

DIVISION F Homemakers Department

Entry Time:

Tuesday, Noon - 7pm

Superintendent:

Leona Piatz

763-444-6418

Exhibits must be labeled with the following information-product, time, and method of processing. It is recommended that you follow guidelines in the Ball Blue Book 2006 or USDA Complete guide to home canning - 5th edition. Canned foods must be exhibited in clear regulation jars specified with lids and rings. No rust on lids or rings. Exhibits must have been preserved within the last year. Judges reserve the right to open canned foods for inspection.

Class 01 - Vegetables - please display in quart or pint jars.

***Also enter the Ball & Kerr
FreshPreserving Class 13***

- Lot 01 - Beans - green cut
- Lot 02 - Beans - green whole
- Lot 03 - Beans - yellow, any style
- Lot 04 - Beets
- Lot 05 - Carrots
- Lot 06 - Corn
- Lot 07 - Mixed vegetables for soups
- Lot 08 - Peas
- Lot 09 - Potatoes
- Lot 10 - Sauerkraut -
sealed in regulation jar
- Lot 11 - Tomatoes - whole
- Lot 12 - Tomatoes - stewed
- Lot 13 - Exhibit of six different
- Lot 14 - Any other - not listed

Class 02- Canned Meat, Fish or Fowl
please display in quart or pint jars

- Lot 01 - Beef
- Lot 02 - Fish
- Lot 03 - Fowl
- Lot 04 - Pork
- Lot 05 - Wild Game

Class 03 - Fruits - please display in quart or pint jars.

***Also enter the Ball & Kerr
FreshPreserving Class 13***

- Lot 01 - Apples for pies
- Lot 02 - Applesauce
- Lot 03 - Apricots
- Lot 04 - Blackberries
- Lot 05 - Blueberries
- Lot 06 - Cherries
- Lot 07 - Cranberries
- Lot 08 - Gooseberries

- Lot 09 - Ground Cherries
- Lot 10 - Peaches
- Lot 11 - Pears
- Lot 12 - Plums
- Lot 13 - Raspberries - Black
- Lot 14 - Raspberries - Red
- Lot 15 - Rhubarb
- Lot 16 - Any other fruit not listed

Class 04 - Juices - please display in quart or pint jar

- Lot 01 - Apple
- Lot 02 - Grape
- Lot 03 - Rhubarb
- Lot 04 - Tomato
- Lot 05 - Any other fruit juice not listed

Class 05 - Jelly - please display in regulation ½ pint jelly jar with lids and rings

***Also enter the Ball & Kerr
FreshPreserving Class 13***

- Lot 01 - Apple
- Lot 02 - Blackberry
- Lot 03 - Chokecherry
- Lot 04 - Currant
- Lot 05 - Grape
- Lot 06 - Mint
- Lot 07 - Plum
- Lot 08 - Raspberry
- Lot 09 - Strawberry
- Lot 10 - Any other variety not listed

Class 06 - Jam - please display in regulation ½ pint jelly jar with lids and rings

***Also enter the Ball & Kerr
FreshPreserving Class 13***

- Lot 01 - Apricot
- Lot 02 - Black berry
- Lot 03 - Blueberry
- Lot 04 - Marmalade - any variety
- Lot 05 - Peach
- Lot 06 - Plum
- Lot 07 - Raspberry
- Lot 08 - Rhubarb
- Lot 09 - Strawberry
- Lot 10 - Strawberry/Rhubarb
- Lot 11 - Any other variety not listed

Class 07 - Butters - please display in regulation ½ pint jar with lids and rings

- Lot 01 - Apple
- Lot 02 - Plum
- Lot 03 - Any other not listed

Class 08 - Pickles/ Pickled Vegetables

please display in quart or pint jars

- Lot 01 - Asparagus
- Lot 02 - Beans
- Lot 03 - Beet
- Lot 04 - Bread and Butter
- Lot 05 - Dill
- Lot 06 - Dill - baby
- Lot 07 - Green Tomato
- Lot 08 - Mixed vegetables
- Lot 09 - Peppers
- Lot 10 - Sweet Chunk
- Lot 11 - Watermelon
- Lot 12 - Any other not listed

Class 09 - Relishes, sauces, and dressings - please display in regulation pint or quart jars

- Lot 01 - BBQ Sauce
- Lot 02 - Catsup
- Lot 03 - Chili Sauce
- Lot 04 - Corn Relish
- Lot 05 - Cucumber Relish
- Lot 06 - Pepper relish
- Lot 07 - Salsa
- Lot 08 - Spaghetti Sauce
- Lot 09 - Tomato Sauce
- Lot 10 - Any other not listed

Class 10 - Eggs

- Lot 01 - Half dozen - Brown
- Lot 02 - Half dozen - Cream
- Lot 03 - Half dozen - White
- Lot 04 - Half dozen - Blue
- Lot 05 - Half dozen - Bantam
- Lot 06 - Half dozen - Green

Class 11 - Misc Homemade Products

- Lot 01 - Homemade Soap
- Lot 02 - Honey Comb 1 lb
- Lot 03 - Honey in regulation jar
- Lot 04 - Homemade lard
- Lot 05 - Maple syrup please display in pint or regulation jar.
- Lot 6 - Any other fruit syrup please display in pint or regulation jar.

Class 12 - Dried/ Dehydrated Class

Please display in jar or zip-loc bag

- Lot 01 - Vegetable
- Lot 02 - Fruit
- Lot 03 - Herbs
- Lot 04 - Meat/Jerky/Sticks
- Lot 05 - Any other not listed



BALL® Fresh Preserving® AWARD

ADULT & YOUTH Categories presented by: Ball® & Kerr® FreshPreserving™ PRODUCTS

Jarden Home Brands, makers 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 those individuals judged as best in designated age and recipe categories.

A panel of judges will select the two best entries submitted by an adult and youth for Fruit, Vegetable, Pickle and Soft Spread categories. Entries must be preserved in Ball® or Ball® Collection Elite® Jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball® Collection Elite® Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. A proof of purchase (UPC code) from Ball® pectin must be provided at time of entry.

The entries designated **First Place** from the Adult category will receive: Two (2) \$5.00 coupon for Ball® or Kerr® Fresh Preserving Products and one (1) FREE (up to \$4) coupon for Ball® Pectin Products. The designated **Second Place** from each category will receive: One (1) \$5.00 coupon for Ball® or Kerr® Fresh Preserving Products and one (1) FREE (up to \$4) coupon for Ball® Pectin Products.

The entries designated **First Place** from the Youth Category will receive: One (1) \$5.00 coupon for Ball® or Kerr® Fresh Preserving Products and one (1) FREE (up to \$4) coupon for Ball® Pectin Products.

Each exhibitor may WIN ONLY ONE award in each division.

References

- *Ball Blue Book® of Preserving, copyright 2011*
- *Ball® Complete Book of Home Preserving, copyright 2006*
- *USDA Complete Guide to Home Canning Bulletin 539, reprint 2009*

(These references may differ in some areas. Information contained in each is correct and safe. As the manufacturer of jars and closures we recommend our package instructions and the Ball® Books listed.)

Eligibility for Ball® Food Preservation Awards

- All eligible entries must be preserved in the same brand of jar and lid: Ball® Jar sealed with a Ball® Lid and Band, or Ball® Collection Elite™ Lid and Band, or canned in a Kerr® Jar sealed with a Kerr® Lid and Band, or a Ball® Collection Elite™ Lid and Band.
- Entries in the Soft Spread category must be prepared using Ball® Pectin: Original, No Sugar Needed, or Liquid. The UPC from the Ball® Pectin package must accompany the entry as proof of purchase.
- Entries must be labeled with product name, date of preparation, processing method and processing time.
- All preserved foods must have been prepared within a one-year (1) period prior to judging date.

Judging Guidelines for all Food Preservation Entries

Filled Jar

- Headspace must correspond to the instructions from the reference guides listed. The top of liquid in finished recipe or liquid covering produce must provide adequate headspace as stated in approved guidelines.
- Air bubbles should be kept to a minimum. (Gas bubbles denote spoilage and can be identified by movement of the bubbles to the surface of the produce while the jar is stationary. Products indicating gas bubbles are present will be disqualified. Gas bubbles denote spoilage and are identified by movement to the surface of the product while the jar is stationary.
- Bands should be in place for transporting home canned products. Remove band carefully to determine if the headspace is correct. Replace band for display.

Product Appearance

- Produce should be free from defects or blemishes, disease and spoilage. Recipes prepared with stems, pits and/or peels is acceptable if the recipe is in keeping with all other preserving guidelines.
- Liquids must be clear and free from cloudiness and small particles unless recipe ingredients have a natural affect on product clarity.
- Color of finished product should be as close as possible to its natural characteristics or that for cooked product.
- Texture is affected by heat processing; however, the finished product should not appear over-cooked or easily break down.
- Ingredients should retain shape and size based on the type and preparation method. Cut pieces of uniform size should be packed evenly in the jar yet allow adequate room for liquid to circulate throughout the jar.

Processing Method and Time

- Method used to process food must comply with current preserving guidelines as stated in the approved reference guides. The boiling-water process for acid food and pressure process for low-acid food are the only recommended methods to preserve food for shelf storage.
- Time for heat processing food correctly vary depending on each specific recipe or food type. Processing time must be in agreement with approved reference guides.
- Safety is of utmost importance. If product was not processed according to recommendations or exhibits any sign of spoilage, or not in compliance with judging guidelines must be disqualified. Quality criteria are based on visual judging only.

Class 13 - Adult

- Lot 01 – Fruit
- Lot 02 – Vegetable
- Lot 03 – Pickle
- Lot 04 – Soft spread - jams or jellies

Class 14 – Youth - 14 and under

- Lot 01 – Fruit
- Lot 02 – Vegetable
- Lot 03 – Pickle
- Lot 04 – Soft spread – jams or jellies