Division 8

Food Preservation

Superintendent: Linda Stanley----------907-347-4213

ENTRY DAY	PICK-UP
Open and Junior	Open and Junior
Saturday, July 29, 1 to 6 p.m.	**Monday, August 14**
Badger Hall	**11:00 – 3:00**

SPECIAL DIVISION 8 AWARDS

Superintendents' Choice

Best Decorated Entry

Most Unique Entry

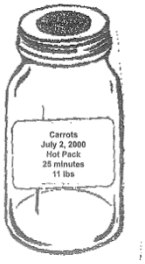
Special Preparation: Containers should be standard type canning jar when applicable or of clear glass **(no aluminum cans)** and **must be completely labeled with the name of product, date of preparation, canning method, and length of processing time.** Vegetables and meats should be canned by the pressure cooker method. Jams, Jellies, and Soft Spreads must be prepared using the water bath method. **THE INVERSION METHOD IS NOT ACCEPTED ON ANY ENTRY AND PARAFFIN WAX IS NOT ACCEPTED!**

All containers will be opened and contents will be inspected by the judges. Any product not properly sealed will be disqualified. To avoid food waste, an exhibitor may bring a duplicate entry for display with their judged entry. For entries with duplicates, the judged entry will be stored in refrigeration for pick-up by the exhibitor.

Handbooks: Please refer to the Alaska Cooperative Extension Booklet, "*Attractive & Safe Food Preservation Exhibits*", for exhibit preparation. You may obtain copies by calling 474-1530.

Labels: Note the date the product was sealed/prepared, complete name of product, pounds of pressure (if appropriate) and canning method. State amount of alcohol used in alcoholic beverages. **Failure to label entries correctly will result in disqualification.** See diagram for an example of how to label entries properly. All entries must be labeled.

Example of properly labeled jar
From "Attractive & Safe Food Preservation Exhibits"



Carrots
July 2, 2008
Hot Pack
25 minutes
11 lbs.

Class A---------- Jams

One jar each

Lot 1 Raspberry
Lot 2 Blueberry
Lot 3 Cranberry
Lot 4 Strawberry
Lot 5 Salmonberry
Lot 6 Other fruits
Lot 7 Combinations
Lot 8 Peaches

Class B ---------- Jellies

One jar each

Lot 1 Raspberry
Lot 2 Blueberry
Lot 3 Cranberry
Lot 4 Strawberry
Lot 5 Rosehip
Lot 6 Other fruit
Lot 7 Non-fruit
Lot 8 Combinations

Class C ---------- Other Soft Spreads

One jar/bottle each

Lot 1 Preserves
Lot 2 Conserves
Lot 3 Marmalades
Lot 4 Fruit butters
Lot 5 Nut butters
Lot 6 Syrups
Lot 7 Other
Lot 8 Combination

Class D ---------- Pickles & Relishes

One jar each

Lot 1 Mixed pickles
Lot 2 Green tomato pickles
Lot 3 Cucumbers, dill
Lot 4 Cucumbers, sweet
Lot 5 Bread & butter pickles
Lot 6 Beet pickles
Lot 7 Zucchini pickles
Lot 8 Watermelon pickles
Lot 9 Other pickles
Lot 10 Relishes, vegetable
Lot 11 Relishes, fruit
Lot 12 Chutneys
Lot 13 Flavored vinegar
Lot 14 Mustard
Lot 15 Salsa
Lot 16 Catsup
Lot 17 Other relishes

Class E ---------- Canned Vegetables

One jar each

Lot 1 Beans green or wax
Lot 2 Beets
Lot 3 Carrots
Lot 4 Broccoli/cauliflower
Lot 5 Greens, incl. spinach, chard
Lot 6 Other vegetables
Lot 7 Mixed vegetables
Lot 8 Sauces (including tomato)
Lot 9 Soup
Lot 10 Sauerkraut

Class F ---------- Canned Fruit

One jar each

Lot 1 Rhubarb
Lot 2 Blueberries
Lot 3 Raspberries
Lot 4 Other fruits
Lot 5 Combinations
Lot 6 Cranberry sauces
Lot 7 Other sauces (incl. applesauce)

Class G ---------- Meat and Fish

All entries will be opened.

Lot 1 Salmon, not smoked, canned
Lot 2 Salmon, smoked, canned
Lot 3 Other fish/seafood
Lot 4 Game
Lot 5 Mincemeat
Lot 6 Other meat
Lot 7 Meat soups (including game meats)

Class H ----------Beverages

One bottle or container - CLASSES 4 – 12 are for adults 21 and older.

Lot 1 Fruit juice
Lot 2 Vegetable juice
Lot 3 Root beer
Lot 4 Liqueurs
Lot 5 Cordials
Lot 6 Wines, red
Lot 7 Wines, white
Lot 8 Wines, rose
Lot 9 Beer, ale
Lot 10 Beer, lager
Lot 11 Beer, other
Lot 12 Sherry

Class I ---------- Frozen Foods

Frozen items judged on appearance, packaging, and taste, if applicable. Products will be thawed only if necessary to reach a judging decision. Freezer will be provided by the Fair Association.

Lot 1 Fruits
Lot 2 Vegetables
Lot 3 Jams
Lot 4 Frozen desserts
Lot 5 Ice cream & sherbets
Lot 6 Meat
Lot 7 Fish
Lot 8 Seafood
Lot 9 Baby food
Lot 10 Rhubarb
Lot 11 Mushrooms

Class J ----------Dried Foods

Enclose in jar or vacuum sealed.

Lot 1 Dried fish
Lot 2 Meat jerky
Lot 3 Vegetables
Lot 4 Fruits & berries
Lot 5 Herbs
Lot 6 Fruit leathers
Lot 7 Nuts & seeds
Lot 8 Tea
Lot 9 Mushrooms
Lot 10 Rhubarb
Lot 11 Other

Class K ---------- Natural Honey & Beekeeping Products

Lot 1 Extracted honey - Fireweed
Lot 2 Extracted honey - Other
Lot 3 Comb honey – square wood section
Lot 4 Comb Honey - Round cabana section

Class L ----------Baby Food

Lot 1 Meats
Lot 2 Fruits
Lot 3 Vegetables
Lot 4 Other

Class M----------Collections

Lot 01 Pickles
Lot 02 Jams and Jellies

Class N----------Cheese

Lot 01 Soft
Lot 02 Hard
Lot 03 Semi-Soft
Lot 04 Semi-hard

JUNIOR FOOD PRESERVATION
AGE 16 AND UNDER

All Junior Class are identical to Adult Class, but are labeled with double letters (e.g., Class A becomes Class AA, Class B becomes Class BB, etc.). Please add the appropriate sub Lot letter to the Lot number. THERE WILL BE NO JUNIOR ENTRIES FOR CLASS HH – BEVERAGES FOR CLASSES 4 THROUGH 12.

a. Age 7 and under b. Age 8 to 11 c. Age 12 to 16