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GIFT CONTAINER/BASKET - 1		
CHARACTERISTIC	POINTS	
<b>Jars Included</b> Six (6) different home preserved products Bright attractive color Uniform throughout No darkening at surface	50	
<b>Container/Basket</b> Attractively decorated Originality Presentation	50	
<b>Comments</b>	100	

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CANNED FRUITS - 2		
CHARACTERISTIC	POINTS	
<b>Pack</b> Headspace should be as listed in the Preserved Foods rules (#1) Liquid covers all solids, no floating pieces Good proportion of solids & liquids	35	
<b>Quality of Product</b> Pieces uniform in size & shape Fresh, natural color Pieces retain shape, firm yet tender Free from discoloration, blemishes, bruises, spots, mold Free of strings, fibers, unapproved stems, peels Optimum maturity	30	
<b>Quality of Liquid</b> Free from cloudiness or bubbling Free from excessive sediment, floating food tissue, unintended seeds, peels Free from large amounts of trapped air	20	
<b>Container</b> Vacuum sealed Clean, clear glass standard canning jar Appropriate size jar for product New lid and band, free of rust, unbent Label clean, neatly placed (on lid) containing name of product, date processed, processing method used	10	
<b>Recipe</b> Prepared on 5X7 card or paper of same size Includes ingredients, directions & method of preservation Name of exhibitor should not be included	5	
<b>Comments</b>	100	

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FRUIT BUTTERS - 3		
CHARACTERISTIC	POINTS	
<b>Pack</b> Headspace should be as listed in the Preserved Foods rules (#1)	10	
<b>Color</b> Fresh, natural color representative of dominant fruit Uniform throughout Free of discoloration, especially from scorching	20	
<b>Clarity</b> Absence of crystals Free of bubbles Free of foreign matter (peel, seeds, etc.) and mold	30	
<b>Consistency</b> Soft enough to spread, not runny or overly thick, not gummy or sticky Fruit pieces are tender & hold their shape; evenly distributed throughout container No separation or layering	25	
<b>Container</b> Vacuum sealed Clean, clear glass standard canning jar New lid and band, free of rust, unbent Label clean, neatly placed (on lid) containing name of product, date processed, processing method used	10	
<b>Recipe</b> Prepared on 5X7 card or paper of same size Includes ingredients, directions & method of preservation Name of exhibitor should not be included	5	
<b>Comments</b>	100	

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JAMS - 4		
CHARACTERISTIC	POINTS	
<b>Pack</b> Headspace should be as listed in the Preserved Foods rules (#1)	10	
<b>Color</b> Fresh, natural color representative of dominant fruit Uniform throughout Free of discoloration, especially from scorching	20	
<b>Clarity</b> Absence of crystals Free of bubbles Free of foreign matter (peel, seeds, etc.) and mold	30	
<b>Consistency</b> Soft enough to spread, not runny or overly thick, not gummy or sticky Fruit pieces are tender & hold their shape; evenly distributed throughout container No separation or layering	25	
<b>Container</b> Vacuum sealed Clean, clear glass standard canning jar New lid and band, free of rust, unbent Label clean, neatly placed (on lid) containing name of product, date processed, processing method used	10	
<b>Recipe</b> Prepared on 5X7 card or paper of same size Includes ingredients, directions & method of preservation Name of exhibitor should not be included	5	
<b>Comments</b>	100	

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JELLIES - 5		
CHARACTERISTIC	POINTS	
<b>Pack</b> Headspace should be as listed in the Preserved Foods rules (#1)	10	
<b>Color</b> Fresh, natural color representative of dominant fruit Uniform throughout	20	
<b>Appearance</b> Free from cloudiness and fruit pulp (exception - pepper jelly) Absence of crystals Free of bubbles Free of foreign matter (peel, seeds, etc.) and mold	30	
<b>Consistency</b> Firm enough to hold shape Tender, not too stiff or tough - "quivery" Stays in one mass when shaken loose from jar No separation or layering	25	
<b>Container</b> Vacuum sealed Clean, clear glass standard canning jar New lid and band, free of rust, unbent Label clean, neatly placed (on lid) & contains name of product, date processed & processing method used	10	
<b>Recipe</b> Prepared on 5X7 card or paper of same size Includes ingredients, directions & method of preservation Name of exhibitor should not be included	5	
<b>Comments</b>	100	

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FRUIT PRESERVES - 6		
CHARACTERISTIC	POINTS	
<b>Pack</b> Headspace should be as listed in the Preserved Foods rules (#1) Liquid covers all solids; good proportion solids to liquids	30	
<b>Quality of fruit</b> Pieces uniform in size and shape Fresh, natural color; uniformly translucent Pieces retain shape, firm yet tender, not mushy Fruit free from discoloration, blemishes, bruises	30	
<b>Quality of Syrup</b> Syrup or jellied juice is clear & bright in color Free from any sediment, unintended seeds, peels, or other particles such as fibers, core and strings Free from foam or large amounts of trapped air, few bubbles	25	
<b>Container</b> Vacuum sealed Clean, clear glass standard canning jar New lid and band, free of rust, unbent Label clean, neatly placed (on lid) containing name of product, date processed, processing method used	10	
<b>Recipe</b> Prepared on 5X7 card or paper of same size Includes ingredients, directions & method of preservation Name of exhibitor should not be included	5	
<b>Comments</b>	100	

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PICKLES - 7		
CHARACTERISTIC	POINTS	
<b>Pack</b> Headspace should be as listed in the Preserved Foods rules (#1) Good proportion of solids and liquids; neatly packed Liquid covers all solids; no floating pieces	25	
<b>Quality of Product</b> Even color; characteristic of cured or cooked product No artificial coloring except for specialty cucumber or apple ring pickles Uniform throughout Free of discoloration, blemishes on food pieces Fermented pickles and sauerkraut completely cured	15	
<b>Texture/Consistency</b> Pieces appear plump, not shriveled or shrunken Firm for pickles and sauerkraut. Softer for some relishes and chutneys Food pieces cut or chopped attractively, not too fine; evenly distributed Spices & seasonings not overwhelming; attractive in pack	30	
<b>Quality of Liquid</b> Clear, no unnatural cloudiness, free of bubbles Free of sediment and foreign matter and mold	15	
<b>Container</b> Vacuum sealed Clean, clear glass standard canning jar New lid and band, free of rust, unbent Label clean, neatly placed (on lid) containing name of product, date processed, processing method used	10	
<b>Recipe</b> Prepared on 5X7 card or paper of same size Includes ingredients, directions & method of preservation Name of exhibitor should not be included	5	
<b>Comments</b>	100	

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SAUCES - 8		
CHARACTERISTIC	POINTS	
<b>Pack</b> Headspace should be as listed in the Preserved Foods rules (#1)	20	
<b>Color</b> Bright, attractive color; no artificial coloring used Uniform throughout No darkening at surface	30	
<b>Consistency</b> Flows freely, not too watery Smooth May round up at edges like a fruit butter Free from any or excessive sediment, no foreign matter No separation or layering	35	
<b>Container</b> Vacuum sealed Clean, clear glass standard canning jar New lid and band, free of rust, unbent Label clean, neatly placed (on lid) containing name of product, date processed, processing method used	10	
<b>Recipe</b> Prepared on 5X7 card or paper of same size Includes ingredients, directions & method of preservation Name of exhibitor should not be included	5	
<b>Comments</b>	100	

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RELISHES & SALSA - 9		
CHARACTERISTIC	POINTS	
<b>Pack</b> Headspace should be as listed in the Preserved Foods rules (#1) Good proportion of solids and liquids; neatly packed Liquid covers all solids; no floating pieces	25	
<b>Quality of Product</b> Even color; characteristic of cured or cooked product No artificial coloring except for specialty cucumber or apple ring pickles Uniform throughout Free of discoloration, blemishes on food pieces Fermented pickles and sauerkraut completely cured	15	
<b>Texture/Consistency</b> Pieces appear plump, not shriveled or shrunken Firm for pickles and sauerkraut. Softer for some relishes and chutneys Food pieces cut or chopped attractively, not too fine; evenly distributed Spices & seasonings not overwhelming; attractive in pack	30	
<b>Quality of Liquid</b> Clear, no unnatural cloudiness, free of bubbles Free of sediment and foreign matter and mold	15	
<b>Container</b> Vacuum sealed Clean, clear glass standard canning jar New lid and band, free of rust, unbent Label clean, neatly placed (on lid) containing name of product, date processed, processing method used	10	
<b>Recipe</b> Prepared on 5X7 card or paper of same size Includes ingredients, directions & method of preservation Name of exhibitor should not be included	5	
<b>Comments</b>	100	

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CANNED VEGETABLES (Including Tomatoes) - 10		
CHARACTERISTIC	POINTS	
<b>Pack</b> Headspace should be as listed in the Preserved Foods rules (#1) Liquid covers all solids, no floating pieces Good proportion of solids & liquids	35	
<b>Quality of Product</b> Pieces uniform in size & shape Fresh, natural color Pieces retain shape, firm yet tender Free from discoloration, blemishes, bruises, spots, mold Free of strings, fibers, unapproved stems, peels Optimum maturity	30	
<b>Quality of Liquid</b> Free from cloudiness or bubbling Free from excessive sediment, floating food tissue, unintended seeds, peels Free from large amounts of trapped air	20	
<b>Container</b> Vacuum sealed Clean, clear glass standard canning jar Appropriate size jar for product New lid and band, free of rust, unbent Label clean, neatly placed (on lid) containing name of product, date processed, processing method used	10	
<b>Recipe</b> Prepared on 5X7 card or paper of same size Includes ingredients, directions & method of preservation Name of exhibitor should not be included	5	
<b>Comments</b>	100	

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SOUPS - 11		
CHARACTERISTIC	POINTS	
<b>Pack</b> Headspace should be as listed in the Preserved Foods rules (#1) Good proportion of solids and liquids	20	
<b>Quality of Product</b> Color Uniform size of solids and no darkening at the surface	30	
<b>Consistency</b> Flows freely, not too watery Smooth liquid and in proportion to solids Free from any or excessive sediment, no foreign matter No separation or layering	35	
<b>Container</b> Vacuum sealed Clean, clear glass standard canning jar New lid and band, free of rust, unbent Label clean, neatly placed (on lid) containing name of product, date processed, processing method used	10	
<b>Recipe</b> Prepared on 5X7 card or paper of same size Includes ingredients, directions & method of preservation Name of exhibitor should not be included	5	
<b>Comments</b>	100	

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Vanilla - 12		
CHARACTERISTIC	POINTS	
<b>Pack</b> Proper amount of liquid to vanilla beans. No sediment	30	
<b>Quality of Product</b> Color Uniform color and clear throughout.	30	
<b>Container</b> Clean, clear glass standard canning jar New lid and band, free of rust, unbent Label clean, neatly placed (on lid) containing name of product, Start date and how long processed until completion.	30	
<b>Recipe</b> Prepared on 5X7 card or paper of same size Includes ingredients, directions & method of preservation Name of exhibitor should not be included	10	
<b>Comments</b>	100	

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HONEY—13	POINTS
<p><b>Container appearance</b> (5 possible points)            A perfect score of 5 points will require that the entry be free of any honey residue (stickiness), fingerprints, smudges, chipping of glass, or other external marks.            Deductions are made in increments of (-1 point) for each level of significance in each area noted.</p>	
<p><b>Brightness</b> (15 possible points)            Extracted honey should be sparkling clear. Any evidence of clouding receives a deduction up to (-3 points).            Excessive clouding receives a deduction up to (-5 points).</p>	
<p><b>Free Of Wax Flakes</b> (15 possible points)            Evidence of any wax flakes from the uncapping process receives a deduction up to (-3 points).            Excessive evidence, greater than 10 wax flakes, receives a deduction up to (-5 points).</p>	
<p><b>Free Of Crystals</b> (15 possible points)            Evidence of any crystallization (building at bottom of container) receives a deduction up to (-3 points).            Excessive evidence (1/8" or greater) of crystallization at the bottom of the container receives a deduction of (-5 points).</p>	
<p><b>Free Of Lint</b> (15 possible points)            Entries containing any evidence of lint from cheesecloth or other screening/filtering material will receive a deduction between 1-8 points based on the following scale:            Minute quantity of lint (-1 to -3 points)            Lint evident in quantity (-4 to -5 points)            Large quantity of lint (-6 to -8 points)</p>	
<p><b>Free Of Other Foreign Matter</b> (5 possible points)            Entries containing any evidence of non-organic foreign matter such as dirt, metal, glass, or other unidentified specimen will receive a deduction of (-5 points)</p>	
<p><b>Level Of Fill</b> (5 possible points)            Entries shall exhibit headroom of 3/8 to 1/2 inch, with no visible gap between the honey and the bottom of the cap.            Deduction of (-1 point for over-fill)</p>	
<p><b>Free Of Air Bubbles And Foam</b> (15 possible points)            Entries with evidence of air bubbles while viewing through the glass container will receive a deduction up to (-3 points)            Entries with evidence of air bubbles or foam observed after removing the jar cap will receive a deduction up to (-2 points)</p>	
<p><b>Container</b> (10 possible points)            Clean, clear glass standard canning jar; appropriate size of jar for product            New lid and band, free of rust, unbent            Label clean, neatly placed (on lid) &amp; contains name of product, date processed</p>	

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DRIED VEGETABLES - 14		
CHARACTERISTIC	POINTS	
<b>FOOD SAFETY</b> Drying Method (Dehydrator or Oven) Processing Date (Within last 12 months)	20	
<b>JARS/LIDS</b> Jars are used to prevent damage to the food and to prevent moisture absorption (Standard canning jar w/2-piece lid/ring, no rust, clean/neat, label on lid) 2nd submission in ziplock bag as stated in dried foods rules	10	
<b>PRE-TREATMENT</b> Appropriate for type of vegetable: Steam, Blanch, Water Blanching, No treatment	10	
<b>APPEARANCE</b> No insects, mold, moisture Color appropriate for food Vegetables should rattle in jar Uniform, neatly cut	20	
<b>TEXTURE</b> Pieces brittle, crisp throughout each piece No case hardening	20	
<b>AROMA</b> Pleasant for type of food	10	
<b>RECIPE</b> Reliable source, complete w/directions. Include pre-treatment processes, i.e. cutting, storage Prepared on 5X7 card or paper of same size Name of exhibitor should not be included	10	
<b>Comments</b>	100	

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DRIED FRUITS & LEATHERS - 15		
CHARACTERISTIC	POINTS	
<b>FOOD SAFETY</b> Drying Method (Dehydrator or Oven) Processing Date (Within last 12 months)	20	
<b>JARS/LIDS</b> Jars used to prevent damage to the food and prevent moisture absorption (Standard canning jar w/2-piece lid/ring, no rust, clean/neat, label on lid) Leathers typically wrapped in plastic wrap or parchment paper then placed in jar 2nd submission in ziplock bag as stated in dried foods rules	10	
<b>PRE-TREATMENT</b> Steaming, Syrup blanching, Honey dip, Ascorbic acid mix, Fruit juice dip, Pure Ascorbic Acid & water	10	
<b>APPEARANCE</b> Color, appropriate for food No insects, mold, moisture Pieces uniform, even thickness, clean edges  Leathers – Pure even thickness	20	
<b>TEXTURE</b> Pieces (no case hardening, Pliable-bends easily, No cores or seeds)  Leathers (Leathery & pliable, Rolls easily from wrapping)	20	
<b>AROMA</b> Appropriate for product & type of fruit	10	
<b>RECIPE</b> Reliable source, complete w/directions. Include pre-treatment processes, i.e. cutting, storage Prepared on 5X7 card or paper of same size Name of exhibitor should not be included	10	
<b>Comments</b>	100	

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DRIED HERBS - 16		
CHARACTERISTIC	POINTS	
<b>FOOD SAFETY</b> Processing Date (Within last 12 months)	20	
<b>JARS/LIDS</b> Standard canning jar w/2 – piece lid/ring, clean/ neat, no rust, label on lid) 2nd submission in ziplock bag as stated in dried foods rules	20	
<b>APPEARANCE</b> Color appropriate for food No insects, mold, visible moisture Pieces - Uniform, neatly cut	30	
<b>TEXTURE</b> Pieces – Dry, crumble easily between fingers	20	
<b>AROMA</b> Pleasant aroma for type of herb	10	
<b>Comments</b>		100

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DRIED MEATS (JERKY) - 17		
CHARACTERISTIC	POINTS	
<b>FOOD SAFETY</b> Drying Method (Dehydrator or Oven) Processing Date (Within last 12 months) Meat temperature must reach 160° F. before or after drying <b>(NOTE:</b> This is not the drying temperature!)	30	
<b>JARS/LIDS</b> Jars are used to prevent damage to the food and to prevent moisture absorption (Standard canning jar w/2-piece lid/ring, no rust, clean/neat, label on lid) 2nd submission in ziplock bag as stated in dried foods rules	20	
<b>APPEARANCE</b> Uniform color, characteristic of meat used All fat removed Uniform thickness No mold, moisture in container, no foreign matter	10	
<b>TEXTURE/PLIABILITY</b> Cracks easily when bent but not break No case hardening	20	
<b>AROMA</b> Pleasant aroma for type of meat	20	
<b>Comments</b>		100