

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

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

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

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

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

| <b>JAMS &amp; OTHER SWEET SPREADS/FRUIT LEATHERS - 4, 3</b>  |               |  |
|--|---------------|--|
| <b>CHARACTERISTIC</b>  | <b>POINTS</b> |  |
| <b>Pack</b><br>Processed in boiling water canner, no paraffin<br>Headspace should be as listed in the Preserved Foods rules (#1)   | <b>10</b>     |  |
| <b>Color</b><br>Fresh, natural color representative of dominant fruit<br>Uniform throughout<br>Free of discoloration, especially from scorching  | <b>20</b>     |  |
| <b>Clarity</b><br>Absence of crystals<br>Free of bubbles<br>Free of foreign matter (peel, seeds, etc.) and mold  | <b>30</b>     |  |
| <b>Consistency</b><br>Soft enough to spread, not runny or overly thick, not gummy or sticky<br>Fruit pieces are tender & hold their shape; evenly distributed throughout container<br>No separation or layering                  | <b>25</b>     |  |
| <b>Container</b><br>Vacuum sealed<br>Clean, clear glass standard canning jar<br>New lid and band, free of rust, unbent<br>Label clean, neatly placed (on lid) containing name of product, date processed, processing method used | <b>10</b>     |  |
| <b>Recipe</b><br>Prepared on 5X7 card or paper of same size<br>Includes ingredients, directions & method of preservation<br>Name of exhibitor should not be included   | <b>5</b>      |  |
| <b>Comments</b>  | <b>100</b>    |  |

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

| <b>FRUIT PRESERVES - 6</b>  |               |  |
|---|---------------|--|
| <b>CHARACTERISTIC</b>   | <b>POINTS</b> |  |
| <b>Pack</b><br>Processed in boiling water canner, no paraffin<br>Headspace should be as listed in the Preserved Foods rules (#1)<br>Liquid covers all solids; good proportion solids to liquids   | <b>30</b>     |  |
| <b>Quality of fruit</b><br>Pieces uniform in size and shape<br>Fresh, natural color; uniformly translucent<br>Pieces retain shape, firm yet tender, not mushy<br>Fruit free from discoloration, blemishes, bruises                                  | <b>30</b>     |  |
| <b>Quality of Syrup</b><br>Syrup or jellied juice is clear & bright in color<br>Free from any sediment, unintended seeds, peels, or other particles such as fibers, core and strings<br>Free from foam or large amounts of trapped air, few bubbles | <b>25</b>     |  |
| <b>Container</b><br>Vacuum sealed<br>Clean, clear glass standard canning jar<br>New lid and band, free of rust, unbent<br>Label clean, neatly placed (on lid) containing name of product, date processed, processing method used                    | <b>10</b>     |  |
| <b>Recipe</b><br>Prepared on 5X7 card or paper of same size<br>Includes ingredients, directions & method of preservation<br>Name of exhibitor should not be included  | <b>5</b>      |  |
| <b>Comments</b>   | <b>100</b>    |  |

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

| PICKLES & RELISHES - 7, 9   |        |  |
|---|--------|--|
| CHARACTERISTIC  | POINTS |  |
| <b>Pack</b><br>Processed in boiling water canner, no paraffin<br>Headspace should be as listed in the Preserved Foods rules (#1)<br>Good proportion of solids and liquids; neatly packed<br>Liquid covers all solids; no floating pieces  | 25     |  |
| <b>Quality of Product</b><br>Even color; characteristic of cured or cooked product<br>No artificial coloring except for specialty cucumber or apple ring pickles<br>Uniform throughout<br>Free of discoloration, blemishes on food pieces<br>Fermented pickles and sauerkraut completely cured  | 15     |  |
| <b>Texture/Consistency</b><br>Pieces appear plump, not shriveled or shrunken<br>Firm for pickles and sauerkraut. Softer for some relishes and chutneys<br>Food pieces cut or chopped attractively, not too fine; evenly distributed<br>Spices & seasonings not overwhelming; attractive in pack | 30     |  |
| <b>Quality of Liquid</b><br>Clear, no unnatural cloudiness, free of bubbles<br>Free of sediment and foreign matter and mold   | 15     |  |
| <b>Container</b><br>Vacuum sealed<br>Clean, clear glass standard canning jar<br>New lid and band, free of rust, unbent<br>Label clean, neatly placed (on lid) containing name of product, date processed, processing method used  | 10     |  |
| <b>Recipe</b><br>Prepared on 5X7 card or paper of same size<br>Includes ingredients, directions & method of preservation<br>Name of exhibitor should not be included  | 5      |  |
| <b>Comments</b>   | 100    |  |

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

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

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

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

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

| Vanilla - 11   |        |  |
|--|--------|--|
| CHARACTERISTIC   | POINTS |  |
| <b>Pack</b><br>Proper amount of liquid to vanilla beans.<br>No sediment  | 30     |  |
| <b>Quality of Product</b><br>Color<br>Uniform color and clear throughout.  | 30     |  |
| <b>Container</b><br>Clean, clear glass standard canning jar<br>New lid and band, free of rust, unbent<br>Label clean, neatly placed (on lid) containing name of product, Start date and how long processed until completion. | 30     |  |
| <b>Recipe</b><br>Prepared on 5X7 card or paper of same size<br>Includes ingredients, directions & method of preservation<br>Name of exhibitor should not be included   | 10     |  |
| <b>Comments</b>  | 100    |  |

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

| GIFT CONTAINER/BASKET - 1  |        |
|--|--------|
| CHARACTERISTIC   | POINTS |
| <b>Jars Included</b><br>Six (6) different home preserved products<br>Acceptable processing method used<br>Bright attractive color<br>Uniform throughout<br>No darkening at surface | 50     |
| <b>Container/Basket</b><br>Decorations reflect the theme of the Fair<br>Originality<br>Presentation  | 50     |
| <b>Comments</b>  | 100    |

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

| HONEY—11   | POINTS |
|--|--------|
| <b>Container appearance</b> (5 possible points)<br>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.<br>Deductions are made in increments of (-1point) for each level of significance in each area noted.                                  |        |
| <b>Brightness</b> (15 possible points)<br>Extracted honey should be sparkling clear. Any evidence of clouding receives a deduction up to (-3 points).<br>Excessive clouding receives a deduction up to (-5 points).  |        |
| <b>Free Of Wax Flakes</b> (15 possible points)<br>Evidence of any wax flakes from the uncapping process receives a deduction up to (-3 points).<br>Excessive evidence, greater than 10 wax flakes, receives a deduction up to (-5 points).   |        |
| <b>Free Of Crystals</b> (15 possible points)<br>Evidence of any crystallization (building at bottom of container) receives a deduction up to (- 3 points).<br>Excessive evidence (1/8" or greater) of crystallization at the bottom of the container receives a deduction of (-5 points).  |        |
| <b>Free Of Lint</b> (15 possible points)<br>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:<br>Minute quantity of lint (-1 to -3 points)<br>Lint evident in quantity (-4 to -5 points)<br>Large quantity of lint (- 6 to – 8 points) |        |
| <b>Free Of Other Foreign Matter</b> (5 possible points)<br>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)   |        |
| <b>Level Of Fill</b> (5 possible points)<br>Entries shall exhibit headroom of 3/8 to ½ inch, with no visible gap between the honey and the bottom of the cap.<br>Deduction of (- 1 point for over-fill)  |        |
| <b>Free Of Air Bubbles And Foam</b> (15 possible points)<br>Entries with evidence of air bubbles while viewing through the glass container will receive a deduction up to (- 3 points)<br>Entries with evidence of air bubbles or foam observed after removing the jar cap will receive a deduction up to (- 2 points)   |        |
| <b>Container</b> (10 possible points)<br>Clean, clear glass standard canning jar; appropriate size of jar for product<br>New lid and band, free of rust, unbent<br>Label clean, neatly placed (on lid) & contains name of product, date processed  |        |

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

| <b>DRIED FRUITS &amp; LEATHERS - 12, 13</b>  |               |  |
|--|---------------|--|
| <b>CHARACTERISTIC</b>  | <b>POINTS</b> |  |
| <b>FOOD SAFETY</b><br>Drying Method (Dehydrator or Oven)<br>Processing Date (Within last 12 months)  | <b>20</b>     |  |
| <b>JARS/LIDS</b><br>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)<br>Leathers typically wrapped in plastic wrap or parchment paper then placed in jar<br>2nd submission in ziplock bag as stated in dried foods rules | <b>10</b>     |  |
| <b>PRE-TREATMENT</b><br>Steaming, Syrup blanching, Honey dip, Ascorbic acid mix, Fruit juice dip, Pure Ascorbic Acid & water   | <b>10</b>     |  |
| <b>APPEARANCE</b><br>Color, appropriate for food<br>No insects, mold, moisture<br>Pieces uniform, even thickness, clean edges<br><br>Leathers – Pure even thickness  | <b>20</b>     |  |
| <b>TEXTURE</b><br>Pieces (no case hardening, Pliable-bends easily, No cores or seeds)<br><br>Leathers (Leathery & pliable, Rolls easily from wrapping)   | <b>20</b>     |  |
| <b>AROMA</b><br>Appropriate for product & type of fruit  | <b>10</b>     |  |
| <b>RECIPE</b><br>Reliable source, complete w/directions. Include pre-treatment processes, i.e. cutting, storage<br>Prepared on 5X7 card or paper of same size<br>Name of exhibitor should not be included  | <b>10</b>     |  |
| <b>Comments</b>  | <b>100</b>    |  |

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

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

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

| DRIED HERBS - 14  |        |  |
|---|--------|--|
| CHARACTERISTIC  | POINTS |  |
| <b>FOOD SAFETY</b><br>Processing Date (Within last 12 months)   | 20     |  |
| <b>JARS/LIDS</b><br>Standard canning jar w/2 – piece lid/ring, clean/neat, no rust, label on lid)<br>2nd submission in ziplock bag as stated in dried foods rules | 20     |  |
| <b>APPEARANCE</b><br>Color appropriate for food<br>No insects, mold, visible moisture<br>Pieces - Uniform, neatly cut   | 30     |  |
| <b>TEXTURE</b><br>Pieces – Dry, crumble easily between fingers  | 20     |  |
| <b>AROMA</b><br>Pleasant aroma for type of herb   | 10     |  |
| <b>Comments</b>   | 100    |  |

Ex. # \_\_\_\_\_ Tag # \_\_\_\_\_ Cat. # \_\_\_\_\_ Sub. Cat. # \_\_\_\_\_

| DRIED MEATS (JERKY) - 15  |        |  |
|---|--------|--|
| CHARACTERISTIC  | POINTS |  |
| <b>FOOD SAFETY</b><br>Drying Method (Dehydrator or Oven)<br>Processing Date (Within last 12 months)<br>Meat temperature must reach 160° F. before or after drying<br><b>(NOTE: This is not the drying temperature!)</b>                         | 30     |  |
| <b>JARS/LIDS</b><br>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)<br>2nd submission in ziplock bag as stated in dried foods rules | 20     |  |
| <b>APPEARANCE</b><br>Uniform color, characteristic of meat used<br>All fat removed<br>Uniform thickness<br>No mold, moisture in container, no foreign matter  | 10     |  |
| <b>TEXTURE/PLIABILITY</b><br>Cracks easily when bent but not break<br>No case hardening   | 20     |  |
| <b>AROMA</b><br>Pleasant aroma for type of meat   | 20     |  |
| <b>Comments</b>   | 100    |  |