



# FIRST PLACE FOR FUN

## Open Preserved Foods

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### 2018 Schedule

<b>Deadline for Entries.....</b>	Friday, Sept. 7, 2018
<b>Delivery for Preserved Foods.....</b>	Friday, Sept. 21, Noon – 6:00 p.m. & Saturday, Sept. 22, 9 a.m. - Noon
<b>Pick-Up Dates for Ribbons.....</b>	Monday, Oct. 8, 9 a.m. – 1 p.m. & Tuesday, Oct. 9, Noon – 6:00 p.m.

**\*NO Sunday pick-up\***

*(Items must be picked up by 6 p.m. on Tuesday, Oct. 9. We do not have storage facilities and will be unable to hold items past this time. Items will be thrown away after Oct. 9.)*

Please review all information in the Competition Guide before entering items in the competition at the State Fair of Virginia. **Delivery instructions and maps will be provided on line and by emails to those who share an email address.**

**Enter on-line at [www.statefairva.org](http://www.statefairva.org). Please note that all entries are charged \$1.00 per entry. Mail-in entries must be accompanied by a check made out to State Fair of Virginia. Mail entry forms to SFVA, Preserved Foods, 13191 Dawn Blvd., Doswell, VA 23047. Faxed entries will not be accepted. Tags will be held until the delivery of products.**

### Preserved Foods Department Rules:

1. All State Fair General Rules and Preserved Foods Department Rules apply. By making an entry, you agree to read and abide by these rules.
2. An email will be sent to all exhibitors who provide an email address reminding them of instructions for delivery. Those not providing an email address can find the information on the State Fair website. Tags will be held until delivery of items.
3. A competitor shall be permitted to make only one entry in each class, but may enter in as many individual classes as desired.
4. The Fair assumes no responsibility in case of loss or damage to exhibits.
5. No preserved foods may be removed until release time and must be checked out with Superintendent. Tag stubs (claim checks) must be presented before entries are released.
6. Prize-winning exhibits removed by the competitor prior to the official release time will forfeit monetary awards.
7. It is the competitor's responsibility to pick up or dispose of entries. After the last scheduled pick-up time, all remaining products will be considered abandoned and the Fair will in no way be responsible for them.
8. All preserved foods are to have been preserved by the individual that is entering the item.
9. Only items entered in the correct class will be judged. You are responsible for correctly identifying the class for each product entered.
10. All jars must be labeled on the side for content. All products must also be labeled for processing method (pressure canner, boiling water bath, or drying method) and processing time. **ENTRIES WILL BE DISQUALIFIED IF NOT LABELED.**

Sample Label:  
Contents: Green Beans  
Processing method: Pressure Canner  
Processing time: 25 minutes

**CRITERIA FOR JUDGING FRUITS AND VEGETABLES:**

- I. Color of natural fruit or vegetable.....20 points
- II. Liquid appropriate for product and method of processing.....10 points
- III. Appearance—well-ripened products; no defectives. Only young fruits and vegetables should be canned .....40 points
- IV. Appropriate size and shape for product.....10 points
- V. Pack with best use of space; no time wasting fancy packs.....10 points
- VI. Jar filled to level specified by standard recommendations.....10 points

**CRITERIA FOR JUDGING PICKLES, RELISHERS, CHUTNEYS, SALSAS, AND SAUSES**

- I. Size and Shape of product is uniform.....10 points
- II. Flavor is natural and not over spiced.....30 points
- III. Texture firm, not tough or soft.....30 points
- IV. Color as near natural as possible (unless specified).....15 points
- V. Proportion of pickle to liquid .....10 points
- VI. Jar fill / process—jar filled to ½” and boiling water bath.....5 points

**CRITERIA FOR JUDGING PRESERVES**

- I. Shape—small fruit whole, larger maintain sliced shape.....10 points
- II. Clearness and Color—fruit translucent, not dark, liquid clear.....25 points
- III. Flavor natural, not overpowered with too much sugar.....30 points
- IV. Texture tender, but firm and plump.....10 points
- V. Pack and Fill--filled to 1/4" of top, water bath processed.....5 points
- VI. Consistency juice honey consistency or slightly jellied.....10 points
- VII. Proportion of Syrup to Fruit—two-thirds fruit and one-third syrup.....10 points

**CRITERIA FOR JUDGING JAMS, CONSERVES, MARMALADES AND BUTTERS:**

- I. Smoothness—tender fruit with smooth texture.....20 points
- II. Natural fruit flavor, not overpowered by added ingredients.....35 points
- III. Consistency and texture—tender, spreads easily, not sticky/tough....30 points
- IV. Color/clearness—shiny fruit color .....10 points
- V. Jar Fill / Process—filled to ¼” and water bath processed.....5 points

**CRITERIA FOR JUDGING JELLY**

- I. Color pronounced, yet natural in color .....10 points
- II. Clearness—is transparent and sparkling.....10 points
- III. Crystals lacking, no sign of crystallization.....10 points
- IV. Flavor is natural fruit flavor.....30 points
- V. Consistency tender, angles hold shape, not syrupy, sticky, tough.....35 points
- VI. Jar Fill / Process—filled to ¼” of top; boiling water bath..... 5 points

**CRITERIA FOR JUDGING JUICES & SYRUPS**

- I. Color typical of well-ripened tomatoes or fruit.....20 points
- II. Stability—little/no tendency to separate after standing .....15 points
- III. Absence of Defects—no particles of fiber, skin or seed.....15 points
- IV. Flavor typical of tomato or fruit; no objectionable “off” flavor.....45 points
- V. Container—standard jars; water bath processed; airtight seals.....5 points

**Awards for all classes except Blue Ribbon County Fair which will get Rosettes**

**1st      2nd      3rd**  
**\$5      Ribbon      Ribbon**

**Special Rules for Preserved Foods**

Awards will be withdrawn if spoilage occurs. Any exhibitor using commercial canned fruits or vegetables will automatically be disqualified.

**Special Rules for Preserved Foods**

1. Entries must be in clear quart, pint, 1/2 pint or 1/4 pint jars. Only standard canning jars permitted. No cloth decoration on jars. Jars must be sealed with jar ring left on. **You must give the name of the product in the "Other" classes.**
2. All products must be processed according to recognized \*\*safe methods found in the current editions of the USDA Complete Guide to Home Canning or the Ball Blue Book.
3. All jars must be labeled on the side for content. All products must also be labeled for processing method (pressure canner, boiling water bath, or drying method) and processing time. **ENTRIES WILL BE DISQUALIFIED IF NOT LABELED.**

Sample Label:

Contents: Green Beans

Processing method: Pressure Canner

Processing time: 25 minutes

\*\*See Safe Method Source referenced above.

**Division 65: CANNED FOODS—  
FRUITS AND VEGETABLES**

**Class**

- 6501 Figs
- 6502 Apple Sauce
- 6503 Cherries
- 6504 Peaches
- 6505 Blueberries
- 6506 Fruit, Other (name fruit used)
- 6507 Three Vegetable Medley
- 6508 Beets
- 6509 Carrots
- 6510 Corn
- 6511 Peppers
- 6512 Snap Beans
- 6513 Dilly Beans
- 6514 Squash
- 6515 Tomatoes (Whole in water)
- 6516 Tomatoes (Whole in juice)
- 6517 Tomato Juice
- 6518 Vegetable Soup Mixture
- 6519 Vegetables, Other (name vegetable)

**Division 66: SYRUPS/SAUCES**

**Class**

- 6601 Raspberry Syrup
- 6602 Strawberry Syrup
- 6603 Peach Syrup
- 6604 BBQ Sauce, sweet
- 6605 Bloody Mary Mix

**Division 68: CATSUPS**

**Division 67: CANNED FOOD**

**Blue Ribbon County Fair Winners**

1. Item must have won first place at a previous local county fair in order to participate in this section.
2. The winning county ribbon must be securely attached to the entry.
3. Awards will be withdrawn if spoilage occurs.
4. No commercial fruits or vegetables will be allowed.

**Class**

- 6701 Apples
- 6702 Blackberries
- 6703 Corn
- 6704 Peaches
- 6705 Pears
- 6706 Fruit, any other
- 6707 Peas
- 6708 Snapbeans
- 6709 Squash
- 6710 Tomatoes (Whole in water)
- 6711 Tomatoes (Whole in juice)
- 6712 Tomato Juice
- 6713 Vegetable Soup Mixture
- 6714 Lima Beans
- 6715 Pickles
- 6716 Vegetables, any other (name vegetable)

**Class**

6801 Tomato Catsup  
6802 Sauce-Salsa  
6803 Sauce-Spaghetti (no meat)  
6804 Sauce-Chili  
6805 Sauce-any other (name sauce)

### **Division 71: SPICE IT UP! \*NEW**

#### **Class**

7101 Pepper Sauce  
7102 Spicy Fruit Salsa  
7103 Hot Salsa  
7104 Hot Sauce  
7105 Spicy BBQ Sauce

### **Division 73: DEHYDRATED FOODS**

Can be in decorative or standard jars.

#### **FRUITS**

7301 Apples  
7302 Bananas  
7303 Peaches  
7304 Mixed Fruit or Favorite Fruit

#### **VEGETABLES**

7306 Peppers  
7307 Onions  
7308 Squash  
7309 Mixed Vegetables

#### **MEAT**

7311 Beef Jerky  
7312 Venison Jerky  
7313 Other Meat Jerky

### **Division 74: PICKLES**

#### **Class**

7401 Pickled Beets  
7402 Sliced Cucumber Pickle (Sweet)  
7403 Bread & Butter Pickle  
7404 Bread & Butter Pickle, spicy  
7405 Dill Pickle  
7406 Sweet Mixed Pickle  
7407 Pickled Peaches  
7408 Pickled Pears  
7409 Pickled Squash  
7410 Green Tomato Pickle  
7411 Watermelon Rind Pickle  
7412 Peppers-Pickled  
7413 Garlic Dill Pickles  
7414 Pickled Garlic  
7415 Pickles, Other (describe)  
7416 Best display of pickles and relishes  
(3 varieties)

### **Division 75: VINEGARS**

#### **Class**

7501 Cider  
7502 Raspberry  
7503 Strawberry Basil  
7504 Honey  
7505 Herb  
7506 Wine  
7507 Vinegar, Other (name type)

### **Division 76: PRESERVES & JELLIES**

#### **Class**

7601 Apple Butter  
7602 Apple Jelly  
7603 Blackberry Jam  
7604 Blackberry Jelly  
7605 Blackberry Preserves  
7606 Blueberry Jam  
7607 Cherry Jam  
7608 Cherry Preserves  
7609 Chutney, Apple  
7610 Chutney, Pear  
7611 Chutney, Peach  
7612 Chutney, Other  
7613 Conserve - Any flavor  
7614 Damson Preserves  
7615 Fig Preserves  
7616 Fruit Butter Other  
7617 Grape Jam  
7618 Grape Jelly  
7619 Grape Preserves  
7620 Jam Other  
7621 Marmalade Other  
7622 Mint Jelly  
7623 Orange Marmalade  
7624 Peach Butter  
7625 Peach Jam  
7626 Peach Jelly  
7627 Peach Preserves  
7628 Pear Preserves  
7629 Pepper Jelly  
7630 Pineapple Preserves  
7631 Plum Jelly  
7632 Preserves Other  
7633 Strawberry Jam  
7634 Strawberry Jelly  
7635 Strawberry Preserves  
7636 Sugar Free - Any flavor  
7637 Tomato Preserves  
7638 Watermelon Rind Preserves  
7639 Jelly, Other

### **Division 77: RELISHES**

#### **Class**

7701 Chow Chow  
7702 Corn Relish  
7703 Tomato Relish  
7704 Sweet Pickle Relish



Presented by:

***BALL® & KERR™ FRESH PRESERVING PRODUCTS***

Newell Brands Inc., marketers of Ball® and Kerr™ Fresh Preserving Products, is proud to recognize today's fresh preserving (canning) enthusiasts. Awards for 1<sup>st</sup> and 2<sup>nd</sup> place will be presented to individuals whose home canned entry is selected the best in the category.

A panel of judges will select the top two entries in Fruits, Vegetables, Pickles, and Soft Spreads.

**Entries must be preserved in Ball® Jars and sealed with Ball® Lids and Bands specially designed for home canning, or preserved in Kerr™ Jars sealed with Kerr™ Lids and Bands specially designed for home canning. In addition, entries in the soft spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.**

Category	Selected from Classes	Awards*
Fruit (1 <sup>st</sup> place)	6501 – 6507	Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr™ Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin
Fruit (2 <sup>nd</sup> place)	6501 – 6507	One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr™ Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin
Vegetables (1 <sup>st</sup> place)	6508 – 6519	Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr™ Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin
Vegetables (2 <sup>nd</sup> place)	6508 – 6519	One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr™ Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin
Pickles (1 <sup>st</sup> place)	7401 – 7415	Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr™ Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin
Pickles (2 <sup>nd</sup> place)	7401 – 7415	One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr™ Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin
Soft Spreads (1 <sup>st</sup> place)	7601 – 7639	Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr™ Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin
Soft Spreads (2 <sup>nd</sup> place)	7601 – 7639	One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr™ Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball® Pectin

\*Awards will be sent directly from Newell Brands Inc. after the State Fair.