

2010 Food Preservation Department

CO-SUPERINTENDENTS: Sue King, Ann Gunion

REGISTRATION DEADLINE: June 25, 2010

On-line entry is available through our website www.ozarkempirefair.com.

Registration forms to mail in are available at www.ozarkempirefair.com or at the Ozark Empire Fair Office.

Exhibitor tags will be mailed in July to the name and address on the online registration or registration form.

Receive one (1) FREE admission ticket if you enter 10 or more items (all departments combined).

Family Living Exhibits

presented by



ADULT ENTRY FEES = \$1.00 per entry

(Maximum fee for any adult exhibitor = \$15 IF you mail in a PAPER Registration Form. If you register online, EVERY entry will be charged \$1.00 with no upper limit.)

CHECK-IN: Wednesday, July 28, 2010

Exhibits will be checked in on Wednesday, July 28, 2010, between 8 a.m. and 6 p.m. Procedure will be sent with exhibitor tags in July. Exhibitor tags must be securely attached to exhibits before arriving at the Fairgrounds.

CHECK-OUT: Monday, August 9, 2010

Exhibits will be checked out after the Fair on **Monday, August 9, 2010**, between 10 a.m. and 6 p.m. **No exhibit will be released at any other time.** Any exhibit not picked up by 6 p.m. will be disposed of.

REGULATIONS:

1. All entries are governed by the Family Living Rules and Regulations and the rules for this department.
2. **Exhibitor is limited to one (1) exhibit in a class.**
3. Exhibits must be the work of the exhibitor and made from scratch (unless otherwise specified).
4. Adults only (age 19 and over). Youth, see Youth Department.
5. Superintendent will have authority to remove and dispose of foods that become unsightly.
6. Prize money will be paid to the number of places indicated for each class, if quality merits. Judges may award additional placings but no money will be paid for these additional ribbons.
7. Exhibitor and the public are prohibited from touching or handling exhibits in any manner or from helping remove exhibits on check-out day.
8. In order to have this exhibit of as high quality as possible, the right is reserved to reject all unsuitable exhibits, to determine that all rules and regulations have been followed, and that no identification of the exhibitor in any form is displayed during judging.
9. You worked hard on your entry, and we want everyone to see your work clearly. Small blue, red and white ribbons may be used since large ribbons hide too much of the exhibits. A blue ribbon is first place

2010 E*Plex Hours:

11 a.m. - 10 p.m. daily except:
Sun, Aug 8: 11 a.m. - 8 p.m.

regardless of the size of the ribbon. If you wish to trade for larger ribbons for your permanent collection, please contact the Exhibits Office after the Fair.

10. **Judging guidelines: see Judging Guidelines link.**

NOTE TO GARDENERS

Special Contest in Garden Department: Collection of fresh garden produce AND canned or dehydrated food grown by and canned or dehydrated by exhibitor. See Garden Department.

DIVISION 1101 - DEHYDRATED FOODS

Champion: Ribbon

Prize money: \$3.00 - \$2.50 - \$2.00

Additional information:

- a. Pre-treatment methods **MUST BE LISTED** on the back of exhibitor tag. If no pre-treatment was used, write "no pre-treatment".
- b. For further information on dehydrating foods, see Publications GH 1562 "Drying Foods" and GH 1563 "How to Dry Foods at Home" available from your County Extension Agent.
- c. Exhibit will consist of: Fruits and vegetables: One cup in zipper clear food storage bag. Herbs: Half-cup (as close to whole leaf as possible) in zipper clear food storage bag.

Class

- 1 Any fruit - specify
- 2 Onions
- 3 Peppers
- 4 Any other vegetable - specify
- 5 Basil
- 6 Mint

Class

- 7 Oregano
- 8 Sage
- 9 Thyme
- 10 Any other herb for cooking
- 11 Jerky - specify type of meat and any pre-treatment

DIVISIONS 1102-1109 - CANNED FOODS

Grand Champion: Ribbon

Champion (each division): Ribbon

Division 1102: \$6.00 - \$5.00 - \$4.00

Divisions 1103-1109: \$3.00 - \$2.50 - \$2.00



**Fresh Preserving
AWARD**

BALL® Fresh Preserving AWARDS
presented by
BALL® & KERR® Fresh Preserving Products

Jarden Home Brands makers of Ball® and Kerr® Fresh Preserving 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, 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 for Ball® Pectin must be provided at time of entry. (Attach to exhibitor tag.)

Entries designated First-Place from each category will receive the following: Two (2) five-dollar (\$5) coupons for Ball® or Kerr® Fresh Preserving Products and one (1) three-dollar (\$3) coupon for Ball®

Pectin Products.

Entries designated Second-Place from each category will receive the following: One (1) five-dollar (\$5) coupon for Ball® or Kerr® Fresh Preserving Products and one (1) three-dollar (\$3) coupon for Ball® Pectin Products.

Additional regulations (all canning classes):

- a. **EXHIBITOR MUST LIST THE FOLLOWING INFORMATION** (on back of exhibitor tag):
 1. PRODUCT NAME
 2. DATE OF PREPARATION
 3. PROCESSING METHOD (pressure canner or water bath)
 4. LENGTH OF TIME PROCESSED
- b. **PROCESSING PROCEDURES AND TIMES RECOMMENDED BY USDA GUIDELINES WILL BE FOLLOWED.** See University Extension Publications GH 1451-1461, USDA Agriculture Information Bulletin NO. 359 ("Complete Guide to Home Canning"), or the Ball and Kerr canning guides for specific instructions for home preservation. **Website: <http://www.freshpreserving.com>.**
- c. **All** canned products **MUST** be heat processed, including pickles, relishes, sauces, jellies and other sweet spreads. (jelly: minimum 5 min. water bath, etc.) (Exception: flavored vinegar, oil.) **NO** paraffin on jellies, etc.
- d. Self-sealing, two-piece vacuum caps are required on all canned products, including jellies, butters and other sweet spreads.
- e. Processing times: Greene County and most of Southwest Missouri is above 1000 feet altitude and require longer processing times for safety of the finished product.
- f. **EXHIBITOR TAGS MUST BE ATTACHED TO NECK OF JAR WITH STRING OR RUBBER BAND.** Do **NOT** tape tags to lids.
- g. Canned foods **MUST** have been canned since the 2009 fair.

DIVISION 1102 - COLLECTIONS

Class

- 1 **A GIFT FROM MY KITCHEN:** Collection of baked goods AND canned or dehydrated foods baked, canned and/or dehydrated by exhibitor. Collection must include **five (5) food products** that could be shown in the Foods or Foods Preservation Department. Two (2) items **MUST** be baked (from quick breads, cakes, cookies, honey baking, yeast breads) **AND** two (2) items **MUST** be canned or dehydrated. The fifth food product is the exhibitor's choice between baked, canned, dehydrated, home-grown honey or candy. Include a 3"x5" card listing the five products in the display.

Regulations for each division of the Foods Department will apply for each food product in collection. Recipes are **NOT** required. Example: if one of the food products in the collection is sugar cookies, 4 sugar cookies would be required and would count as one food product. (Exception: may use ¼ cake instead of ½.)

Display may be decorated as a gift for a holiday, housewarming, get-well, thinking-of-you, etc. Maximum size of display is 12" front to back x 15" wide x 15" high.
- 2 Collection of pickles and/or relishes, attractively displayed. Five (5) jars total.
- 3 Collection of sweet spreads (jellies, jams, preserves, etc.), attractively displayed. Five (5) jars total.
- 4 Collection of fruits, vegetables, relishes, sweet spreads, etc., attractively displayed. Five (5) jars total. Not more than two jars of any one type of product.

NEW! DIVISION 1103 - FIRST TIME EXHIBITOR IN CANNING NEW!

Jar size: refer to Divisions 1104-1109

Addition Information:

- a. This division is open to any exhibitor who has never entered canning at the Ozark Empire Fair.
- b. Exhibitor in Division 1103 - First Time Exhibitor in Canning - is permitted to also enter any other Food Preservation Division, so long as the product entered is different. Example: do NOT enter strawberry jelly in this division and also in Division 1107. But you CAN enter strawberry jelly in this division and blackberry jelly in Division 1107.
- c. Entry is ONE (1) jar. See Divisions 1104-1109 for appropriate jar size.

Class

- 1 Any canned fruit listed in Division 1104
- 2 Any canned vegetable listed in Division 1105
- 3 Any canned sauce or miscellaneous item listed in Division 1106
- 4 Any canned pickle or relish listed in Division 1107
- 5 Any canned jelly listed in Division 1108
- 6 Any canned sweet spread listed in Division 1109

DIVISION 1104 - CANNED FRUITS

Jar size: canned fruits may be shown in pint or quart jars.

Class

- 1 Apples
- 2 Applesauce
- 3 Blackberries
- 4 Blueberries
- 5 Cherries

Class

- 6 Peaches
- 7 Pears
- 8 Plums
- 9 Any other fruit
- 10 Mixed fruits (list fruits on exhibitor tag)

DIVISION 1105 - CANNED VEGETABLES

Jar size: canned vegetables may be shown in pint or quart jars.

Class

- 1 Beans, Green
- 2 Beans, Other
- 3 Beets
- 4 Carrots

Class

- 5 Corn
- 6 Peas
- 7 Tomatoes

DIVISION 1106 - SAUCES AND MISCELLANEOUS

Jar size: Sauces and juices may be shown in pint or quart jars.

Vinegars, oils and molassas may be shown in appropriate decorative containers.

Class

- 1 Chili sauce
- 2 Salsa
- 3 Spaghetti sauce
- 4 Other tomato sauce (specify type)

Class

- 5 Tomato juice
- 6 Any other fruit or vegetable juice (specify type)
- 7 Flavored vinegar (specify type)
- 8 Flavored oil (specify type)

DIVISION 1107 - PICKLES AND RELISHES

Jar size: Pickles and relishes may be shown in pint or quart jars.

Class

- 1 Beet pickles
- 2 Bread and butter pickles
- 3 Cucumber dill pickles
- 4 Cucumber sweet pickles
- 5 Pickled okra
- 6 Pickled peppers

Class

- 7 Watermelon sweet pickles
- 8 Other sweet pickles (specify)
- 9 Other dill pickles (specify)
- 10 Pepper hash relish
- 11 Zucchini relish
- 12 Other relish not listed (specify type)

DIVISION 1108 - JELLIES

Jellies are mixtures of juice and sugar and are clear and firm.

Jar size: Jellies MUST be shown in half pint or standard jelly jars.

*** To be eligible to win a Ball® or Kerr® award,
the UPC from Ball® Pectin package must be attached to exhibitor tag!**

Class *

- 1 Apple
- 2 Blackberry
- 3 Cherry
- 4 Gooseberry
- 5 Grape
- 6 Mint

Class *

- 7 Pepper
- 8 Plum
- 9 Raspberry
- 10 Strawberry
- 11 Novelty jelly, not listed (specify variety)

DIVISION 1109 - OTHER SWEET SPREADS

Specify "butters", "preserves", "jams", "marmalades".

Butters are fruit pulp cooked with sugar until thick. **Preserves** are small whole fruits or pieces of fruits in clear, thick, slightly jelled syrup. **Jams** are made from crushed or chopped fruit, less firm than jelly. **Marmalades** are soft, transparent fruit jellies containing small pieces of fruit or citrus peel.

Jar size: may be shown in pint or half pint jars.

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the UPC from Ball® Pectin package must be attached to exhibitor tag!**

Class *

- 1 Apple butter
- 2 Any other butter
- 3 Blackberry jam, preserve or marmalade
- 4 Cherry jam, preserve or marmalade
- 5 Peach jam, preserve or marmalade
- 6 Pear honey

Class *

- 7 Strawberry jam, preserve or marmalade
- 8 Any other preserve, jam or marmalade (specify type)
- 9 Combination of fruits (specify), jam, preserve or marmalade