

DEPARTMENT FB • PRESERVED FOODS

Total Premiums Offered by NCMSF \$2,660.00

PRESERVED FOODS

Superintendent: Renay Knapp

Assistant Superintendent: Cathy Hohenstein

Entry Deadline: August 23, 2019 *ONLINE ENTRIES ONLY, NO entries accepted after August 23, 2019, 11:55pm.*

Exhibits received: Monday and Tuesday, September 2 and 3 from 9 a.m. to 7 p.m.

Location: Gate 1, Expo Building

Exhibit pick up: Monday, September 16 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 lids. 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 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 FOODS

CANNED FRUITS (PINT OR QUART JARS)

CLASS

- FB001 Apples (whole or sliced)
- FB002 Applesauce
- FB003 Blackberries, Dewberries, Raspberries
- FB004 Blueberries, huckleberries
- FB005 Cherries (whole pitted & unpitted)
- FB006 Peaches

CLASS

- FB007 Plums
- FB008 Pears
- FB009 Figs
- FB010 Mixed Fruits
- FB011 Pie Filling (Blueberry, Cherry, Apple, Peach)
- FB012 Other Canned Single Fruits (specify)

CANNED VEGETABLES (PINT OR QUART JARS)

CLASS

- FB013 Beans, (Lima, Butter)
- FB014 Beans, Dried -Cooked (Kidney, Navy, Pinto)
- FB015 Beans, (Green, Snap, Wax)
- FB016 Beans (Shelly)
- FB017 Beets
- FB018 Carrots, (Whole or Cut)
- FB019 Corn, (Whole Kernel) (Pint Only)
- FB020 Corn, Cream (pint only)

CLASS

- FB021 Mixed Vegetables
- FB022 Peas, (Field, Blackeye, Crowder, etc.)
- FB023 Peas, Green English
- FB024 Soup Mixture
- FB025 Tomatoes, (Quartered, Water Packed)
- FB026 Tomatoes, (Whole, Water Packed)
- FB027 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

FB028 Blueberry
FB029 Cherry
FB030 Fig
FB031 Mixed Fruit

CLASS

FB032 Peach
FB033 Pear
FB034 Strawberry
FB035 Fruit Preserves, Single Fruit, (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 to within 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 within 1/4" of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin).

CLASS

FB036 Apple Butter
FB037 Peach Butter
FB038 Pear Butter
FB039 Butter (specify) not already listed
FB040 Peach Conserve
FB041 Conserve (specify) not already listed
FB042 Blackberry Jam
FB043 Blueberry Jam
FB044 Cherry Jam
FB045 Fig Jam
FB046 Grape Jam

CLASS

FB047 Peach Jam
FB048 Pear Jam
FB049 Plum Jam
FB050 Raspberry Jam
FB051 Rhubarb Jam
FB052 Strawberry Jam
FB053 Jam, any other single fruit (specify)
FB054 Jam, Any 2 fruits
FB055 Citrus Marmalade
FB056 Peach Marmalade
FB057 Marmalade (specify) not already listed.

CRITERIA FOR 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 fruit or citrus=**10**, **Jar Fill Process:** fill jars to within 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

FB058 Apple Jelly
FB059 Blackberry or Dewberry Jelly
FB060 Blueberry Jelly
FB061 Crabapple Jelly
FB062 Cherry Jelly
FB063 Grape Jelly (Concord)
FB064 Grape Jelly (Scuppernong or Muscadine)
FB065 Herbal Jelly

CLASS

FB066 Mint Jelly
FB067 Peach Jelly
FB068 Pepper Jelly
FB069 Plum Jelly (Damson and Others)
FB070 Raspberry Jelly
FB071 Strawberry Jelly
FB072 Jelly, any other single fruit (specify)
FB073 Fruit Mixture

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 within 1/4" of top of standard canning jars and process in boiling water bath=**5**, **TOTAL=100**

JUICES AND SYRUPS (PINT OR QUART JARS)

CLASS

FB074 Grape Juice
FB075 Tomato Juice
FB076 Apple Juice
FB077 Berry Juice

CLASS

FB078 Juice (specify) not already listed
FB079 Blueberry Syrup
FB080 Strawberry Syrup
FB081 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 within 1/4" to 1/2" of top of standard canning jar=**5**, **TOTAL=100**

PICKLES AND RELISH (HALF PINT, PINT OR QUART JARS)

CLASS

FB082 Bread and Butter Pickles
FB083 Beet Pickles
FB084 Cucumber Pickles (Dill)
FB085 Cucumber Pickles (Sliced-Sour)
FB086 Cucumber Pickles (Whole-Sour)
FB087 Cucumber Pickles (Sliced-Sweet)
FB088 Cinnamon Cucumber Rings
FB089 Green Beans Pickled
FB090 Green Bean Pickles (Dilly Beans)
FB091 Hot Peppers in Vinegar (Whole)
FB092 Hot Peppers in Vinegar (Sliced)
FB093 Mixed Vegetables Pickled
FB094 Okra Pickles
FB095 Peach Pickles

CLASS

FB096 Squash Pickles
FB097 Tomato Pickles (Green)
FB098 Pickles (specify) not already listed
FB099 Chow Chow
FB100 Corn Relish
FB101 Cucumber Relish
FB102 Fruit Relish
FB103 Pepper Relish
FB104 Relish, Other Vegetable not already listed
FB105 Mixed Relish
FB106 Fruit Chutney
FB107 Vegetable Chutney
FB108 Sauerkraut
FB109 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 within 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**

FB110 Apples (Rings or Slices)
FB111 Blueberries
FB112 Cherries
FB113 Pears
FB114 Peaches
FB115 Dried Fruits (specify) not already listed
FB116 Basil
FB117 Oregano
FB118 Parsley

CLASS

FB119 Sage
FB120 Thyme
FB121 Dried Herbs (specify) not already listed
FB122 Beans, Green/Waxed
FB123 Beans, dried Pinto, Navy, Kidney, etc.
FB124 Tomatoes
FB125 Peppers
FB126 Dried Vegetables not already listed (specify)

•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 KETCHUP (PINT OR QUART JARS)**CLASS**

FB127 Chili Sauce
FB128 Pizza Sauce
FB129 Spaghetti Sauce
FB130 Tomato Sauce

CLASS

FB131 Salsa
FB132 Tomato Ketchup
FB133 Sauces and Ketchup (specify) not already listed