

PRESERVED FOODS



SUPERINTENDENT:

Seresa Wayment & Arlene Burton

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 Rupert Ace Hardware



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%
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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)



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)



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





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