

Total Division Premium Dollars Offered:**\$1,710.00****(OSF = \$1,710; Sponsors = \$0)****Sponsor(s): Open Opportunity**

Entry Deadline: June 20, 2007
Delivery Date/Time: July 21-22, 2007 - 10am – 4pm
Open Judging: August 1, 2007 - 10am
DiSalle (north side)

Division Notes:

- General Guidelines, Delivery Calendar, Events Calendar, and Entry Form are online.
- One entry form per exhibitor is required regardless of the number of divisions entered.
- Container
 - One colorless glass jar filled and sealed as specified by section/class.
 - Entries lacking a positive seal will be disqualified.
 - Jars with metal lids providing a vacuum seal must be used for all canning sections.
 - Half-pint jars with metal lids must be used for Sections 3601-3603 and 3607.
 - All jars must include the ring/band, and must be clean.
 - Entries suspected of being commercially prepared will be disqualified.
 - Please use the Ball Blue Book Guide to Home Canning, Freezing and Dehydration for food preservation guidelines.
 - All eligible entries must be canned using the same brand of jar and lid and sealed with two piece vacuum caps (Ball or Kerr).
 - All entries must be heat-processed following canning guidelines from the above reference.
 - Products not processed according to approved recommendations will be disqualified.
- Packaging
 - Attach the round *completed* label (to the top of the jar) and entry tag before delivery.
- Product Recipes
 - Not required.
 - Have a preparation date of no more than one year prior to judging date.
 - Air bubbles should be kept to a minimum.
 - Pieces should be uniform in size and packaged snugly allowing circulation of liquids.
 - Product should be free from defects or blemishes, strings, stems, seeds, pits and peels.
 - Recipes that require stems, pits and peels are acceptable as long as approved guidelines are maintained.
 - Liquids should cover the product (keeping within the head space guidelines of above reference materials).
 - Liquids should be clear and free from cloudiness and small particles.
 - Product should retain its natural characteristic color (or as near to the standard cooked product) and be free from undue color loss.
 - Texture should be tender and not overcooked.
- Premiums will not be awarded, regardless of the number of entries, if an entry(s) is not considered to be of good quality.

Sponsor(s): Open Opportunity**Premium Dollars Offered:** \$216.00**Required Jar:** Half-pint**Judging Guidelines:**

- Color – pronounced and natural.
- Clearness – transparent and sparkling.
- Crystals – without sign of crystallization.
- Consistency – tender, breaks with distinct cleavage, angles hold shape, should not be syrupy, sticky, or tough.
- Jar fill – filled to 1/8” from top and processed in boiling water bath (no paraffin).

Class:	Awards		
1. Apple	\$10	\$8	\$6
2. Blackberry	\$10	\$8	\$6
3. Cherry	\$10	\$8	\$6
4. Grape	\$10	\$8	\$6
5. Mint	\$10	\$8	\$6
6. Pepper	\$10	\$8	\$6
7. Raspberry, black or red	\$10	\$8	\$6
8. Strawberry	\$10	\$8	\$6
9. Wine Jelly	\$10	\$8	\$6
BEST OF SHOW			Rosette

DIVISION: Preserves	DIVISION NO.: 36	SECTION: 3602
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Sponsor(s): Open Opportunity

Premium Dollars Offered: \$120.00

Required Jar: Half-pint

Judging Guidelines:

- Preserves contain whole fruits that retain their shape and are clear, shiny, tender and plump.
- Fruits suspended in clear syrup that is the consistency of honey or soft jelly.
- Shape – fruit should be whole and as near to original shape as possible
- Clearness and color – fruit should be translucent and not too dark; the liquid clear
- Texture – tender, but firm and plump
- Pack and proper fill – arrangement of fruit with reference to symmetry of jar
- Consistency - juice should be slightly jellied and not cloudy or dark.
- Jar fill - filled 1/8" from top and processed in boiling water bath (no paraffin).
- Proportion of juice – about one-third as much syrup as fruit.

Class:	Awards		
1. Cherry	\$10	\$8	\$6
2. Peach	\$10	\$8	\$6
3. Raspberry, black or red	\$10	\$8	\$6
4. Strawberry	\$10	\$8	\$6
5. Tomato	\$10	\$8	\$6
BEST OF SHOW			Rosette

DIVISION: Jams, Marmalades & Butters	DIVISION NO.: 36	SECTION: 3603
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Sponsor(s): Open Opportunity

Premium Dollars Offered: \$240.00

Required Jar: Half-pint

Judging Guidelines:

- Jams made from crushed fruits cooked to a smooth consistency that will mound up on a spoon (but not jelly firm).
- Marmalades contain small pieces of fruit or citrus peel evenly suspended in a transparent soft jelly.
- Butters are pureed fruit cooked to a smooth thick consistency.
- Smoothness – tender fruit with smooth texture
- Consistency and texture – tender and will mound in spoon; not tough, sticky or gummy and spreads easily
- Color and clearness – shiny fruit color, marmalades clear with suspended citrus
- Jar fill – filled 1/8" from top and water bath processed (no paraffin).

Class:	Awards		
1. Apple Butter.....	\$10	\$8	\$6
2. Blackberry Jam	\$10	\$8	\$6

6. Peaches	\$10	\$8	\$6
7. Pears	\$10	\$8	\$6
8. Plums	\$10	\$8	\$6
9. Raspberry (black or red)	\$10	\$8	\$6
10. Tomato Juice	\$10	\$8	\$6
11. Tomatoes	\$10	\$8	\$6
BEST OF SHOW		Rosette	

DIVISION: Vegetables (Pressure Canned)	DIVISION NO.: 36	SECTION: 3606
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Sponsor(s): Open Opportunity

Premium Dollars Offered: \$240.00

Required Jar: Pint

Judging Guidelines:

- Fruits and tomatoes must be processed in a boiling water bath or pressure canner.
- Low-acid vegetables must be processed in a pressure canner.
- Color – that of natural fruit or vegetables.
- Liquid – appropriate for product and method of processing.
- Appearance – uniformly well-ripened products; no defective or overripe fruits or vegetables; only young and tender vegetables should be canned.
- Appropriate size – uniformity of shape and size appropriate for product.
- Pack – attractiveness of package should be considered (but not time wasting fancy packs) and arrangement with reference to symmetry and best use of space within the jar.

Class:	Awards		
1. Beans (any shelling bean)	\$10	\$8	\$6
2. Beets	\$10	\$8	\$6
3. Carrots	\$10	\$8	\$6
4. Corn	\$10	\$8	\$6
5. Green beans	\$10	\$8	\$6
6. Peas	\$10	\$8	\$6
7. Pumpkin or winter squash	\$10	\$8	\$6
8. Sweet potatoes	\$10	\$8	\$6
9. Mixed vegetables	\$10	\$8	\$6
10. Potatoes	\$10	\$8	\$6
BEST OF SHOW		Rosette	

DIVISION: Dehydrated Foods	DIVISION NO.: 36	SECTION: 3607
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Sponsor(s): Open Opportunity

Premium Dollars Offered: \$270.00

Required Jar: Half-pint

Judging Guidelines:

- Fruits and tomatoes must be processed in a boiling water bath or pressure canner.
- Low-acid vegetables must be processed in a pressure canner.
- Color – that of natural fruit or vegetables.
- Liquid – appropriate for product and method of processing.
- Appearance – uniformly well-ripened products; no defective or overripe fruits or vegetables; only young and tender vegetables should be canned.
- Appropriate size – uniformity of shape and size appropriate for product.
- Pack – attractiveness of package should be considered (but not time wasting fancy packs) and arrangement with reference to symmetry and best use of space within the jar.

