
**DEPARTMENT 105
OPEN CLASS
PANTRY STORE (FOOD PRESERVATION)**

Superintendent: Joanne Littau & David Bailey
www.FoodPreservation.info

For questions contact: *Anne Zander, CSU Extension Agent,*
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Show Information

Location: Exhibit Building, Southwest Corner
Check in Time: Wednesday, August 1, 4:00 p.m.-7:00 p.m.
Judging Entries: Thursday, August 2, 9:00 a.m. until done
Open to Public: Friday, August 3, 5:00 p.m.
Release Time: Monday, August 13, 5:00 p.m.-7:00 p.m.

Entry Information

Entry Fee: \$5.00 per open class exhibitor for the first 10 exhibits, then \$1.00 per exhibit thereafter.

How to Enter: Entries must be made to Fair Office Beginning May 1st:
9595 Nelson Rd. Longmont, CO 80501
Mail in; Walk in entry by July 16, 2018
Online at www.bouldercountyfair.org by July 23, 2018

This department is subject to all Boulder County Fair General Rules and all Open Class Creative Living Rules in addition to those listed for the department. It is the Exhibitor's responsibility to be familiar with all rules.

RULES:

1. Read Open Class Creative Living Rules and Boulder County General Rules and Regulations.
2. Please note that, listed on the website, ribbons and monetary premiums will only be awarded for 1st, 2nd, and 3rd place. All ribbons/awards are given at the discretion of the judge.
3. When filling out entry form, Pantry Store (Food Preservation) is Department 105.
4. All canned products exhibited must have been canned since last year's fair, by the person in whose name they are entered. Age of any youth entering must be included on entry form.
5. It may be necessary to open canned food entries for judging purposes. If a jar is opened it **will not be refrigerated** for display so would **need to be disposed** of when you pick up at end of fair.
6. **Approved References** used by Judges & should be used by exhibitors:
 - Colorado State University Extension Fact Sheets****
 - Other State University Extension Fact Sheets with high altitude adjustments*
 - **So Easy to Preserve**, available at Boulder County Ext. Office or through National Center for Home Food Preservation nchfp.uga.edu
 - **Preservation recipes** from the National Center for Home Food Preservation nchfp.uga.edu
 - **Ball Blue Book of Preserving** and other Ball food preservations books

- **Blue Ribbon Preserves**, by Linda Amendt can be used only for jams, jellies, preserves, butters, and marmalades.
- **USDA Complete Guide to Canning** (available online)
- **Food in Jars: Preserving in Small Batches Year Round** by Marisa McCellan (can be used only for jams, jellies, preserves, butters, and marmalades)

*****All food preservation resources must not be older than 1994 publication.

***If you need to find out about your resource please contact Anne Zander.....

7. All entries must be canned with standard brand name clear, non-colored glass canning jars (i.e. Ball, Kerr, Better Homes & Gardens, or other mason-type jars, lids, and bands. No mayonnaise jars, etc.) Depending on class specifications, acceptable jars may be 4-ounce, 8-ounce (half-pint), 12-ounce, 16-ounce (pint), or quart sized. Regular canning jars and decorator jars are acceptable. 4-ounce jars must be processed using 8- ounce (half-pint) instructions. 12-ounce jars must be processed using 16-ounce (pint) instructions.
8. All canned products should be canned since last year's County Fair by the person whose name they are entered. Jars should be in good condition with two piece canning lids with band in good condition and new flat lid.
9. Multiple entries by a participant may be made in the same category providing that the majority of the contents (by volume) of the multiple entries are different.
10. Headspace must correspond to recommendations from the references.
11. Bands should be in place for transporting home canned products, when presented for check-in, and during judging.
12. All entries must be heat-processed following canning guidelines from one of the references listed (#6). If product is not processed according to safe recommended methods, it will be disqualified.
13. All products must include the following information on **the label**, and **the label** should be placed on the jar:
 - a. Name of product (no exhibitor's name, please)
 - b. Method of preparation (type, syrup, type of pack, any additional ingredients added, such as water, lemon juice, vinegar, salt, etc.) as applies to product canned
 - c. Method of processing (i.e. pressure canner, water bath). Please identify pounds of pressure (identify weighted or dial gauge), if food was pressure canned
 - d. Approximate elevation at which processing was done
 - e. Processing time, in minutes
 - f. Date (month & year) processed
 - g. Name of Resource used to preserve product

Label Examples

<p>PEACHES Ascorbic acid dip Hot packed-thin syrup Boiling water bath canned 25 minutes at 5,000 ft. August, 2018 Ball Bluebook</p>	<p>GREEN BEANS Hot pack, ½ tsp. salt Pressure canned at 12 ½ lbs. 25 minutes at 5,000 ft. August, 2016 So Easy to Preserve pg. 186</p>	<p>STRAWBERRY JAM Boiling water bath 10 minutes at 4,800 ft. August, 2018 Sure Jell Pectin Brochure</p>
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14. Judge will determine eligibility of exhibit at time of judging. If determined appropriate by the judge, exhibits may be moved to a different category for competition.
15. All entries must be deemed to be suitable for entry and exhibition, and can be denied entry by the Superintendent or Judges. All exhibits must have been completed since August 1, 2017.
16. **Recipes are required** for all Open Pantry products. The recipe must be affixed with a rubber band to the jar or container and must include source of recipe (resource name, year published and page number or date accessed online and website link), ingredients, preparation instructions, method, time, temperature and source of recipe.
17. If you are submitting a recipe that has been adapted, you **must submit the original recipe plus a copy of the adaptation** with all of the information asked for in the rules. (Resource/book, pg. #, etc.)

Preserved Foods Judging Standards

1. **Disqualifications:** Disqualifications occur when a rule has not been followed. The following are some examples of disqualifications:

- Unsealed jars
- Mold, foreign objects (hair, insects, etc.) found in a sealed jar
- Product considered by the judges as unsafe to taste (Examples: the product was not processed using the proper canning method for that product or the processing time was insufficient).
- Incorrect canning jars (such as mayonnaise jars)
- Jars unable to be opened
- Labels incorrect (required information missing)
- Dirty jars, sticky jars, or rust on lids
- Incorrect quantities or jar size
- Paraffin wax seals

2. **Major Considerations:** Major considerations will change award placing.

Examples of major considerations are as follows:

- Product under the band/food on the jars
- Bubbles in jam and jellies
- The jell of the jelly
- The headspace in the jar
- Soft Pickles
- Please **NO decorated jars or lids** as Judges are only concerned about the product

3. **Other Considerations:** Other considerations will change points within the placing

The following are examples of other considerations:

- Flavor
- Texture
- Uniformity of product

CANNED FRUITS/VEGETABLES – Adult Division *(19 years and older as of December 31, 2017)*

(Quart or Pint Jars)

Canned Fruits

1. Apples or Pears
2. Stone Fruits (peaches, plums, apricots, cherries)
3. Applesauce
4. Other fruit sauce
5. Fruit Pie Filling
6. Fruit, Other

Canned Tomatoes

7. Tomatoes, sauce or paste
8. Tomatoes, whole, or stewed
9. Tomato Juice

Canned Vegetables

10. Beets
11. Corn, Whole Kernel
12. Green Beans (green or yellow)
13. Other single vegetable
14. Other mix vegetables

Awards: Champion & Reserve Champion Rosette Ribbons

JELLIES, JAMS, AND PRESERVES – Adult Division

(Pint or 12-Ounce or Half Pint or 4-Ounce Jars)

Jellies

15. Jelly, Apple
16. Jelly, Crabapple
17. Jelly, Grape
18. Jelly, Mint
19. Jelly, Pepper
20. Jelly, Plum
21. Jelly, Other

Jams

22. Jam, Apricot
23. Jam, Peach
24. Jam, Blueberry
25. Jam, Raspberry
26. Jam, Strawberry
27. Jam, Strawberry Rhubarb
28. Jam, Combination of Fruits (2or more)
29. Jam, Other

Preserves

30. Preserves, Cherry
31. Preserves, Strawberry
32. Preserves, Combination of fruits (2or more)

Miscellaneous

33. Butter Fruit
34. Conserve
35. Marmalade

Awards: Champion & Reserve Champion Rosette Ribbons

PICKLE PRODUCTS, SAUCES AND CONDIMENTS – Adult Division

(Pint or 12-Ounce or Half-Pint or 4-Ounce Jars for Relishes, Quart or Pint Jars for Pickled products)

Pickled Products

36. Dill Pickles
37. Sweet Pickles
38. Bread and Butter Pickles
39. Pickled Beans
40. Pickled Beets
41. Sauerkraut
42. Other Pickled Vegetables (i.e. zucchini, cauliflower, pepper, mixed etc.)
43. Any pickled fruit (i.e. watermelon, etc.)

Relish, Salsa, Chutney

44. Cucumber Relish Other vegetable relish
45. Chutney
46. Fruit Salsa
47. Tomato or Vegetable Salsa

Sauces and Condiments

48. Pickled Sauce Condiment
49. Pickled Condiment
50. Other Sauce or Condiment

Awards: Champion & Reserve Champion Rosette Ribbon

DEHYDRATED FOODS – Adult Division

Rule of Display (displayed in small glass jar or food grade clear bag)

*All dried foods must include the following information on the label:

- a) name of product
- b) pretreatment used, if any
- c) name of additional ingredients added, if any
- d) method of drying (oven, dehydrator, solar)
- e) total drying time
- f) date dried
- g) Recipe Source (to expedite judging)

Label Example:

APRICOTS

Ascorbic acid dipped

Dehydrator dried, 14 hours at 135 degrees

July, 2017

Resource: CSU Extension Dehydration Fact Sheet

DEHYDRATED FOODS – Adult Division

51. Fruit (six pieces of one kind)
52. Vegetables (1/2 cup of one kind)
53. Herbs (1/2 cup of one kind)
54. Fruit Leather (six pieces of one kind, 2" X 5")

Awards: Champion & Reserve Champion Rosette Ribbons

HONEY – Adult Division

RULES:

- a) Small jars or bottles containing sufficient product for judging are acceptable.
- b) All frame or section entries must be enclosed in a see-through protective container or wrapped with clear plastic in order to avoid invasion by bees or insect pests.
- c) **Label on exhibitors containers must** state date, name of product, and if honey is raw or heated (above 110 degrees F).
- d) All cut comb section honey must be displayed in clear plastic box (i.e. 4-1/8" x 4-1/8" x 1-3/8") and the comb should be the same approximate dimensions. Round comb sections or half comb cassettes must also be displayed in a clear plastic or glass container of appropriate size for judging.

Honey

55. Comb, Honey (one square or round section in food grade container)
56. Cut Comb Honey (one pint glass canning jar)
57. Full Frame Comb Honey (one shallow frame)
58. Liquid Honey – Light, (clear jar)
59. Liquid Honey – Dark,(clear jar)
60. Whipped/Creamed/Crystalized Honey, (clear jar)
61. Infused Honey with natural flavorings, (clear jar)
62. Other Honey

Awards: Champion & Reserve Champion Rosette Ribbons

HOME-MADE CHEESE – Adult Division

RULES:

- a) All entries must have been made by the entrant. The cheese must not have been made by a professional cheese-maker or at any commercial creamery.
- b) Cheese should be entered as whole wheels, loaves, or blocks. **Exceptions will only be made for large forms of cheese.** These cheeses should be presented in the form such as **Wedge**.
 - *Any Cheese product under one pound of weight will require a sample size of a minimum of 6 good sized pieces as the cheeses will be photographed before they are judged. Then the photo of the Cheese entry will be displayed not the actual product itself.*
- c) The design of the label is left to the participant. The label will be covered during judging, but uncovered after judging is completed.
- d) Only one entry per participant is permitted per category.
- e) A recipe must accompany each entry. It should be taped to the back of the zip-lock bag.
- f) Be certain that your entry is in the proper category. Qualified judges will conduct the judging and any placement in or removal from a category will be at the discretion of the judges.
- g) The dairy products used to make the cheese must have been pasteurized. The Boulder County Fair Pantry Store Home Cheese-Making Competition is not associated with any competitive home cheese-making agency.
- h) Judge will be evaluating the Cheese Entries for their achievements in flavor, aroma, texture, and appearance.

63. Brie or Camembert
64. Cheddar
65. Colby
66. Edam or Gouda
67. Feta
68. Gorgonzola
69. Havarti
70. Mozzarella
71. Provolone
72. Flavored Cheeses
73. Smoked Cheeses
74. Goat's Milk Cheese, soft
75. Goat's Milk Cheese, semi-soft
76. Goat's Milk Cheese, hard
77. Goat's Milk Cheese, flavored
78. Sheep's Milk Cheese, soft
79. Sheep's Milk Cheese, semi-soft
80. Sheep's Milk Cheese, hard
81. Sheep's Milk Cheese, flavored
82. Other

Awards: Champion & Reserve Champion Rosette Ribbons

Grand Champion and Reserve Grand Champion Rosette Ribbons awarded for Overall Adult Division entries

YOUTH DIVISIONS – (18 years and under as of December 31, 2017) Label rules and guidelines are the same for Youth as for the Adult Divisions. (See above)

JELLIES, JAMS, AND PRESERVES Youth Division

- 83. Jelly, any kind
- 84. Jam, any kind
- 85. Preserve, any kind

CANNED FRUIT & VEGETABLES Youth Division

- 86. Canned Fruit
- 87. Canned Vegetable

PICKLED FRUITS & VEGETABLES Youth Division

- 88. Pickles or Pickled Product

DEHYDRATED FRUITS & VEGETABLES Youth Division

- 89. Dried Fruit Product
- 90. Fruit Leather
- 91. Dried Vegetable Product

HONEY Youth Division

- 92. Honey

HOMEMADE CHEESE Youth Division

- 93. Artesian Cheese
- 94. Other

Awards: Champion & Reserve Champion Rosette Ribbons per Youth Division

Grand Champion and Reserve Grand Champion Ribbons Award for Overall Youth Division Entries