

## FOOD PRESERVATION

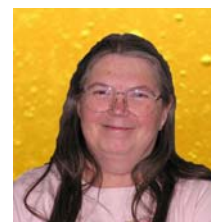
DEPARTMENT L - OPEN CANNING  
DEPARTMENT LL - YOUTH CANNING

Entry Fee – None

**ARRIVE** – Tuesday, September 4, 9:00 a.m. to 8:00 p.m.

**RELEASED** – Monday, September 17, 9:00 a.m. to 8:00 p.m.

**JUDGED** – Wednesday, September 5, at 9:00 a.m.



**Superintendent  
Bonnie Sewell**

### CANNING DEPARTMENT RULES

1. Exhibitor is responsible to read "General Rules" at beginning of Exhibitor's Guide.
2. All exhibitors must use official entry forms and they must be postmarked on or before August 7, to Fair Entries, 404 N Havana Street, Spokane Valley WA 99202-4663.
3. Superintendents shall be in full charge of the department to which they are assigned
4. All exhibits must be in STANDARD CANNING CONTAINERS, in pint or quart size, unless otherwise stated in the individual class, sold only for home canning. One-piece screw bands are not acceptable. All jars must be sealed with a standard canning two-piece lid and all screw bands must be removed. No paraffin.
5. All canning exhibits must be labeled. The label should be placed as close to the bottom front of the jar as possible. Information on the label must tell kind of food, type of pack (raw or hot), processing method used (water bath or pressure canner), length of time processed, altitude adjustments, type of gauge and pounds used for pressure canning, source of recipe for classes 2 (lot 11 and 15), 3, 4, 5, 6, 7, and 8 (lot 4), and processing date. Allow extra time for altitudes over 1,000 feet. Use U.S. DEPARTMENT OF AGRICULTURE RECOMMENDATIONS. Absent labels will constitute disqualification. The label is in addition to the Fair's entry sticker.
6. Class 2 must be pressure canned except tomatoes
7. Exhibitors must present claim ticket when picking up their exhibit and must not remove exhibit unless superintendent or assistant is present to check out the exhibit. No exhibit shall be withdrawn before Monday, September 17.

### SPECIAL AWARDS

(Open) Jarden Home Brands makers of Ball® and Kerr® FreshPreserving™ Products is proud to recognize today's fresh preserving (canning) enthusiasts, so First and Second Place Awards will be given to those individuals judged as the best in designated recipe categories. A panel of judges will select the two best entries submitted by an adult 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. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed, or Liquid. A proof of purchase for Ball® pectin must be provided at time of entry. Entries designated First Place from each category will receive two (2) five-dollar (\$5.00) coupons for Ball® or Kerr® FreshPreserving™ Products and one (1) three-dollar (\$3.00) coupon for Ball® Simple Creations® Products. Entries designated Second Place from each category will receive two (2) five-dollar (\$5.00) coupons for Ball® or Kerr® FreshPreserving™ Products.

(Youth) In recognition of youth who excel in the art of fresh preserving (canning), Jarden Home Brands makers of Ball® and Kerr® FreshPreserving™ Products will present First Place Awards in designated recipe categories. A panel of judges will select the best entry submitted by a 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. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed, or Liquid. A proof of purchase for Ball® pectin must be provided at time of entry. The best entry from each category will receive two (2) five-dollar (\$5.00) coupons for Ball® or Kerr® FreshPreserving™ Products.

Can you find me and all of my friends? Count the number of bees that look like me and enter to win a Family Pak by completing the form on the back cover and mailing it in to the Fair Office on or before August 1.

**BEE FACT:** The majority of beekeepers are hobbyist beekeepers who manage less than 25 hives of bees. About 4% are part-time beekeepers with 25 to 299 hives. An estimated 1,600 beekeepers are commercial beekeepers who manage more than 300 colonies of bees each.



**DEPARTMENT L / L-L CLASS 1 (CANNED FRUIT) LOTS**

Items will be judged on uniform selection of fruit, condition of fruit and liquid, arrangement of pack, proportion of fruit and liquid, fullness of container, condition of container, and processing time.

ALL LOTS:		Blue – 10 points	Red – 7 points	White – 5 points
<b>LOT</b>	<b>LOT</b>	<b>LOT</b>		
1 Applesauce	6 Huckleberries	11 Plums		
2 Apricots	7 Juice, Fruit	12 Prunes		
3 Berries	8 Nectarines	13 Rhubarb		
4 Cherries	9 Peaches	14 Other Fruit, specify		
5 Fruit Pie Filling, specify	10 Pears	15 Other Juice, specify		

**DEPARTMENT L / L-L CLASS 2 (CANNED VEGETABLES / JUICE) LOTS**

State type of gauge and pounds of pressure and time processed. Items will be judged on uniform selection of vegetables, vegetable and liquid condition, arrangement of pack, proportion of vegetable and liquid, fullness of container, container condition, and processing time.

ALL LOTS:		Blue – 10 points	Red – 7 points	White – 5 points
<b>LOT</b>	<b>LOT</b>	<b>LOT</b>		
1 Asparagus (not whole)	7 Corn	12 Tomatoes		
2 Beans, green (not whole)	8 Juice, mixed vegetable	13 Tomato juice		
3 Beans, shell	9 Peas	14 Tomato sauce		
4 Beans, yellow (not whole)	10 Pumpkin / Squash for pies (must be cubed)	15 Other sauce, please specify		
5 Beets	11 Salsa (bring recipe if not using a USDA recipe)	16 Other vegetable, please specify		
6 Carrots				

**DEPARTMENT L / L-L CLASS 3 (PRESERVES) LOTS**

Use jars sold for home canning only, no larger than 16 oz or smaller than 7 oz. Seal with a lid. Color must be characteristic of fruit, clear and free from discoloration due to over-cooking. Consistency shall be whole small fruits or uniform pieces of large fruits, clear and tender, retaining shape and surrounded by thick syrup or jellied juice. Flavor must be characteristic of fruit.

ALL LOTS:		Blue – 10 points	Red – 7 points	White – 5 points
<b>LOT</b>	<b>LOT</b>	<b>LOT</b>		
1 Apricot or Peach	2 Berry	3 Other than listed, please specify		

**DEPARTMENT L / L-L CLASS 4 (JAM AND BUTTER) LOTS**

Use jars sold for home canning only, no larger than 16 oz or smaller than 7 oz. Seal with a standard canning two-piece lid. Flavor and aroma will be considered if opened. Fullness and condition of jar must be appropriate, as well as correct processing time. No paraffin.

ALL LOTS:		Blue – 10 points	Red – 7 points	White – 5 points
<b>LOT</b>	<b>LOT</b>	<b>LOT</b>		
1 Apple butter	7 Huckleberry	12 Plum		
2 Apricot	8 Marmalade, specify type	13 Raspberry		
3 Blackberry	9 Peach	14 Strawberry		
4 Blueberry	10 Pear	15 Combination, please specify		
5 Boysenberry	11 Pear butter	16 Other than listed, please specify		
6 Cherry				

**DEPARTMENT L / L-L CLASS 5 (SYRUP) LOTS**

Use jars sold for home canning only, no larger than 16 oz or smaller than 7 oz. Seal with a lid. Flavor and aroma will be considered if opened.

ALL LOTS:		Blue – 10 points	Red – 7 points	White – 5 points
<b>LOT</b>	<b>LOT</b>	<b>LOT</b>		
1 Fruit syrup	2 Combination, please specify	3 Other than listed, please specify		



**DEPARTMENT L / L-L CLASS 6 (JELLY) LOTS**

Use jars sold for home canning only, no larger than 16 oz or smaller than 7 oz. Seal with a permanent sealing lid. No paraffin. Color must be characteristic of the fruits, translucent. Jelly should hold its shape when turned on a plate but quiver when moved, be tender, cutting easily with a spoon, and hold sharp edges. Flavor must be characteristic of the fruit.

ALL LOTS: Blue – 10 points Red – 7 points White – 5 points

LOT		LOT		LOT	
1	Apple, specify type	5	Pineapple	9	Other Berry, please specify
2	Blackberry	6	Plum	10	Wild Fruit, please specify
3	Grape	7	Raspberry	11	Combination, please specify
4	Mint	8	Strawberry	12	Other than listed, please specify

**DEPARTMENT L / L-L CLASS 7 (PICKLED) LOTS**

Use jars sold for home canning only. All jars must be labeled and sealed with a lid. Vinegar should be in a glass bottle or jar, tightly capped. If not using an USDA recipe, please bring your recipe.

ALL LOTS: Blue – 10 points Red – 7 points White – 5 points

LOT		LOT		LOT	
1	Asparagus	6	Dill	11	Relish
2	Beets	7	Dilly beans	12	Sauerkraut
3	Bread and butter	8	Fruit	13	Vinegar
4	Catsup	9	Mustard	14	Watermelon
5	Cucumber, sweet or sour	10	Onion	15	Other than listed, please specify

**DEPARTMENT L / L-L CLASS 8 (MISCELLANEOUS) LOTS**

All jars must be labeled and sealed with a lid.

CLASS 8: Blue – 15 points Red – 11 points White – 7 points

LOT		LOT		LOT	
1	Meat / Mincemeat	2	Complete meal, five jars	3	Other than listed, please specify

**DEPARTMENT L / L-L CLASS 9 (DRIED FOOD) LOTS**

Display in a clear ½ pint glass jar with screw lids. Amount should be 1/2 cup. Must be labeled with label that tells method of drying, method of pre-treatment, date, and kind of food. Pre-treatment must be used for vegetables.

ALL LOTS: Blue – 10 points Red – 7 points White – 5 points

LOT		LOT		LOT	
1	Apples	7	Meat	13	Pineapple
2	Apricots	8	Mixed vegetables, specify	14	Prunes
3	Bananas	9	Onions	15	Strawberries
4	Carrots	10	Peaches	16	Tomatoes
5	Cherries	11	Pears	17	Other fruit, please specify
6	Fruit leather, specify	12	Peppers	18	Other vegetable, please specify

**DEPARTMENT L / L-L CLASS 10 (HERBS) LOTS**

Display in 1/2 pint clear glass jar with a screw lid. Amount should be 1/2 cup. Must be labeled with drying method, pre-treatment, date, and kind of herb.

ALL LOTS: Blue – 10 points Red – 7 points White – 5 points

LOT		LOT		LOT	
1	Basil	4	Dill	7	Sage
2	Chives	5	Oregano	8	Thyme
3	Comfrey	6	Parsley	9	Other than listed, please specify



**BEE FACT:** Did you know that each honeycomb cell has six sides which makes it a hexagon?