

ADULT PRESERVED FOODS

Deliver entries to: Sierra Building, Friday, June 9 from 9 AM – 6 PM, OR Saturday, June 10 from 9 AM – 2 PM
Pick up entries: Sierra Building, Monday, July 3 from 10 AM – 6 PM, OR Tuesday, July 4 from 10 AM – 6 PM

AGE: 18 years and older

RULES & INFORMATION: American System of Judging

UNLIMITED ENTRIES PER EXHIBITOR PER CLASS – see Local Rules (p 5)

- Exhibitor is required to bring two identical jars for each entry. One jar will be opened and judged; the other will be displayed during the Fair. **The label must include the product name, the date of preservation, the canning method used, the processing time, the Division and Class.** Entries without this information will be disqualified and will not be accepted.
- Jars that have been judged may be picked up the day after judging – date will be announced.
- All entries must be home prepared and canned and packaged by the Exhibitor within one year of opening day of the Fair.
- Items shown at previous fairs are not eligible.
- All jars must be STANDARD and SEALED. No paraffin or wax seals. No freezer preserves.
- A STANDARD JAR is a container specifically designed for canning purposes. Note: Jars must be sealed with RUST-FREE RINGS.
- Entries with rust will be disqualified. (Jars should not be cooled upside down.)
- Canning Methods – All preserved foods must be processed using one of these canning methods: (A) Water Bath Method or (B) Pressure Canner Method.
- Steam canners are not recommended because processing times for use with current models have not been adequately researched.
- Headspace: Directions for canning specify leaving ¼ inch for jams and jellies, ½ inch for fruits and tomatoes to be processed in boiling water, and from 1 to 1-¼ inches in low acid foods to be processed in a pressure canner.
- Note: Correct process time at higher elevations by adding 1 additional minute per 1,000 ft. above sea level.
- Labels must be placed on each jar.
- The canning method and processing time may be listed as follows: EXAMPLE – If the Water Bath Method is used for 35 minutes, list as A/35 min.; OR, if the Pressure Canner Method is used for 20 minutes, list as B/20 min.
- All vegetables must be canned under pressure.
- Tomatoes and fruits must be processed in a boiling water bath.

ENTRY FEE: \$1 per entry

AWARDS OFFERED PER CLASS: 1st Place - \$3 and Ribbon; 2nd Place - \$2 and Ribbon; 3rd Place - \$1 and Ribbon

SPECIAL AWARDS:

Best of Show – Adult Preserved Foods: Ribbon and \$25 Sponsored cash premium

Best of Division: Ribbon

Best Fair Theme: Ribbon

DIVISION 125 CANNED FRUIT (½ pint or larger, label process)

- CLASS
1. Apples
 2. Applesauce
 3. Apricots
 4. Cherries
 5. Citrus
 6. Peaches
 7. Pears
 8. Any other not listed
 9. Sugar free of the above

DIVISION 126 CANNED VEGETABLES (½ pint or larger, label process)

- CLASS
1. Beans
 2. Carrots
 3. Corn
 4. Tomatoes
 5. Any other not listed above

DIVISION 127 PICKLED FOODS (½ pint or larger, label process)

- CLASS
1. Bread and butter pickles
 2. Dill pickles
 3. Sweet pickles
 4. Olives
 5. Pickled fruits
 6. Pickled vegetables
 7. Pickled peppers
 8. Any other not listed

DIVISION 128 RELISHES, SAUCES, OILS (½ pint or larger, label process)

- CLASS
1. Barbecue sauce
 2. Mustard
 3. Olive oil
 4. Olive oil, flavored
 5. Relish
 6. Salsa
 7. Tomato or pasta sauce
 8. Syrups
 9. Vinegars
 10. Any other not listed
 11. Sugar free of the above

DIVISION 129 JAMS (½ pint or larger, label process)

- CLASS
1. Apricot
 2. Blackberry
 3. Boysenberry
 4. Cherry
 5. Peach
 6. Plum
 7. Raspberry
 8. Strawberry
 9. Any two-fruit combination
 10. Any other not listed
 11. Sugar free of the above

DIVISION 130 JELLIES (½ pint or larger, label process)

- CLASS
1. Berry
 2. Grape
 3. Pepper
 4. Plum
 5. Strawberry
 6. Wine
 7. Any other not listed
 8. Sugar free of the above

DIVISION 131 MARMALADES, BUTTERS, HONEY, PRESERVES (½ pint or larger, label process)

- CLASS
1. Apple butter
 2. Any other butter
 3. Any chutney
 4. Lemon curd
 5. Any other curd
 6. Orange marmalade
 7. Any other marmalade
 8. Any fruit conserve
 9. Any fruit preserves
 10. Honey

DIVISION 132 DRIED OR DEHYDRATED FOODS (4 oz. minimum in zip-lock bag)

- CLASS
1. Dried fruit
 2. Dried vegetable
 3. Dried meat
 4. Dried herb

DIVISION 133 COMIN' IN HOT!

- CLASS
1. Pickled Garlic
 2. Pickled Hot Peppers
 3. Hot Salsa
 4. Spicy Barbecue Sauce
 5. Hot Mustard
 6. Hot Sauce
 7. Hot Honey