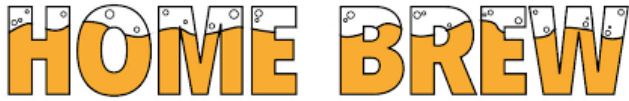


Adult & Youth—FOODS

HOME BREW/PRESERVED

PRESERVED FOODS

DEPT D Adults



Online Entry Close: Friday August 7

Receiving: Saturday, August 14-- 10 am to 5 pm

Judging: Wednesday, August 18—9:30 am

Release: Monday, August 30—10 am to 5 pm

Deliver Exhibits to Butte Hall

Entry Fee: \$5.00 Per Entry

Premiums Offered Per Class:

1st \$4.00 2nd \$3.00 3rd \$2.00

Rosette Best of Class

Rosette Best of Show

Grand Exhibitor Foods

1st Rosette 2nd Rosette 3rd Rosette

To receive Grand Exhibitor Award, high points in three Preserved Foods Divisions are calculated

Division 359 – Home Brew

Open to all residents of California

Rules:

1. One (1) entry per exhibitor per class. Additional entries in other classes allowed.
2. All Beer classes are brought to the Fair on Receiving Day.
3. Empty bottles will not be returned unless arrangements are made in advance of judging.

4. Home brews are brewed on home brewing equipment. No commercial facilities or brew on premise location beers are allowed.
5. American System of judging.
6. Each entry to consist of 3 beer 12 oz plain brown, or green bottles. One bottle for blind tasting. One bottle for blind tasting if considered for Best of Show. One bottle(unopened) for display during the Fair with ribbons.
7. Any bottles not conforming to the show rules will be eliminated.
8. Bottles and caps must be unlabeled.
9. Bottles must have crown caps, plain or marked out.
10. Fair provides tags with exhibitor, department, division & class numbers for display.

CLASS:

1. Light Ale, Any, specify
2. Pale Ale, Any, specify
3. Porter, Any, specify
4. Stout, Any, specify
5. Any Other not listed, specify



Canning Divisions

Online Entry Close: Saturday August 7

Receiving: Saturday, August 14-- 10 am to 5 pm

Judging: Wednesday, August 18—9:30 am

Release: Monday, August 30—10 am to 5 pm

Deliver Exhibits to Butte Hall

Entry Fee: \$3.00 Per Entry

Adult & Youth—FOODS

HOME BREW/PRESERVED

No Limits on Entries Per Class.

Open Judging:

Public can view and listen *without comment*, to the OPEN JUDGING process. If this is not honored you will be asked to leave the building.

Premiums Offered Per Class:

1st \$4.00 2nd \$3.00 3rd \$2.00

Grand Exhibitor

1st Rosette 2nd Rosette 3rd Rosette

RULES:

1. All entries in these divisions must be home prepared and canned or packaged by the exhibitor after August 2018.
2. All canning must be in glass jars designed specifically for canning purposes.
3. All canning must be in sealed jars using either hot water bath (high acid or sugar) or pressure canning (low or non-acid foods, vegetable, meats, fish). NO steam-canned or open kettle allowed.
4. All rings must be new and slightly loosened before putting entry on exhibit. No Paraffin Seals.
5. All low or non-acid fruits such as figs or low acid tomatoes must have lemon juice added, as directed by the USDA Guide to Home Canning.
6. All exhibits will be tasted during judging.
7. Two jars must be entered. The smaller one will be opened and tasted.
8. Jars/Bags must be labeled on the side or bottom (not lid) prior to arrival at Fair. Label needs: name of product & process of canning (wbc or pc), date canned. No exhibitor name on jars. Taster jar can be 4 oz. size. All other jar minimum, half a pint or one pint as directed in division. Opened jars must be picked up after judging. Jars will not be saved beyond that time.
9. **Open to all residents of California**



Division 360 - Bottled Juices

Two jars per entry. Minimum 1 pint
Both 1/4" headspace

CLASSES

1. Any, specify

Division 361 - Canned Fruit

Two jars per entry. Minimum 1 pint
Both 1/2" headspace

CLASSES

1. Applesauce
2. Apricots, halved
3. Berries, specify
4. Cherries, specify
5. Peaches, Any, spriggy
6. Pears
7. Any Other, Specify



Division 362 - Canned Vegetables

Processed under Pressure. Two jars per entry.
Minimum 1 pint Both 1" headspace

CLASSES

1. Any, specify

Adult & Youth—FOODS

HOMEBREW/PRESERVED



Division 363 - Pickled Fruits/Vegetables

Two jars per entry. Minimum 1 pint

Both 1/2" headspace

CLASSES

1. Bread & Butter
2. Dill, specify
3. Sweet
4. Any Other, specify

Division 364 - Relish/Sauce/Vinegar

Two jars per entry. Minimum 1 pint

Both 1/2" headspace

CLASSES

1. Chutney
2. Relish Specify
3. Sauce, Any Other, specify
4. Salsa, specify
5. Flavored Vinegar, specify
6. Any Other, specify

Division 365 - Preserves

Two jars per entry. Minimum half pint TASTER

JAR 1/4 PINT Both 1/4" headspace

CLASSES

1. Any, specify

Division 366 - Jam, With Pectin,

Two jars per entry. Minimum half pint TASTER

JAR 1/4 PINT Both 1/4" headspace

CLASSES

1. Any, specify



Division 367 - Jelly, With Pectin

Two jars per entry. Minimum half pint TASTER

JAR can be 1/4 PINT Both 1/4" headspace

CLASSES

1. Any, specify

Division 368 - Butters/Syrup

Two jars per entry. Minimum half pint TASTER

JAR can be 1/4 PINT Both 1/4" headspace

CLASSES

1. Fruit Butter, Any, specify
2. Fruit Syrup, specify

Division 369 - No Pectin Soft Spread

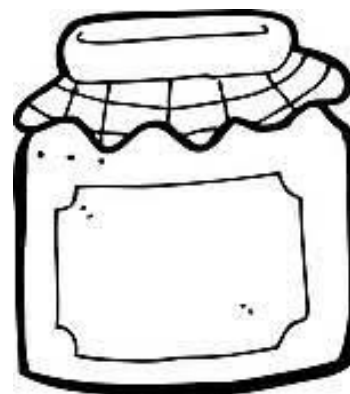
Division 370 Low/Sugarless Soft Spread

Two jars per entry. Minimum half pint TASTER

JAR can be 1/4 PINT Both 1/4" headspace

CLASSES

1. Jam, any specify
2. Jelly, any specify
3. Preserves, any specify



Adult & Youth—FOODS

HOME BREW/PRESERVED

Division 371 – Jerky

4 pieces on paper plate in zip-lock bag. + one piece in plastic bag attached to display plate bag.

CLASSES

1. Venison
2. Any Other, Specify

Division 372 – Dried Herbs

1/2 Cup in Each Jar. Two jars per entry.

CLASSES

1. Single, specify
2. Blended, specify

Division 373 – Dried Vegetables

1/2 Cup in Each Jar. Two jars per entry.

CLASSES

1. Garden Vegetable, specify
2. Any Other, specify

Division 374 – Dried Fruit

1/2 Cup in Each Jar. Two jars per entry.

CLASSES

1. Fruit Leather, Any, specify
2. Any Fruit Leather, specify



FOOD PRESERVATION—

Youth Division 375

Online Entry Due By: **Saturday, August 7**

Receiving – Saturday, August 14—10 am – 5 pm

Release -Monday, August 30—10 am – 5 pm

Entry Fee: \$2.00 Per Entry

No Limits on Entries Per Class.

Judging:

Danish System of Judging

Premiums Offered Per Class:

1st \$1.50 2nd \$1.25 3rd \$1.00

DIVISION RULES –

10. All entries in these divisions must be home prepared by the exhibitor after August 2019, using the correct heat process method for type.
11. All canning must be in glass jars designed specifically for canning purposes.
12. All canning must be in sealed jars using either hot water bath (high acid or sugar) or pressure canning (low or non-acid foods, vegetable, meats, fish). NO steam-canned or open kettle allowed.
13. All rings must be new and slightly loosened before putting entry on exhibit. No Paraffin Seals.
14. All low or non-acid fruits such as figs or low acid tomatoes must have lemon juice added, as directed by the USDA Guide to Home Canning.
15. All exhibits will be tasted during judging.
16. Two jars must be entered
17. Jars must be labeled on the side or bottom (not lid) prior to arrival at Fair. Label needs: name of product & process of canning (wbc or pc), date canned. No exhibitor name

Class 1 – Grades K – 5 Any, Specify

Class 2 – Grades 6 – 8 Any, Specify

Class 3 – Grades 9 – 12 Any, Specify