

CANNED AND PRESERVED FOODS

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

Entries Close: August 30th, 5:00pm

Entry Fee: \$3.00 per entry per class

Limit: One (1) entry per class per exhibitor

Exhibits Received: Tuesday, September 15th, 2pm – 7pm - Van Dam Building

Open Jars Removed: Friday, September 18th, 10am - 2 pm

Exhibits Released: Monday, October 5th, 2pm – 7pm

American System of Judging.

IMPORTANT: Jars which have been opened for judging MUST BE PICKED UP: Friday, Sept. 18, 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* (20501)

CANNED VEGETABLES

CLASS:

1. Any Vegetable

*NOTE: Two standard pint or quart size jars only.

Wide mouth permitted. Both jars **MUST** be alike, same size.

DIVISION 2* (20502)

CANNED PICKLED VEGETABLES

CLASS:

1. Any Vegetable, Pickled

*NOTE: Two standard pint or quart size jars only.

Wide mouth permitted. Both jars **MUST** be alike, same size.

DIVISION 3* (20503)

JAMS & PRESERVES

CLASS:

1. Any Jam or Preserve
2. Any Combo Jam or Preserve
3. Any Low Sugar Jam or Preserve

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

DIVISION 4* (20504)

CANNED FRUITS

CLASS:

1. Any Fruit

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

DIVISION 5* (20505)

JELLIES

CLASS:

1. Any Jelly

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

DIVISION 6* (20506)

MARMALADES & BUTTERS

CLASS:

1. Any Butter
2. Any Marmalade
3. Any not listed above

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

DIVISION 7* (20507)

RELISHES & SAUCES

CLASS:

1. Any Relish
2. Barbecue Sauce
3. Salsa
4. Any not listed above

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

DIVISION 8* (20508)

DRIED ITEMS

CLASS:

1. Dried Jerky
2. Dried Fruits
3. Dried Vegetables
4. Dried Herbs
5. Any not listed above

*NOTE: Minimum of eight pieces in plastic bag.

JUNIOR CANNED AND PRESERVED FOODS

Chairman: Annette Mueller, (661) 946-1700 annttmuel@verizon.net
17 years or under

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

***SEE TAKE-IN & GENERAL RULES FOR CANNED & PRESERVED GOODS**

Entry Fee: NONE per entry per class. Entries Close on August 30th .

Limit: One (1) entry per class per exhibitor

Danish System of Judging

PREMIUMS OFFERED PER CLASS: 1st- 3rd Place Ribbons

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

DIVISION 9* (20509)

Jr Canned Fruits

CLASS:

1. Any Fruit

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

DIVISION 10* (20510)

Jr Canned Vegetables

CLASS:

1. Any Vegetable

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

DIVISION 11* (20511)

Jr Jams

CLASS:

1. Any Jam or Preserve
2. Any Combo Jam or Preserve
3. Any Low Sugar Jam or Preserve

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

DIVISION 12* (20512)

Jr Jellies

CLASS:

1. Any Jelly

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

DIVISION 13* (20513)

Jr Dried Items

CLASS:

1. Dried Jerky
2. Dried Fruit
3. Dried Vegetables
4. Dried Herbs
5. Any not listed above

*NOTE: Minimum of eight pieces in plastic bag