

ADULT PRESERVED FOODS



2024 IMPORTANT ENTRY DATES

ADULT PRESERVED FOODS - DEPT D			
DIVISION	ENTRIES CLOSE	DIVISION	ENTRY RECEIVING
N		N	
ALL	12 midnight/SUNDAY AUG 4 online	ALL	9:00AM--3:00PM/SAT AUG 10 Expo Hall
		DIVISION	ENTRY JUDGING
		N	
		ALL	9:00AM/TUES AUG 13 Expo Hall

!!!PLEASE SEE DEPARTMENTAL RULES FOR IMPORTANT ENTRY GUIDELINES!!!

ENTRY FEE PER ENTRY: \$3.00 (no limit on entries per class)

CASH AWARDS OFFERED PER CLASS:

First: \$4.00 Second: \$3.00 Third: \$2.00

JUDGING: American and open to Public

RIBBONS for First, Second and Third places.

Eligibility for GRAND EXHIBITOR placing, NO CASH PRIZE, ROSETTES ONLY: To qualify for Grand Exhibitor you must compete in at least 3 (three) divisions in this department. The top three overall scores within the department will qualify for a first, second and third place. If there are not enough qualified Exhibitors to fill all three placings, only the highest places will be awarded. There is no fee, and no separate entry for Grand Exhibitor. It is calculated and awarded automatically based on highest overall scores.

DIVISION 360 – BOTTLED JUICES – Two jars per entry, minimum 1 pint

CLASS:

1. Any, specify

DIVISION 361 – CANNED FRUIT – Two jars per entry. Minimum 1 pint. Both ½” headspace

CLASS:

1. Applesauce
2. Apricots, halved, any, specify
3. Berries, any, specify
4. Cherries, any, specify
5. Peaches, any, specify
6. Pears, any, specify
7. Any other fruit, specify

DIVISION 362 – CANNED VEGETABLES – Two jars per entry. Minimum 1 pint. Both 1” headspace

CLASS:

1. Any vegetable, specify

DIVISION 363 – PICKLED FRUITS/VEGETABLES – Two jars per entry. Minimum 1 pint. Both ½” headspace

CLASS:

1. Bread & Butter, cucumber
2. Dill, cucumber, specify
3. Sweet
4. Any other, specify



DIVISION 364 – RELISH/SAUCE/VINEGAR – Two jars per entry. Minimum 1 pint. Both ½” headspace

CLASS:

1. Relish, Chutney
2. Relish, any, specify
3. Sauce, any, specify
4. Salsa, any, specify
5. Flavored vinegar, any, specify
6. Any other, specify



DIVISION 365 – PRESERVES – Two jars per entry. Minimum ½ pint, ¼” headspace

CLASS:

1. Any preserve, specify



DIVISION 366 – JAMS – Two jars per entry. Minimum ½ pint, ¼” headspace

CLASS:

1. Any jam, full sugar, specify
2. Any jam, Low or no sugar

DIVISION 367 – JELLY – Two jars per entry. Minimum ½ pint, ¼” headspace

CLASS:

1. Any jelly, specify



DIVISION 368 – BUTTERS/SYRUP – Two jars per entry. Minimum ½ pint, ¼” headspace

CLASS:

1. Fruit butter, any, specify
2. Fruit syrup, any, specify



DIVISION 369 – JERKEY – 4 pieces on paper plate in zip lock bag plus 1 piece in plastic bag attached to display plate bag

1. Venison
2. Any other, specify

DIVISION 370 – DRIED HERBS – ½ Cup in each jar. Two jars per entry

CLASS:

1. Single, any, specify
2. Blended, any, specify



DIVISION 371 – DRIED VEGETABLES – ½ Cup in each jar. Two jars per entry

CLASS:

1. Garden vegetable, any, specify
2. Any other vegetable, specify

DIVISION 372 – DRIED FRUIT - ½ Cup in each jar. Two jars per entry

CLASS:

1. Any dried fruit, specify
2. Fruit leather, any, specify



DIVISION 373 – COTTAGE INDUSTRY PRESERVED FOODS

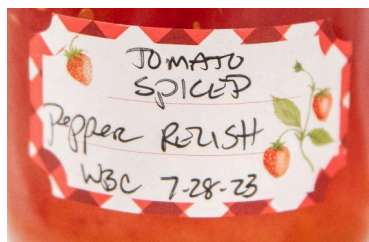
This division is specifically for those who do not qualify as amateur competitors, and who are selling or placing for their small batch products for sale. This division features six classes. This division is judged against itself and does not compete with amateur food preservers.

CLASS:

1. Any canned fruit, specify
2. Any canned vegetables, specify
3. Any pickled fruit or vegetables, specify
4. Any relish, sauce or vinegar
5. Any preserve, jam or jelly
6. Any dry rub, specify

TIPS FOR ENTERING YOUR PRESERVED FOOD ENTRIES:

1. All entries in this department must be home prepared and canned or packaged by the exhibitor after August 2023
2. All rings must be new and slightly loosened before putting entry on exhibit
3. **Two identical jars must be entered.** One for tasting and one for display. The judge will choose which jar to open for tasting. All exhibits will be tasted during judging (*Be mindful of appropriate headspace*)
4. All canning must be in glass jars designed specifically for canning purposes
5. All canning must be in sealed jars using either hot water bath (high acid or sugar) or pressure canning (low or non-acid foods, vegetables, meats or fish)
6. **NO steam-canned or open kettle allowed**
7. **No Paraffin seals**
8. All low or non-acid fruits such as figs or low acid tomatoes must have lemon juice added, as directed by the USDA Guide to home canning
9. All jars must be a minimum of ½ pint or 1 pint as directed in the division/class
10. Jars/bags (For dried items) ***must be labeled on the side or bottom***, NOT on the lid, prior to arrival at the Fair
11. The label needs the following information:
 - a. Name of product
 - b. Process of canning (wbc or pc)
 - c. Date canned
 - d. Do not include your name on the jar, an ID tag will be attached by the Fair Staff at the time of drop off
 - e. **Example:**



12. ***Due to health and safety concerns, jars opened for tasting must be picked up by the end of day on day of judging. Jars will not be saved beyond that time***

These rules apply to both the Adult and corresponding Youth departments

ADULT & YOUTH PRESERVED FOODS RULES:

1. This department is for amateur canners. You do not qualify as amateur competitor if you are selling or planning to sell or place your small batch products for sale. **HOWEVER, If you do not qualify as an amateur, you can register your entries into Division 373, Cottage Industry Preserved Foods,** and follow all the rules listed below and specifics in the Department Guide.
2. All entries in this department must be home prepared and canned or packaged by the exhibitor **after August 2022**
3. All canning must be in glass jars designed specifically for canning purposes
4. All canning must be in sealed jars using either hot water bath (high acid or sugar) or pressure canning (low or non-acid foods, vegetables, meats or fish)
5. **NO steam-canned or open kettle allowed**
6. **No Paraffin seals**
7. All rings must be new and slightly loosened before putting entry on exhibit
8. All low or non-acid fruits such as figs or low acid tomatoes must have lemon juice added, as directed by the USDA Guide to Home Canning
9. All exhibits will be tasted during judging
10. Two identical jars must be entered. One for tasting and one for display. The Judge will decide which of the two jars will be opened for tasting
11. Jars/bags (for dried items) must be labeled on the side or bottom, NOT on the lid, prior to arrival at the Fair
12. The label needs the following information:
 - a. Name of product
 - b. Process of canning (wbc or pc)
 - c. Date canned
 - d. Do not include the exhibitors name on the jars, an ID tag will be provided to you by the Fair at the time you drop your items off
 - e. All jars must be a minimum of ½ pint or 1 pint as directed in the division/class

- f.** Open jars must be picked up by end of day on day of judging. Due to health/safety concerns, jars will not be saved beyond that time

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Revised 02/08/2024