

DIVISION 4
FOOD PRESERVATION

Fruits, Vegetables, Meats, Fish, Fowl, Jams, Jellies, Fruit Butters, Conserves, Preserves, Marmalades, Pickles, Relish, Sauces, Dried Foods and Vinegars and Oils.

Official Western Idaho Fair entry forms must be presented with items at time of entry. Entries must have been prepared within the previous 12 months. Only one entry in a class will be accepted from any one person. Two or more exhibitors cannot combine entries. All preparation must be done by exhibitor from scratch. NO MIXES. Only products of the “home kitchen” are eligible to compete. Items shown at previous fairs are not eligible.

All canned foods must be sealed in standard CLEAR canning jars with 2 piece lid (seal and ring). Note: accepted jar sizes in each section: 8 oz. – Half Pint; 12 oz. – ¾ Pint; 16 oz. – Pint; 32 oz. – Quart. Paraffin seals are not considered safe for canning; entries with paraffin seals will not be accepted. **Entries with material or decoration on top of the jar will not be accepted.** For preserved foods and first time canners, see Kitchen Craft Awards, page 47 of the Culinary Department.

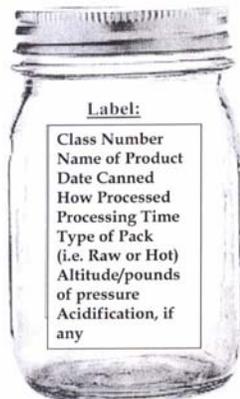
How to enter:

Bring in your entries with the entry form(s) to the Fairgrounds on **Monday, Aug. 13 or Tuesday, Aug. 14 from 11:00 a.m. to 7:00 p.m.** Entries will be taken in the South Expo Building. If you want to enter early and reduce time on entry day, you have the following 2 options:

4. a) Mail or deliver **ONLY** your **entry form(s)** to the Premium Office, 5610 Glenwood, Boise ID 83714 by **August 9.**
b) Then bring your **entries** to the Fairgrounds on **Aug. 13 or Aug. 14** from 11:00 a.m. to 7:00 p.m.
- OR 2.** a) Enter online by **Aug. 9** at www.idahofair.com. Follow the link to Competitive Exhibits. A \$2 fee will apply. This fee is per exhibitor, regardless of number of entries or in how many departments you enter.
b) Then bring your **entries** to the Fairgrounds on **Aug. 13 or Aug. 14** from 11:00 a.m. to 7:00 p.m.

Each jar must be neatly labeled, giving:

- Class number
- Name of the product
- Date canned
- How processed (water bath, steam canner or pressure canner)
- Processing time
- Type of pack (raw or hot)
- Acidification, if any
- Altitude*
- Pounds of pressure if applicable.



*Altitude in the Treasure Valley is approximately 2800 feet.

ALTITUDE CHART

For Pressure Canning

	Altitude Feet	Weighted Gauge	Dial Gauge
If you are preserving at	0 – 1,000	10	11
an altitude higher than	1,001 – 2,000	15	11
1,000 feet above sea	2,001 – 4,000	15	12
level, adjust pressure	4,001 – 6,000	15	13
pounds as indicated.	6,001 – 8,000	15	14
	8,001 – 10,000	15	15

¾ Pint, Pint or Quart Jars

PREMIUMS: 1st-\$5.00 2nd-\$4.00 3rd-\$3.00

Fancy pack vegetables with vertical or horizontal layering are not considered safe for home canning methods and will not be accepted. Some examples are whole asparagus, whole carrots and beans packed tightly upright. See Pressure Canner Altitude Adjustment Chart above.

Class:

- 119. Asparagus, cut
- 120. Beans, green or yellow
- 121. Beans, dried such as kidney or red
- 122. Beets
- 123. Carrots
- 124. Potatoes, any not mashed
- 125. Sauce, any, **not** tomato, named
- 126. *Tomatoes, stewed
- 127. Vegetables, mixed, named
- 128. Vegetable, any other, named

*for water bath canned tomato products see classes

209-217

Best of Show **Rosette**

Canned Food Judging Criteria

Entries will be judged by up-to-date standards as approved by the University of Idaho Cooperative Extension Service. For more information go to the National Center for Home Preservation: www.nchfp.uga.edu for judging standards and safe preserving guidelines. For new **steam canning** guidelines go to www.uwex.edu and search for steam canning. Judges reserve the right to open each jar. Judges will look for:

- Tightly sealed clean containers of the specified size neatly and properly labeled
- Uniform contents
- Color as nearly that of standard cooked product as possible
- Clear liquid that just covers product with no excess
- Jar free from indicated spoilage
- Jellies translucent with no crystals and proper quiver
- Meats properly trimmed

Convenience Foods

Pressure Canned Meats, Fish, Fowl, Soup, Etc.

Half Pint, ¾ Pint, Pint or Quart Jars

PREMIUMS: 1st-\$5.00 2nd-\$4.00 3rd-\$3.00

Class:

- 129.Beef
- 130.Chicken
- 131.Fish (half pint or pint jars recommended for safety)
- 132.Pork
- 133.Turkey
- 134.Wild Game
- 135.Meal in a jar (recipe must accompany entry)
- 136.Meat stew, ingredients named
- 137.Mincemeat
- 138.Spaghetti/pasta sauce with meat
- 139.Spaghetti/pasta sauce, no meat
- 140.Soup, any, ingredients named
- 141.Pressure canned, any other food, named

Best of Show..... **Rosette**

For the following water bath or steam canner preserved foods, be sure to adjust processing times according to the altitude chart below:

ALTITUDE CHART		
<i>For Boiling Water Processing</i>		
	Altitude Feet	Increase Processing Time
If you are preserving at an altitude higher than 1,000 feet above sea level, adjust boiling water processing time as indicated.	1,001–3,000	5 minutes
	3,001–6,000	10 minutes
	6,001–8,000	15 minutes
	8,001–10,000	20 minutes

Canned Fruit

¾ Pint, Pint or Quart Jars

PREMIUMS: 1st-\$5.00 2nd-\$4.00 3rd-\$3.00

Class:

- 142.Apples, sliced
- 143.Apples, spiced
- 144.Applesauce
- 145.Apricots
- 146.Berries, wild
- 147.Berries, any other, named
- 148.Blackberries
- 149.Boysenberries
- 150.Cherries, maraschino
- 151.Cherries, pie
- 152.Cherries, sweet, light
- 153.Cherries, sweet, dark
- 154.Cranberry sauce, whole or jellied
- 155.Nectarines
- 156.Peaches
- 157.Pears
- 158.Fruit, any other, named
- 159.Juice, apple
- 160.Juice, grape
- 161.Juice, fruit, any other, named



- 162.Nectar, any fruit nectar, named
- 163.Syrup, berry, any, named
- 164.Syrup, fruit, any, named
- 165.Syrup, any other, named
- 166.Pie filling, apple
- 167.Pie filling, cherry
- 168.Pie filling, peach
- 169.Pie filling, any berry, named
- 170.Pie filling, any other fruit, named

Best of Show **Rosette**

Soft Spreads, Jams, Jellies, Fruit Butter, Conserves, Marmalades and Preserves

Half Pint, ¾ Pint or Pint Jars

PREMIUMS: 1st-\$5.00 2nd-\$4.00 3rd-\$3.00

All entries must be processed in boiling water canner. The inversion method is **NOT** acceptable. Entries with paraffin seals will not be accepted.

Jams

Jams are thick, firm spreads made by cooking crushed or chopped fruit and sugar to the gelling point. They may be made without (long cooking traditional) or with pectin. If your recipe **DOES NOT** include pectin, please include recipe.

Class:

- 171.Jam, apricot
- 172.Jam, apricot-pineapple
- 173.Jam, blackberry
- 174.Jam, blueberry
- 175.Jam, cherry
- 176.Jam, huckleberry
- 177.Jam, peach
- 178.Jam, pear
- 179.Jam, plum
- 180.Jam, raspberry
- 181.Jam, strawberry
- 182.Jam, strawberry-rhubarb
- 183.Jam, wild berry, any, named
- 184.Jam, combination of 2 or more fruits/veggies, named
- 185.Jam, sugar free, named
- 186.Jam, any other, named



Best of Show **Rosette**

Jellies

Jellies are translucent spreads made from fruit or vegetable juices and (usually) pectin. They hold their shape yet spread easily.

Class:

- 187.Jelly, apple
- 188.Jelly, blackberry
- 189.Jelly, cherry
- 190.Jelly, currant
- 191.Jelly, grape
- 192.Jelly, pepper
- 193.Jelly, plum
- 194.Jelly, raspberry
- 195.Jelly, strawberry
- 196.Jelly, wild berry, any, named
- 197.Jelly, any wine, named
- 198.Jelly, combination of 2 or more fruits/veggies, named

199. Jelly, sugar free, named

200. Jelly, any other, named

Best of Show.....Rosette

Fruit Butters, Conserves, Marmalades and Preserves

Fruit butter is a thick, smooth spread with concentrated flavor. When finished, fruit butter will round on a spoon with no separation of liquid from fruit pulp.

Conserves are a combination of 2 or more fruits, cooked to a thick consistency, at or almost to the gelling point.

Marmalades contain small pieces of fruit and peel evenly suspended in a transparent jelly. Often citrus flavored.

Preserves are made with whole or large pieces of fruit cooked with sugar until the fruit becomes tender, plump and transparent. They vary in texture from thick, honey-like syrup to a very soft jelly. They do not retain their shape when spooned from the jar.

Class:

201. Fruit Butter, apple

202. Fruit Butter, any other, named

203. Conserve, any, named

204. Marmalade, orange

205. Marmalade, any other, named

206. Preserves, strawberry

207. Preserves, any other, named

Best of Show.....Rosette

Sweet Fruits Gift Box

Sponsored by: **Amalgamated Sugar Company, LLC**

PREMIUMS: 1st-\$10.00 2nd-\$9.00 3rd-\$7.00

Class:

208. **Sweet Fruits Gift Box.** Entries must be made with **Amalgamated Sugar Company, LLC** products and include proof of purchase or empty packaging. (See page 47 for more details). The Gift Box should be displayed as a gift in any type unsealed container. It must contain at least four (4) different varieties of canned goods from classes 142-207 with enough jars for an attractive display. All jars should be labeled the same as for entries in the Food Preservation division. Judging will be based on quality of preserved foods and presentation. Judges reserve the right to open each jar.

Tomatoes

Half Pint, ¾ Pint, Pint or Quart Jars

PREMIUMS: 1st-\$5.00 2nd-\$4.00 3rd-\$3.00

Class:

209. *Tomatoes, whole or cut, canned in water

210. *Tomatoes, whole or cut, canned in their own juice

211. *Tomato juice

212. *Tomato ketchup

213. *Tomato paste

214. *Tomato sauce

215. Tomato soup (recipe must accompany entry)

216. Salsa, tomato (recipe must accompany entry)

217. Sauce, chili

*List type and amount of acidification on label

For pressure canned tomato products see classes 126-128

Best of Show.....Rosette

Pickles

Half Pint, ¾ Pint, Pint or Quart Jars

PREMIUMS: 1st-\$5.00 2nd-\$4.00 3rd-\$3.00

Class:

218. Pickles, asparagus, loosely packed

219. Pickles, beet

220. Pickles, beans, dilled, loosely packed

221. Pickles, bread and butter

222. Pickles, carrots

223. Pickles, cucumber, dill

224. Pickles, cucumber, dill-kosher

225. Pickles, cucumber, sweet

226. Pickles, peppers, hot

227. Sauerkraut

228. Pickles, zucchini

229. Pickles, any two combined vegetables, named

230. Pickles, mixed vegetables, named

231. Pickles, any other vegetable, named

232. Pickles, any other, named

Best of Show Rosette

Relishes and Sauces

Half Pint, ¾ Pint or Pint Jars

PREMIUMS: 1st-\$5.00 2nd-\$4.00 3rd-\$3.00

Class:

233. Relish, corn

234. Relish, green tomato, (Piccalilli)

235. Relish, sweet pickle

236. Relish, zucchini

237. Relish, any other, named

238. Sauce, barbecue

239. Sauce, any **not** tomato, named

240. Salsa, any **not** tomato, named (**recipe must accompany entry**) **Tomato salsa is in class 216.**

241. Chutney, any, named

Best of Show Rosette

Dried Foods

Half Pint Jars

PREMIUMS: 1st-\$5.00 2nd-\$4.00 3rd-\$3.00

Entry must be ¾ **cup** of product (unless otherwise noted) displayed in a standard clear half pint jar with a screw type lid or ring and lid, not sealed. **Each jar must be neatly labeled**, giving the name of the product, date dried, pre-treatment, (if any), drying method (oven, sun, dehydrator) and total drying time.

Dried Foods Score Card

Appearance, uniform size, shape, free from mold, color appropriate for product.....	30 %
Flavor and odor characteristic of product.....	30 %
Product texture, fruit and vegetables brittle or pliable as applies to food; herbs crumbly	20 %
Appropriate dryness, lacking stickiness	10 %
Complete label information on half pint jar	10 %
Total.....	100 %

Class:

242. Fruits, apples

243. Fruits, apricots

244. Fruits, bananas

- 245.Fruits, any berries, named
- 246.Fruits, cherries
- 247.Fruits, grapes (raisins)
- 248.Fruits, kiwi
- 249.Fruits, peaches
- 250.Fruits, plums (prunes)
- 251.Fruits, strawberries
- 252.Fruits, any other, named
- 253.Fruit leather, enough 1” pieces to fill a half pint jar
- 254.Herb, basil
- 255.Herb, chives
- 256.Herb, culinary lavender
- 257.Herb, marjoram
- 258.Herb, common mint
- 259.Herb, spearmint
- 260.Herb, any other mint, named
- 261.Herb, oregano
- 262.Herb, parsley
- 263.Herb, rosemary
- 264.Herb, sage
- 265.Herb, tarragon
- 266.Herb, thyme
- 267.Herb, any other, named
- 268.Meat jerky, named, enough 1” pieces to fill a ½ pint jar
- 269.Nuts, shelled, named
- 270.Seeds, any edible, named
- 271.Vegetables, carrots
- 272.Vegetables, celery
- 273.Vegetables, mushrooms
- 274.Vegetables, onions
- 275.Vegetables, sweet pepper
- 276.Vegetables, hot pepper
- 277.Vegetables, potatoes
- 278.Vegetables, soup mix
- 279.Vegetables, tomatoes
- 280.Vegetables, zucchini
- 281.Vegetables, any other, named

Best of Show.....Rosette

Vinegars and Oils

Half Pint, ¾ Pint, Pint or Quart Jars

PREMIUMS: 1st-\$5.00 2nd-\$4.00 3rd-\$3.00

Entry must be in a standard clear canning jar with a screw type lid or ring and lid, not sealed. **Each jar must be neatly labeled**, giving the date made, list of ingredients and type and percent (%) of vinegar or type of oil used.



Vinegar & Infused Oil Score Card	
Pack: Good proportion of liquid and add-ins, liquid covers all add-ins, no floating ingredients.....	25 %
Liquid: clear, bright, no artificial coloring, no cloudiness.....	25 %
Size, shape and color of add-ins: natural color, attractive uniform	15 %
Container properly labeled: clean, clear, standard canning jar, percent (%) of vinegar used, type of oil used	15 %
Flavor/smell: pleasing, fresh, no mustiness or yeasty odor.....	10 %
Texture: herbs and/or fruit fresh.....	10 %
Total.....	100 %

Class:

- 282.Vinegar, herbs only
- 283.Vinegar, herbs and spices
- 284.Vinegar, herbs and vegetables
- 285.Vinegar, citrus
- 286.Vinegar, raspberry
- 287.Vinegar, any other berry, named
- 288.Vinegar, any other fruit, named
- 289.Vinegar, any edible floral
- 290.Vinegar, any other combination, named
- 291.Vinegar, any other, named
- 292.*Oil, infused, named, site research based recipe

*For more information on infused oil go to:
Clemson.edu/research/infused oil

Best of Show Rosette

‘The Sun, the Moon and the Steers’ Variety Box

PREMIUMS: 1st-\$12.00 2nd-\$10.00 3rd-\$8.00

Class:

- 293. **“The Sun, the Moon and the Steers” Variety Box.**
Container should be decorated with the Fair Theme **‘The Sun, the Moon and the Steers’**. It should contain at least five (5) entries from classes 209-292. Any assortment may be used. Jars should be labeled the same as for entries in the Food Preservation division, including the name of the product, date made, time of processing or drying, including recipe if appropriate. Entries will be judged on the quality, variety and presentation of the foods.

**Crop of the Year
\$25 Award**

Class:

- 294.A crop of the Year Award will be given for the most original creative use of wheat. Wheat includes any edible wheat product such as all-purpose flour, flours made from any type of wheat, wheat cereal, etc. Entry must be edible and should be no larger than 18 by 18 inches. Entries will be judged on appearance, taste, preparation method and visibility of wheat product.