

**FOOD PRESERVATION ARTS****DIVISION NO.: 3400**

Dehydrated Foods .....	Division 3401
Jams, Marmalades & Butters.....	Division 3402
Jellies .....	Division 3403
Pickles & Relishes.....	Division 3404
Preserved Fruit .....	Division 3405
Preserves.....	Division 3406
Pressure Canned Vegetables .....	Division 3407
Sauces.....	Division 3408

**Total Division Premium Dollars Offered:           \$1,064.00****Sponsor(s): Open Opportunity****Entry Deadline:** June 20, 2009**Delivery Date/Time:** July 18-19, 2009 from 10am-5pm**Open Judging:** July 29, 2009 at 10am with Q&A (DiSalle Center)**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 section/class.
  - Entries lacking a positive seal will be disqualified.
  - Jars with metal lids providing a vacuum seal must be used for all canning sections.
  - Half-pint jars with metal lids must be used for Sections 3601-3603 and 3607.
  - All jars must include the ring/band, and must be clean.
  - Entries suspected of being commercially prepared will be disqualified.
  - Please use the Ball Blue Book Guide to Home Canning, Freezing and Dehydration for food preservation guidelines.
  - All eligible entries must be canned using the same brand of jar and lid and sealed with two piece vacuum caps (Ball or Kerr).
  - All 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 the product (keeping within the 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.
- Premiums will not be awarded, regardless of the number of entries, if an entry(s) is not considered to be of good quality.

**Dehydrated Foods****Division No.: 3401****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.

<b>Class:</b>	<b>Awards</b>		
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 CLASS..... Rosette			

<b>Jams, Marmalades &amp; Butters</b>	<b>Division No.: 3402</b>
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**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).

<b>Class:</b>	<b>Awards</b>		
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			

<b>Jellies</b>	<b>Division No.: 3403</b>
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**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).

<b>Class:</b>	<b>Awards</b>		
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			

<b>Pickles &amp; Relishes</b>	<b>Division No.: 3404</b>
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**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

<b>Class:</b>	<b>Awards</b>		
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			

<b>Preserved Fruits</b>	<b>Division No.: 3405</b>
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**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.

<b>Class:</b>	<b>Awards</b>		
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

**Preserves** **Division No.: 3406**

**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 filled - filled 1/8” from top and processed in boiling water bath (no paraffin).
- Proportion of juice – about one-third as much syrup as fruit.

<b>Class:</b>	<b>Awards</b>		
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

**Pressure Canned Vegetables** **Division No.: 3407**

**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.

<b>Class:</b>	<b>Awards</b>		
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:** \$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