slightly jellied	= 10
Proportion of Syrup: About one-third as much syrup as fruit	= 10
TOTAL =	100

JAM, BUTTER, (HALF PINT or PINT)

Jam is made from crushed fruits cooked to a smooth consistency that will mound up on a spoon but not jelly firm.

Butter is pureed fruit cooked to a smooth consistency. These products should be filled to within 1/4" of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin).

JAM, BUTTER (HALF PINT OR PINT JARS)

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IF022	IF222	IF622	IF822	Peach Jam
IF023	IF223	IF623	IF823	Blueberry Jam
IF024	IF224	IF624	IF824	Blackberry Jam
IF025	IF225	IF625	IF825	Strawberry Jam
IF026	IF226	IF626	IF826	Jam not already listed (specify)
IF027	IF227	IF627	IF827	Apple Butter
IF028	IF228	IF628	IF828	Butter not already listed (specify)

CRITERIA FOR JUDGING BUTTER, CONSERVE, JAM, AND MARMALADE

Smoothness: tender fruit with smooth texture	= 20
Flavor: natural fruit flavor, not overpowered with added ingredients or spices	= 35
Consistency and Texture: tender and will mound in spoon; not tough, sticky, or gummy; spreads easily	= 30
Color and Clearness: shiny fruit color; marmalades clear with suspended fruit or citrus	= 10
Jar Fill Process: fill jars to within 1/4" of top of standard canning jars and process in boiling water bath	= 5

TOTAL = 100

PICKLES, RELISH (HALF PINT, PINT OR QUART JARS)

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IF029	IF229	IF629	IF829	Bread and Butter Pickles
IF030	IF230	IF630	IF830	Cucumber Pickles - Sweet
IF031	IF231	IF631	IF831	Cucumber Pickles - Sour
IF032	IF232	IF632	IF832	Vegetable Pickles not already listed (specify)
IF033	IF233	IF633	IF833	Relish - All types

CRITERIA FOR JUDGING PICKLES AND RELISH

Size and Shape: Uniform size and shape	= 10
Flavor: Natural flavor in fruit pickles; Not over-spiced	= 30
Texture: Firm, not tough, soft or flabby	= 30
Color: As near natural color as possible (unless specified)	= 15
Proportion of Pickle to Liquid: Jars filled with pickles; liquid to cover and fill spaces	= 10
Jar Fill Process: Fill jars to within 1/2" of top of standard canning jars and process in boiling water bath	= 5

TOTAL = 100**SAUCES (PINT OR QUART JARS)**

AGE	AGE	AGE	AGE	
6-8	9-11	12-14	15-19	
CLASS	CLASS	CLASS	CLASS	CLASS DESCRIPTION
IF034	IF234	IF634	IF834	Salsa
IF035	IF235	IF635	IF835	Any other sauces (specify) not listed.