

Home Arts

Preserved Foods

Chairperson: Valerie Casey 760-881-8217

Entry Information

Entries Close: Sat. April 3rd, 4:00 pm
 Exhibits Received: Friday, April 23rd, 2:00 - 7:00 pm

Open Jar Release: Sunday, May 2nd, 12:00 - 4:00 pm

Note: Jars not picked up on this date will be disposed of unless other arrangements are made.
 (Does not apply to "Recipe in a Jar" contest)

Exhibits Released: Mon. May 24th, 1 pm - 4pm
 Entry Fee: \$1.50 per entry per class

~ American System of Judging ~

Premiums offered per class of this Department

| | | |
|-----------------|-----------------|-----------------|
| 1 st | 2 nd | 3 rd |
| \$3.00 | \$2.00 | \$1.00 |

Providence Acres

PO Box 3130, Wrightwood, CA 92397

Will present
 \$25.00 to the "**Judges Choice**"
 in the **Recipe in a Jar**

Marie Calendar's

12180 Mariposa Ave, Victorville, CA

Will present
 A Gift Certificate good
 for one **PIE** to the
1st place "Recipe in a Jar"
Desert or Baking Mix

NEW



Recipe in a Jar Guidelines

- One entry per exhibitor in this Division
- Fill a jar with all of the dry ingredients to make one of the following mixes.
- A recipe card explaining how to complete the mix must be attached to jar.
- Judging will be based on **appearance, decoration of jar, recipe and originality**

Division 75

Recipe in a Jar

Classes:

1. Soups
2. Chili
3. Beverage Mixes
4. Desert or baking mix

What are you waiting for?

Get your entries in before
 April 3rd, 2010.

Be a part of your
San Bernardino County Fair
 "Green Acres" ...Squeals, Thrills and Ferris Wheels!

Home Arts

Preserved Foods

Chairperson: Valerie Casey 760-881-8217

Preserved Foods Department Guidelines

1. All General Information, Local and State Rules apply to the entire Department.
2. Entries in this department must be home prepared and canned or packaged by the Exhibitor within one year of the opening day of the Fair.
3. Items which have been shown at any previous fair are not eligible.
4. Standard jar: Must be a glass container specifically designed for canning purposes. An entry will consist of two (2) standard pints or two (2) standard quarts or ½ pints where stated. No paraffin seals except where stated.
5. Two (2) jars constitute an entry. One (1) jar to remain unopened for display purposes; one (1) jar will be opened for judging and may be reclaimed by exhibitor at time specified above.
6. All products being considered for cash awards will be opened.
7. The Fair will dispose of foods showing spoilage.
8. Non-acid and low-acid foods must be canned under pressure. Tomatoes and fruits (not including their juices) must be processed in a boiling water bath.
9. Specify variety and date on label. Canned goods entered in any Division in the Class specified "any other" must be labeled as to contents. If acceptable in any specific class, entry will be disqualified.

Exhibitor's Note:

To compete for **BALL & KERR** awards, please write: "**BALL and/or KERR products used**" your entry form.

BALL and KERR award qualifications:

To further stimulate the art of Home Food Preservation, Alltrista Corporation is offering twelve (12) coupons (valued at \$5.00 each) toward the purchase of Ball brand or Kerr brand Home Canning Products and eight (8) Ball Blue Book or Kerr home canning guides.

The two best exhibits submitted by adults in Ball jars and sealed with Ball two-piece Vacuum Caps or canned in Kerr Jars and sealed with Kerr two-piece Vacuum Caps shall be selected from each class indicated below. In fruits, vegetables, pickled foods and soft spreads, the first place winner shall receive two (2) home canning product coupons and one (1) canning guide. The second place winner in each of the classes shall receive one (1) home canning product coupon and one (1) canning guide.

Soft Spread Award specific qualifications: To promote the art of preparing soft spreads and safe home food preservation, Ball brand and Kerr brand Home Canning

BALL and KERR award qualifications:

Products are offering this special adult award category. Any entry meeting the following guidelines is eligible:

The soft spread prepared using Ball 100% Natural Fruit Jell Pectin, submitted by an adult and canned in Ball Home canning jar and sealed with Ball two-piece Vacuum Cap or canned in Kerr Home canning jar and sealed with Kerr two-piece Vacuum Cap, shall be designated "Best of Category".

NOTE: The UPC from the Fruit Jell package must accompany the product.

The best entry meeting the above requirements shall be designated the "Best of Category" Soft Spread. The winner receives one custom recipe card and label set, one box each Ball 100% Natural Fruit Jell Pectin and Ball 100% Natural Fruit Jell No Sugar Needed Pectin, one dozen decorative lids, one five dollar Ball brand and Kerr brand Home Canning Products coupon and a set of Ball recipes.

Preserved Foods Judging Standards

1. **Disqualifications:** Disqualifications occur when a rule has not been followed. The following are examples of disqualifications:
 - Jars are not identified examples
 - Incorrect Jars (such as mayonnaise jars)
 - Jars unable to be opened
 - Labels incorrect (required information missing)
 - Incorrect quantities
 - Paraffin wax seals
2. **Major Considerations:** Major considerations will change award placing. Examples of major considerations are as follows:
 - Product under the band/food on jars
 - Bubbles in jam & jellies
 - The jell of the jelly
 - The headspace
 - Soft Pickles
 - Presentation of Pack

The following are "No Award judging results:

- Unsealed jars
- No vacuum seal used
- Mold, foreign objects (hair, insects, etc.) found in a sealed jar
- Product considered by the Judge as unsafe to taste (Example: Product processed using Water Bath Method, which does not have a high enough pH count to be considered safe for human consumption.)

Other Considerations: Other considerations will change points within the placing, for example:

- Flavor
- Texture
- Uniformity of Product
- Uniformity of jars and lids

Home Arts

Preserved Foods

Chairperson: Valerie Casey 760-881-8217

**** Entries with labels not containing this information will be disqualified. Labels may be photocopied

"Sample Label"

Product: _____

Method / Time: _____

Date: _____

Ingredients: _____

****Special Awards****

Jarden Homebrand
 PO Box 2729, Muncie, In. 47307-0729
 (800) 428-8150

Will Present a Gift
Preserved Foods

Division 76 Canned Fruit – Amateur
Division 77 Canned Fruit - Professional

- Classes:**
- | | |
|----------------------|-------------------------|
| 1. Applesauce | 6. Peaches - halves |
| 2. Apricots - whole | 7. Pears – whole/halves |
| 3. Apricots - halved | 8. Pears - sliced |
| 4. Peaches-whole | 9. Any other: Specify |
| 5. Peaches – sliced | |

Division 78 Canned Fruit – Amateur (Sugarless)

- Classes:**
- Any, specify

Division 79 Canned Vegetables – Amateur

- Classes:**
- Vegetables, any, specify

Division 80 Fruit Pickles – Amateur
Division 81 Fruit Pickles - Professional

- Classes:**
- Pears
 - Peaches
 - Any other – Specify

Division 82 Vegetables Pickles – Amateur
Division 83 Vegetables Pickles - Professional

- Classes:**
- Beets
 - Bread and Butter
 - Mixed pickles
 - Any other, specify

Division 84 Relish / Sauces / Curds ~ Amateur ~

Division 85 Relish / Sauces / Curds ~ Professional ~

- Classes:**
- | | |
|------------|-----------------------------------|
| 1. Chutney | 4. Vegetable Relish, any, specify |
| 2. Mustard | 5. Fruit Relish, any specify |
| 3. Salsa | 6. Any other, specify |

Division 86 Jellies – Amateur
Division 87 Jellies - Professional

- Classes:**
- Apple
 - Blackberry
 - Boysenberry
 - Cactus
 - Fruit, mixed, specify
 - Grape
 - Plum
 - Raspberry
 - Strawberry
 - Any other, specify



Home Arts

Preserved Foods

Chairperson: Valerie Casey 760-881-8217

Division 88 Jams - Amateur
Division 89 Jams - Professional

Classes:

1. Apricot
2. Apricot & Pineapple
3. Boysenberry
4. Blackberry
5. Berry, other, specify
6. Fruit, mixed, specify
7. Peach
8. Plum
9. Raspberry
10. Strawberry
11. Any other, specify

Division 90 Preserves

Classes:

1. Berry, any, specify
2. Fruit, mixed, specify
3. Peach
4. Any other, specify

Division 91 Conserves – Amateur
Division 92 Conserves – Professional

Classes:

1. Any Fruit/Nuts, specify

Division 93 Marmalade / Butter
~ Amateur ~

Classes:

1. Citrus Marmalade, specify
2. Fruit Marmalade, specify
3. Any other Marmalade, specify
4. Apple Butter
5. Any Other Butters, specify

Division 94 Pie Filling – Amateur
Division 95 Pie Filling – Professional

Classes:

1. Apple
2. Any other, specify

Dehydrated Foods

Please note: All guidelines and rules for the Home Canning section pertain to this section also. Dried products should be in standard canning jars. An exhibit consists of two jars:

1. Jerky – 3 strips and dried fruit 4 to 6 sections
2. Fruit Leather – 1" wide x 6" long rolled up
3. Herbs and Spices – ½ cup in ½ pint jar.

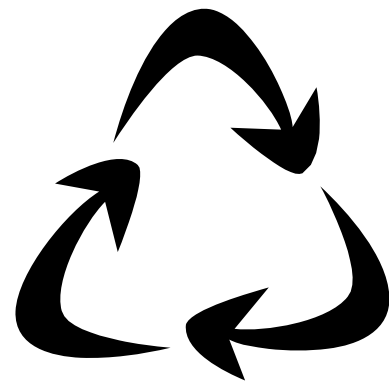
One jar will be opened for judging and may be reclaimed by exhibitor on **May 6th, 2010**

Division 96 Dehydrated Foods
~ Amateur ~

Division 97 Dehydrated Foods
~ Professional ~

Classes:

1. Dried Fruit – any specify
2. Jerky, any – specify
3. Fruit Leathers – specify
4. Herbs & Spices



**Canning has always been Earth Friendly.
Let's keep the tradition going at the
2010 San Bernardino County Fair**

“Green Acres”...Squeals, Thrills and Ferris Wheels!

22

2010 Fair Theme

“Green Acres”

Entries Close: April 3rd, 2010