PRESERVED FOODS

SUPERINTENDENT:
Ila Van Leuven

Age categories:
Adults: 18 & up years of age
Youth: 17 & younger

Awards:
The following "Best of Division" Winners will receive – 10 lbs. of sugar," generously donated by Amalgamated Sugar Company!

FRUIT
FRUIT JUICE
PICKLES/RELISHES
SAUCES
JAM
JELLIES
PRESERVES
CONSERVES
MARMALADES
JAM/JELLY
DRIED FOODS

JUDGES CHOICE AWARD
$10 Gift Card
Generously Donated by Cal Ranch

BEST OF SHOW
$20 Gift Card
Generously Donated by Cal Ranch

EXHIBITOR WITH THE MOST BLUE RIBBONS
$20 Gift Card
Donated by Cal Ranch

BEST OF DIVISION VEGETABLE
$10 Gift Card
Generously Donated by Cal Ranch

THANK YOU, AWARD SPONSORS, FOR YOUR GENEROUSLY DONATIONS!!!

Rules and Instructions:

1- Home Art rules apply**.**
2- Judges retain the right to open sealed containers of entered pickles, jams, and jellies.
3- Preserved foods entered at other fairs or opened previously will be disqualified.
4- For optimum presentation standard canning pint jars are recommended, nothing larger than standard quart jars are permitted.
5- Please enter only standard canning jars, with appropriate lids and rings, free of rust, corrosion, clean and easily removable.
6- Low sugar jams will be judged separately.
7- **Please include the following information on the back of your entry tag:**
   a. Contents of the jar (example: pears, light syrup; or "pickles w/proportion of vinegar to water).
   b. The amount of time processed, and method used. (i.e., boiling water canner or pressure cooker)
   c. Date of product (i.e. 00/00/2010)
   d. Standard used (i.e. Ball Book, Complete guide to Home Canning, USDA)
   e. So Easy to Preserve—University of

Georgia, Ball Complete Book of Home Preserving ISBN-10-0-7788-0139-V, Ball Book of Preserving—ISBN-0-9727537-0-2. Kilner is not an approved method.

f. For jams/jellies, state standard used: (i.e., MCP, Sure Jell, or something else.)

g. Note any altitude adjustments that have been made.

h. Note if the exhibit is a low sugar product.

8- Definitions of items for competition:

a. Jelly: A clear substance made from fruit juice or juices. It should be firm enough to hold its shape, yet soft enough to be spread with a knife.

b. Jam: A preparation made from crushed fruit which may or may not be jellied.

c. Preserves: Whole fruit or pieces of fruits cooked in heavy syrup until clear, tender, and transparent.

d. Conserves: A jam made from two or more fruits. A true conserve contains nuts, raisins, or both.

e. Marmalade: A jelly which contains bits of fruit pulp or peel.

f. Butters: Fruit pulp cooked with sugar; consistency which spreads.

***Judging Score Cards*:**

Score Card for Canned Fruit:

Pack 20%
Color 10%
Shape 20%
Condition 30%
Syrup 20%

Score Card for Vegetables:

Container 10%
Container 10%
Pack 30%
Product 40%
Liquid 20%

Score Card for Jams & Jellies:

Container (standard 1/2 pint or pint jars) 25%
Color (naturally clear and sparkling; free of mold and bubbles) 35%
Texture and Taste (tender to firm, uniform pulp)..... 40%

Score Card for Meats:

Appearance (uniformity and appropriateness of size and shape)..... 15%
Color 15%
Proportion of meat and liquid in jar 15%
Removal of fat and foreign matter 10%
Quality of meat 30%
Container..... 10%
Label 5%

RECOMMENDED REQUIREMENTS FOR EXHIBITING HOME CANNED FOODS AT FAIRS

1- All canned foods must be processed in *standard clear glass canning* jars with self-sealing two-piece lids.

2- Jars must have a *vacuum seal*. Jars must be exhibited and judged with screw bands, but they must be loose enough to remove.

3- Remember to write these 6 items on back of entry tag:

a. Contents
b. Processing time and method used.
c. Date of Product
d. Standards (USDA, Ball, etc.)
e. Product used to gel the jam or jelly.
f. Altitude adjustments made.
g. Note if the exhibit is low sugar.

4- Appropriate headspace requirements are required or according to an approved current recipe.
   a. Fruits: 1/2 inch
   b. Jams & Jellies: 1/4 to 1/2 inch
   c. Meats: 1 inch
   d. Vegetables: 1 inch
   e. Pickles: 1/2 inch

5- The size of canning jar and product must meet USDA Guidelines**:**
   a. Pints or quarts for fruits, fruit juice, tomatoes, vegetables, and meats.
   b. Pints for corn, sauces & salsa.
   c. Half pints or pints for fish, jams/jellies

6- Exhibits entered as follows ***will be disqualified***.
   a. Foods processed & packed not following current USDA/PNW recommendations including but not limited to:
   b. Paraffin sealed jams and jellies.
   c. Jars with zinc lids.
   d. Foods in green glass jars or non-standardized jars.
   e. Foods that have been improperly processed/packed.
   f. Jars with more than 2" of headspace.
   g. Jars with added color, bleach, sulfite or other preservatives (i.e.: baking soda may not be added to green vegetables and acids may not be added to non-pickled foods, with the exception of tomatoes and figs).
   h. Preserved foods unsealed/opened or entered at previous fairs.

7- **For current guidelines or information on where you can get guidelines call or visit: Minidoka Co Extension Office 85 East Baseline, Rupert, 208-436-7184 http://extension.ag.uidaho.edu/minidoka/**

DIVISION 1: Adult Fruit
DIVISION 2: Youth Fruit

Class No.

1- Applesauce
2- Apricots
3- Berries
4- Cherries
5- Peaches
6- Pears
7- Tomatoes
8- Apples
9- Plums
10- Pie Fillings
11- Mixed Fruit
12- Other Fruits

DIVISION 3: Adult Fruit Juice
DIVISION 4: Youth Fruit Juice

Class No.

1- Apple
2- Apricot
3- Berry
4- Cherry
5- Peach
6- Pear
7- Tomato
8- Grape
9- Plum
10- Fruit Nectar
11- Other Juices (not listed)

IMS
Integra Mechanical Service

DIVISION 5: Adults Vegetables
DIVISION 6: Youth Vegetables

Class No.

1- Beans
2- Carrots
3- Corn
4- Peas
5- Beets (red)
6- Mixed Vegetables
7- Stewed Tomatoes
8- Other Vegetables

DIVISION 7: Adult Pickles/Relish
DIVISION 8: Youth Pickles/Relish

Class No.

1- Beets, pickled.
2- Bread and Butter Pickles
3- Sweet Pickles
4- Dill Pickles
5- Asparagus, pickled.
6- Cinnamon Rings
7- Fruit Pickle (i.e.: crab-apples, peaches)
8- Other Cucumbers
9- Other Pickles
10- Corn Relishes
11- Cucumber Relishes
12- Sauerkraut
13- Beans, pickled.
14- Other Relishes

DIVISION 9:
Adult Sauces of all Kinds
DIVISION 10:
Youth Sauces of all Kinds

Class No.

1- Chile Sauce
2- Tomato Sauce
3- Tomato Salsa
4- Fruit Salsa
5- Barbecue Sauce
6- Spaghetti Sauce
7- Ketchup
8- Other Sauces

DIVISION 11: Adult Jam
DIVISION 12: Youth Jam

Class No.

1- Apricot
2- Cherry
3- Raspberry
4- Strawberry
5- Peach
6- Apricot-Pineapple
7- Mixed Berries
8- Blackberry
9- Fruit Toppings
10- Fruit Butter
11- Rhubarb
12- Other Jams (not listed)

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DIVISION 13: Adult Jelly
DIVISION 14: Youth Jelly

Class No.

1- Apricot
2- Cherry
3- Raspberry
4- Strawberry
5- Peach
6- Apple
7- Current
8- Vegetable Jelly (i.e.: Pepper, beet, or herbs)
9- Fruit Syrup
10- Plum
11- Choke Cherry
12- Grape
13- Orange
14- Berry
15- Gooseberry
16- Other Jelly

Tires LES SCHWAB
Magic Valley Tires
Paul & Rupert

DIVISION 15:
Adult Freezer Jam & Jelly
DIVISION 16:
Youth Freezer Jam & Jelly

Class No.

1- Raspberry Jam
2- Strawberry Jam
3- Apricot Jam
4- Apricot/Pineapple Jam
5- Other Jam, (list kind)
6- Raspberry Jam
7- Boysenberry Jelly
8- Low-Sugar Jelly/Jam
9- Other Jelly (list kind)

DIVISION 17: Adult Preserves
DIVISION 18: Youth Preserves

Class No.

1- Cherry
2- Peach
3- Pear
4- Strawberry
5- Tomatoes
6- Watermelon
7- Other

DIVISION 19: Adult Conserves
DIVISION 20: Youth Conserves

Class No.

1- Grape
2- Peach
3- Rhubarb
4- Other

DIVISION 21: Adult Marmalades

DIVISION 22: Youth Marmalades

Class No.

1- Apricot
2- Cherry
3- Orange
4- Peach
5- Zucchini
6- Other

DIVISION 23: Adult Meats
DIVISION 24: Youth Meats

Class No.

1- Dried canned beans
2- Beef
3- Pork
4- Fish
5- Wild Meat
6- Mincemeat
7- Poultry
8- Other
9- Stew

DIVISION 25: Adult Dried Fruits
DIVISION 26: Youth Dried Fruits

(1/2 cup in clear container)

Class No.

1- Apples
2- Apricots
3- Cherries
4- Peaches
5- Pears
6- Prunes
7- Bananas
8- Grapes
9- Other

DIVISION 27:
Adult Dried Specialties
DIVISION 28:
Youth Dried Specialties

(1/2 cup in clear container)

1- Fruit Leather Apple
2- Fruit Leather, Apricot
3- Fruit Leather, Berry

4- Fruit Leather, Peach
5- Fruit Leather, Other
6- Meat Jerky
7- Other Leather or Jerky

DIVISION 29:
Adult Dried Vegetables
DIVISION 30:
Youth Dried Vegetables

(1/2 cup in clear container)

Class No.

1- Carrots
2- Corn
3- Peas
4- Green Pepper
5- Zucchini
6- Tomato
7- Beans
8- Onions
9- Celery
10- Other

DIVISION 31:
Adult Dried Herbs
DIVISION 32:
Youth Dried Herbs

(1/2 cup in clear container)

Class No.

1- Sage
2- Parsley
3- Basil
4- Mint
5- Coriander
6- Dill
7- Dill Seed
8- Seasonings
9- Chives
10- Other Herbs

Other Seeds