

# CANNED AND PRESERVED FOODS

Chairman: Annette Mueller, (661) 946-1700 annnttmuel@verizon.net

**Entries Close: August 26<sup>th</sup>, 5:00pm**

**Entry Fee: \$3.00 per entry per class**

**Limit: One (1) entry per class per exhibitor**

**Exhibits Received: Tuesday, September 16<sup>th</sup>, 2pm – 7pm - Van Dam Building**

**Open Jars Removed: Friday, September 19<sup>th</sup>, 10am - 2 pm**

**Exhibits Released: Monday, September 29<sup>th</sup>, 2pm – 7pm**

**American System of Judging.**

**IMPORTANT: Jars which have been opened for judging MUST BE PICKED UP: Friday, Sept. 19, 10 a.m. - 2 p.m., otherwise these jars will be disposed of by the management on that day.**

**PREMIUMS OFFERED PER CLASS: 1st - \$5    2nd - \$3    3rd - \$2**

**Best of Division, Best of Show, Judges Choice, and Committee's Choice: Rosette Ribbons Only.**

## **GENERAL RULES:**

1. All entries in this department must be home prepared and canned or packaged by the exhibitor within one year of the opening date of the fair. Professional or Retail Foods not permitted.
2. All products being considered for cash awards which have not otherwise been eliminated from consideration will be opened.
3. **STANDARD JAR:** A container specifically designed for canning purposes, jars and lids must be in perfect condition, no chips on rims. See Division for size of Jars. No Squat Jars (short) accepted. **-- No -- 4 oz. Jars**
4. All lids and seals must be new and easily removable rings. Jars which exhibitor has decorated the top or front will not be accepted. Entry will be eliminated if the judge is unable to remove the ring.
5. Paraffin seals on containers are not allowed.
6. Non-acid, all vegetables must be canned under pressure. Low acid fruit such as figs, should be made acid by lemon juice, as directed in the University of California Agriculture Extension Service Leaflet, "Home Canning of Fruits." Tomatoes and fruits (not including the juices) must be processed in a boiling water bath.
7. Two jars will be required for each entry of preserved fruits, vegetables and jellies.
8. Exhibitors will not be permitted in the building during judging.
9. It is important that all the exhibits in the Canned and Preserved Food Department be labeled as to content **NOT INGREDIENTS, (Example: Apple Jelly)** on the FRONT or side to assist the committee and judges for proper identification.
10. Not more than one entry per class per exhibitor (except husband and wife may each have one entry).
11. **PLEASE PUT YOUR NAME ONLY ON A LABEL AND ATTACH TO THE BOTTOM OF THE JAR.**
12. Please make entries ONLY from classes provided

## **DIVISION 1\***

### **CANNED VEGETABLES**

**CLASS:**

1. Asparagus, Fresh
2. Beets, Fresh
3. Green Beans, Whole
4. Green Beans, Cut
5. Carrots
6. Corn
7. Tomatoes, Whole
8. Tomatoes, Stewed
9. Any Vegetable not listed above

\*NOTE: Two standard pint or quart size jars only.  
Wide mouth permitted. Both jars MUST be alike,  
same size.

## **DIVISION 2\***

### **CANNED PICKLED VEGETABLES**

**CLASS:**

1. Asparagus, Pickled
2. Beets, Pickled
3. Cucumber Pickles, Dill
4. Cucumber Pickles, Sweet
5. Watermelon Rind, Pickled
6. Any Pickled item not listed above

\*NOTE: Two standard pint or quart size jars only.  
Wide mouth permitted. Both jars MUST be alike,  
same size.

**DIVISION 3\*****JAMS & PRESERVES****CLASS:**

1. Apricot
2. Apricot-Pineapple
3. Blackberry
4. Blueberry
5. Cherry
6. Pear
7. Peach
8. Plum
9. Strawberry
10. Strawberry Jalapeño
11. Berry Combination
12. Any Low Sugar Jam or Preserve
13. Any Combination not listed above

\*NOTE: Two Jars, 8 to 16 oz. Both jars MUST be alike, same size.

**DIVISION 4\*****CANNED FRUITS****CLASS:**

1. Apples, Halves
2. Apples, Sliced
3. Apple Pie Filling
4. Applesauce
5. Apricots, Halves
6. Peaches, Halves
7. Peaches, Sliced
8. Peaches, Spiced
9. Pears, Halves
10. Pears, Sliced
11. Any Canned Fruit not listed above

\*NOTE: Two standard pint or quart size jars only. Wide mouth permitted. \*Both jars MUST be alike, same size.

**DIVISION 5\*****JELLIES****CLASS:**

- |               |                    |
|---------------|--------------------|
| 1. Apple      | 6. Jalapeno        |
| 2. Apricot    | 7. Plum            |
| 3. Blackberry | 8. Pomegranate     |
| 4. Blueberry  | 9. Any Combination |
| 5. Cherry     | .                  |

\*NOTE: Two Jars, 8 to 16 oz. Both jars MUST be alike, same size.

**DIVISION 6\*****MARMALADES & BUTTERS****CLASS:**

1. Apple Butter
2. Apricot Butter
3. Marmalade, Orange
4. Pumpkin Butter
5. Lemon Curd
6. Any not listed above

\*NOTE: Two Jars, 8 to 16 oz. Both jars MUST be alike, same size

**DIVISION 7\*****RELISHES & SAUCES****CLASS:**

1. Barbecue Sauce
2. Chutney, Fruit
3. Chutney, Vegetable
4. Mustard Sauce
5. Pickle Relish
6. Salsa
7. Any not listed above

\*NOTE: Two Jars, 8 to 16 oz. Both jars MUST be alike, same size

**DIVISION 8\*****DRIED ITEMS****CLASS:**

1. Dried Jerky, Beef
2. Dried Jerky, Turkey
3. Dried Fruits
4. Dried Vegetables
5. Dried Herbs
6. Any not listed above

\*NOTE: Minimum of eight pieces in plastic bag.

# JUNIOR CANNED AND PRESERVED FOODS

Chairman: Annette Mueller, (661) 946-1700 annnttmuel@verizon.net

17 years or under

**ACTIVE 4-H JUNIOR OR SENIOR MEMBERS: MUST ENTER IN 4-H DEPARTMENT**

Entry Fee: NONE per entry per class. Entries Close on August 26<sup>th</sup> .

Limit: One (1) entry per class per exhibitor

Exhibits Received: Tuesday, September 16<sup>th</sup>, 2 – 7 p.m.

Open Jars Removed: Friday, September 19<sup>th</sup>, 10 a.m. - 2 p.m.

Exhibits Released: Monday, September 29<sup>th</sup>, 2 - 7 p.m.

**Danish System of Judging**

**IMPORTANT:** Jars which have been opened for judging **MUST BE PICKED UP**

Friday, Sept. 19th, 10 a.m. - 2 p.m., otherwise these jars will be disposed of by the management on that day.

**\*SEE GENERAL RULES FOR CANNED & PRESERVED GOODS**

**PREMIUMS OFFERED PER CLASS:** 1<sup>st</sup>- 3<sup>rd</sup> Place Ribbons

Best of Division and Best of Show, Judges Choice, and Committee's Choice: Rosette Ribbons Only

## **DIVISION 9\***

### **Jr Canned Fruits**

CLASS:

1. Apples, Halves
2. Apples, Sliced
3. Applesauce
4. Apricots, Halves
5. Peaches, Halves
6. Peaches, Sliced
7. Any Canned Fruit not listed above

\*NOTE: Two standard pint or quart

Wide mouth permitted.

Both jars MUST be alike, same size.

## **DIVISION 10\***

### **Jr Canned Vegetables**

CLASS:

1. Green Beans, Whole
2. Green Beans, Cut
3. Carrots
4. Corn
5. Any Vegetable not listed above

\*NOTE: Two standard pint or quart size jars only. Wide mouth permitted

## **DIVISION 11\***

### **Jr Jams**

CLASS:

1. Apricot
2. Peach
3. Blueberry
4. Strawberry
5. Any Jam not listed above

\*NOTE: Two jars, 8 to 16 oz. MUST be alike, same size.

## **DIVISION 12\***

### **Jr Jellies**

CLASS:

1. Apple
2. Cherry
3. Grape
4. Pomegranate
5. Any Jelly not listed above

\*NOTE: Two Jars, 8 oz.

Both jars MUST be alike, same size jars only.

## **DIVISION 13\***

### **Jr Dried Items**

CLASS:

1. Dried Jerky, Beef
2. Dried Jerky, Turkey
3. Dried Fruit
4. Dried Leather
5. Dried Vegetables
6. Dried Herbs
7. Any not listed above

\*NOTE: Minimum of eight pieces in plastic bag