

**DEPARTMENT-R: PRESERVED FOODS**  
**SUPERINTENDENT: TINA WILLIAMS**  
**CERTIFIED UNIVERSITY OF IDAHO MASTER FOOD PRESERVER**

**PREMIUMS:** 1st - \$2.00; 2nd - \$1.50; 3rd - \$1.00  
**ENTRY:** Monday, July 29<sup>th</sup> , from 9:00 a.m. to 6:00 p.m.  
**JUDGING:** Tuesday, July 30<sup>th</sup> , from 8:00 a.m. till finished  
**RELEASE:** Sunday, August 4<sup>th</sup> , 10:00 A.M. to 2:00 P.M.  
Monday, August 5<sup>th</sup> , 1:00 P.M. to 6:00 P.M.

We are excited to announce the following “Special Awards”!

75lbs Sugar donated by Snake River Sugar.

*And Gift Certificates from;*

Best of Division “Vegetable” - \$10 CAL RANCH

Best of Division “Meat” - \$10.00 CAL RANCH

Best of Show “Preserved Foods” 10 LBS SUGAR

Best of Show “Dried Foods” 10 LBS SUGAR

Judge’s Choice Award – 10 LBS SUGAR

Exhibitor with the most Blue Ribbons – \$20 GIFT CARD FROM ACE HARDWARE

**GENERAL RULES:** Home Arts Rules Apply

Adults—age 17-64, Seniors—age 65 and over

Juniors—age 16 and under

**SPECIAL RULES:**

1. Judge’s retain right to open sealed containers of entered pickles, jams and jellies
2. Preserved foods entered at other fairs or opened previously will be disqualified.
3. For optimum presentation standard canning pint jars are recommended, nothing larger than standard quart jars are permitted.
4. Please enter only standard canning jars, with appropriate lids and rings, free of rust, corrosion, clean and easily removable.

**Please include the following information on the back of your entry tag:**

1. Contents of the jar (example: pears, light syrup; or “pickles w/proportion of vinegar to water).
2. The amount of time processed, method used; i.e. boiling water canner or pressure cooker.
3. Date of product i.e. 00/00/2010
4. Standard used; i.e. Ball Book, Complete guide to Home Canning USDA, 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 not an approved method.
5. For jams/jellies, state standard used; i.e.; MCP, Sure Jell, or something else.
6. What altitude adjustments have been made?
7. Note if exhibit is a low sugar product.

## JUDGING SCORE CARDS

### Score Card for Canned Fruit

Pack . . . . .	20%
Color . . . . .	10%
Shape . . . . .	20%
Condition . . . . .	30%
Syrup . . . . .	<u>20%</u>
Total	100%

### Score Card for Vegetables

Container . . . . .	10%
Pack . . . . .	30%
Product . . . . .	40%
Liquid . . . . .	<u>20%</u>
Total	100%

## LOW SUGAR JAMS WILL BE JUDGED SEPARATELY

### 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, pulp uniform) . . . . .	<u>40%</u>
Total	100%

### 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 . . . . .	<u>5%</u>
Total	100%

# 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
  1. Contents
  2. Processing time and method used
  3. Date of Product
  4. Standards (USDA, Ball, Etc)
  5. Product used to gel the jam or jelly
  6. Altitude adjustments made.
  7. Note if exhibit is low sugar.
4. Appropriate headspace requirements are required: or according to an approved current recipe.

Fruits: 1/2 inch	Vegetables: 1 inch
Jams & Jellies: 1/4 to 1/2 inch	Pickles: 1/2 inch
Meats: 1 inch	
5. The size of canning jar and product must meet USDA Guidelines:
  - ✓ Pints or quarts for Fruits, Fruit Juice, Tomatoes, Vegetables and Meats.
  - ✓ Pints for corn, sauces & salsa.
  - ✓ Half pints or pints for Fish, Jams/Jellies
6. Exhibits entered as follows ***will be disqualified***.

Foods processed & packed not following current USDA/PNW recommendations including but not limited to;

  - A- Paraffin sealed jams and jellies
  - B- Jars with zinc lids
  - C- Foods in green glass jars or non-standardized jars
  - D- Foods that have been improperly processed/packed
  - E- Jars with more than 2" of headspace
  - F- jars with added color, bleach, sulfite or other preservatives (for example: 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)
  - G- Preserved foods unsealed/opened or entered at previous Fairs.

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

**Open Division Preserved Foods  
2019 Awards List**

Best of Division Fruit Sugar Company	10# sugar-Amalgamated
Best of Division Fruit Juices Sugar Company	10# sugar-Amalgamated
Best of Division Vegetables	\$10 Cal Ranch
Best of Division Pickles/Relishes Sugar Company	10# sugar-Amalgamated
Best of Division Sauces Sugar Company	10# sugar-Amalgamated
Best of Division Jams Sugar Company	5# sugar-Amalgamated
Best of Division Jellies Sugar Company	5# sugar-Amalgamated
Best of Division Preserves Sugar Company	5# sugar-Amalgamated
Best of Division Conserves Sugar Company	5# sugar-Amalgamated
Best of Division Marmalades Sugar Company	5# sugar-Amalgamated
Best of Division Freezer Jam/Jelly Sugar Company	5# sugar-Amalgamated
Best of Division Meats card	\$10.00 – Cal Ranch gift
Best of Division Dried Foods Sugar Company	10# sugar-Amalgamated
Judges Choice Sugar Company	10 # sugar-Amalgamated
Best of Show	\$10.00 –Cal Ranch gift card
Most Blue Ribbons	\$20.00 Ace Hardware gift card

FRUIT DIVISION

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

FRUIT JUICES DIVISION

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)

**Best of Division Fruits gets 10 lbs of Sugar**  
**Best of Division Juices gets 10 lbs of Sugar**

VEGETABLES DIVISION

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

**Best of Division Vegetable gets \$10 Gift card from Cal Ranch**

PICKLES/RELISHES DIVISION

- |  |                       |
|--|-----------------------|
| 1. Beets, pickled  | 8. Other Cucumbers    |
| 2. Bread & Butter Pickle                                 | 9. Other Pickles      |
| 3. Sweet Pickles   | 10. Corn Relishes     |
| 4. Dill Pickles  | 11. Cucumber Relishes |
| 5. Asparagus, pickled                                    | 12. Other Relishes    |
| 6. Cinnamon Rings  | 13. Sauerkraut        |
| 7. Fruit Pickle (such as-apples, crab-apples or peaches) |                       |

**Best of Division Pickles/Relishes gets 10 lbs of Sugar**

SAUCES OF ALL KINDS DIVISION

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

**Best of Division Sauces gets 10 lbs of Sugar**

**Definitions of items for competition:**

**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.

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

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

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

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

**Butters** Fruit pulp cooked with sugar; consistency which spreads.

JAMS DIVISION

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

**Best of Division Jam gets 5lbs of Sugar**

JELLIES DIVISION

- |   |                  |
|---|------------------|
| 1. Apricot  | 10.. Plum        |
| 2. Cherry   | 11. Choke Cherry |
| 3. Raspberry  | 12. Grape        |
| 4. Strawberry   | 13. Orange       |
| 5. Peach  | 14. Berry        |
| 6. Apple  | 15. Gooseberry   |
| 7. Current  | 16. Other Jelly  |
| 8. Vegetable Jelly(Pepper, Beet or Herbs such as mint or parsley) |                  |
| 9. Fruit Syrup  |                  |

**Best of Division Jelly gets 5 lbs of Sugar**

FREEZER JAM & JELLY DIVISION

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

6. **Best of Division Freezer Jam/Jelly gets 5lbs of sugar**

PRESERVES DIVISION

- |               |               |
|---------------|---------------|
| 1. Cherry     | 5. Tomato     |
| 2. Peach      | 6. Watermelon |
| 3. Pear       | 7. Other      |
| 4. Strawberry |               |

**Best of Division Preserves gets 5 lbs of Sugar**

CONSERVES DIVISION

1. Grape
2. Peach

3. Rhubarb
4. Other

**Best of Division Conserves gets 5 lbs of Sugar**

MARMALADES DIVISION

1. Apricot
2. Cherry
3. Orange

- 4 Peach
5. Zucchini
6. Other

**Best of Division Marmalades gets 5 lbs of Sugar**

MEATS DIVISION

1. Dried canned beans
2. Beef
3. Pork
4. Fish
5. Wild Meat

6. Mincemeat
7. Poultry
8. Other
9. Stew

**Best of Division Meat: \$10.00 Gift Certificate From Cal Ranch**

DRIED FRUITS DIVISION (1/2 cup in clear container)

1. Apples
2. Apricots
3. Cherries
4. Peaches
5. Pears

6. Prunes
7. Bananas
8. Grapes
9. Other

**Best of Division will be awarded**

DRIED SPECIALTIES DIVISION (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

**Best of Division will be awarded**

DRIED VEGETABLES DIVISION (1/2 cup in clear container)

1. Carrots
2. Corn
3. Peas
4. Green Pepper
5. Zucchini

6. Tomato
7. Beans
8. Onions
9. Celery
10. Other

**Best of Division will be awarded**

DRIED HERBS DIVISION (1/2 cup in clear container)

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

**Best of Division will be awarded**  
**Overall Dried Food Exhibit Will Receive 5# of Sugar**

