

SECTION K - FOOD PRESERVATION

Vola Osborn Section "K" Superintendent Phone (410) 429-3922

PRE-ENTRY DEADLINE IS JULY 31ST, 2018

Exhibits must be delivered on, August 20TH, 2018 from 2PM to 8PM, or on August 21ST, 2018 from 9AM to 7PM.

RULES AND REGULATIONS

ONLY ONE ENTRY PER PERSON, PER CLASS ALLOWED

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 FOOD PRESERVATION ENTRIES MUST BE EXHIBITED IN REGULATION CLEAR GLASS STANDARD QUART, PINT, ½ OR ¼ PINT CANNING JARS. WIDE MOUTH QUART AND PINT JARS ARE OKAY. Green tinted glass, odd shapes and sizes are not allowed. Self-sealing lids and rings are to be used.**
4. **ALL JARS MUST BE CLEAN. LIDS AND RINGS MUST BE FREE OF MOLD AND RUST. No paraffin is to be used. All entries except dried foods must be processed and sealed.**
5. All dried foods, jellies, jams, preserves, conserves, fruit butters, marmalades, pickles and relishes will be opened for judging. Judges reserve the right to sample canned goods if it seems necessary in order to make the best decision. Open jars will be marked on the lid.
6. Judges may disqualify jars which appear to contain artificial coloring (except mint and pepper jelly), and entries with artificial flavoring added. They 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. 1/2" for fruits and acid vegetables, pickles, relishes, and juices, ¼" for soft spreads, jams, conserves and jellies).
7. Commercially canned products will be automatically disqualified.
8. **ONLY 1 ENTRY WILL BE ALLOWED IN EACH CLASS FROM THE SAME ADDRESS/HOUSEHOLD.**
9. **LABELS ARE ONLY PERMITTED ON JARS IN CLASSES K164-K171. RECIPES MUST ACCOMPANY ENTRIES IN CLASSES K125-K163.**
10. **JAMS AND JELLIES WILL BE ACCEPTED IN ¼ OR ½ PINT JARS ONLY.**
11. Hellen B. Smyth Memorial Award – Ribbon only for classes K60 – K114 and K166 – K167. **Open only for Maryland residents.**
12. **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 – K163

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

FRUITS

- K1 Applesauce
- K2 Figs
- K3 Blackberries
- K4 Blueberries
- K5 Cherries, white, whole
- K6 Cherries, dark, sweet
- K7 Pie cherries
- K8 Fruit juice
- K9 Peaches, yellow or white, halved, no spice
- K10 Peaches, yellow or white, sliced, no spice
- K11 Pears, halved or sliced
- K12 Plums
- K13 Raspberries
- K14 Other than above fruit (no ethnic fruits)
- K15 Fruit pie filling, (no ethnic pie filling)

VEGETABLES

- K16 Asparagus
- K17 Beans, cut
- K18 Beans, whole
- K19 Beans, lima
- K20 Beets, sliced
- K21 Beets, whole
- K22 Carrots, sliced
- K23 Carrots, whole
- K24 Corn, white or yellow
- K25 Peas
- K26 Peppers
- K27 Pumpkin, strained or cut
- K28 Soup mixture
- K29 Vegetables, mixed, clear liquid
- K30 Vegetable cocktail (ex. V-8 juice)
- K31 Sauerkraut
- K32 Succotash
- K33 Sweet Potatoes
- K34 Squash
- K35 Tomatoes, broken, red or yellow
- K36 Tomatoes, whole, red or yellow
- K37 Tomato juice
- K38 Tomato puree
- K39 Tomato Sauce
- K40 Other than above vegetable (no ethnic vegetable)
- K41 Special Award - **FAIR USE ONLY - DO NOT ENTER - \$10.00**

MEATS

- K42 Beef, Pork or Chicken
- K43 Chili
- K44 Soup (ex. Chicken, vegetable, etc.)
- K45 Mincemeat

ETHNIC

- K46 Fruit
- K47 Vegetable
- K48 Preserves

DRIED FOODS

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

- K49 Meat Jerky
- K50 Dried tomatoes
- K51 Dried squash
- K52 Dried onions
- K53 Dried peppers
- K54 Dried corn
- K55 Dried apples
- K56 Dried peaches
- K57 Dried fruits or vegetables– other than
- K58 Dried Herbs
- 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 Blackberry
- K63 Sweet green or red pepper
- K64 Hot pepper jelly
- K65 Plum
- K66 Grape
- K67 Strawberry
- K68 Mulberry
- K69 Blueberry
- K70 Herb or mint
- K71 Wineberry
- K72 Peach

JELLIES CONT.

K73	Raspberry, black
K74	Raspberry, red or yellow
K75	Elderberry
K76	Other than above
K77	Sugar Free or Low Sugar 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.

K78	Blackberry
K79	Grape
K80	Blueberry
K81	Peach
K82	Cherry
K83	Raspberry, red, black or yellow
K84	Strawberry
K85	Apricot
K86	Pear
K87	Plum
K88	Vegetable
K89	Other fruit than above
K90	Sugar Free or Low Sugar Jam
K91	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.

K92	Apple
K93	Grape
K94	Peach
K95	Pear
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	Other than above (single or combination fruits), no ethnic
K114	Sugar Free or Low Sugar 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.

K115	Peach
K116	Plum
K117	Pear
K118	Cranberry/apple
K119	Other than above

SYRUPS

K120	Blueberry
K121	Strawberry
K122	Peach
K123	Other than above
K124	Special Award - FAIR USE ONLY – DO NOT ENTER - \$10.00

PICKLES AND RELISHES

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

K125	Bread and butter pickle
K126	Catsup
K127	Spaghetti sauce
K128	Chili sauce
K129	Chow-chow-green tomato, onion, pepper, cabbage
K130	Dill pickles
K131	Beet relish
K132	Corn relish
K133	Fruit Pickle
K134	Pickled cauliflower or brussel sprouts
K135	Tomato pickle, whole or slices
K136	Green or red tomato relish
K137	Pepper relish
K138	Kosher dill pickles
K139	Pickled beets, whole
K140	Pickled beets, sliced or diced
K141	Pickled peppers, whole or sliced
K142	Pickled zucchini
K143	Pickled beans
K144	Pickled Okra
K145	Sour cucumber pickles
K146	Sweet cucumber pickles
K147	Fruit Sauce
K148	Zucchini relish
K149	Spiced peaches
K150	Spiced fruit – other than peaches
K151	Pickled mixed vegetables
K152	Watermelon pickle
K153	Sweet pickle relish
K154	Relish – other than listed
K155	Chutney, sweet
K156	Tomato salsa
K157	Fruit salsa
K158	Salsa – other than listed
K159	Barbecue sauce
K160	Hot sauce
K161	Pickled squash, other than zucchini
K162	Pickled onions or garlic
K163	Special Award - FAIR USE ONLY – DO NOT ENTER - \$10.00

SPECIAL GROUP DISPLAYS

RULES (Classes K164 – K168)

- 1. A group display can only be made up from the open class entry list. Only 1 entry from each open class can be used in a display group. Each entry must also be entered separately in the open class category as well.**
- 2. All jars must be the same size and shape in the display group. Labels are required on each jar in the display. Basket will be provided for K164-K168**
- 3. Basis for Judging:** Quality of Products in K164-K168

AWARDS, CLASSES K164 – K168

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

K164	5 jars of canned vegetables using 5 different vegetables	K167	5 jars preserves OR 5 jars of jams, not a mix of the two
K165	5 jar tomato collection, different uses of preserving tomatoes	K168	5 jars pickles OR 5 jars of relishes, not a mix of the two
K166	5 jars of jelly using 5 different flavors		

RULES (Classes K169 – K171)

- 1. The special baskets must be made up of items from the open class entry list. Only 1 item from each open class can be used in the basket. Each item must also be entered in the individual open class category.**
- 2. All jars in the special baskets must be the same size and shape (Read each class carefully for the specific size and quantity required.) Labels are required on each jar in the basket.**
- 3. A 3"x5" card should be included with the contents listed.**
- 4. Half pint jars should be used in these displays.**

K169 **Wedding Shower Basket – 4 half pint jars** arranged in a container you would use as a gift. Labels should be used to identify contents within jar. Include a 3"x5" card with list for display. Be creative.

1st Place - \$12.00 2nd Place - \$8.00 3rd Place - \$5.00 4th Place - \$4.00 5th Place - \$3.00

K170 **Welcome Neighbor Gift Basket– 4 half pint jars.** Arranged in a container you would use as a gift. Labels should be used to identify contents within jar. Include 3 x 5 card with list for display. Be creative.

1st Place - \$12.00 2nd Place - \$8.00 3rd Place - \$5.00 4th Place - \$4.00 5th Place - \$3.00

K 171 **“Get Well” Gift Basket – 4 half pint jars** arranged in a container you would use as a gift. Labels should be used to identify contents within jar. Include a 3"x5" card with list for display. Be creative.

1st Place - \$12.00 2nd Place - \$8.00 3rd Place - \$5.00 4th Place - \$4.00 5th Place - \$3.00