

## SECTION K - FOOD PRESERVATION

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

**PRE-ENTRY DEADLINE IS JULY 31<sup>st</sup>, 2019**

Exhibits must be delivered on, August 19<sup>th</sup>, 2019 from 2PM to 8PM, or on August 20, 2019 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 BALL/KERR CLEAR GLASS STANDARD QUART, PINT, 1 ½ PINT, ½ OR ¼ PINT CANNING JARS. WIDE MOUTH BALL/KERR 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 BALL 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 2<sup>nd</sup> 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                       |

#### VEGETABLES CONT.

|     |   |
|-----|---|
| K39 | Tomato Sauce  |
| K40 | Other than above vegetable (no ethnic vegetable)              |
| K41 | Special Award - <b>FAIR USE ONLY - DO NOT ENTER - \$10.00</b> |

#### MEATS

|     |   |
|-----|---|
| K42 | Beef, Pork or Chicken                     |
| K43 | Chili                                     |
| K44 | Soup (ex. Chicken, beef, vegetable, etc.) |
| K45 | Meat Stew                                 |

#### 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 - <b>FAIR USE ONLY – DO NOT ENTER - \$10.00</b> |

#### 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 |

### JELLIES CONT.

|     |                               |
|-----|-------------------------------|
| K64 | Hot pepper jelly              |
| K65 | Plum                          |
| K66 | Grape                         |
| K67 | Strawberry                    |
| K68 | Mulberry                      |
| K69 | Blueberry                     |
| K70 | Mint                          |
| K71 | Wineberry                     |
| K72 | Peach                         |
| 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 than above  |
| K90 | Sugar Free or Low Sugar Jam                                   |
| K91 | Special Award - <b>FAIR USE ONLY – DO NOT ENTER</b> - \$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 | Orange           |
| 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     |

### PRESERVES CONT.

|      |  |
|------|--|
| 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** – Conserves 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 - <b>FAIR USE ONLY – DO NOT ENTER</b> - \$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 - <b>FAIR USE ONLY – DO NOT ENTER</b> - \$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 <b>OR</b> 5 jars of jams, not a mix of the two   |
| K165 | 5 jar tomato collection, different uses of preserving tomatoes | K168 | 5 jars pickles <b>OR</b> 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.

1<sup>st</sup> Place - \$12.00   2<sup>nd</sup> Place - \$8.00   3<sup>rd</sup> Place - \$5.00   4<sup>th</sup> Place - \$4.00   5<sup>th</sup> 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.

1<sup>st</sup> Place - \$12.00   2<sup>nd</sup> Place - \$8.00   3<sup>rd</sup> Place - \$5.00   4<sup>th</sup> Place - \$4.00   5<sup>th</sup> 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.

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