

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

Superintendent: Renay Knapp

Assistant Superintendent: Cathy Holenstein

Entry Deadline: August 30, 2010 (**Received by**)

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

Location: Gate 1, New Expo/Livestock Building

Exhibit pick up: Monday, September 20 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 lid jars. 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 GOODS

CANNED FRUITS (PINT OR QUART JARS)

CLASS

FB001	Apples (whole or sliced)
FB002	Applesauce
FB003	Blackberries, Dewberries, Raspberries
FB004	Blueberry
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 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 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
- FP042 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 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 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 1/4" of top of standard canning jars and in boiling water bath process=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 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)
- FB078 Cucumber Pickles (Whole-Sour)
- FB079 Cucumber Pickles (Sliced-Sweet)

CLASS

- FB087 Squash Pickles
- FB088 Tomato Pickles (Green)
- FB089 Pickles (specify) not already listed
- FB090 Chow Chow
- FB091 Corn Relish
- FB092 Cucumber Relish

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

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 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 Slice)
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.