

DEPARTMENT 4

Open Foods Preservation

ENTRIES ARE DUE JULY 13TH BY 5 PM

Superintendent:
BreAnne Theil: (307)254-1470
Exhibit Location: Heart Mountain Hall

Premium Schedule: Schedule A

General Rules:

1. Exhibitors can only enter one (1) entry in each class and a jar can be entered only in one (1) class, unless specified.

2. All exhibits must be products of the "Home Kitchen." Exhibitors not doing their own work will forfeit all rights to participate in premium awards. All entries must be completely made by the exhibitor and not to be shared with any other exhibitor for a separate entry.

3. No artificial coloring, including Jell-O and Kool-aid may be used in canned vegetables, fruit or pickles, except Red Hots for color and flavor.

4. Canned goods must be exhibited in regulation canning jars -clean, clear, non-tinted glass jars. All jelly products (jellies, jams, conserves, marmalades, butters) must be processed in a boiling water bath to be judged. Lid should be new and clean. Jellies may be in ½ pint regulation jelly glasses or ½ or one (1) pint regulation canning jars. Judges will open jellies, preserves, pickles and relishes. Other jars may be opened if placing's are close. All canned exhibits must be products of July of previous year to July of current year not previously exhibited.

5. Lids of exhibit jars will be scratched therefore, may not be entered again. Same batch products will be disqualified.

6. No paper labels on the lid. Sharpie is okay.

7. A jar should be completely clean, even under the screw band. Screw band must be on the jars.

8. All dried items and herbs must be labeled with a tag attached to project prior to judging. Please tag at home. Items that do not have a label will be disqualified and removed from the shelf.

Canned Exhibit Guidelines:

1. All canned fruits, vegetables, meats, and pickle products must be prepared following procedures, including appropriate altitude adjustment in the 2015 Revised United States Department of Agriculture (USDA) "Complete Guide to Home Canning."

2. Jelly products (jellies, jams, marmalades, butters) must meet the minimum processing times, including appropriate altitude adjustments, as specified in the 2015 Revised "Complete Guide to Home Canning."

3. No fresh or canned fruit in any entry as no refrigeration is available.

4. All canned entries are required to have a label stating the processing method that was used (water bath or pressure); if pressure was used, the pounds of pressure and the processing time must be included. Please attach label to the back or bottom of the jar. In order to increase awareness of canning safety principles, it is required that every entry be accompanied by a label which includes the following information:

A. Processing Method (Water bath, Pressure, Hot Pack or Raw Pack)

B. Processing Time

C. Pressure adjusted for altitude

D. If Pressure was used, provide the number of pound.

E. Date Processed

Judges Criteria for Canned Exhibits:

1. Safety of the Product –worth 60%

A. Cleanliness of the jar –no stains

B. Outside neck free from food deposits

C. Standard jar used

D. Complete seal achieved

E. Standard seal used

F. Headspace appropriate for the produce

G. Absence of air bubbles

H. Natural color fitting for the process time and method

I. Arrangement in jar allows proper heat penetration

J. Correct processing method and time

2. Quality of the Product –worth 40%

A. Firm, ripe product used –none overripe

B. Correct proportion of product of liquid –if appropriate

C. Color of liquid appropriate for the product

D. Shape and size uniform

E. All product is beneath the liquid

F. Pieces well arranged to space advantage but the jar is not over packed

Jelly

Division 400

****More than one (1) entry allowed in the "Any Other" class****

Judges Criteria: Flavor, color, clearness, consistency (firm yet tender and quivery). Use regulation jelly glasses or small standard canning jars. Please Note type of juice used: Commercial, canned juice or homemade.

CLASS

- 1 Apple
- 2 Chokecherry
- 3 Crabapple
- 4 Currant
- 5 Grape
- 6 Plum
- 7 Raspberry
- 8 Strawberry
- 9 Any Other jelly, specify type
- 11 Syrups – label jar, specify type

Preserves, Marmalades, Butter & Jam

Division 401

Preserves are fruit in which the tissues of fruit have absorbed heavy sugar syrup until they are filled with syrup instead of water and are whole or large pieces. Use regulation jelly glasses or small standard canning jars. Marmalades are usually made from fruits which have some jelly making properties; tough sliced oranges or lemons may be added. Jam is any mashed fruit preserved in sugar.

Judging Criteria: Flavor and color characteristic of fruit used. Consistency, size and shape of fruit pieces and distribution throughout mixture; character of liquid or juice .

CLASS

- 1 Cherry Preserves
- 2 Peach Preserves
- 3 Plum Preserves
- 4 Watermelon Preserves
- 5 Any other preserves not listed – label jar
- 6 Orange Marmalade
- 7 Any other marmalade not listed – label jar
- 8 Apple Butter
- 9 Pear Butter
- 10 Plum Butter
- 11 Any other butter – label jar
- 12 Apricot Jam
- 13 Peach Jam
- 14 Plum Jam
- 15 Raspberry Jam
- 16 Strawberry Jam
- 17 Any other Jam – Label jar
- 18 Any other Jam or Butter (non-fruit) Label jar

Canned Vegetables

Division 402

Judging Criteria: Condition of the vegetables; uniformity in size and shape; color, proportion of vegetables to liquid; clearness of liquid.

CLASS

- 1 Asparagus
- 2 Beans, string
- 3 Beans, waxed
- 4 Beets, cut or diced
- 5 Carrots
- 6 Corn
- 7 Greens
- 8 Peas
- 9 Tomatoes
- 10 Any other vegetable recommended for canning

Canned Fruit

Division 403

Judging Criteria: Condition of fruit (shape and consistency) color, proportion of fruit to syrup, syrup density and clearness.

CLASS

- 1 Apples
- 2 Applesauce
- 3 Apricots
- 4 Cherries Bing – Label jar pitted / unpitted
- 5 Cherries Sour – Label jar pitted / unpitted
- 6 Assorted Fruits
- 7 Peaches
- 8 Pineapple
- 9 Plums
- 10 Pears
- 11 Raspberries
- 12 Rhubarb
- 13 Strawberries
- 14 Juices/Nectars – label jar
- 15 Any Other Fruit, not listed, label jar

Canned Meat

Division 404

Judging Criteria: Appearance, size and uniformity of pieces; amount of liquid and fat.

CLASS

- 1 Beef
- 2 Lamb
- 3 Pork
- 4 Chicken or Turkey
- 5 Fish
- 6 Minced meat – list ingredients on entry tag
- 7 Wild game, deer, antelope, elk, etc. Label jar
- 8 Any Other Meat not listed – label jar

Pickles & Relish

Division 405

Judging Criteria: Flavor: uniform size, color and shape; plump not shrunken; clear liquid. Pickled Fruits: tender, unbroken skin. Pickled Cucumbers: uniformity crisp and firm; no artificial coloring. Relish: Mixture of evenly chopped vegetables, uniform in size, shape and color; clear liquid color: bright and fairly clear, characteristic of kind. Attractive economical pack of solids not liquid; full without crowding; liquid over the top of the food in the jar, ½ inch headspace.

CLASS

- 1 Cucumber, sweet (whole)
- 2 Cucumber, sour (whole)
- 3 Cucumber, dill (whole or quartered)
- 4 Cucumber, dill (Kosher)
- 5 Cucumber, lime
- 6 Mustard pickle
- 7 Bread & Butter pickle
- 8 Beet pickle
- 9 Onion pickle
- 10 Green Tomato pickle
- 11 Watermelon pickle (cubed)
- 12 Sweet Relish
- 13 Piccalilli
- 14 Hot Peppers
- 15 Dipping Sauce
- 16 Any other pickle not listed (name pickle on label)
- 17 Any other relish not listed (name ingredients on label)
- 18 Salsa – (must be processed according to USDA standards) see above chart

Cooking with Honey

Division 406

CLASS

- 1 Jams and Jellies (sweetened with Honey)
- 2 Canned Fruits (sweetened with Honey)

Youth Preservation

Division 407

16 Years and younger

CLASS

- 1 Jam (Any kind)
- 2 Jelly (Any kind)
- 3 Cucumber Pickles (Any kind)
- 4 Cooking with Honey, Any Item – Attach Recipe

Sauce

Division 408

Judging Criteria: Attractive economical pack of solids and liquid: full without crowding liquid over the top of the food in the jar, ½ inch headspace.

CLASS

- 1 Chili Sauce
- 2 Taco Sauce
- 3 Spaghetti Sauce
- 4 Tomato Sauce
- 5 Barbecue Sauce
- 6 Horseradish
- 7 Fruit Salsa, Label Jar
- 8 Any other not listed

Dried Foods

Division 409

Judging Criteria: Entries will be evaluated based on pliability, color, flavor, shape, texture, uniformity and overall appearance. Exhibit dried items in a glass jars, ¼ cup of product unless otherwise stated.

CLASS

- 1 Apples
- 2 Grapes
- 3 Strawberries
- 4 Bananas
- 5 Raspberries
- 6 Any Other Fruit
- 7 Onions
- 8 Mushrooms
- 9 Tomatoes
- 10 Other Dried Vegetable (1/4 cup)
- 11 Soup Mix (1/2 cup)
- 12 Herbs
- 13 Meat (Jerky – 6 pcs)
- 14 Fruit Leather – 6 pcs
- 15 Trail Mix (1/4 cup)
- 16 Granola (1/4 cup)

Best Display

Division 410

All jars in a display must be the same size. Label all the jars as to what kind. All displays must consist of three (3) jars or glasses and be three (3) different kinds

CLASS

- 1 Preserves, Marmalades, Butter & Jam – 3 varieties from Division 401
- 2 Canned Vegetables – 3 varieties from Division 402
- 3 Canned Fruit – 3 varieties from Division 403
- 4 Pickles & Relish – 3 varieties from Division 405
- 5 Dried Foods – 3 varieties from Division 409
- 6 Natural Honey – 3 varieties from Division 411
- 7 Overall Best Youth – 3 varieties from Division 407
- 8 Creative Gift Display – Any creative gift display using a minimum of three (3) home canned products

Natural Honey

Division 411

CLASS

- 1 Honey, Extracted, Light, Three (3) 1 lb Pint jars
- 2 Honey, Extracted, Amber, Three (3) 1 lb Pint jars
- 3 Honey, Extracted, Dark Amber, Three (3) 1 lb Pint jar
- 4 Cut comb, or chunk honey (wet or dry)
- 5 Comb Honey, packaged, dry
- 6 Creamed or Spun Honey