

Adult & Youth PRESERVED FOODS

LOOK FOR HOMEBREW TO
RETURN IN THIS
DEPARTMENT IN 2022

PRESERVED FOODS

DEPT D Adults

Canning Divisions

Deliver Exhibits to Butte Hall

Entry Fee: \$3.00 Per Entry

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 2020.
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 PRESERVED FOODS



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

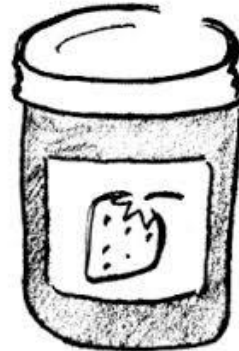
Division 366 - Jam, With Pectin,

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

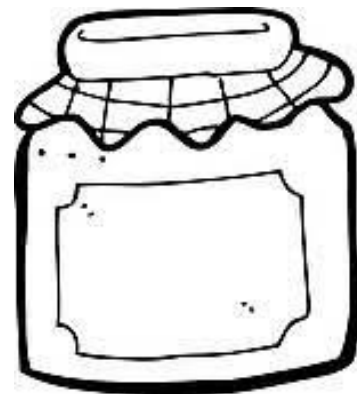
Division 370 Low/Sugarless Soft Spread

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 PRESERVED FOODS

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

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 –

1. All entries in these divisions must be home prepared by the exhibitor after August 2020, using the correct heat process method for type.
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
8. 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

