

# DEPARTMENT D - CANNING

## (16 & UNDER JUNIOR CANNING STARTS WITH DIVISION 23)

Superintendent  
Kelly Emery  
754-9686 or 754-5731

Asst. Superintendent  
Johanna Cabbage  
754-4489

\*Premium Schedules are found in the front of the book on  
ARRIVAL NO LATER THAN: Monday, July 20, 2009 between 11 a.m. and  
7:30 p.m.  
RELEASE TIME: Sunday, July 26, 2009 between 5 and 6 p.m. Doors will be  
locked at 6 p.m. YOU are responsible for exhibits left after that time.

### GENERAL RULES:

NOTE: Youth 16 years and under must enter canning products  
in Division 23.

Everyone is welcome and invited to watch the judging. Viewers  
must stay back from judging area and do not visit with anyone  
working there or you will be asked to leave the area until  
judging is completed.

1. All exhibitors will abide by all applicable rules and regulations of the Park County Fair.
2. An exhibitor may enter only one entry in each class. A jar can be entered only in one class, unless specified.
3. All exhibits must be products of the "Home Kitchen." Exhibitors offering borrowed or purchased items as their own work will forfeit all rights to participate in premium awards.
4. NO ARTIFICIAL COLORING, including Jello, Kool-Aid, may be used in canned vegetables, fruits or pickles.
5. All canned products must be packed in standard, clean, clear, untinted, glass jars. NO MAYONNAISE JARS, ETC., with manufacturer's label on side of jar, perfectly sealed with NEW, clean seals. Jellies may be in 1/2 pint regulation jelly glasses, or 1/2 or one pint regulation canning jars. Judges will open jellies, preserves, pickles and relishes. Other jars may be opened if placings are close. All canned exhibits must be products of July 2008 to July 2009 not previously exhibited.
6. Lids of exhibit jars will be scratched, therefore, may not be entered again.
7. A jar should be completely clean, EVEN UNDER THE SCREW BAND. Screw band MUST BE on the jars.
8. All Dried items and Herbs must be labeled. Items that DO NOT have a label will be disqualified and removed from the shelf.
9. No Labels on lid.

### \*\*\* CANNING DEPARTMENT GUIDELINES FOR 2009:

1. All entries in the canning department will be required to have a label stating the processing method that was used (waterbath or pressure); if pressure was used, the pounds of pressure; and the processing time must be included. Please attach label to back or bottom of jar. In order to increase awareness of canning safety principles, it is required that every entry be accompanied by a label which includes the following information:

#### SAMPLE LABEL:

Processing Method (Please Circle):

1. Waterbath or Pressure
2. Hot pack or Raw pack

Processing Time: \_\_\_\_\_ Pressure Adjusted for Altitude: \_\_\_\_\_ (If pressure, include # of pounds.)

2. For your information, judges use the following criteria when judging canned products:
  - a. Safety of Product - worth 60%

- Clean jars used (no stains)
- Outside neck free from food deposits
- Standard jar used
- Complete Seal Achieved
- Standard seal used
- Headspace appropriate for product
- Absence of air bubbles
- Natural color appropriate for process time and method
- Arrangement in jar allows proper heat penetration
- Correct processing method and time
- b. Quality of Product - worth 40%
  - Firm, ripe product used (none overripe)
  - Correct proportion of product of liquid (if appropriate)
  - Color of liquid appropriate for product
  - Shapes and size uniform
  - All product is beneath liquid
  - Pieces well arranged to space advantage but jar not overpacked

### SPECIAL AWARDS

Grand Champion Vegetables.....	\$10
Reserve Champion Vegetables.....	\$5
Grand Champion Fruits.....	\$10
Reserve Champion Fruits.....	\$5
Grand Champion Meats.....	\$10
Reserve Champion Meats.....	\$5
Grand Champion Jelly, Jams, Preserves, etc.....	\$10
Reserve Champion Jelly, Jams, Preserves, etc.....	\$5
Grand Champion Pickles.....	\$10
Reserve Champion Pickles.....	\$5
Grand Champion Dried.....	\$10
Reserve Champion Dried.....	\$5
Grand Champion Displays.....	\$10
Reserve Champion Displays.....	\$5

### YOUTH AWARDS:

Grand Champion Overall is \$10  
Reserve Champion Overall is \$5

## DIVISION 1 - CREATIVE GIFT DISPLAY

\*Premium Schedules are found in the front of the book on page II.\*

PREMIUM SCHEDULE: A

CLASS:

1. Creative gift display (any creative gift display using a minimum of not more than 3 home canned products, etc.).

PEOPLES CHOICE AWARD-\$15 DONATED BY CUBBAGE FARMS.

Peoples choice award: Spectators are invited to vote for their favorite creative gift display. Please vote by Friday at 10 p.m. Winner will be announced on Saturday.

## DIVISION 2 - CANNED VEGETABLES

\*Premium Schedules are found in the front of the book on page II.\*

Judging Criteria: Condition of vegetables; uniformity in size and shape; color, proportion of vegetables to liquid; clearness of liquid.

Premium Schedule: A

Class:

1. Asparagus, whole
2. Asparagus, cut
3. Beans, green, cut
4. Beans, green, full length
5. Beans, shelled
6. Beans, wax, cut
7. Beans, wax, full length
8. Beets, whole
9. Beets, cut
10. Carrots, cut
11. Carrots, whole
12. Corn, whole kernel
13. Corn, cream style
14. Greens
15. Peas
16. Pumpkin cubes
17. Tomatoes, whole, packed in water
18. Tomatoes, packed raw w/o added liquid
19. Tomatoes, sectioned
20. Tomatoes, stewed
21. Squash, winter
22. Vegetable Combination
23. Mixed Vegetable Soup
24. Any Other Vegetable Not Listed (label the jar)

## DIVISION 3- CANNED FRUIT

\*Premium Schedules are found in the front of the book on page II.\*

Judging Criteria: Condition of fruit (shape and consistency) color, proportion of fruit to syrup, syrup density and clearness.

Premium Schedule: A

Class:

1. Apples
2. Apple Pie Filling
3. Applesauces
4. Apricots
5. Cherries, pie, pitted
6. Cherry Pie Filling
7. Cherries, pie unpitted
8. Cherries, sweet, pitted
9. Cherries, sweet, unpitted
10. Peaches
11. Pears
12. Plums
13. Raspberries
14. Rhubarb
15. Fruit mincemeat (list ingredients on back of entry tag)
16. Any Other Fruit Not Listed (label the jar)

Class: FRUIT JUICES - Not Opened-No sugar added

17. Apple Juice
18. Chokecherry Juice
19. Cherry Juice
20. Grape Juice
21. Plum Juice
22. Tomato Juice
23. Mixed Vegetable Juice
24. Any Nectar Not Listed (label the jar)
25. Any Other Vegetable Juice Not Listed (label the jar)
26. Any Other Fruit Juice Not Listed (label the jar)
27. Ready to Drink Juice (sugar added)- label sugar or sugar free. (Will be opened and tasted.)

## DIVISION 4 - CANNED MEAT

\*Premium Schedules are found in the front of the book on page II.\*

Premium Schedule: A

Class:

1. Beef
2. Mutton/Lamb
3. Pork
4. Chicken or Turkey
5. Fish
6. Mincemeat (list ingredients on back of entry tag)
7. Wild Game, deer, antelope, elk, etc. (label the jar)
8. Chili With Meat
9. Vegetable Soup With Meat
10. Stew, meat and vegetables
11. Any Other Meat Not Listed (label the jar)
12. EMERGENCY MEAL to consist of one vegetable, one fruit and one meat (label the jars).

## DIVISION 5 - JELLY

\*Premium Schedules are found in the front of the book on page II.\*

Judging Criteria: Flavor, color, clearness, consistency (firm yet tender and quivery). Use regulation jelly glasses or small standard canning jars.

Premium Schedule: A

Class:

1. Apple
2. Apricot
3. Blueberry
4. Cherry
5. Chokecherry
6. Crabapple
7. Grape
8. Peach
9. Plum
10. Raspberry
11. Any Other Jelly Not Listed (label the jar)

## DIVISION 24 - ADULT APIARY (HONEY)

1. Fruit Canned with Honey
2. Vegetable Canned with Honey
3. Pickles canned with Honey
4. Jelly/Jam made with Honey

## DIVISION 6- PRESERVES

\*Premium Schedules are found in the front of the book on page II.\*

Preserves are fruit in which the tissues of fruit have absorbed a heavy sugar syrup until they are filled with syrup instead of water, and are whole or large pieces. Use regulation jelly glasses or small standard canning jars.

Judging Criteria: Flavor and color characteristic of fruit used. Consistency, size and shape of fruit pieces and distribution throughout mixture; characteristic of liquid or juice.

Premium Schedule: A

Class:

1. Blackberry Preserves
2. Cherry Preserves
3. Peach Preserves
4. Plum Preserves
5. Raspberry Preserves
6. Strawberry Preserves
7. Tomato Preserves
8. Watermelon Preserves
9. Any Other Preserves Not Listed (label the jar)

## DIVISION 7 - CONSERVE

Conserves differ from marmalades in that several fruits may be combined and nuts may be added.

Judging Criteria: Flavor and color characteristic of fruit used. Consistency, size and shape of fruit pieces and distribution throughout mixture; characteristic of liquid or juice.

Premium Schedule: A

Class:

1. Any Conserve (label the jar)  
May enter 2

## DIVISION 8 - MARMALADE

Marmalades are usually made from fruits which have some jelly-making properties, tough sliced oranges or lemons may be added.

Judging Criteria: Flavor and color characteristic of fruit used. Consistency, size and shape of fruit pieces and distribution throughout mixture; characteristic of liquid or juice.

May enter more than 1 entry

Premium Schedule: A

Class:

1. Orange Marmalade
2. Any Other Marmalade Not Listed (label the jar)

## DIVISION 9 - BUTTER

Judging Criteria: Flavor and color characteristic of fruit used and consistency.

May enter more than 1 entry

Premium Schedule: A

Class:

1. Apple
2. Any Other Butter Not Listed (label the jar)

## DIVISION 10 - JAM

Jam is any mashed fruit preserved in sugar.

Judging Criteria: Flavor and color characteristic of fruit used. Consistency, size and shape of fruit pieces and distribution throughout mixture; characteristic of liquid or juice.

Premium Schedule: A

Class:

1. Apricot
2. Curds - Any label jar
3. Raspberry
4. Peach
5. Plum
6. Strawberry
7. Chokecherry
8. Rhubarb
9. Freezer Jam, sealed
10. Any Other Jam Not Listed, label the jar. More than 1 entry allowed

## DIVISION 11 - SYRUPS

Premium Schedule: A

Class:

1. Any Syrup (label the jar)

## DIVISION 12 - FRUIT TOPPING

Premium Schedule: A

Class:

1. Any Topping (label the jar)

## DIVISION 13 - PICKLES

\*Premium Schedules are found in the front of the book on page II.\*

Judging Criteria: Flavor: Uniform size, color, and shape; plump, not shrunken; clear liquid.

Pickled Fruits - tender, unbroken skins;

Pickled Cucumbers - uniformity crisp and firm; no artificial coloring.

Attractive economical pack of solids and liquid - full without crowding, liquid over top of food in jar, 1/2 inch headspace.

Premium Schedule: A

Class:

1. Any fruit pickles (Label Jar)
2. Cucumber, sweet (whole)
3. Cucumber, sweet (chunk)
4. Cucumber, sour (whole)
5. Cucumber, sour (sliced)
6. Cucumber, dill (plain)
7. Cucumber, dill (onion or garlic)
8. Bean Pickles
9. Mustard Pickles
10. Bread and Butter Pickles
11. Beet Pickles
12. Hot Peppers
13. Mixed Pickles - More than one vegetable
14. Sweet Dill Pickles
15. Any other Pickles not listed (label the jar)

## DIVISION 14 - RELISH

\*Premium Schedules are found in the front of the book on page II.\*

Judging Criteria: Mixture of evenly chopped vegetables, uniform in size, shape, color; clear liquid; color - bright and fairly clear, characteristic of kind. Attractive economical pack of solids and liquid - full without crowding, liquid over top of food in jar, 1/2 inch headspace.

Premium Schedule: A

Class:

1. Chow Chow Relish
2. Corn Relish
3. Ripe Tomato Relish
4. Sauerkraut
5. Cucumber Relish
6. Any Other Fruit Relish Not Listed (label the jar)
7. Any Other Vegetable Relish Not Listed (label the jar)
8. Chutney - Any Fruit (Label Jar)
9. Chutney - Any Veg (Label Jar)

## DIVISION 15 - SAUCES

Judging Criteria: Attractive economical pack of solids and liquid - full without crowding, liquid over top of food in jar, 1/2 inch headspace.

Premium Schedule: A

Class:

1. Chili Sauce
2. Taco Sauce
3. Spaghetti Sauce
4. Tomato Catsup
5. Tomato Sauce
6. Barbecue Sauce
7. Horseradish
8. Salsa - Tomato
9. Salsa - Fruit
10. Any Other Not Listed (label the jar)

## DIVISION 16 - DRIED VEGETABLES

\*Premium Schedules are found in the front of the book on page II.\*

Exhibit dried items in glass jars, 1/4 cup. A label should be attached that specifies what pre-treatment was done to dried fruits & vegetables. For example: soaked in sugar solution or sprinkled with Season Salt, Etc.

Premium Schedule: A

Class:

1. Asparagus
2. Green Beans
3. Beets
4. Broccoli
5. Cabbage
6. Carrots
7. Celery
8. Corn
9. Eggplant
10. Onions
11. Peas
12. Pepper, hot
13. Pepper, sweet
14. Potatoes
15. Summer Squash
16. Tomatoes
17. Vegetable Combination
18. Vegetable Soup
19. Mushrooms
20. Any Other Vegetable Not Listed (label the jar)

## DIVISION 17 - DRIED FRUITS

\*Premium Schedules are found in the front of the book on page II.\*

Exhibit dried items in glass jars. 1/4 Cup Product

Premium Schedule: A

Class:

1. Apples
2. Apricots
3. Bananas
4. Cherries, pie pitted (label use)
5. Cherries, sweet pitted
6. Grapes
7. Melons
8. Nectarines
9. Peaches
10. Pears
11. Plums
12. Pineapple
13. Raspberries
14. Rhubarb
15. Strawberries
16. Dried Citrus Peel (label the jar)
17. Any Other Fruit Not Listed (label the jar)

## DIVISION 18 - DRIED MEATS

Exhibit dried items in glass jars. 1/4 Cup

Premium Schedule: A

Class:

1. Jerky - (Whole muscle or ground) - 6 pieces
2. Beef
3. Chicken
4. Fish
5. Pork
6. Wild Game
7. Chili with Meat
8. Any Other Meat Not Listed (label the jar)

## DIVISION 19 - DRIED LEATHERS

\*Premium Schedules are found in the front of the book on page II.\*

Exhibit 3 pieces of dried items in glass jars.

Premium Schedule: A

Class:

1. Apple
2. Apricot
3. Cherry
4. Grape
5. Peach
6. Plum
7. Raspberry
8. Strawberry
9. Pear
10. Any Other Leather Not Listed (label the jar)

## DIVISION 20 - DRIED HERBS

Exhibit dried items in glass jars. 1/4 Cup Product

Premium Schedule: A

Class:

1. Caraway
2. Celery Leaves
3. Chives
4. Oregano
5. Parsley
6. Mints (Label jar as to kind)
7. Sage
8. Summer Savory
9. Sweet Basil
10. Thyme
11. Dill
12. Any Other Herb Not Listed (label the jar)

## DIVISION 21 - HOMEMADE PASTA

Exhibit dried items in pint or quart jars.

Premium Schedule: A

Class:

1. Noodles - Plain
2. Noodles - Flavored (Label the Jar)
3. Macaroni
4. Spaghetti
5. Any Other Pasta Not Listed (label the jar)

## DIVISION 22 - BEST DISPLAYS

All jars in a display must be the same size. Label all jars as to what kind. All displays must consist of three jars or glasses and three different kinds.

Premium Schedule: A

Class:

1. Vegetable Display
2. Fruit Display
3. Meat Display
4. Jelly Display
5. Conserve Display
6. Marmalade Display
7. Preserve Display
8. Butter Display
9. Jam Display
10. Pickle Display
11. Relish Display
12. Syrup Display

## DIVISION 23 - JUNIOR CANNING

\*Premium Schedules are found in the front of the book on page II.\*

Premium Schedule: A

CLASS: CANNED VEGETABLES

Judging Criteria: Condition of vegetables; uniformity in size and shape; color, proportion of vegetables to liquid; clearness of liquid.

1. Bean, green, cut
2. Corn, whole kernel
3. Tomatoes, sectioned
4. Any Other Vegetable (label the jar)

CLASS: CANNED FRUIT

Judging Criteria: Condition of fruit (shape and consistency) color, proportion of fruit to syrup, syrup density and clearness.

5. Applesauces
6. Peaches
7. Pears
8. Any Other Fruit (Label the jar)

CLASS: FRUIT JUICE

9. Apple Juice
10. Chokecherry Juice
11. Tomato Juice
12. Any Other Fruit Juice (label the jar)

CLASS: CANNED MEAT

13. Emergency Meal to consist of one vegetable, one fruit, and one meat (label the jars).

CLASS: JELLY

Judging Criteria: Flavor, color, clearness, consistency (firm yet tender and quivery). Use regulation jelly glasses or small standard-canning jars.

14. Apple
15. Chokecherry
16. Grape
17. Peach
18. Any Other Jelly Not Listed (label the jar)

CLASS: PRESERVES

Preserves are fruit in which the tissues of fruit have absorbed a heavy sugar syrup until they are filled with syrup instead of water, and are whole or large pieces. Use regulation jelly glasses or small standard canning jars.

Judging Criteria: Flavor and color characteristic of fruit used. Consistency, size and shape of fruit pieces and distribution throughout mixture; characteristic of liquid or juice.

19. Any Preserves (label the jar)

CLASS: CONSERVE

Conserves differ from marmalades in that several fruits may be combined and nuts may be added.

Judging Criteria: Flavor and color characteristic of fruit used.

Consistency, size and shape of fruit pieces and distribution throughout mixture; characteristic of liquid or juice.

20. Any Conserve (label the jar)

CLASS: MARMALADE

Marmalades are usually made from fruits which have some jelly-making properties, tough sliced oranges or lemons may be added.

Judging Criteria: Flavor and color characteristic of fruit used.

Consistency, size and shape of fruit pieces and distribution throughout mixture; characteristic of liquid or juice.

21. Any Marmalade (label the jar)

CLASS: BUTTER

Judging Criteria: Flavor and color characteristic of fruit used and consistency.

22. Apple
23. Any Other Butter (label the jar)

CLASS: JAM

Jam is any mashed fruit preserved in sugar.

Judging Criteria: Flavor and color characteristic of fruit used.

Consistency, size and shape of fruit pieces and distribution throughout mixture; characteristic of liquid or juice.

24. Raspberry
25. Peach
26. Strawberry
27. Any Other Jam Not Listed, (label the jar).  
More than 1 entry allowed.

CLASS: SYRUPS

28. Any Syrup (label the jar)

CLASS: FRUIT TOPPING

29. Any Topping (label the jar)

CLASS: PICKLES

Judging Criteria: Flavor: Uniform size, color and shape; plump, not shrunken; clear liquid.

Pickled Fruits - tender, unbroken skins; Pickled Cucumbers - uniformity crisp and firm; no artificial coloring. Attractive economical pack of solids and liquid-full without crowding, liquid over top of food in jar, 1/2 inch headspace.

30. Cucumber, sweet (whole or chunks)
31. Cucumber, dill (onion, garlic, or plain)
32. Bread and Butter Pickles
33. Any Other Pickles not listed (label the jar)

CLASS: RELISH

Judging Criteria: Mixture of evenly chopped vegetables, uniform in size, shape, color; clear liquid; color-bright and fairly clear, characteristic of kind. Attractive economical pack of solids and liquid-full without crowding, liquid over top of food in jar, 1/2 inch headspace.

34. Any Vegetable Relish (label the jar)

CLASS: SAUCES

Judging Criteria: Attractive economical pack of solids and liquid-full without crowding, liquid over top of food in jar, 1/2 inch headspace.

35. Taco Sauce
36. Tomato Sauce
37. Salsa
38. Any Other Not Listed (label the jar)

CLASS: DRIED VEGETABLES

Exhibit dried items in glass jars, 1/2 cup. A label should be attached that specifies what pre-treatment was done to dried fruits & vegetables pre-soaked in sugar solution or sprinkled with Season Salt, Etc.

39. Green Beans
40. Carrots
41. Celery
42. Onions
43. Any Other Vegetable Not Listed (label the jar)

CLASS: DRIED FRUITS

Exhibit dried items in glass jars.

44. Apples
45. Bananas
46. Grapes
47. Pineapple
48. Strawberries
49. Any Other Fruit Not Listed (label the jar)

CLASS: DRIED MEATS

Exhibit dried items in glass jars.

50. Any Meat (label the jar)

CLASS: DRIED LEATHERS

Exhibit dried items in glass jars.

51. Apple
52. Peach
53. Strawberry
54. Any Other Leather Not Listed (label the jar)

CLASS: DRIED HERBS

Exhibit dried items in glass jars.

55. Chives
56. Peppermint
57. Dill
58. Any other Herb Not Listed (label the jar)

CLASS: HOMEMADE PASTA

Exhibit dried items in glass jars.

59. Any Pasta (label the jar)

CLASS: BEST DISPLAYS

All jars in a display must be the same size. Label all jars as to what kind. All displays must consist of three jars or glasses and three different kinds.

60. Vegetable Display
61. Fruit Display
62. Jelly Display
63. Jam Display
64. Pickle Display

CLASS: COOKIES IN A JAR

65. Mixed, any type - label ingredients and instructions.