

Dept. 30 - Adult Preserved Foods

Chair: Janice Alosi (831) 634-0723

Important Dates and Times**Entries Due: Fri, Sep 6, 2019****Receiving: Sun, Sep 29, 2019 12:00-3:00 p.m.****in the Pavilion Home Arts Dept.****Judging: Mon, Sep 30, 2019****Release: Mon, Oct 7, 2019 from 4:00 p.m. to 7:00 p.m.**

Open to all residents of San Benito County Residents

Use Junior / Adult Form

EXHIBITORS ARE LIMITED TO ONE ENTRY PER CLASS, EXCEPT AS NOTED IN "ANY OTHER" CLASSES

American System of Judging

"Apricot Preserves" Special Award in Memory of Alzora Snyder donated by the Aromas Eagles**"Best of Show" Ribbon Award**

Rules and Regulations:

1. In "Any Other" classes, entries must name varieties on entry form.
2. **IMPORTANT!!** All jars **MUST** be labeled with exhibitor's name on bottom of jar. Label on the side of the jar to include name of product, date when product was preserved, method used to preserve item, and processing time of product. All jars must be labeled to qualify for judging. Do **NOT** use Post-It's for any type of label.

SAMPLE JAR SIDE LABEL:

Name of Product
Date Preserved
Method Used
Processing Time

SAMPLE JAR BOTTOM LABEL: Your Name

3. All entries in this division must be home prepared and canned by the exhibitor within one year of the opening date of the Fair. Items which have been shown at any previous Fair are not eligible. All products considered for the cash awards, which have not otherwise been eliminated from consideration, will be opened.
4. **STANDARD JAR:** glass jar that is specifically or specially designed for canning purposes is required. The size of the container should suit the product. All jars are to have screw rings. **NO MAYONNAISE, BEVERAGE OR ANY OTHER JAR. Jar must securely close after judging.**
5. NOTE: No paraffin seals, no paraffin allowed on any entry. All canning must be in sealed jars.
6. The following are recommended containers: Fruits & Vegetables: Clear glass, wide or narrow mouth jar. Jellies: Clear glass, standard or sculptured, to be at least 4 ounces. Jams: Clear glass pints or half-pints, fruit jars only.
7. Non-acid foods such as all vegetables must be canned under pressure. Low-acid fruit, such as figs, should be made more acidic by adding lemon juice, as directed in the University Agricultural Extension Service leaflet "Home Canning of Fruits". Tomatoes and fruits (not including their juices) must be processed in a boiling water bath.
8. Two identical entries (rubber banded together) are required in all divisions unless otherwise noted. One jar is to be opened for judging and the other will be displayed, unopened during the remainder of the Fair. The exhibitor **MUST** pick up the opened jar on the day of judging, after 5:00 p.m. All jars left after Wed, Oct 9, 2019 at 12:00 noon will be discarded. **NO EXCEPTION!**
9. All exhibits must be cleaned and sealed. No stickers or designed / custom labels on jars. Fancy padded lids, fabric overwraps or cozies interferes with the judging process and should not be used; could result in not being judged or disqualification.
10. **IMPORTANT:** Read LOCAL RULE #4.
11. No frozen products or refrigerated products.

***NEW* Ball Fresh Preserving Awards Programs**

We are sorry to announce that the Jarden Home Brands/Newell Brands who sponsored the Ball Fresh Preserving Awards Program has discontinued all their Food Preservation Awards program.

ONLINE ENTRY INFORMATION: Please enter a description in the Description field when you need to specify your entry.

DIVISION 130 DECORATED GIFT PACK**Entry Fees: (per entry per class) \$1.50**

All Preserved or Dried Items must be labeled with Name of Product. Example: Wicker Basket decorated with four (4) different jams – the basket could contain several other items to carry out the theme of the Gift Pack.

Note: **MUST USE HOME CANNED ITEMS ONLY AND MUST BE DONE BY EXHIBITOR; NO PROFESSIONAL HELP.**

Class:

1. Combination of Jams, Jellies, Marmalades, or Conserves (4)
2. Same Fruit or Vegetable, preserved 3 different ways (3)
3. Combination of Preserved Vegetables/Fruits that work well together (4)
4. Fair Theme "Sew it, Grow it, Show it" – Three (3) Preserved or Dried Items

DIVISION 131 CANNED FRUITS**Entry Fees: (per entry per class) \$1.50**

Glass containers; **BRING TWO IDENTICAL CANNING JARS.** (rubber banded together)

Class:

1. Apples, plain
2. Apples, spiced or fancy
3. Applesauce, plain
4. Applesauce, spiced
5. Apricots, whole
6. Apricots, halves
7. Berries, any type
8. Cherries, brandied
9. Cherries
10. Fruit Cocktail, Specify
11. Fruit Juice
12. Fruit Syrup
13. Grapes
14. Peaches, cling
15. Peaches, freestone
16. Peaches, spiced
17. Pears, plain
18. Pears, fancy or spiced
19. Plums
20. Prunes
21. Pie Filling, any kind
22. Any other fruit, Specify, 2 entries allowed, label each variety
23. Any combo of 2 fruits, Specify, 2 entries allowed, label each variety

DIVISION 132 CANNED VEGETABLES**Entry Fees: (per entry per class) \$1.50**

Glass containers; BRING TWO IDENTICAL CANNING JARS. (rubber banded together)

Class:

1. Beans, string cut
2. Beans, string whole
3. Tomato Juice
4. Tomatoes, stewed
5. Tomatoes, whole plain
6. Tomatoes, whole seasoned
7. Vegetable Juice, Specify
8. Any other Vegetable, Specify, 2 entries allowed, label each variety

DIVISION 133 PICKLES & RELISHES**Entry Fees: (per entry per class) \$1.50**

Glass containers; BRING TWO IDENTICAL CANNING JARS. (rubber banded together)

Class:

1. Asparagus
2. Beans, green
3. Beets
4. Bell Peppers, sections
5. Carrots
6. Chili Peppers, hot
7. Corn Relish
8. Cucumber Relish
9. Cucumbers, bread & butter
10. Cucumbers, dill sliced
11. Cucumbers, dill whole
12. Cucumbers, sweet
13. Eggs
14. Fruit
15. Mixed Vegetables
16. Olives
17. Onion
18. Pepper Relish
19. Tomatoes, Green
20. Zucchini
21. Zucchini Relish
22. Any other vegetables, Specify, 2 entries allowed, label each variety
23. Any other pickles, Specify, 2 entries allowed, label each variety
24. Any other relish, Specify, 2 entries allowed, label each variety

DIVISION 134 SAUCES**Entry Fees: (per entry per class) \$1.50**

Glass containers; BRING TWO IDENTICAL CANNING JARS. (rubber banded together)

Class:

1. Barbecue Sauce
2. Catsup
3. Chutney
4. Chili Sauce
5. Salsa, corn
6. Salsa, green
7. Salsa, sweet
8. Salsa, mild
9. Salsa, hot
10. Salsa, any other, Specify, 2 entries allowed; label each variety
11. Spaghetti Sauce
12. Tomato Sauce
13. Any other sauce, Specify, 2 entries allowed; label each variety

DIVISION 135 VINEGAR, OLIVE OIL & SALAD DRESSING**Entry Fees: (per entry per class) \$1.50**Glass containers; BRING TWO IDENTICAL GLASS BOTTLES that can be securely re-closed. (rubber banded together)

Class:

1. Mustard, Specify
2. Balsamic Vinegar
3. Fruit Vinegar
4. Garlic Vinegar
5. Herb Vinegar
6. Red Wine Vinegar
7. White Wine Vinegar
8. Any Other Vinegar, Specify, 2 entries allowed; label each variety
9. Olive Oil
10. Any other Oil, specify, 2 entries allowed, label each variety
11. Salad Dressing (Not Refrigerated)

DIVISION 136 HONEY**Entry Fees: (per entry per class) \$1.50**

Glass containers; BRING TWO IDENTICAL CANNING JARS. (rubber banded together)

Class:

1. Floral Honey (single floral source)
2. Wildflower
3. Any Other Honey, Specify, 2 entries allowed; label each variety

DIVISION 137 JAMS**Entry Fees: (per entry per class) \$1.50**

Glass containers; BRING TWO IDENTICAL CANNING JARS. (rubber banded together)

Class:

1. Apricot
2. Apricot and Pineapple
3. Blackberry
4. Boysenberry
5. Cherry
6. Fig
7. Grape
8. Mixed Berry, Specify
9. Mixed Fruit, Specify
10. Olallieberry
11. Peach
12. Pear
13. Pineapple
14. Plum
15. Raspberry
16. Strawberry
17. Spiced Jam
18. Any other jam, Specify, 2 entries allowed; label each variety
19. Any other Combination, Specify, 2 entries allowed, label each variety

DIVISION 138 JELLY**Entry Fees: (per entry per class) \$1.50**

Glass containers; BRING TWO IDENTICAL CANNING JARS. (rubber banded together)

Class:

1. Apple
2. Blackberry
3. Elderberry
4. Grape
5. Jalapeno
6. Lemon
7. Mint
8. Olallieberry
9. Pepper
10. Plum
11. Pomegranate
12. Quince
13. Rose Petal
14. Wine
15. Any other Jelly, Specify, 2 entries allowed, label each variety
16. Any other Combination of Fruits, Specify, 2 entries allowed, label each variety

DIVISION 139 PRESERVES**Entry Fees: (per entry per class) \$1.50**

Glass containers; BRING TWO IDENTICAL CANNING JARS. (rubber banded together)

Class:

1. Apricot – ELIGIBLE FOR THE “APRICOT SPECIAL AWARD IN MEMORY OF ALZORA SNYDER donated by the AROMASEAGLES
2. Cherry
3. Peach
4. Strawberry
5. Any other, Specify, 2 entries allowed, label each variety

DIVISION 140 MARMALADES, BUTTERS, CONSERVES**Entry Fees: (per entry per class) \$1.50**

Glass containers; BRING TWO IDENTICAL CANNING JARS. (rubber banded together)

Class:

1. Apple Butter
2. Strawberry Butter
3. Orange Marmalade
4. Ice Cream Topping
5. Any other Butter, Specify, 2 entries allowed; label each variety
6. Any other Marmalade, Specify, 2 entries allowed; label each variety
7. Any Conserve, Specify, 2 entries allowed; label each variety

DIVISION 141 CANNED FRUITS (LOWSUGAR)**Entry Fees: (per entry per class) \$1.50**

Glass containers; BRING TWO IDENTICAL CANNING JARS. (rubber banded together)

Class:

1. Apples, any type - label
2. Applesauce, any type - label
3. Apricots, any type - label
4. Berries, any type - label
5. Cherries, any type - label
6. Fruit Cocktail
7. Peaches, any type - label
8. Pears, any type - label
9. Plums, any type - label
10. Fruit Juice
11. Any other Fruit, Specify, 2 entries allowed; label each variety

DIVISION 142 JAMS (LOWSUGAR)**Entry Fees: (per entry per class) \$1.50**

Glass containers; BRING TWO IDENTICAL CANNING JARS. (rubber banded together)

Class:

1. Apricot
2. Apricot and Pineapple
3. Blackberry
4. Boysenberry
5. Cherry
6. Fig
7. Grape
8. Mixed Berry, Specify
9. Mixed Fruit, Specify
10. Olallieberry
11. Peach
12. Pear
13. Pineapple
14. Plum
15. Raspberry
16. Strawberry
17. Spiced Jam
18. Any other jam, Specify, 2 entries allowed; label each variety
19. Any other Combination, Specify, 2 entries allowed, label each variety

DIVISION 143 JELLY (LOWSUGAR)**Entry Fees: (per entry per class) \$1.50**

Glass containers; BRING TWO IDENTICAL CANNING JARS. (rubber banded together)

Class:

1. Apple
2. Blackberry
3. Elderberry
4. Grape
5. Jalapeno
6. Lemon
7. Mint
8. Olallieberry
9. Pepper
10. Plum
11. Pomegranate
12. Quince
13. Rose Petal
14. Wine
15. Any other Jelly, Specify, 2 entries allowed, label each variety
16. Any other Combination of Fruits, Specify, 2 allowed, label each variety

DIVISION 144 MARMALADES, BUTTERS, (LOWSUGAR)**Entry Fees: (per entry per class) \$1.50**

Glass containers; BRING TWO IDENTICAL CANNING JARS. (rubber banded together)

Class:

1. Apple Butter
2. Strawberry Butter
3. Orange Marmalade
4. Any other Butter, Specify, 2 entries allowed; label each variety
5. Any other Marmalade, Specify, 2 entries allowed; label each variety

DIVISION 145 DRIED OR DEHYDRATED FOODS

Entry Fees: (per entry per class) \$1.50

Bring 6 pieces in a Pint unsealed clear glass canning jar or equivalent. MUST have a re-closeable lid.

Class:

1. Jerky, beef
2. Jerky, venison
3. Jerky, other, Specify
4. Dried Apricots
5. Dried Fruit, Specify
6. Dried Vegetable, Specify
7. Dried Herb Blends, Specify
8. Fish, Smoked, Specify
9. Fruit Leather
10. Granola (homemade)
11. Trail Mix
12. Any other item, Specify, 2 entries allowed; label each entry