

# Baking, Candies & Canning

Susan Cook  
Supervisor

Awards		
Grand Champion Bread	Trophy & Rosette	\$10
Reserve Champion Bread	Rosette	\$5
Grand Champion Cake, Cookie, Cupcake, Doughnut	Trophy & Rosette	\$10
Reserve Champion Cake, Cookie, Cupcake, Doughnut	Rosette	\$5
Grand Champion Decorated Cake – Adult	Trophy & Rosette	\$10
Reserve Champion Decorated Cake – Adult	Rosette	\$5
Grand Champion Decorated Cake – Youth	Trophy & Rosette	\$10
Reserve Champion Decorated Cake – Youth	Rosette	\$5
Grand Champion Fair Cake Challenge	Trophy & Rosette	\$100
Reserve Champion Fair Cake Challenge	Rosette	\$60
3 <sup>rd</sup> Place Fair Cake Challenge	3 <sup>RD</sup> Rosette	\$40
Grand Champion Pastries & Pies	Trophy & Rosette	\$10
Reserve Champion Pastries & Pies	Rosette	\$5
1 <sup>st</sup> Place Refrigerated Dessert - Adult	Trophy & Rosette	\$50
2 <sup>nd</sup> Place Refrigerated Dessert - Adult	Rosette	\$20
3 <sup>rd</sup> Place Refrigerated Dessert - Adult	Rosette	\$10
1 <sup>st</sup> Place Refrigerated Dessert - Youth	Trophy & Rosette	\$50
2 <sup>nd</sup> Place Refrigerated Dessert - Youth	Rosette	\$20
3 <sup>rd</sup> Place Refrigerated Dessert - Youth	Rosette	\$10
Grand Champion Youth Baking	Trophy & Rosette	\$10
Reserve Champion Youth Baking	Rosette	\$5
Grand Champion Candy	Trophy & Rosette	\$10
Reserve Champion Candy	Rosette	\$5
Grand Champion Canning Entry	Trophy & Rosette	\$10
Reserve Champion Canning Entry	Rosette	\$5
Grand Champion Canning Entry - Youth	Trophy & Rosette	\$10
Reserve Champion Canning Entry - Youth	Rosette	\$5
Ball Fresh Preserving Award – 1st	Coupons	
Ball Fresh Preserving Award – 2nd	Coupons	
Ball Fresh Preserving Award – Youth 1st	Coupons	

1. Exhibits must be a product of this year.
2. When there is no competition, the judge may award first, second, third or no premium, according to the merits of the exhibit.
3. All canned foods will be tasted.
4. 4-H Club members enrolled in 4-H Foods projects are not eligible to compete in children's section, but may compete in open adult class culinary exhibits.

## **BAKING**

1. Please **DO NOT** bring baked items on plates, tins, etc. of any kind. Use cardboard covered with foil or clean wrapping paper.
2. Judges' decision will break any tie.
3. Decorated dummies (pans, Styrofoam, etc.) shall not exceed 27 inches.
4. All exhibits of baked goods will be disposed of if spoilage should occur.
5. Only products of the home kitchens are eligible to compete.
6. No entry will be accepted unless a category for it exists and is listed in the premium book.
7. Bring larger items on a 9" paper plate, smaller items on a 6" paper plate. **ALL EXHIBITS SHOULD BE COVERED WITH PLASTIC WRAP. NO WAXED PAPER PLEASE.**

Bread should be so completely baked that, when pressed upon, it will spring out immediately upon release of pressure. An excellent loaf of bread should be uniform golden brown in color, oblong in shape, and about 9 x 4 x 4 inches in size. The flavor should be nutty, agreeable to taste, and with no suggestion of sourness. The crumb should be slightly moist, tender yet no crumbling when compressed, light in weight in proportion to size, even grain, slightly creamy white in color. The crust of a standard loaf should be tender and of medium thickness.

### **High Altitude Baking**

At sea level, atmospheric pressure is 14.7 pounds per square inch; at 5,000 feet altitude, it is 12.28 pounds per square inch; and at 10,000 feet, 10.2 pounds per square inch. The relationship is a reverse one - the higher the elevation, the lower the pressure. Air becomes thinner at higher altitudes and consequently exerts less pressure.

As air pressure drops, water boils at lower temperatures. At sea level, water boils at 212°F. Each 500 foot increase in altitude causes a drop of about 1°F in the boiling point. At very high altitudes, boiling water is relatively "cool". Since heat, not boiling, cooks foods, more time is required for food to reach the desired internal cooking temperature at higher altitudes.

Problems of altitude cookery are of two classes - boiling and leavening. At altitudes above 3,500 feet, increase the oven temperature 25° over the temperature required at sea level. For example, cakes baked at sea level at 350°F at all altitudes over 3,500 feet. The faster baking 'sets' the cell framework within the flour mixture and helps to prevent falling. In high altitudes, flour may become excessively dry unless it is stored in airtight containers. More liquid than the recipe calls for may be necessary to bring a batter or dough to the correct consistency.

## **CAKES**

Some sea-level cakes are delicate and defy adjustment to varying altitudes. In which case, choose a new favorite from altitude tested recipes. Some other recipes are so well balanced that little if any adjustment may be necessary up to 5,000 feet. This is especially true of some of the commercial cake mixes. Keep a written record of any adjustments you make.

**WITHOUT FAT** - Air, incorporated in the beaten eggs, is the leavening agent in cakes without fat. The eggs should be beaten less at high altitudes, so less leavening power is given to the batter. In angel food cakes beat the whites just until they form soft peaks; in sponge cakes beat the egg or eggs (yolks) only until they are slightly thickened.

**WITH FAT** - The emulsified shortening available on the market today gives good results in altitude baking. Because the emulsifier enables the shortening to tolerate a larger amount of liquid, it is preferable for the Aspeed-mix® cakes with high sugar ratio.

**FLOUR** - All-purpose flour is preferable in most recipes. Sift before measuring and make the following adjustments:

<b>Elevation in feet</b>	<b>Increase Flour</b>
3,500 to 5,000 .....	1 tablespoon
5,000 to 6,500 .....	2 tablespoons
6,500 to 8,000 .....	3 tablespoons
8,000 and over .....	4 tablespoons

**EGG** - An additional egg may be added to prevent the cake from being too dry and too tender.

**LEAVENING** - All types of baking powders and baking soda are treated alike in reductions for increased altitudes. When both baking powder and soda are used in a recipe, make the suggested adjustments in both ingredients. Accurate measurement of leavening is of increased importance as the altitude increases. The leavening adjustments begin with 2,000 feet elevation.

<b>Elevation in feet</b>	<b>Decrease leavening</b>
2,000 to 3,500 .....	1/4 to 1/3 teaspoon
3,500 to 5,000 .....	1/3 to 2 teaspoon
5,000 to 6,500 .....	2 to 2/3 teaspoon
6,500 to 8,000 .....	2/3 to 3/4 teaspoon
8,000 and over .....	3/4 teaspoon

Decrease each teaspoon the lessen amount for the lower altitude within each given range and the larger amount at higher altitudes within the given range.

<b>Score Cards for Bread</b>	
1. General Appearance.....	5%
2. Lightness.....	15%
3. Crust.....	10%
4. Crumb (texture).....	35%
5. Flavor (taste and smell).....	35%
<b>Total</b> .....	<b>100%</b>

**Division 1 - Breads**

**Premiums:            \$2.00            \$1.75            \$1.50**

(On all breads, 1/2 loaf constitutes an entry; 4 rolls or biscuits constitutes an entry)

**Class No.**

- |  |                                 |
|--|---------------------------------|
| 1. Quick Bread - Anadama                   | 7. Quick Bread - Date           |
| 2. Quick Bread - Baking Powder<br>Biscuits | 8. Quick Bread - Gingerbread    |
| 3. Quick Bread - Banana                    | 9. Quick Bread – Plain Muffins  |
| 4. Quick Bread - Bread Sticks              | 10. Quick Bread - Other Muffins |
| 5. Quick Bread - Com Meal                  | 11. Quick Bread - Pumpkin       |
| 6. Quick Bread - Cranberry                 | 12. Quick Bread - Tarts         |
|  | 13. Quick Bread - Zucchini      |

14. Quick Bread – Miscellaneous
15. Yeast Bread - Bread Machine
16. Yeast Bread - Cinnamon Rolls
17. Yeast Bread - Coffee
18. Yeast Bread - Cracked Wheat
19. Yeast Bread - Croissant Rolls
20. Yeast Bread - Fancy Coffee
21. Yeast Bread - French
22. Yeast Bread - Oatmeal
23. Yeast Bread – Parker house Rolls

24. Yeast Bread - Plain Rolls
25. Yeast Bread - Raisin
26. Yeast Bread - Rye
27. Yeast Bread - Sourdough Biscuit
28. Yeast Bread - Sourdough
29. Yeast Bread - Stone Ground
30. Yeast Bread - White
31. Yeast Bread - Whole Wheat, 100%
32. Yeast Bread - Whole Wheat, mix
33. Yeast Bread - Whole Wheat Roll

<b>Score Card for Cakes</b>	
1. Appearance.....	40%
2. Originality.....	30%
3. Flavor.....	15%
4. Texture.....	15%
<b>Total</b> .....	<b>100%</b>

### **Division 2 –Cakes, Cookies, Cupcakes & Doughnuts**

**Premiums:            \$2.00            \$1.75            \$1.50**

Four cookies constitute an entry, cookies will be judged on overall appearance and taste.

In Cake Classes, a whole cake will constitute an entry

**Class No.**

- |                                |   |
|--------------------------------|---|
| 1. Cake, Angel Food            | 23. Cookie, Applesauce  |
| 2. Cake, Applesauce            | 24. Cookie, Bar   |
| 3. Cake, Bundt                 | 25. Cookie, Brownies  |
| 4. Cake, Carrot                | 26. Cookie, Carrot  |
| 5. Cake, Checkerboard          | 27. Cookie, Chocolate Chip  |
| 6. Cake, Chiffon               | 28. Cookie, Coconut Macaroons   |
| 7. Cake, Chiffon (not iced)    | 29. Cookie, Drop  |
| 8. Cake, Chocolate Layer       | 30. Cookie, Filled  |
| 9. Cake, Devils Food           | 31. Cookie, Ginger Snaps  |
| 10. Cake, Fruit                | 32. Cookie, Monster, 10" across,<br>decorated, must represent<br>specific character (1) |
| 11. Cake, German Chocolate     | 33. Cookie, Oatmeal   |
| 12. Cake, Jelly Roll           | 34. Cookie, Party   |
| 13. Cake, Novelty              | 35. Cookie, Peanut Butter   |
| 14. Cake, Oatmeal              | 36. Cookie, Refrigerator Cookies  |
| 15. Cake, Plain                | 37. Cookie, Sugar Cookies   |
| 16. Cake, Pound                | 38. Cookie, Swedish Sprites   |
| 17. Cake, Pudding              | 39. Cookie, Any Other   |
| 18. Cake, Red Velvet (frosted) | 40. Cupcakes  |
| 19. Cake, Spice                | 41. Doughnuts, Cake   |
| 20. Cake, Sponge               | 42. Doughnuts, Raised   |
| 21. Cake, White Layer Cake     |   |
| 22. Cake, Any Other            |   |

### **Division 3 - Decorated Cakes, Adult**

**Premiums:            \$5.00            \$4.00            \$3.00**

Entire decoration must be frosting; only nonprofessionals may enter

#### **Class No.**

- |                         |  |
|-------------------------|--|
| 1. All Occasion         | 6. Holiday Cake (for decoration purposes only) |
| 2. Birthday Cake        | 7. Theme Cake                                  |
| 3. Birthday Cake, Child | 8. Wedding Cake                                |
| 4. Dummy Cake           |  |
| 5. Gingerbread House    |  |

### **Division 4 - Decorated Cakes, Youth**

**Premiums:            \$5.00            \$4.00            \$3.00**

Entire decoration must be frosting; only nonprofessionals may enter

#### **Class No.**

- |                         |  |
|-------------------------|--|
| 1. All Occasion         | 6. Holiday Cake (for decoration purposes only) |
| 2. Birthday Cake        | 7. Theme Cake                                  |
| 3. Birthday Cake, Child | 8. Wedding Cake                                |
| 4. Dummy Cake           |  |
| 5. Gingerbread House    |  |

### **Division 5 – Fair Cake Challenge**

**1<sup>st</sup> Place - \$100**

**2<sup>nd</sup> Place - \$60**

**3<sup>rd</sup> Place - \$40**

#### **Class No.**

- Fair Cake

Cake must be 24” high and utilize fair theme. You can interpret the fair theme, “Country, Rock & Livestock” in whatever way you see fit. Your artistic impression and interpretation of the theme will be part of the judging criteria. This contest will be similar to the Food Network Challenges on the Food Network, however, cakes will NOT be made on site. Your cake must be prepared and brought to the Sweetwater Events Complex during open entry times. Each decorator will use his/her decorating talents to completely decorate a real cake. Judging criteria include, but isn’t limited to, the following:

- Use of tips
- Border work
- Neatness and Precision
- Choice and use of color
- Creativity and originality of theme
- Difficulty of technique and skill
- General appearance
- Design appropriate for theme

## Division 6 – Pastries & Pies

**Premiums:                    \$2.00                    \$1.75                    \$1.50**

### **Pie Judging will be based on:**

**Appearance:** even brown color, perforations well distributed and adequate for escape of steam.

**Filling:** adequate in amount, uniform texture, smooth consistency, if not a fruit pie. Filling should be of uniform thickness and texture throughout the pie, and of a consistency to cut and hold shape.

**Crust:** tender, flaky and crisp. The crust of pies should be flaky and tender, well browned and of uniform thickness (about 1/8 inch). The upper crust of a two crust pie should have adequate and evenly distributed air spaces to allow for escape of steam.

**Flavor:** no distinctive fat flavor, good proportion of sugar to fruit or other ingredients. In fruit filling, flavor of fruit should be predominant, not too highly seasoned. Flavor is the most important consideration in both crust and filling.

### **Class No.**

- |                            |   |
|----------------------------|---|
| 1. Chinese Chews, 4        | 14. Any Other Pastry                            |
| 2. Cream Puff, 4           | 15. Pie, Apple                                  |
| 3. Kaffee Kuchen, 1        | 16. Pie, Berry (any kind)                       |
| 4. Krumkaker, 4            | 17. Pie, Cheese Cake, Baked                     |
| 5. Mexican Wedding Cake, 4 | 18. Pie, Cheese Cake, Un-baked (Include recipe) |
| 6. Pattigman, 4            | 19. Pie, Cherry                                 |
| 7. Petit Fours, 4          | 20. Pie, Gooseberry                             |
| 8. Pizza Pie, 1            | 21. Pie, Lemon                                  |
| 9. Potica Rolls, 4         | 22. Pie, Peach (recipe to be included)          |
| 10. Rosettes, 4            | 23. Pie, Pumpkin                                |
| 11. Sandbakkels, 4         | 24. Pie, Rhubarb                                |
| 12. Scotch Short Bread, 4  | 25. Pie, Any other variety                      |
| 13. Spritz, 4              |   |

## **Division 7 - Refrigerated Dessert Contest**

### **Class 1: Adults**

### **Class 2: Youth (16 & under)**

Samples: Cream pies, gelatin desserts, cheesecakes, pumpkin pies, whipped topping desserts

### **Awards for Both Classes**

**1<sup>st</sup> Place Winners – \$50.00, Trophy & Rosette**

**2<sup>nd</sup> Place Winners – \$20.00 & Rosette**

**3<sup>rd</sup> Place Winners – \$10.00 & Rosette**

## Division 8 – Youth Division

**Premiums:            \$2.00            \$1.75            \$1.50**  
**(One loaf or 4 cookies/candies/rolls constitutes an entry)**

**Class No.**

- |  |   |
|--|---|
| <ol style="list-style-type: none"> <li>1. Biscuits, Baking Powder (age 6-9)</li> <li>2. Biscuits, Baking Powder (age 10-14)</li> <li>3. Breads, Quick (age 6-9)</li> <li>4. Breads, Quick (age 10-14)</li> <li>5. Bread, Rolls, Fancy (age 10-14)</li> <li>6. Bread, White (age 6-9)</li> <li>7. Bread, White (age 10-14)</li> <li>8. Bread, White Rolls (age 10-14)</li> <li>9. Bread, Whole Wheat (age 6-9)</li> <li>10. Bread, Whole Wheat (age 10-14)</li> <li>11. Cakes (age 6-9)</li> <li>12. Cake, Angel Food (age 10-14)</li> <li>13. Cake, Chocolate (age 10-14)</li> <li>14. Cake, Decorated (age 10-14)</li> <li>15. Cake, Gingerbread House (age 10-14)</li> <li>16. Cake, Jelly Roll (age 10-14)</li> <li>17. Cake, Novelty (age 10-14)</li> <li>18. Cake, Plain (age 10-14)</li> <li>19. Cake, White (age 10-14)</li> <li>20. Cake, Any Other (age 10-14)</li> <li>21. Candy, Creams (age 6-9)</li> <li>22. Candy, Creams (age 10-14)</li> <li>23. Candy, Fudge (age 6-9)</li> <li>24. Candy, Fudge (age 10-14)</li> <li>25. Candy, Suckers (age 6-9)</li> <li>26. Candy, Suckers (age 10-14)</li> <li>27. Cinnamon Rolls (age 10-14)</li> </ol> | <ol style="list-style-type: none"> <li>28. Cookies, Brownies (age 6-9)</li> <li>29. Cookies, Brownies (age 10-14)</li> <li>30. Cookies, Chocolate Chip (age 6-9)</li> <li>31. Cookies, Chocolate Chip (age 10-14)</li> <li>32. Cookies, Drop (age 6-9)</li> <li>33. Cookies, Ginger Snaps (age 6-9)</li> <li>34. Cookies, Monster (age 10-14)</li> <li>35. Cookies, Oatmeal (age 6-9)</li> <li>36. Cookies, Oatmeal (age 10-14)</li> <li>37. Cookies, Party Cookies (age 6-9)</li> <li>38. Cookies, Peanut Butter (age 6-9)</li> <li>39. Cookies, Peanut Butter (age 10-14)</li> <li>40. Cookies, Refrigerator (age 10-14)</li> <li>41. Cookies, Sugar (age 6-9)</li> <li>42. Cookies, Any Other (age 10-14)</li> <li>43. Donuts (age 10-14)</li> <li>44. Foreign Foods (age 6-9)</li> <li>45. Foreign Foods (age 10-14)</li> <li>46. Muffins (age 6-9)</li> <li>47. Muffins (age 10-14)</li> <li>48. Pie, Two crust, Apple Pie (age 10-14)</li> <li>49. Pie, Two crust, Berry Pie (age 10-14)</li> <li>50. Pie, Two crust, Cherry Pie (age 10-14)</li> <li>51. Pie, Two crust Pie, Other (age 10-14)</li> <li>52. Pie, Unfilled Crust (age 10-14)</li> <li>53. Any Other (age 6-9)</li> <li>54. Any Other (age 10-14)</li> </ol> |
|--|---|

### Bake N Taste Contests

**Premiums:            \$10.00            \$5.00            \$3.00**

**\$50 Gift Certificate-Sponsored by Smith's Food & Drug Store. Ribbons for 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup>.**  
 Entries must be created by person entering contest. Bring your contest entry and recipe to the Rocky Mountain Stage in the Exhibit Hall one-half (1/2) hour before the contest. Recipes must be typed or clearly written on recipe card or 8 ½ x 11 paper and submitted with entry. Include name and address on recipe. Recipes become the property Sweetwater County Fair. Judging will be based upon creativity, originality, ease of preparation, taste and uniqueness of presentation.

*Please only one entry per contest.*

- |                                      |           |          |         |
|--------------------------------------|-----------|----------|---------|
| 1. Kid's Make It With Cereal Contest | Wednesday | August 3 | 4:30 pm |
| 2. Fair Board Cookie Contest         | Wednesday | August 3 | 7:00 pm |
| 3. Kid's Decorated Cupcake Contest   | Thursday  | August 4 | 4:30 pm |
| 4. Commissioners Pie Contest         | Thursday  | August 4 | 7:00 pm |
| 5. Kid's Cookie Contest              | Friday    | August 5 | 4:30 pm |
| 6. Mayor's Cake Contest              | Friday    | August 5 | 7:00 pm |

## DEPARTMENT – CANDIES

**Premiums:            \$2.00            \$1.75            \$1.50**

(Only products of the "home kitchen" are eligible to compete, six samples per entry please.)

### Division 1 - Candy

#### Class No.

- |                               |   |
|-------------------------------|---|
| 1. Almond Rolls               | 12. Nut Brittle, 6 pieces                             |
| 2. Caramel, 6 pieces          | 13. Orange Creams, 6 pieces                           |
| 3. Cherry Cordials            | 14. Pecan Rolls                                       |
| 4. Cherry Creams, 6 pieces    | 15. Penuche, 6 pieces                                 |
| 5. Chews, 6 pieces            | 16. Rocky Road, 6 pieces                              |
| 6. Chocolate Creams, 6 pieces | 17. Suckers, 6 pieces                                 |
| 7. Chocolate Fudge, 6 pieces  | 18. Taffy, 6 pieces                                   |
| 8. Divinity, 6 pieces         | 19. Truffles, 4 pieces                                |
| 9. English Toffee, 6 pieces   | 20. Any other kind, 6 pieces                          |
| 10. Fondant, 6 pieces         | 21. Best collection of 6 varieties (2 pieces of each) |
| 11. Fudge, 6 pieces           |   |

## DEPARTMENT – CANNING

**Premiums: \$2.00            \$1.75            \$1.50**

#### Special Rules

1. All canned fruits, vegetables, meats, and pickle products must follow 1988 United States Department of Agriculture (USDA) Guidelines (available from local Home Economist). State Source of recipe for jelly products if other than USDA.
2. Only products of home kitchens are eligible.
3. Products exhibited must be prepared after August 2012 by the person entering them.
4. A one pint or quart jar constitutes an exhibit for fruit. A one pint or one quart jar constitutes an exhibit for vegetables and meat. Standard jars to be used. All jars labeled with name of product on bottom of jar.
5. One glass or jar constitutes an exhibit for preserves, conserves, pickles and relishes.
6. One jelly glass or jar with lid constitutes an exhibit for jellies and jams.
7. One pint jar constitutes an exhibit for dried fruits and for vegetables.
8. In jams, jellies, preserves, marmalades, pickles, relishes, and fruit the exhibitor is requested to loosen the ring on the jar.
9. Mold disqualifies a product.
10. Wyoming goods should be used when possible.
11. All entries must have new rings and clean bottles.
12. Use lids and jars from the same manufacturer – Kerr with Kerr and Ball with Ball
13. **Jars must be labeled on the bottom:**
  - a. **Stating method of canning: water bath or pressure canned.**
  - b. **Date and time cooked**
  - c. **Where canned and corresponding altitude**
14. No hot entries accepted.
15. Exhibitors are limited to 50 total exhibits in canning.
16. Jars should be labeled on the bottom if sweeteners other than sugar are used.
17. All fruits, jams and jellies must be sealed.
18. All vegetables must be pressure cooked.
19. Canned goods can be opened at discretion of judges.





## **2016 ADULT LEVEL BALL FRESH PRESERVING AWARD**

presented by:

**BALL® & KERR® Fresh Preserving PRODUCTS**

**Entries must comply with items 1-19 under “Entry Information” above.**

Jarden Home Brands, marketers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today’s fresh preserving (canning) enthusiasts. First and Second Place Awards will be given to individuals judged as the best in designated categories.

A panel of judges will select the two best entries for Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands, or Ball® Collection Elite® Jars sealed with Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spread entries must be prepared using Ball® Pectin: Classic, Low or No-Sugar Needed or Liquid.

Entries designated First Place from each category will receive:

- Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin.

Entries designated Second Place from each category will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin.

## **2016 YOUTH PREMIUM FOOD PRESERVATION AWARDS**

presented by:

**BALL® & KERR® Fresh Preserving PRODUCTS**

**Entries must comply with items 1-19 under “Entry Information” above.**

In recognition of youth who excel in the art of fresh preserving (canning), Jarden Home Brands, marketers of the Ball® and Kerr® Fresh Preserving Products will present First Place Awards in designated categories.

A panel of judges will select the best entry in each category for Fruit, Vegetable, Pickle, and Soft Spread. Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Jars sealed with Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spread entries must be prepared using Ball® Pectin: Classic, Low or No-Sugar Needed or Liquid.

The best entry from each category will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin.

**Score Card for Canned Products**

1. Product - color, quality, uniformity .....	60%
2. Liquid and pack - color, quality, pack .....	30%
3. General appearance of exhibit - uniformity of jars, placing ..	10%
<b>Total</b> .....	<b>100%</b>

**Division 1 – Fruit, Dried**

(1 qt. or 1 pint jars.)

**Class No.**

- |             |                     |
|-------------|---------------------|
| 1. Apples   | 9. Pears            |
| 2. Apricots | 10. Pineapple       |
| 3. Bananas  | 11. Popcorn         |
| 4. Cherries | 12. Prunes          |
| 5. Grapes   | 13. Pumpkin seeds   |
| 6. Granola  | 14. Rose hips       |
| 7. Herbs    | 15. Sunflower seeds |
| 8. Peaches  | 16. Other           |

**Division 2 – Fruits, Fresh**

(1 qt. or 1 pint jar constitutes an exhibit unless other size is designated; must be cold packed.)

**Class No.**

- |                                     |                                    |
|-------------------------------------|------------------------------------|
| 1. Apples                           | 12. Grapes (pint bottles accepted) |
| 2. Applesauce (no spices)           | 13. Nectarines                     |
| 3. Apricot                          | 14. Peaches (Yellow)               |
| 4. Boysenberry or Blackberry        | 15. Pears                          |
| 5. Cherries (Dark)                  | 16. Plums                          |
| 6. Cherries (Light)                 | 17. Raspberries                    |
| 7. Cherries, Pie                    | 18. Rhubarb                        |
| 8. Cocktail (pint bottles accepted) | 19. Strawberries                   |
| 9. Cranberries                      | 20. Other Fruit                    |
| 10. Currants, red                   | 21. Unusual Fruit                  |
| 11. Gooseberries                    |                                    |

**Score Card for Jam and Jelly**

1. Flavor - natural flavor of fruits.....	40%
2. Appearance - natural color of fruit, clear sparkling, transparent, free from sediment and cloudiness.....	20%
3. Consistency - firm enough to hold shape yet tender and quivery..	30%
4. Containers.....	10%
<b>Total</b> .....	<b>100%</b>

**Division 3 - Jams**

(One jelly glass or jar with lid constitutes an exhibit - NO FROZEN JAMS)

**Class No.**

- |                              |                   |
|------------------------------|-------------------|
| 1. Apricot                   | 6. Fruit Mixture  |
| 2. Apricot Pineapple         | 7. Grape          |
| 3. Berry-no sugar            | 8. Peach          |
| 4. Boysenberry or Blackberry | 9. Pear           |
| 5. Cherry                    | 10. Plum or Prune |

11. Raspberry
12. Strawberry

13. Unusual Jam

**Division 4 - Jellies**  
(NO FROZEN JELLIES)

**Class No.**

- |                              |                         |
|------------------------------|-------------------------|
| 1. Apple                     | 13. Fruit Mixture       |
| 2. Apple Butter              | 14. Grape               |
| 3. Apricot                   | 15. Maraschino Cherries |
| 4. Boysenberry or Blackberry | 16. Marmalade           |
| 5. Cherry                    | 17. Mint                |
| 6. Chokecherry               | 18. Peach               |
| 7. Compotes                  | 19. Pears               |
| 8. Conserves                 | 20. Plum                |
| 9. Crab Apple                | 21. Raspberry           |
| 10. Currant, Black           | 22. Strawberry          |
| 11. Currant, Red             | 23. Unusual Jelly       |
| 12. Elderberry               | 24. Other Butters       |

**Division 5 – Jerky**  
(Jerky must be dried.)

**Class No.**

- |                       |                        |
|-----------------------|------------------------|
| 1. Homemade seasoning | 2. Purchased seasoning |
|-----------------------|------------------------|

**Division 6 - Juices**

(1 qt. or 1 pint constitutes an exhibit; must be pressure cooked)

**Class No.**

- |              |              |
|--------------|--------------|
| 1. Apple     | 4. Pineapple |
| 2. Cranberry | 5. Tomato    |
| 3. Grape     | 6. Other     |

**Division 7 - Meats**

(Pressure cooked)

**Class No.**

- |                   |              |
|-------------------|--------------|
| 1. Beef           | 6. Rabbit    |
| 2. Fish           | 7. Veal      |
| 3. Mutton or Lamb | 8. Wild Fowl |
| 4. Pork           | 9. Wild Meat |
| 5. Poultry        | 10. Other    |

**Division 8 – Mixes**

**Class No.**

- |            |           |
|------------|-----------|
| 1. Biscuit | 3. Cookie |
| 2. Bread   |           |

## Division 9 - Pickles and Relish

(1 qt., pint or 2 pint jar.)

### Class No.

- |  |                                |
|--|--------------------------------|
| 1. BBQ Sauce   | 13. Mincemeat                  |
| 2. Beet pickles or relish, vinegar<br>5% acidity of better | 14. Mixed other pickles        |
| 3. Bread and butter pickles                                | 15. Mixed sweet pickles        |
| 4. Carrots   | 16. Mustard pickles            |
| 5. Cauliflower   | 17. Onions, pickled            |
| 6. Chili sauce   | 18. Peppers                    |
| 7. Cucumber pickles, sour                                  | 19. Salsa                      |
| 8. Cucumber pickles, sweet                                 | 20. Sweet pickle relish        |
| 9. Danish cucumber pickles                                 | 21. Tomato catsup              |
| 10. Dill pickles (bottled last year)                       | 22. Tomato sauce               |
| 11. Green tomato relish                                    | 23. Watermelon                 |
| 12. Meatless spaghetti sauce (must<br>be pressure cooked)  | 24. Zucchini pickles or relish |
|  | 25. Other                      |

## Division 10 - Pie Fillings

### Class No.

- |            |            |
|------------|------------|
| 1. Apple   | 4. Pumpkin |
| 2. Berries | 5. Other   |
| 3. Peach   |            |

## Division 11 - Preserves

### Class No.

- |                              |                         |
|------------------------------|-------------------------|
| 1. Apple                     | 13. Fruit Mixture       |
| 2. Apple Butter              | 14. Grape               |
| 3. Apricot                   | 15. Maraschino Cherries |
| 4. Boysenberry or Blackberry | 16. Marmalade           |
| 5. Cherry                    | 17. Mint                |
| 6. Chokecherry               | 18. Peach               |
| 7. Compotes                  | 19. Pears               |
| 8. Conserves                 | 20. Plum                |
| 9. Crab Apple                | 21. Raspberry           |
| 10. Currant, Black           | 22. Strawberry          |
| 11. Currant, Red             | 23. Unusual Jelly       |
| 12. Elderberry               | 24. Other Butters       |

## Division 12 - Soap

### Class No.

- |               |                          |
|---------------|--------------------------|
| 1. Bars, Body | 3. Bars, Laundry         |
| 2. Bars, Hand | 4. Granulated, Pint Jars |

## Division 13 - Soup & Stew

### Class No.

- |                  |              |
|------------------|--------------|
| 1. Chili - red   | 4 Ham & Bean |
| 2. Chili - green | 5. Wild Meat |
| 3. Condensed     |              |

## Division 14 - Vegetables

(1 qt. or 1 pint jar constitutes an exhibit; must be pressure cooked.)

### Class No.

- |                       |                               |
|-----------------------|-------------------------------|
| 1. Asparagus          | 9. Peas and Carrots           |
| 2. Beans, Green       | 10. Sauerkraut                |
| 3. Beans, Wax         | 11. Sour Turnips              |
| 4. Beets              | 12. Spinach                   |
| 5. Carrots            | 13. Squash                    |
| 6. Corn, whole kernel | 14. Tomatoes, boiled (stewed) |
| 7. Dilled Vegetables  | 15. Tomatoes, whole           |
| 8. Peas               |                               |

## Division 15 – Vegetables, Dried

(1 qt. or 1 pint jars)

### Class No.

- |            |             |
|------------|-------------|
| 1. Corn    | 5. Peppers  |
| 2. Carrots | 6. Squash   |
| 3. Onions  | 7. Tomatoes |
| 4. Peas    | 8. Other    |

## Division 16 - Youth Division

### Class No.

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| 1. Canned Fruit, Apricots         | 21. Preserves & Jelly, Watermelon |
| 2. Canned Fruit, Cherries         | 22. Preserves & Jelly, Other      |
| 3. Canned Fruit, Cranberries      | 23. Vegetables, Asparagus         |
| 4. Canned Fruit, Currants         | 24. Vegetables, Beans             |
| 5. Canned Fruit, Fruit Cocktail   | 25. Vegetables, Beets             |
| 6. Canned Fruit, Peaches          | 26. Vegetables, Cauliflower       |
| 7. Canned Fruit, Pears            | 27. Vegetables, Carrots           |
| 8. Canned Fruit, Pineapples       | 28. Vegetables, Corn              |
| 9. Canned Fruit, Plums            | 29. Vegetables, Peas              |
| 10. Canned Fruit, Raspberries     | 30. Vegetables, Spinach           |
| 11. Canned Fruit, Rhubarb         | 31. Vegetables, Tomatoes          |
| 12. Canned Fruit, Strawberries    | 32. Vegetables, Other             |
| 13. Canned Fruit, Other           |                                   |
| 14. Preserves & Jelly, Apple      |                                   |
| 15. Preserves & Jelly, Apricot    |                                   |
| 16. Preserves & Jelly, Grape      |                                   |
| 17. Preserves & Jelly, Peach      |                                   |
| 18. Preserves & Jelly, Plum       |                                   |
| 19. Preserves & Jelly, Raspberry  |                                   |
| 20. Preserves & Jelly, Strawberry |                                   |