

FOOD PRESERVATION

Superintendent:

Mary Myers
(503) 781-8818

Assistant Superintendent:

Beryl McMahon
(360) 260-3102

ENTRY INFORMATION – Please also see the **General Rules**.

1. **Entries will be taken Tuesday, July 30, and Wednesday, July 31, 10 a.m. to 8 p.m. No Thursday or Friday entries.**
2. One entry per class number. One jar constitutes an entry.
3. All canning must be in standard jars of no less than 8 ounces. Jars may be opened at judge's discretion.
4. Standard jar means manufactured pressurized jar: Ball, Kerr, Mason (no mayonnaise jars, etc.).
5. A ring is required on each canned entry. Do not decorate lids or rings.
6. No entry with wax layers will be accepted.
7. Please include a 3 x 5 index card with each entry listing:
 - A. Exhibitor's number
 - B. Recipe and Instructions
8. Lid labels required. Label must be filled out completely and placed between lid and ring. Times and processing must meet USDA recommendations. Find lid labels form at end of this section.
9. Entries placing with a Blue ribbon or Higher and have complete recipe with instructions will become eligible for the Clark County Fair's Blue Ribbon Cookbook. You will be required to sign a release form if your entry falls into the category.
10. Pick up Sunday, August 11, after 10 p.m. or Monday, August 12, 2013 from 9 a.m. to 5 p.m., or Tuesday, August 13, 2013 from 9 a.m. to 12:00 p.m. (noon)

PREMIUMS:

Points per entry: First, 10; Second, 8; Third, 4.

2013 BALL® Fresh Preserving AWARD FOR ADULT LEVEL

presented by:

BALL® & KERR® Fresh Preserving PRODUCTS

Entries must comply with items 1-8 under "Entry Information" above.

Jarden Home Brands marketers of Ball® & Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts. First and Second Place Awards will be given to individuals judged as the best in designated categories.

A panel of judges will select the two best entries for Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Jars sealed with Collection Elite® Lids and Bands, or preserved in Kerr® Jars

sealed with Kerr® Lids and Bands. In addition, soft spread entries must be prepared using Ball® Pectin: Classic, No Sugar Needed or Liquid.

Entries designated First-Place from each category will receive:

- Two (2) Five Dollar (\$5.00) coupons for Ball® or Kerr® Fresh Preserving Products, and one (1) Free (up to \$4 value) coupon for Ball® Pectin.

Entries designated Second-Place from each category will receive:

- One (1) Five Dollar (\$5.00) coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$4 value) coupon for Ball® Pectin.

2013 BALL® Fresh Preserving AWARD FOR YOUTH LEVEL

presented by:

BALL® & KERR® Fresh Preserving PRODUCTS

Entries must comply with items 1-8 under “Entry Information” above.

In recognition of youth who excel in the art of fresh preserving (canning), Jarden Home Brands marketers of the Ball® & Kerr® Fresh Preserving Products will present First Place Awards in designated categories.

A panel of judges will select the best entry in each category for Fruit, Vegetable, Pickle, and Soft Spread. Entries must be preserved in Ball® Jars sealed with Ball Lids and Bands or Ball® Collection Elite® Jars sealed with Collection Elite® Lids and Bands or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spread entries must be prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. Proof of purchase for Ball® Pectin is required at time of entry.

The best entry from each category will receive:

- One (1) Five Dollar (\$5.00) coupon for Ball® or Kerr® Fresh Preserving Products, and one (1) Free (up to \$4 value) coupon for Ball® Pectin.

JUDGES' & SUPERINTENDENT'S AWARDS – FOOD PRESERVATION DEPARTMENT

(Adult and Youth combined) Special Award Ribbon will be awarded for most entries.

Winners will be announced opening day of the fair.

CANNED FRUITS

DIVISION 410: Adult

DIVISION 411: Youth

CLASS:

1. Apple
2. Applesauce
3. Apricots
4. Blackberries
5. Boysenberries

CANNED FRUITS (Cont.)

6. Cherries, dark sweet
7. Cherries, light sweet
8. Cherries, pie
9. Gooseberries
10. Huckleberries
 - A. Blueberries
11. Loganberries
12. Peaches
13. Pears
14. Plums
15. Prunes
16. Raspberries
17. Rhubarb
18. Strawberries
19. Any other (1 jar only)

CANNED FRUITS- MISCELLANEOUS

DIVISION 412: Adult

DIVISION 413: Youth

CLASS:

1. Fruit juice (1 jar only)
2. Pie filling, apple
3. Pie filling, blackberry
4. Pie filling, cherry
5. Pie filling, peach
6. Pie filling, any other (1 jar only)
7. Syrup
 - A. Blackberry
 - B. Raspberry
 - C. Strawberry
 - D. Any other
8. Toppings

CANNED VEGETABLES

DIVISION 418: Adult

DIVISION 419: Youth

CLASS:

1. Asparagus
2. Beets
3. Cabbage
4. Carrots
5. Corn
6. Greens
7. Lima beans
8. Peas
9. Shell beans
10. String beans (green)
11. String beans (wax)

12. Tomatoes
13. Tomato juice
14. Any other (1 jar only)

CANNED MEATS

DIVISION 430: Adult

DIVISION 431: Youth

CLASS:

1. Beef
2. Canned, smoked meat
3. Tuna
4. Pork
5. Poultry
6. Venison
7. Crab
8. Miscellaneous (other fish, other meat)

CANNED JAMS & JELLIES

DIVISION 440: Adult

DIVISION 441: Youth

CLASS:

1. Conserves (1 jar only)
2. Fruit Butters
 - A. Apple
 - B. Pear
 - C. Any other
 - D. Sugar Free
 - E. With Honey
3. Jam
 - A. Apricot
 - B. Blackberry
 - C. Blueberry
 - D. Boysenberry
 - E. Cherry
 - F. Kiwi
 - G. Marionberry
 - H. Peach
 - I. Plum
 - J. Raspberry
 - K. Strawberry
 - L. Youngberry
 - M. Mixed Berries
 - N. Mixed Fruit
 - O. Any other jam (1 jar only)
 - P. Sugar Free
 - Q. With Honey
4. Jelly
 - A. Apple
 - B. Blackberry

- C. Blueberry
- D. Boysenberry
- E. Cherry
- F. Crab Apple
- G. Grape
- H. Pepper
- I. Plum
- J. Raspberry
- K. Strawberry
- L. Youngberry
- M. Mixed Berries
- N. Mixed Fruit
- O. Any other
- P. Sugar Free
- Q. With Honey
- 5. Marmalades
 - A. Orange
 - B. Any other
- 6. Preserves (1 jar only)
- 7. Chutneys
- 8. Any other

CANNED PICKLES

DIVISION 450: Adult

DIVISION 451: Youth

CLASS:

- 1. Cucumber Pickles
 - A. Bread and butter pickles
 - B. Dill (1 jar only)
 - C. Sour (1 jar only)
 - D. Sweet (1 jar only)
- 2. Pickles, Other
 - A. Pickled asparagus
 - B. Pickled beans
 - C. Pickled beets
 - D. Pickled zucchini
 - E. Sauerkraut
 - F. Any other, including fruit
- 3. Relish
 - A. Cucumber
 - B. Zucchini
 - C. Any other
- 4. Hot & Spicy

CANNED SAUCES & CONDIMENTS

DIVISION 456: Adult

DIVISION 457: Youth

Classes 1, 2, 3, 4 and 5 may be entered in GLASS EMBOSSED BOTTLES, NO HOMEMADE DECORATIONS. Entries may be opened. Information required under #7 of the "Entry Information" on page 1 of this section must be included.

CLASS:

1. BBQ Sauce
2. Catsup
3. Chili sauce
4. Fruit Vinegars
 - A. Blackberry
 - B. Plum
 - C. Raspberry
 - D. Strawberry
 - E. Any other
5. Herb vinegars
 - A. Basil
 - B. Celery
 - C. Cucumber
 - D. Dill
 - E. Garlic
 - F. Nasturtium
 - G. Pepper
 - H. Spiced
 - I. Tarragon
 - J. Any other
6. Horseradish
7. Mustard
8. Salsa
9. Spaghetti sauce
10. Soup stock
 - A. Meat
 - B. Vegetable
11. Any other

FREEZER, MISCELLANEOUS

DIVISION 460: Adult

DIVISION 461: Youth

CLASS:

1. Preserves (1 jar only)
2. Conserves (1 jar only)
3. Jelly
 - A. Strawberry
 - B. Raspberry
 - C. Blackberry
 - D. Youngberry
 - E. Boysenberry
 - F. Grape

- G. Apple
 - H. Crab Apple
 - I. Any other jelly (1 jar only)
4. Jam
- A. Strawberry
 - B. Raspberry
 - C. Blackberry
 - D. Youngberry
 - E. Boysenberry
 - F. Apricot
 - G. Peach
 - H. Any other jam (1 jar only)
5. Sauces, including toppings
- A. Savory
 - B. Sweet

DAIRY CATTLE CHEESE, HOMEMADE

DIVISION 465: Adult

DIVISION 466: Youth

CLASS:

- 1. Mild
- 2. Medium
- 3. Sharp

DRIED

All dried exhibits must be in clear standard jars of no less than 8 ounces and contain at least 1/2 cup of product. Fruit leathers should be individually wrapped and presented in a standard jar. No plastic bags. Jars may be opened at judge's discretion.

DRIED FRUITS

DIVISION 468: Adult

DIVISION 469: Youth

CLASS:

- 1. Apples
- 2. Apricots
- 3. Blackberries
- 4. Blueberries
- 5. Boysenberries
- 6. Cherries, dark
- 7. Cherries, light
- 8. Cherries, pie
- 9. Cranberries
- 10. Fruit leather, six servings required
 - A. Apple
 - B. Apricot
 - C. Cherry
 - D. Grape
 - E. Peach

- F. Plum
- G. Raspberry
- H. Strawberry
- I. Any other

11. Gooseberries
12. Grapes
13. Peaches
14. Pears
15. Pineapple
16. Plums
17. Rhubarb
18. Strawberries
19. Watermelon
20. Youngberries
21. Other

DRIED VEGETABLES

DIVISION 473: Adult

DIVISION 474: Youth

CLASS:

1. Beans, green
2. Beans, yellow
3. Beets
4. Cabbage
5. Carrots
6. Corn
7. Cucumbers
8. Greens
9. Lima beans
10. Peas
11. Potatoes
12. Shell beans
13. Soup mix, no meat
14. Squash, green
15. Squash, yellow
16. Tomatoes
17. Vegetables, mixed
18. Any other

DRIED MEATS

DIVISION 480: Adult

DIVISION 481: Youth

CLASS:

1. Beef
2. Beef stock
3. Chicken stock
4. Fish
5. Jerky
6. Poultry
7. Soup mix, vegetables and meat

DRIED HERBS

DIVISION 490: Adult

DIVISION 491: Youth

CLASS:

1. Basil
2. Chives
3. Cilantro
4. Dill
5. Garlic
6. Onion
7. Oregano
8. Parsley
9. Rosemary
10. Thyme
11. Any other

DRIED NUTS

DIVISION 498: Adult

DIVISION 499: Youth

CLASS:

1. Filberts
2. Walnuts, black
3. Walnuts, white
4. Any other

DRIED MIXES

DIVISION 495: Adults

DIVISION 496: Youth

Display in unsealed jars with ring on. You may enter more than one Class Code. Must include a brief description of how the product is used.

- Class 1 Cocoa Mix
- Class 2 Flavored Coffee Mix
- Class 3 Flavored Tea Mix
- Class 4 Other Beverage Mix
- Class 5 Bread Mix
- Class 6 Cake Mix
- Class 7 Bar Cookie Mix
- Class 8 Drop Cookie Mix
- Class 9 Master Baking Mix
- Class 10 Rice or Other Grain Dish Mix
- Class 11 Snack Mix
- Class 12 Soup Mix
- Class 13 Spice Mix
- Class 14 Other Mix

Open Class Lid Labels

Print, and cut Labels on dotted lines, fill out and place between lid and ring.



Exhibitors # _____
Method _____
Process Time _____
Food _____

Date _____

Exhibitors # _____
Method _____
Process Time _____
Food _____

Date _____



Exhibitors # _____
Method _____
Process Time _____
Food _____

Date _____

Exhibitors # _____
Method _____
Process Time _____
Food _____

Date _____



Exhibitors # _____
Method _____
Process Time _____
Food _____

Date _____

Exhibitors # _____
Method _____
Process Time _____
Food _____

Date _____