

FOOD PRESERVATION

Division 600
Department 620

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All exhibits must adhere to the following rules. An exhibit that does not conform to rules will not be judged.

Exhibit Rules:

1. All entries must have been prepared since the 2008 Morgan County Fair.
2. Jars must be standard quart or smaller size canning jars with two-piece vacuum lids. (Manufacturing date on lid is for company code and will not be used to determine the year exhibit was preserved.)
3. All canned entries must be heat processed using USDA guidelines as published in current Colorado State University Extension food preservation brochures using the time and/or pressure as adjusted for altitude.
4. The approved methods for heat processing are:
 - A. Boiling water bath for high-acid foods (fruits, pickled products, relishes, jams, jellies, preserves or marmalades).
 - B. Pressure canning for low-acid foods (meats and vegetables).
5. **NO PARAFFIN** may be used on jam, jelly or any other soft spread product.
6. **NO FANCY PACK** of produce is allowed.
7. **NO FOOD COLORING** allowed in pickled products.
8. Bands on canning jars **MUST** be in place when entering exhibits. Judge will remove bands as part of judging. Bands will be replaced for display.
9. Any soft spread (jam, jelly, preserves) and any pickled food may be opened at judging to determine product consistency.



10. Tasting is at the judge's discretion. Soft spreads and pickled foods may be opened for tasting.
11. Any item deemed unsafe by the judge because of information, or lack of information, on the label will not be judged.
12. References used for determining safety of products will be USDA Complete Guide to Home Canning, Ball Blue Book of Preserving and CSU Extension Food Preservation references.

13. All exhibits must be labeled as specified for the the type of product.
Labels on jars should be placed on the side **opposite** any embossing of name or logo so that name or logo on jar is not covered.

Canned exhibits must be labeled with:

- * Name of product
- * Date of preservation
- * Preparation Method (raw pack, hot pack, or other type of pack)
- * Processing Method
- * Pounds of pressure if pressure processed
- * Length of processing time
- * Elevation where processed

Dried exhibits must be labeled with:

- * Name of product
- * Date product was dried
- * Any pre-treatment that was used
- * Name of any added ingredients
- * Method used for drying

Jerky exhibits must be made using an approved procedure from Colorado State University Extension. Procedure used must be attached to exhibit.



Judging:

Exhibits will be judged using the following criteria:

1. Appropriate headspace for the product canned.
 - * 1/4 inch for jams, jellies, relishes, pickles,
 - * 1/2 inch for fruits, tomatoes, sauerkraut
 - * 1 inch for vegetables and meat.
2. Product pieces should be uniform in size and be packed snugly, (not fancy pack) but allow for circulation of liquid within the jar.
3. Liquid should cover the product and should be clear and free from cloudiness and small particles. Air bubbles must be minimal.
4. Exhibit should be free from defects, blemishes or strings and should not contain any stems, seeds, pits and peels UNLESS this in in keeping with the approved recipe.
5. Product should retain its natural characteristic color or as nearly that of standard cooked product. It should not have undue color loss.
6. Product should maintain its shape and size appropriate for preparation method.

BALL® Fresh Preserving Award Youth and Adult

BALL® Fresh Preserving Youth Awards

This award promotes the art of Food Preservation and honors youth who excel in home canning.

Jarden Home Brands, makers of Ball® & Kerr® Fresh Preserving Products, will provide awards to the best exhibit submitted by a youth, provided it is preserved in one of the following:

- * Ball® Jars sealed with Ball® Lids and Bands
- * Ball® Collection Elite® Jars and sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands,
- * Kerr® Jars sealed with Kerr® Lids and Bands

Best Youth Entry in Canned Fruit

Ball® or Kerr® Fresh Preserving Product Coupons

Best Youth Entry in Canned Vegetable

Ball® or Kerr® Fresh Preserving Product Coupons

Best Youth Entry in Soft Spreads (jams & jellies)

Ball® or Kerr® Fresh Preserving Product Coupons
The Soft Spreads entry must include the UPC from a Ball® Fruit Pectin product (Original, No Sugar, or Liquid). Proof of purchase for pectin MUST be included with entry to be eligible for awards.

Best Youth Entry Pickled Product

Ball® or Kerr® Fresh Preserving Product Coupons

BALL® Fresh Preserving Adult Awards

To promote the art of Food Preservation and to recognize fresh preserving enthusiasts, Jarden Home Brands, makers of Ball® & Kerr® Fresh Preserving Products, will honor adults with awards to the two best entries in each category, provided they are preserved in the following:

- * Ball® Jars sealed with Ball® Lids and Bands
- * Ball® Collection Elite® Jars and sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands,
- * Kerr® Jars sealed with Kerr® Lids and Bands

Adult Fruit

First Place:

Ball® or Kerr® Fresh Preserving Product Coupons

Second Place:

Ball® or Kerr® Fresh Preserving Product Coupons

Adult Vegetable

First Place:

Ball® or Kerr® Fresh Preserving Product Coupons

Second Place:

Ball® or Kerr® Fresh Preserving Product Coupons

Adult Pickled Foods

First Place:

Ball® or Kerr® Fresh Preserving Product Coupons

Second Place:

Ball® or Kerr® Fresh Preserving Product Coupons

Adult Soft Spreads (jams and jellies)

First Place:

Ball® or Kerr® Fresh Preserving Product Coupons

Second Place:

Ball® or Kerr® Fresh Preserving Product Coupons

The Soft Spreads entry must include the UPC from a Ball® Fruit Pectin product (Original, No Sugar, or Liquid). Proof of purchase of pectin MUST be included with entry to be eligible for award.

Jelly

1. Apple
2. Cherry
3. Grape
4. Plum
5. Raspberry
6. Other

Jam

- 10. Strawberry
- 11. Peach
- 12. Cherry
- 13. Raspberry
- 14. Other

Preserves

- 17. Any Kind

Marmalades

- 20. Any Kind

Butters

- 22. Any Kind

Canned Fruit

- 25. Peaches
- 26. Pears
- 27. Cherries
- 28. Apples
- 29. Apricots
- 30. Other Fruit
- 31. Applesauce
- 32. Fruit Juice

Canned Vegetables

- 35. Tomatoes
- 36. Corn
- 37. Green Beans
- 38. Carrots
- 39. Mixed Vegetables or Vegetable Soup
- 40. Other Vegetable
- 41. Vegetable Juice

Salsa and Sauce

- 42. Tomato Salsa
- 43. Any Other Salsa
- 44. Any Sauce

Pickled Products

- 45. Sweet Pickles
- 46. Dill Pickles
- 47. Bread and Butter Pickles
- 48. Beet Pickles
- 49. Sauerkraut
- 50. Pickled Okra
- 51. Pickled Melon
- 52. Pickled Peppers
- 53. Other Pickled Product

Relish

- 55. Tomato Relish
- 56. Corn Relish
- 57. Zucchini Relish
- 58. Cucumber Relish
- 59. Any Other Relish

Meats

- 67. Canned Meat, any kind

Dried Foods

- 70. Vegetables
- 71. Fruits
- 72. Noodles
- 73. Fruit Leather (6 pieces)
- 74. Herbs
- 75. Jerky (6 pieces)
(drying procedure used must be attached)
- 76. Any Other Dried Food

Youth Classes

Any exhibit entered by a youth age 18 or younger.

- 80. Any Canned Vegetable or Salsa
- 81. Any Canned Fruit
- 82. Any Jam/Jelly or Soft Spread
- 83. Any Pickle or Relish
- 84. Any Dehydrated Food
(drying procedure for jerky must be attached)

CHAMPION FOOD PRESERVATION

Sponsor: Snyder Community Council, Snyder

RESERVE CHAMPION FOOD PRESERVATION

Sponsor: Snyder Community Council, Snyder