

## COOKING WITH HONEY

### RULES AND REGULATIONS

- All entries in this class must contain honey as one of the principal sweetening ingredients.
- Entries must be prepared from ingredients compatible with commonly accepted recipes for the Class in which they are entered. Factors such as whether the entry is representative of the entered Class and freshness of the product will be considered in the judging.

#### CLASS

FA063 Bread  
FA064 Muffins  
FA065 Rolls  
FA066 Cake

#### CLASS

FA067 Cookies  
FA068 Candy  
FA069 Cooking with Honey (specify) not already listed.

### CRITERIA FOR JUDGING BAKED GOODS-BREAD

**General appearance** (shape, proper “dome”, smoothness, crust, color)=**10**, **Lightness**=**10**, **Crust** (thickness, quality, crispness, tenderness)=**10**, **Crumb** (color and texture)=**15**, **Texture** (no streaks or close grain)=**25**, **Flavor** (taste and odor -sweet, nutty blend)=**30**, **TOTAL**=**100**

### CRITERIA FOR JUDGING BAKED GOODS-CAKES

**General appearance** (surface - crust or frosting; crust - color, texture, depth; frosting - glossy, not granular, soft, not sticky, suitable flavor; filling, if applicable - minimum 1/4”, fluffy, good flavor blend)=**30**, **Texture** (Butter Cakes - tender, fine, even grain; Fruit Cakes - not sticky or gummy, dry or crumbly)=**35**, **Flavor** (delicate and pleasing, natural flavor)=**35**, **TOTAL**=**100**

### CRITERIA FOR JUDGING BAKED GOODS-COOKIES

**Appearance** (outside - uniform, not too thick; size - not over 3”; surface-texture and color)=**30**, **Texture** (characteristic of type)=**35**, **Flavor** (natural flavor of ingredients)=**35**, **TOTAL**=**100**

### CRITERIA FOR JUDGING BAKED GOODS-CANDIES

**Appearance** (color, size and shape of pieces)=**15**, **Texture** (crystalline - velvety, creamy, smooth)=**30**, **Consistency** (crystalline - firm, not hard or soft; noncrystalline - should hold shape, no crystals)=**25**, **Flavor** (blended, high quality, pleasing)=**30**, **TOTAL**=**100**

## DEPARTMENT FB • PRESERVED FOODS Total Premiums Offered by NCMSF \$2,400.00

**Superintendent:** Renay Knapp

**Assistant Superintendent:** Cathy Holenstein

**Entry Deadline:** August 26, 2011 (**Received by**)

**Exhibits received:** Monday and Tuesday, September 5 and 6 from 9 a.m. to 7 p.m.

**Location:** Gate 1, New Expo/Livestock Building

**Exhibit pick up:** Monday, September 19 from 9 a.m. to 7 p.m.

### RULES AND REGULATIONS

**Please read important information in the front section of this book.**

- In order to award premiums on a quality basis, containers may be opened.
- Exhibits will be ruled out when not in standard canning jars of the specified size. Please include the ring with two-piece lids. This does not include flavored vinegars. Do not use decorative fabric under the ring.
- Unless an article is of good quality, no premiums will be awarded.
- **All products must be processed according to recognized safe methods found in the most recent editions of the Ball Blue Book or the USDA Complete Guide to Home Canning. Inverted jams and jellies will not be judged.**
- All jars must be labeled as to content, processing method (pressure canner or boiling water bath) and processing time.
- Dried fruits, vegetables and herbs must be labeled as to content and give method used for drying.
- There will not be more than one ribbon awarded and one award paid for each placement in a class.

### ENTRIES WILL BE DISQUALIFIED IF NOT LABELED.

Sample label	Content:	Green Beans
	Processing method:	Pressure Canned / # of pounds
	Processing time:	25 minutes

## AWARDS

Blue Ribbon	\$10.00	First place within a particular class.
Red Ribbon	\$6.00	Second place within a particular class.
White Ribbon	\$4.00	Third place within a particular class.
Best of Show	Rosette	This award represents the best entry within a particular department or subdepartment that has placed "First" in a given class within this department or subdepartment.
Judge's Choice	Rosette	This award represents the "judge's choice" within each category.

## PRESERVED FOODS

### CANNED FRUITS (PINT OR QUART JARS)

#### CLASS

FB001	Apples (whole or sliced)
FB002	Applesauce
FB003	Blackberries, Dewberries, Raspberries
FB004	Blueberries
FB005	Cherries (whole pitted & unpitted)

#### CLASS

FB006	Peaches
FB007	Plums
FB008	Pears
FB009	Pie Filling (Blueberry, Cherry, Apple, Peach)
FB010	Canned Fruits (specify) not already listed.

### CANNED VEGETABLES (PINT OR QUART JARS)

#### CLASS

FB011	Beans, (Lima, Butter)
FB012	Beans, Dried -Cooked (Kidney, Navy, Pinto)
FB013	Beans, (Green, Snap, Wax)
FB014	Beans (Shelly)
FB015	Beets
FB016	Carrots, (Whole or Cut)
FB017	Corn, (Whole Kernel) (Pint Only)

#### CLASS

FB018	Mixed Vegetables
FB019	Peas, (Field, Blackeye, Crowder, etc.)
FB020	Soup Mixture
FB021	Tomatoes, (Quartered, Water Packed)
FB022	Tomatoes, (Whole, Water Packed)
FB023	Canned Vegetables (specify) not already listed.

### CRITERIA FOR JUDGING CANNED FRUITS AND VEGETABLES

Color: That of natural fruit or vegetables=**20**, Liquid: Appropriate for product and method of processing=**10**, Appearance: Uniformly well ripened products; no defective or overripe fruits or vegetables. Only young fruits and vegetables should be canned.=**40**, Appropriate size: Uniformity of shape and size appropriate for product=**10**, Pack: Arrangement with reference to symmetry and best use of space within the jar. Attractiveness of pack should be considered, but not time-wasting fancy packs.=**10**, Jar Fill: Containers should be filled to level specified by standard recommendations=**10**, **TOTAL=100**

### PRESERVES (Half Pints or Pints)

- Preserves contain whole fruits or fruit pieces that retain their shape and are clear, shiny, tender, and plump. The fruits are suspended in a clear syrup that is the consistency of honey or soft jelly. These products should be filled to within 1/4" of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin).

#### CLASS

FB024	Blueberry
FB025	Cherry
FB026	Fig
FB027	Fruit Mixture

#### CLASS

FB028	Peach
FB029	Pears
FB030	Strawberry
FB031	Fruit Preserves (specify) not already listed.

### CRITERIA FOR JUDGING PRESERVES

**Shape:** Fruit should be whole and have original shape as nearly as possible=**10**, **Clearness and Color:** Fruit should be translucent and not too dark; liquid should be clear=**25**, **Flavor:** Natural fruit flavor, not overpowered with too much sugar=**30**, **Texture:** Tender, but firm and plump=**10**, **Pack and Fill:** Arrangement of fruit with reference to symmetry of jar; filled to within 1/4" of top, water bath processed=**5**, **Consistency:** Juice should be of honey consistency or slightly jellied=**10**, **Proportion of Syrup:** About one-third as much syrup as fruit=**10**, **TOTAL=100**

## **BUTTER, CONSERVE, JAM AND MARMALADE (Half Pint or Pint)**

**Jam** is made from crushed fruits cooked to a smooth consistency that will mound up on a spoon but not jelly firm. **Conserve** is a fruit mixture of jam consistency often containing citrus. A true conserve contains nuts and raisins. **Marmalade** contains small pieces of fruit or citrus peel evenly suspended in a transparent soft jelly. **Butter** is pureed fruit cooked to a smooth consistency. These products should be filled to within 1/4" of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin).

### **CLASS**

FB032 Apple Butter  
FB033 Peach Butter  
FB034 Pear Butter  
FB035 Butter (specify) not already listed  
FB036 Peach Conserve  
FB037 Conserve (specify) not already listed  
FB038 Blackberry Jam  
FB039 Blueberry Jam  
FB040 Cherry Jam  
FB041 Fig Jam  
FB042 Grape Jam

### **CLASS**

FB043 Peach Jam  
FB044 Pear Jam  
FB045 Plum Jam  
FB046 Raspberry Jam  
FB047 Rhubarb Jam  
FB048 Strawberry Jam  
FB049 Jam (specify) not already listed.  
FB050 Citrus Marmalade  
FB051 Peach Marmalade  
FB052 Marmalade (specify) not already listed.

## **CRITERIA FOR JUDGING BUTTER, CONSERVE, JAM, AND MARMALADE**

**Smoothness:** tender fruit with smooth texture=20, **Flavor:** natural fruit flavor, not overpowered with added ingredients or spices=35, **Consistency and Texture:** tender and will mound in spoon; not tough, sticky, or gummy; spreads easily=30, **Color and Clearness:** shiny fruit color; marmalades clear with suspended citrus=10, **Jar Fill Process:** fill jars to within 1/4" of top of standard canning jars and process in boiling water bath=5, **TOTAL=100**

## **JELLY FROM HOME-PREPARED JUICE (HALF PINT OR PINT JARS)**

### **CLASS**

FB053 Apple Jelly  
FB054 Blackberry or Dewberry Jelly  
FB055 Blueberry Jelly  
FB056 Crabapple Jelly  
FB057 Cherry Jelly  
FB058 Grape Jelly (Concord)  
FB059 Grape Jelly (Scuppernong or Muscadine)  
FB060 Herbal Jelly

### **CLASS**

FB061 Mint Jelly  
FB062 Peach Jelly  
FB063 Pepper Jelly  
FB064 Plum Jelly (Damson and Others)  
FB065 Raspberry Jelly  
FB066 Strawberry Jelly  
FB067 Jelly (specify) not already listed.

## **CRITERIA FOR JUDGING JELLY**

**Color:** pronounced, yet natural color=10, **Clearness:** transparent and sparkling=10, **Crystals:** lack of crystals; no sign of crystallization=10, **Flavor:** natural fruit flavor=30, **Consistency:** tender; breaks with distinct cleavage, angles hold shape; should not be syrupy, sticky or tough=35, **Jar Fill Process:** fill jars to within 1/4" of top of standard canning jars and process in boiling water bath=5, **TOTAL=100**

## **JUICES AND SYRUPS (PINT OR QUART JARS)**

### **CLASS**

FB068 Grape Juice  
FB069 Tomato Juice  
FB070 Juice (specify) not already listed

### **CLASS**

FB071 Blueberry Syrup  
FB072 Strawberry Syrup  
FB073 Syrup (specify) not already listed

## **CRITERIA FOR JUDGING JUICES AND SYRUPS**

**Color:** Typical color of well-ripened tomatoes or fruit=20, **Stability:** Little or no tendency to separate after standing a few minutes=15, **Absence of Defects:** No particles of fiber, skin, or seed=15, **Flavor:** Typical ripe tomato or fruit flavor; no objectionable "off" flavor=45, **Jar Fill Process:** fill jars to within 1/4" to 1/2" of top of standard canning jar=5, **TOTAL=100**

## **PICKLES AND RELISH (HALF PINT, PINT OR QUART JARS)**

### **CLASS**

FB074 Bread and Butter Pickles  
FB075 Beet Pickles  
FB076 Cucumber Pickles (Dill)  
FB077 Cucumber Pickles (Sliced-Sour)

### **CLASS**

FB087 Squash Pickles  
FB088 Tomato Pickles (Green)  
FB089 Pickles (specify) not already listed  
FB090 Chow Chow

FB078 Cucumber Pickles (Whole-Sour)  
 FB079 Cucumber Pickles (Sliced-Sweet)  
 FB080 Green Beans Pickled  
 FB081 Green Bean Pickles (Dilly Beans)  
 FB082 Hot Peppers in Vinegar (Whole)  
 FB083 Hot Peppers in Vinegar (Sliced)  
 FB084 Mixed Vegetables Pickled  
 FB085 Okra Pickles  
 FB086 Peach Pickles

FB091 Corn Relish  
 FB092 Cucumber Relish  
 FB093 Fruit Relish  
 FB094 Pepper Relish  
 FB095 Relish (specify) not already listed  
 FB096 Fruit Chutney  
 FB097 Vegetable Chutney  
 FB098 Sauerkraut  
 FB099 Flavored Vinegars

#### CRITERIA FOR JUDGING PICKLES AND RELISH

**Size and Shape:** Uniform size and shape=**10**, **Flavor:** Natural flavor in fruit pickles; Not over-spiced=**30**, **Texture:** Firm, not tough, soft or flabby=**30**, **Color:** As near natural color as possible (unless specified)=**15**, **Proportion of Pickle to Liquid:** Jars filled with pickles; liquid to cover and fill spaces=**10**, **Jar Fill Process:** Fill jars to within 1/2" of top of standard canning jars and process in boiling water bath=**5**, **TOTAL=100**

#### DRIED FRUITS, VEGETABLES, AND HERBS (PINT JARS)

##### CLASS

FB100 Apples (Rings or Slices)  
 FB101 Blueberries  
 FB102 Cherries  
 FB103 Pears  
 FB104 Peaches  
 FB105 Dried Fruits (specify) not already listed  
 FB106 Basil  
 FB107 Oregano

##### CLASS

FB108 Sage  
 FB109 Thyme  
 FB110 Dried Herbs (specify) not already listed  
 FB111 Beans  
 FB112 Tomatoes  
 FB113 Dried Vegetables (specify) not already listed.

•Fruits and Vegetables may be dried by any method. They should be placed in jars with tight fitting lids. Label contents and give method used for drying.

#### SAUCES AND CATSUP (PINT OR QUART JARS)

##### CLASS

FB114 Chili Sauce  
 FB115 Pizza Sauce  
 FB116 Spaghetti Sauce  
 FB117 Tomato Sauce

##### CLASS

FB118 Salsa  
 FB119 Tomato Ketchup  
 FB120 Sauces and Ketchup (specify) not already listed.

## DEPARTMENT G • CLOTHING

### Total Premiums Offered by NCMSF \$1,920.00

**Superintendent:** Barbara Buchanan

**Assistant Superintendent:** To be Announced

**Entry Deadline:** August 26, 2011 (Received by)

**Exhibits received:** Monday and Tuesday, September 5 and 6 from 9 a.m. to 7 p.m.

**Location:** Gate 1, New Expo/Livestock Building

**Exhibit pick up:** Monday, September 19 from 9 a.m. to 7 p.m.

#### RULES AND REGULATIONS

Please read important information in the front section of this book.

- All entries must be the work of the exhibitor.
- Only 3 entries per class may be entered.
- **Bring entries on hangers and covered in a CLEAR plastic bag.**
- Only those items that cannot be displayed on hangers will be accepted in bags; all others must be hung and covered with clear plastic bag.

#### CRITERIA FOR JUDGING CLOTHING EXHIBITS

**General Appearance,** color combination, neatness, originality, cleanliness=**25**, **Design** in relationship to fabric selection=**25**, **Workmanship** (fabric cut on grain, appropriate choice of seams, hems, finishes, and their proper execution; perfection of stitches and construction details; appropriate choice of closures (buttons, zippers, snaps, hooks and eyes, etc.) and their proper application=**50**, **TOTAL=100**