

SECTION K - FOOD PRESERVATION

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PRE-ENTRY DEADLINE IS AUGUST 1st, 2010

Exhibits must be delivered on Monday, August 23rd, 2010 from 2PM to 8PM, or on Tuesday, August 24th, 2010 from 9AM to 7PM.

RULES AND REGULATIONS

1. Please read the General Rules for the Home Arts Department, which apply, to all Sections.
2. Classes are open to only amateurs who do not receive a fee for services or sales of products.
3. All jars must be clean and have lids and rings free from mold and rust.
4. All dried foods, jellies, jams, preserves, conserves, fruit butters, marmalades, pickles and relishes will be opened for judging. Judges reserve the right to open and sample canned goods if it seems necessary in order to make the best decision. Opened jars will be marked.
5. Commercially canned products will be automatically disqualified. **RECIPES MUST ACCOMPANY ENTRIES IN K129-K164**
6. All food preservation entries must be exhibited in clear glass, standard quart, pint, ½ pint or ¼ pint canning jars. Products in green tinted glass will not be accepted. Use self-sealing jars only, i.e., Ball®, Kerr, Mason, etc. Paraffin is not to be used. All entries except dried foods must be processed and sealed.
7. Judges may disqualify jars which appear to contain artificial coloring (except mint jelly) and may eliminate jars if the liquid is lower than levels suggested in the Ball® Book, i.e., 1" for beets, corn, peas, and low acid foods, ½" for fruits and acid vegetables, ¼" for juices, soft spread, pickles, relishes and jellies.
8. Only 1 entry will be allowed in each class from the same address/household.
9. Hellen B. Smyth Memorial Award – Ribbon only for classes K60 – K116 and K169 – K170. Open only for Maryland residents.

10. BASIS FOR JUDGING FRUITS, VEGETABLES, AND MEATS:

| Texture | Liquid | Container |
|---|--|--|
| Condition - fresh, yet tender, firm | Consistency - syrup for fruits, water for vegetables | Seal - perfect seal, no leaks |
| Color - as natural as possible, even color, characteristic of product | Clearness - clear, natural color for product | Size - appropriate, clean, neat, attractive |
| Pack - pieces same size, no defects | Amount - product well covered | Condition – clean, shiny, lids and rings, free from rust |

All Awards, Classes K1 – K164

1st Place - \$5.00 2nd Place - \$4.00 3rd Place - \$3.00

FRUITS

- K1 Apples, quartered
- K2 Applesauce
- K3 Apricots
- K4 Blackberries
- K5 Blueberries
- K6 Cherries, white, whole
- K7 Pie cherries
- K8 Cherries, dark, sweet
- K9 Fruit juice, apple
- K10 Fruit juice, grape
- K11 Peaches, yellow or white, halved
- K12 Peaches, yellow or white, sliced
- K13 Pears, halved or sliced
- K14 Plums
- K15 Raspberries
- K16 Mixed fruit

VEGETABLES

- K17 Beans, green, cut
- K18 Beans, green, French style
- K19 Beans, green, whole
- K20 Beans, waxed whole or cut
- K21 Beans, lima
- K22 Beets, sliced
- K23 Beets, whole
- K24 Carrots, sliced
- K25 Carrots, whole
- K26 Corn, white or yellow
- K27 Cauliflower
- K28 Greens, Spinach, Kale, or Collards
- K29 Broccoli
- K30 Peas
- K31 Peppers
- K32 Pumpkin, strained or cut
- K33 Soup mixture with meat
- K34 Soup mixture without meat
- K35 Vegetables, mixed, clear liquid
- K36 Vegetable cocktail (ex. V-8 juice)
- K37 Sauerkraut
- K38 Succotash
- K39 Sweet Potatoes
- K40 Squash
- K41 Tomatoes, broken
- K42 Tomatoes, whole
- K43 Tomato juice
- K44 Tomato puree
- K45 Special Award - FAIR USE ONLY - DO NOT ENTER - \$10.00

MEATS

- K46 Chicken
- K47 Beef
- K48 Pork or Sausage
- K49 Mincemeat

DRIED FOODS

Basis for Judging - quality, material perfection, general appearance, uniformity of product color, some classes on taste.

- K50 Meat Jerky
- K51 Dried tomatoes
- K52 Dried squash
- K53 Dried onions
- K54 Dried peppers
- K55 Dried corn
- K56 Dried apples
- K57 Dried peaches
- K58 Dried fruits or vegetables– other than
- K59 Special Award - FAIR USE ONLY – DO NOT ENTER - \$10.00

JELLIES

Basis for Judging - a good jelly made of fruit juice is clear, sparkling, free from crystals or sediment, has tender texture and natural color and flavor of fresh fruit. When turned from glass it is firm enough to hold its shape but quivers and is easily cut or broken leaving clean, clear, sharp cleavage.

Jello is not considered an acceptable ingredient.

- K60 Apple
- K61 Cherry
- K62 Currant
- K63 Blackberry
- K64 Green or red pepper
- K65 Hot pepper jelly
- K66 Plum
- K67 Grape
- K68 Strawberry
- K69 Mulberry
- K70 Blueberry
- K71 Herb or mint
- K72 Wineberry
- K73 Peach
- K74 Raspberry, black
- K75 Raspberry, red or yellow
- K76 Elderberry
- K77 Other than above
- K78 Sugar Free Jelly

JAMS

Basis for Judging – Jams are usually made of one fruit crushed or jammed together into a mass of an even soft consistency thick enough to spread easily or be divided into portions. Juices are not separated from fruits and are of a jelly like consistency.

| | |
|-----|---|
| K79 | Blackberry |
| K80 | Grape |
| K81 | Blueberry |
| K82 | Peach |
| K83 | Cherry |
| K84 | Raspberry, red, black or yellow |
| K85 | Strawberry |
| K86 | Apricot |
| K87 | Pear |
| K88 | Other than above |
| K89 | Sugar Free Jam |
| K90 | Special Award - FAIR USE ONLY – DO NOT ENTER - \$10.00 |

BUTTERS

Basis for Judging – Butters are smooth, even, finely grained mixtures of medium soft consistency without seeds or small pieces of fruit and with no evidence of juice as a separate liquid. Butters are usually about ½ to 2/3 lb. Sugar to 1 lb. of fruit.

| | |
|-----|------------------|
| K91 | Apple |
| K92 | Grape |
| K93 | Peach |
| K94 | Pear |
| K95 | Plum |
| K96 | Pumpkin |
| K97 | Other than above |

MARMALADE

Basis for Judging – Marmalades are soft fruit jellies containing small pieces of fruit or peel evenly suspended in the transparent jelly.

| | |
|------|------------------|
| K98 | Apricot |
| K99 | Peach |
| K100 | Tomato |
| K101 | Other than above |

PRESERVES

Basis for Judging – Preserves are made usually of one fruit, but more than one may be used. The fruit, whole or in large pieces, is cooked in a syrup until clear and transparent, tender, firm, crisp, and well plumped. The shape of fruit is retained. Juice is of a thick, syrupy consistency completely surrounding the fruit. In general, ¾ lb. Sugar to 1 lb. of fruit used.

| | |
|------|---|
| K102 | Apricot |
| K103 | Blackberry |
| K104 | Cherry |
| K105 | Damson |
| K106 | Blueberry |
| K107 | Peach |
| K108 | Pear or apple |
| K109 | Plum |
| K110 | Raspberry |
| K111 | Strawberry |
| K112 | Tomato, red or yellow |
| K113 | Watermelon |
| K114 | Grape |
| K115 | Other than above (single or combination fruits) |
| K116 | Sugar Free Preserves |

CONSERVES

Basis for Judging – Conserve are a jam-like product of two or more fruits. They often contain nuts or raisins. They are made of very small whole or pieces of fruit cooked into a mixture of an even, soft consistency. The liquid is jelly-like in character. The name and flavor of the conserve is that of the dominant fruit.

| | |
|------|--------------------|
| K117 | Peach |
| K118 | Plum |
| K119 | Strawberry rhubarb |
| K120 | Pear |
| K121 | Other than above |

SYRUPS

| | |
|------|---|
| K122 | Blackberry |
| K123 | Blueberry |
| K124 | Strawberry |
| K125 | Mulberry |
| K126 | Peach |
| K127 | Other than above |
| K128 | Special Award - FAIR USE ONLY – DO NOT ENTER - \$10.00 |

PICKLES AND RELISHES

Basis for Judging – Size, uniformity, clearness, color, arrangement and taste

| | |
|------|---|
| K129 | Bread and butter pickle |
| K130 | Catsup |
| K131 | Spaghetti sauce, meatless |
| K132 | Chili sauce |
| K133 | Chow-chow-green tomato, onion, pepper, cabbage |
| K134 | Dill pickles |
| K135 | Beet relish |
| K136 | Corn relish |
| K137 | Dixie relish – cabbage, onions, peppers |
| K138 | Pickled cauliflower |
| K139 | Green tomato pickle, whole or slices |
| K140 | Green or red tomato relish |
| K141 | Pepper relish |
| K142 | Kosher dill pickles |
| K143 | Mustard pickle |
| K144 | Pickled beets, whole |
| K145 | Pickled beets, sliced or diced |
| K146 | Pickled peppers, whole or sliced |
| K147 | Pickled zucchini |
| K148 | Pickled beans |
| K149 | Sour cucumber pickles |
| K150 | Sweet cucumber pickles |
| K151 | Spiced cantaloupe |
| K152 | Zucchini relish |
| K153 | Spiced peaches |
| K154 | Spiced fruit – other than peaches |
| K155 | Pickled mixed vegetables |
| K156 | Watermelon pickle |
| K157 | Sweet pickle relish |
| K158 | Chutney, sweet |
| K159 | Tomato salsa |
| K160 | Fruit salsa |
| K161 | Barbecue sauce |
| K162 | Hot sauce |
| K163 | Pickled squash, other than zucchini |
| K164 | Pickled onions or garlic |
| K165 | Special Award - FAIR USE ONLY – DO NOT ENTER - \$10.00 |

SPECIAL GROUP DISPLAYS

RULES (Classes K166 – K173)

1. A group display can only be made from the open class entry list. Only 1 entry from each open class can be used in a display group. It must also be entered separately in the open class as well. Labels will be accepted only in classes K166-K173.
2. All jars must be the same size and shape.
3. For entries in Class K173, the menu must be printed plainly on 3"x5" card and displayed for easy reading.
4. **Basis for Judging:** Quality of Products in K166-172 and Quality of Products and Menu in K173

AWARDS, CLASSES K166 – K171

1st Place - \$10.00 2nd Place - \$7.00 3rd Place - \$5.00 4th Place - \$3.00 5th Place - \$2.00

| | |
|--|---|
| K166 5 jars of canned fruits using 5 different fruits | K169 5 jars of jelly using 5 different flavors |
| K167 5 jars of canned vegetables using 5 different vegetables | K170 5 jars preserves OR 5 jars of jams, not a mix of the two |
| K168 5 jar tomato collection, different uses of preserving tomatoes | K171 5 jars pickles OR 5 jars of relishes, not a mix of the two |

K172 Bread Spread Sampler – 5 half pint jars. A variety of spreads and flavors using fruits and/or vegetables grown in Maryland placed in a decorated container. Only non-perishable items may be included in this exhibit.
The first prize entry will be given to the Maryland Secretary of Agriculture. The 2009 winner is ineligible. Identify kinds on tag and include a 3"x 5" card with the 5 kinds for display. This is limited to Maryland residents.
1st Place - \$20.00 2nd Place - \$15.00 3rd Place - \$10.00 4th Place - \$7.00 5th Place - \$5.00

K173 Quickie Dinner with Menu – 5 jars arranged in a container you would use as a gift. Dinner must be ready to serve as canned but may be heated or chilled. The menu must be printed plainly on a 3" x 5" card and displayed for easy reading.
1st Place - \$15.00 2nd Place - \$10.00 3rd Place - \$7.00 4th Place - \$5.00 5th Place - \$2.00