

DIVISION: Food Preservation**DIVISION NO.: 3600****Total Division Premium Dollars Offered: \$1,064.00 (OSF = \$1,064; Sponsors = \$0)****Sponsor(s): Open Opportunity**

Entry Deadline: June 20, 2008
Delivery Date/Time: July 19-20, 2008 - 10am – 4pm
Open Judging: July 30, 2008 - 10am with Q&A (DiSalle north side)

Division Notes:

- General Guidelines, Delivery Calendar, Events Calendar, and Entry Form are online.
- One entry form per exhibitor is required regardless of the number of divisions entered.
- Container
 - One colorless glass jar filled and sealed as specified by division/class.
 - Entries lacking a positive seal will be disqualified.
 - Jars with metal lids providing a vacuum seal must be used for all canning divisions.
 - Half-pint jars with metal lids must be used for Divisions 3601-3603 and 3607.
 - All jars must include the ring/band, and must be clean.
 - Entries suspected of being commercially prepared will be disqualified.
 - Use the Ball Blue Book Guide to Home Canning, Freezing and Dehydration for guidelines.
 - Eligible entries must be canned using the same brand of jar and lid and sealed with two-piece vacuum caps.
 - Entries must be heat-processed following canning guidelines from the above reference.
 - Products not processed according to approved recommendations will be disqualified.
- Packaging
 - Attach the round *completed* label (to the top of the jar) and entry tag before delivery.
- Product Recipes
 - Not required.
 - Have a preparation date of no more than one year prior to judging date.
 - Air bubbles should be kept to a minimum.
 - Pieces should be uniform in size and packaged snugly allowing circulation of liquids.
 - Product should be free from defects or blemishes, strings, stems, seeds, pits and peels.
 - Recipes that require stems, pits and peels are acceptable as long as approved guidelines are maintained.
 - Liquids should cover product (maintaining head space guidelines of above reference materials).
 - Liquids should be clear and free from cloudiness and small particles.
 - Product should retain its natural characteristic color (or as near to the standard cooked product) and be free from undue color loss.
 - Texture should be tender and not overcooked.
- Premiums will not be awarded, regardless of the number of entries, if an entry(s) is not considered to be of good quality.

DIVISION: Jellies**DIVISION NO.: 3601****Sponsor(s): Open Opportunity**

Premium Dollars Offered: \$133.00
Required Jar: Half-pint

Judging Guidelines:

- Color – pronounced and natural.
- Clearness – transparent and sparkling.
- Crystals – without sign of crystallization.
- Consistency – tender, breaks with distinct cleavage, angles hold shape, should not be syrupy, sticky, or tough.
- Jar fill – filled to 1/8” from top and processed in boiling water bath (no paraffin).

Class:

		Awards	
1. Apple	\$10	\$5	\$4
2. Berry (blackberry, black or red raspberry, strawberry)	\$10	\$5	\$4

3. Cherry	\$10	\$5	\$4
4. Grape	\$10	\$5	\$4
5. Mint	\$10	\$5	\$4
6. Pepper	\$10	\$5	\$4
7. Wine jelly	\$10	\$5	\$4

BEST OF SHOW Rosette

DIVISION: Preserves

DIVISION NO.: 3602

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$76.00

Required Jar: Half-pint

Judging Guidelines:

- Preserves contain whole fruits that retain their shape and are clear, shiny, tender and plump.
- Fruits suspended in clear syrup that is the consistency of honey or soft jelly.
- Shape – fruit should be whole and as near to original shape as possible
- Clearness and color – fruit should be translucent and not too dark; the liquid clear
- Texture – tender, but firm and plump
- Pack and proper fill – arrangement of fruit with reference to symmetry of jar
- Consistency - juice should be slightly jellied and not cloudy or dark.
- Jar fill - filled 1/8” from top and processed in boiling water bath (no paraffin).
- Proportion of juice – about one-third as much syrup as fruit.

Class:		Awards	
1. Cherry	\$10	\$5	\$4
2. Peach	\$10	\$5	\$4
3. Berry (black, black or red raspberry, strawberry)	\$10	\$5	\$4
4. Tomato	\$10	\$5	\$4

BEST OF SHOW Rosette

DIVISION: Jams, Marmalades & Butters

DIVISION NO.: 3603

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$171.00

Required Jar: Half-pint

Judging Guidelines:

- Jams made from crushed fruits cooked to a smooth consistency that will mound up on a spoon (but not jelly firm).
- Marmalades contain small pieces of fruit or citrus peel evenly suspended in a transparent soft jelly.
- Butters are pureed fruit cooked to a smooth thick consistency.
- Smoothness – tender fruit with smooth texture
- Consistency and texture – tender and will mound in spoon; not tough, sticky or gummy and spreads easily
- Color and clearness – shiny fruit color, marmalades clear with suspended citrus
- Jar fill – filled 1/8” from top and water bath processed (no paraffin).

Class:		Awards	
1. Apple Butter.....	\$10	\$5	\$4
2. Berry Jam (black, black or red raspberry, strawberry)	\$10	\$5	\$4
3. Cherry Jam.....	\$10	\$5	\$4
4. Grape Butter	\$10	\$5	\$4
5. Orange Marmalade	\$10	\$5	\$4
6. Pear Butter	\$10	\$5	\$4
7. Pumpkin Butter	\$10	\$5	\$4
8. Peach Butter	\$10	\$5	\$4

9. Peach Jam\$10 \$5 \$4

BEST OF SHOW Rosette

DIVISION: Pickles & Relishes

DIVISION NO.: 3604

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$152.00

Required Jar: Pint

Judging Guidelines:

- Size and shape – uniform size and shape
- Texture – firm (not tough, soft or flabby)
- Color – as near to the natural color as possible
- Proportion of pickle to liquid – jar filled with pickles and filled with liquid to cover
- Jar fill – filled to ½” from top and processed in a boiling water bath

Class:	Awards		
1. Pickled Beets	\$10	\$5	\$4
2. Chutney	\$10	\$5	\$4
3. Sweet Pickles	\$10	\$5	\$4
4. Bread & Butter Pickles	\$10	\$5	\$4
5. Dill Pickles	\$10	\$5	\$4
6. Corn Relish	\$10	\$5	\$4
7. Sweet Relish	\$10	\$5	\$4
8. Sauerkraut (quart size)	\$10	\$5	\$4

BEST OF SHOW Rosette

DIVISION: Canned Fruits

DIVISION NO.: 3605

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$171.00

Required Jar: Pint

Judging Guidelines:

- Fruits and tomatoes must be processed in a boiling water bath or pressure canner.
- Low-acid vegetables must be processed in a pressure canner.
- Color – that of natural fruit or vegetables.
- Liquid – appropriate for product and method of processing.
- Appearance – uniformly well-ripened products; no defective or overripe fruits or vegetables; only young and tender vegetables should be canned.
- Appropriate size – uniformity of shape and size appropriate for product.
- Pack – attractiveness of package should be considered (but not time wasting fancy packs) and arrangement with reference to symmetry and best use of space within the jar.

Class:	Awards		
1. Apples	\$10	\$5	\$4
2. Apricots	\$10	\$5	\$4
3. Berry (black, black or red raspberry, strawberry)	\$10	\$5	\$4
4. Cherries	\$10	\$5	\$4
5. Peaches	\$10	\$5	\$4
6. Pears	\$10	\$5	\$4
7. Plums	\$10	\$5	\$4
8. Tomato Juice	\$10	\$5	\$4
9. Tomatoes	\$10	\$5	\$4

BEST OF SHOW Rosette

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$190.00

Required Jar: Pint

Judging Guidelines:

- Fruits and tomatoes must be processed in a boiling water bath or pressure canner.
- Low-acid vegetables must be processed in a pressure canner.
- Color – that of natural fruit or vegetables.
- Liquid – appropriate for product and method of processing.
- Appearance – uniformly well-ripened products; no defective or overripe fruits or vegetables; only young and tender vegetables should be canned.
- Appropriate size – uniformity of shape and size appropriate for product.
- Pack – attractiveness of package should be considered (but not time wasting fancy packs) and arrangement with reference to symmetry and best use of space within the jar.

Class:	Awards		
1. Beans (any shelling bean)	\$10	\$5	\$4
2. Beets	\$10	\$5	\$4
3. Carrots	\$10	\$5	\$4
4. Corn	\$10	\$5	\$4
5. Green beans	\$10	\$5	\$4
6. Peas	\$10	\$5	\$4
7. Pumpkin or winter squash	\$10	\$5	\$4
8. Sweet potatoes	\$10	\$5	\$4
9. Mixed vegetables	\$10	\$5	\$4
10. Potatoes	\$10	\$5	\$4
 BEST OF SHOW			 Rosette

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$76.00

Required Jar: Half-pint

Judging Guidelines:

- Fruits and tomatoes must be processed in a boiling water bath or pressure canner.
- Low-acid vegetables must be processed in a pressure canner.
- Color – that of natural fruit or vegetables.
- Liquid – appropriate for product and method of processing.
- Appearance – uniformly well-ripened products; no defective or overripe fruits or vegetables; only young and tender vegetables should be canned.
- Appropriate size – uniformity of shape and size appropriate for product.
- Pack – attractiveness of package should be considered (but not time wasting fancy packs) and arrangement with reference to symmetry and best use of space within the jar.

Class:	Awards		
1. Any fruit or mixed fruit (i.e. apple, peach, raisin, etc.)	\$10	\$5	\$4
2. Any vegetable or mixed vegetable (i.e. corn, green pepper, onions, etc.)	\$10	\$5	\$4
3. Any herb (i.e. basil, crushed dill, oregano, parsley, sage leaves, etc.)	\$10	\$5	\$4
4. Any meat jerky (i.e. beef, venison, ham, etc.)	\$10	\$5	\$4
 BEST OF SHOW			 Rosette

Sponsor(s): Open Opportunity

Premium Dollars Offered: \$95.00

Required Jar: Pint

Judging Guidelines:

- Fruits and tomatoes must be processed in a boiling water bath or pressure canner.
- Low-acid vegetables must be processed in a pressure canner.
- Color – that of natural fruit or vegetables.
- Liquid – appropriate for product and method of processing.
- Appearance – uniformly well-ripened products; no defective or overripe fruits or vegetables; only young and tender vegetables should be canned.
- Appropriate size – uniformity of shape and size appropriate for product.
- Pack – attractiveness of package should be considered (but not time wasting fancy packs) and arrangement with reference to symmetry and best use of space within the jar.

Class:

Awards

1. Applesauce	\$10	\$5	\$4
2. Chili Sauce	\$10	\$5	\$4
3. Meat (any kind)	\$10	\$5	\$4
4. Salsa	\$10	\$5	\$4
5. Spaghetti Sauce	\$10	\$5	\$4

BEST OF SHOW Rosette