

DEPARTMENT 60 - FOOD PRESERVATION

EXHIBITS IN PLACE:

SATURDAY, AUG. 14, 10:00 A.M. TO 6:00 P.M.

JUDGING:

SUNDAY, AUG. 15, 8:00 A.M. TO 12:00 NOON

EXHIBITS RELEASED:

SUNDAY, AUG. 15, 2:00 P.M.

SUNDAY, AUG. 22, 7:00 P.M. TO 9:00 P.M.

SUPERINTENDENTS IN CHARGE:

MONDAY, AUG. 23, 8:00 A.M. TO NOON

PHILLIP KENT, MARY EBERT AND ROB TIBBITS

RULES AND REGULATIONS FOR DEPARTMENT 60:

1. All canned goods to be preserved this season.
2. Name brand canning jars used for canning should be standard, colorless jars, sealed with two piece lacquer lids with the brand name of the jar. **No zinc lids accepted.**
3. Do not use artificial coloring or bleaching agents.
4. All fruits, fruit juices, acid vegetables and juices, pickles and relishes must be finished by water bath method.
5. All non-acid vegetables, non-acid vegetable juices and meats must be pressure cooked.
6. Jars to be opened at the judges discretion.
7. More than one entry may be made, with a *Maximum of (2) entries per class.* **Exception: Section 12, a Maximum of (1) entry**

SECTION 1 - CANNED FRUIT
PREMIUMS FOR SECTIONS 1 THRU 10
1st - \$3.00 2nd - \$2.50 3rd - \$2.00

RULES:

1. Judging will be based on proper proportion of juice to fruit, clearness of juice or syrup, color, size, shape of fruit.

CLASS

1. Apples
2. Applesauce
3. Blackberries
4. Blueberries (Huckleberries)
5. Cherries, Sour, Pitted
6. Cherries, Sour, Unpitted
7. Cherries, Sweet, Pitted
8. Cherries, Sweet, Unpitted
9. Mixed Fruit
10. Peaches, Pitted
11. Peaches, Unpitted
12. Pears
13. Pineapple
14. Plums
15. Raspberries, Black
16. Raspberries, Red
17. Rhubarb
18. Strawberries
19. Any other not listed, please identify on tag



SECTION 2 - CONSERVES, MARMALADE, AND PRESERVES

RULES:

1. **CONSERVE:** Mixture of several fruits often combined with Raisins and nut meats.

2. **MARMALADE:** Made from fruit or a combination of fruits including citrus fruits. The fruit and peel appear in small, thin pieces through the clear, transparent, jelly-like product.
3. **PRESERVES:** Made from fruit or a mixture of fruits cooked until the syrup is quite thick and clear and the fruit transparent and plump.
4. Judging will be based on consistency, color, and appearance.

CLASS

- | | |
|---------------|---------------------------|
| 1. Apple | 11. Pineapple |
| 2. Apricot | 12. Plum |
| 3. Blackberry | 13. Raspberry - Red |
| 4. Blueberry | 14. Raspberry - Black |
| 5. Cherry | 15. Rhubarb |
| 6. Currant | 16. Strawberry |
| 7. Grape | 17. Zucchini |
| 8. Orange | 18. Any other not listed, |
| 9. Peach | please identify on tag |
| 10. Pear | |



SECTION 3 - JAMS

RULES:

1. Made from crushed fruits with no separation of fruit and juice.
2. Judging is based on consistency, color, & appearance.

CLASS:

- | | |
|---------------|----------------------------------|
| 1. Apple | 9. Peach |
| 2. Apricot | 10. Pineapple |
| 3. Blackberry | 11. Plum |
| 4. Blueberry | 12. Raspberry/Red |
| 5. Cherry | 13. Raspberry/Black |
| 6. Currant | 14. Rhubarb |
| 7. Grape | 15. Strawberry |
| 8. Orange | 16. Any other not listed, please |
| | Identify on tag |

DEPARTMENT 60 - FOOD PRESERVATION (contd.)

SECTION 10 - VEGETABLES

RULES:

1. Judging will be based on appearance, color, pack, and liquid.

CLASS

- | | |
|----------------------|---------------------------|
| 1. Asparagus | 11. Peas |
| 2. Beans, Green | 12. Peppers |
| 3. Beans, Lima | 13. Pumpkin |
| 4. Beans, Wax | 14. Sauerkraut |
| 5. Beets | 15. Spinach |
| 6. Broccoli | 16. Squash |
| 7. Carrots | 17. Tomatoes |
| 8. Cauliflower | 18. Any other not listed, |
| 9. Corn | please identify on tag |
| 10. Mixed Vegetables | |

SECTION 11 - HERBAL VINEGARS & VINEGARETTES

PREMIUMS FOR SECTIONS 11 & 12

1st \$6.00 2nd \$4.00 3rd \$3.00 4th \$2.00

CLASS

1. Edible Flower Vinegar - (Example) for flavor, color and eye appeal, Nasturtium flowers and leaves for color and peppery Flavor, Chive blossoms and leaves, for color and garlic or roses, onion flavor, old fashion for color and aroma **(All flowers and leaves must be pesticide free)**
2. Herbal Vinegar - (Example) for flavor, color and eye appeal, vinegar infused with herbs such as Garlic, Sage, Tarragon, Rosemary, Thyme, etc.
3. Special Vinegar - (Example) for flavor, color and eye appeal, vinegar infused with allium, peppercorns, mustard seed, allspice, cinnamon, etc.
4. Fruit Vinegar and Vinegarete - (Example) Raspberry, Peach, Blackberry, Cherry, Vinegar and sugar, to be used as a dressing on salads or meats, may be mixed with oil or salad oils.

SECTION 12 - WINE OR BEER

RULES:

1. **THIS SECTION, ONE (1) ENTRY PER CLASS.**
2. Bring in two (2) 750 ml. bottles - one for testing, one for display.
3. Bottles should be labeled, if a wine exhibit label by grape or produce variety and vintage. The produce used to make wine beer in this competition must be 100% Michigan grown. Use of commercial equipment to produce this exhibit is prohibited.
4. Judging based on color, clarity, aroma, bouquet, sugar-acid tannin balance, after-taste and general overall quality.

CLASS:

1. Red Wine (grape dry)
2. Red Wine (non-grape dry)
3. White Wine (grape dry)
4. White Wine (non-grape dry)
5. Red Wine (grape sweet)
6. Red Wine (non-grape sweet)
7. Beer - Any Variety



SECTION 13 - FOR MEN ONLY

PREMIUMS FOR SECTION 13

1st - \$5.00 2nd - \$4.50 3rd - \$4.00

RULES:

1. More than five (5) entries in a class of same kind or variety, judge will split the class, if appropriate.
2. Specify on your entry tag kind or variety.

CLASS

- | | |
|--------------------------|-----------------------|
| 1. Fruit | 6. Miscellaneous |
| 2. Jam | 7. Pickles |
| 3. Jelly and Preserves | 8. Relishes |
| 4. Juices | 9. Salad and Dressing |
| 5. Conserves, Marmalades | 10. Vegetables |



SECTION 14 - BEST OF SHOW
\$10.00 & ROSETTE - DO NOT ENTER

CLASS:

1. Fruits
2. Juices
3. Jelly, Jams, Preserves
4. Pickled Food
5. Miscellaneous Item
6. Men Only
7. Vegetables



DEPARTMENT 60 - FOOD PRESERVATION (contd.)

SECTION 4 - JELLY

RULES:

1. Made from fruit juices, should be clear and sparkling. When removed from the glass it should retain its shape, but quiver when moved. When cut, it should be tender yet firm enough to retain the angle of the cut. No crystals.
2. Judging will be based on consistency, color and appearance.



CLASS

- | | |
|-----------------|---|
| 1. Apple | 9. Mint |
| 2. Apple, Crab | 10. Plum |
| 3. Blackberry | 11. Raspberry - Red |
| 4. Cherry | 12. Raspberry - Black |
| 5. Cranberry | 13. Strawberry |
| 6. Currant | 14. Any other not listed,
please identify on tag |
| 7. Grape | |
| 8. Green Pepper | |

SECTION 5 - JUICES

CLASS

- | | |
|-----------|--|
| 1. Apple | 5. Tomato |
| 2. Berry | 6. Any other not listed,
please identify on tag |
| 3. Cherry | |
| 4. Grape | |

SECTION 6 - MISCELLANEOUS

CLASS

1. Apple Butter
2. Herbs (4 or more home grown & dried for culinary use).
3. Honey, in a Comb - 1 lb.
4. Honey, Strained - 1 lb.
5. Peanut Butter
6. Maple Sugar - 1 lb.
7. Maple Syrup - 1 Pint
8. Meat, Fish, Poultry
9. Mincemeat
10. Any other not listed, please identify on tag



SECTION 7 - PICKLES

RULES:

1. Judging will be based on color, appearance, texture, and pack.



CLASS

- | | |
|--------------------|---|
| 1. Apple, Crab | 10. Mustard |
| 2. Apple, Sweet | 11. Peach |
| 3. Bean | 12. Pear |
| 4. Beet | 13. Pepper |
| 5. Bread & Butter | 14. Tomato, Green |
| 6. Chunk | 15. Watermelon |
| 7. Cucumber, Sour | 16. Zucchini |
| 8. Cucumber, Sweet | 17. Any other not listed,
please identify on tag |
| 9. Dill | |

SECTION 8 - RELISH/SAUCE

RULES:

1. The relish should be moist, but not juicy and the vegetable table or fruit should be firm.
2. Judging will be based on color, texture and pack.

CLASS

- | | |
|----------------|---|
| 1. Beet | 9. Pear |
| 2. Catsup | 10. Pepper |
| 3. Chili Sauce | 11. Piccalili |
| 4. Chow Chow | 12. Salsa |
| 5. Corn | 13. Spaghetti Sauce |
| 6. Cucumber | 14. Zucchini |
| 7. Horseradish | 15. Dipping Oils |
| 8. India | 16. Any other not listed, please
identify on tag |

SECTION 9 - SALAD AND DRESSING

RULES:

1. Pint jars preferred.
2. Judging is based on consistency, appearance and color.

CLASS

- | | |
|--------------------------|--|
| 1. Bean Salad | 4. French Dressing |
| 2. Carrot Salad | 5. Any other not listed,
please identify on tag |
| 3. Boiled Salad Dressing | |

