



Kim Davidson
Superintendent
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DEPARTMENT 101 CANNING & PRESERVING

Department Sponsored by: **YOKLEY CONCRETE**

Items received on:

- Friday, Sept 9th:** from 4pm - 8pm
- Saturday, Sept 10th:** from 12pm - 5pm
- Sunday, Sept 11th:** from 12pm - 5pm

Exhibits Released: 4:- 8:00PM: Sept 20 - 21

**Entry Registration form required by
August 19th**

All General Regulations and Division 100 Rules apply. In regard to responsibility for items entered, see General Regulations.

SPECIAL RULES:

1. Only one entry per lot.
2. NO NAMES on side of jars - No names can be visible during judging.
3. All canned goods, preserves, jams, jellies, conserves, pickles, and relishes must have been prepared after last years fair.
4. All caps & seals must be without rust or scratches, new if possible. Canned products, meat, fruit, and vegetables must be exhibited in 16oz, pint, or 32oz quart jars. Exception for beverages.
5. Jelly must be in standard jelly glass jars with lids or standard half-pint jars. Do not use wax. Preserves, jams, conserves, pickles, and relishes are to be entered in pint jars. Dill pickles will be accepted in quart jars.
6. All jars and bottles must have labels with description, date made and how preserved.
7. Dried goods will be in ziplock bags.

JUDGING GUIDELINES:

Fruits - Uniformity of pack and ripeness is very important. The ripeness determines the color and texture of the fruit. The syrup or liquid should be clear, not cloudy, and should cover contents.

Vegetables - Here again the liquid is very important. It must be clear and it must cover the vegetables.

Pickles/Relishes - All cucumber and mixed pickles must be firm and crisp. Sweet pickles should be firm, yet tender. Don't over cook. Natural color of product used, clearness of liquid and uniformity of pack is important.

Jams - Do not sieve or strain. True jams resemble crushed fruit with no separation of fruit and juice. Natural fruit flavor should be preserved, neither too much nor too little sugar. Jams should not be rubbery.

Jellies - Jelly should be transparent and have good texture (quiver), color, and clearness. Maintain the natural fruit flavor. Watch for too much sugar; no crystals allowed.

Preserves - The color and flavor must be natural to the fruit. Syrup must be clear and thick. The pieces of fruit should be firm and whole.

Marmalades/Conserves - Have the color as natural to the fruit as possible. Small, thin pieces of fruit in clear, thick syrup is desirable. Conserves should be a mixture of several fruits, cooked to jam-like consistency with sugar, addition of nuts optional.

CANNED FRUIT:

Class 1 - Adult

Class 2 - Junior

Lot Description

1. Apples
2. Applesauce
3. Apricots
4. Blackberries
5. Blueberries
6. Cherries
7. Grapes
8. Figs
9. Fruit Cocktail
10. Olives
11. Peaches
12. Pears
13. Plums
14. Other Than Classified - Name Kind

SPICED FRUIT:

Class 3 - Adult

Class 4 - Junior

Lot Description

1. Figs
2. Peaches
3. Watermelon
4. Other Than Classified - Name Kind

HOME BREWS:

Class 5 - Adult

Lot Description

1. Home Brewed Beer
2. Fruit wine, name Flavor
3. Infused Alcohol (vodka, rum etc)
4. Moonshine
5. Non-Alcoholic Beverages, name kind
6. Other Than Classified - Name Flavor

CANNED MEAT:

Class 6 - Adult

Class 7 - Junior

Lot Description

1. Beef
2. Chicken
3. Fish - Indicate Name
4. Pork
5. Turkey
6. Venison
7. Other Than Classified - Name Kind

CANNED VEGETABLES:

Class 8 - Adult

Class 9 - Junior

Lot Description

1. Asparagus
2. Beets

3. Carrots
4. Cauliflower
5. Corn
6. Green Beans
7. Mixed Vegetables
8. Okra
9. Onions
10. Peas
11. Peppers - Red or Green
12. Potatoes
13. Squash - name kind
14. Other Than Classified - Name Kind

JAMS**Class 10 - Adult****Class 11 - Junior**

- | Lot | Description |
|-----|-----------------------------------|
| 1. | Apple Butter |
| 2. | Apricot |
| 3. | Blackberry |
| 4. | Fruit Butter - Name Flavor |
| 5. | Cherry |
| 6. | Fig |
| 7. | Grape |
| 8. | Peach |
| 9. | Pear |
| 10. | Pineapple Combination |
| 11. | Plum |
| 12. | Raspberry |
| 13. | Rhubarb |
| 14. | Rhubarb Combination |
| 15. | Strawberry |
| 16. | Strawberry Combination |
| 17. | Sugar Free - Name Flavor |
| 18. | Other Than Classified - Name Kind |

JELLY**Class 12 - Adult****Class 13 - Junior**

- | Lot | Description |
|-----|-----------------------------------|
| 1. | Apple |
| 2. | Apricot |
| 3. | Blackberry |
| 4. | Blueberry |
| 5. | Cherry |
| 6. | Cranberry |
| 7. | Elderberry |
| 8. | Grape |
| 9. | Grapefruit |
| 10. | Jalapeno |
| 11. | Lime |
| 12. | Mint |
| 13. | Orange |
| 14. | Peach |
| 15. | Pepper |
| 16. | Plum |
| 17. | Pomegranate |
| 18. | Prickly Pear |
| 19. | Raspberry |
| 20. | Strawberry |
| 21. | Sugar Free - Indicate Name |
| 22. | Watermelon |
| 23. | Other Than Classified - Name Kind |

MARMALADES/CONSERVES:**Class 14 - Adult****Class 15 - Junior**

- | Lot | Description |
|-----|---|
| 1. | Marmalade - Orange |
| 2. | Marmalade - Grapefruit |
| 3. | Marmalade - Combination of Fruits |
| 4. | Marmalade - Other Than Classified Name Flavor |
| 5. | Conserves - Apricot |
| 6. | Conserves - Fig |
| 7. | Conserves - Grape |
| 8. | Conserves - Pear |
| 9. | Conserves - Peach |
| 10. | Conserves - Strawberry |
| 11. | Conserves - Sugar Free/Name Kind |
| 12. | Conserves - Other Than Classified Name Flavor |

MY FIRST PROJECT:**Class 16 - Age 8 - 9****Class 17 - Age 10 - 11****Class 18 - Challenged**

- | Lot | Description |
|-----|----------------------|
| 1. | Canned Fruit |
| 2. | Canned Meat |
| 3. | Canned Vegetables |
| 4. | Jams |
| 5. | Jelly |
| 6. | Marmalade/Conserves |
| 7. | Juices - Name Flavor |
| 8. | Preserves |
| 9. | Pickles |
| 10. | Relishes |
| 11. | Spiced Fruit |

PRESERVES:**Class 19 - Adult****Class 20 - Junior**

- | Lot | Description |
|-----|-----------------------------------|
| 1. | Apricots |
| 2. | Apple |
| 3. | Blackberry |
| 4. | Blueberry |
| 5. | Cherries |
| 6. | Figs |
| 7. | Grapes |
| 8. | Peaches |
| 9. | Pears |
| 10. | Quince |
| 11. | Raspberry |
| 12. | Strawberry |
| 13. | Sugar Free - Name Flavor |
| 14. | Other Than Classified - Name Kind |

PICKLES:**Class 21 - Adult****Class 22 - Junior**

- | Lot | Description |
|-----|-----------------------------------|
| 1. | Beets |
| 2. | Bread & Butter |
| 3. | Cucumber |
| 4. | Dill |
| 5. | Green String Beans |
| 6. | Mixed |
| 7. | Mustard |
| 8. | Onion |
| 9. | Peppers |
| 10. | Watermelon Rind |
| 11. | Garlic |
| 12. | Other Than Classified - Name Kind |

RELISHES:**Class 23 - Adult****Class 24 - Junior**

- | Lot | Description |
|-----|-----------------------------------|
| 1. | Barbecue Sauce |
| 2. | Chili Sauce |
| 3. | Chutney |
| 4. | Cucumber Relish |
| 5. | Dill Relish |
| 6. | Piccalilli |
| 7. | Salsa |
| 8. | Sweet Relish |
| 9. | Zucchini Relish |
| 10. | Other Than Classified - Name Kind |

MISCELLANEOUS:**Class 25 - Adult****Class 26 - Junior**

- | Lot | Description |
|-----|--------------------------------------|
| 1. | Dried Fruit |
| 2. | Dried Meat |
| 3. | Dried Nuts |
| 4. | Dried Vegetables |
| 5. | Flavored Oil |
| 6. | Fruit Juice - Name Flavor |
| 7. | Honey |
| 8. | Ice Cream Topping - Name Flavor |
| 9. | Syrup - Any Kind |
| 10. | Vegetable Juice |
| 11. | Vinegar - Fruit/Sweet - Name Kind |
| 12. | Vinegar - Herb/Non-Sweet - Name Kind |
| 13. | Other Than Classified - Name Kind |
| 14. | Churned Butter - Name Flavor |

DRIED HERBS**Class 27 - Adult****Class 28 - Junior**

- | | |
|----|-----------------------|
| 1. | Basil |
| 2. | Sage |
| 3. | Thyme |
| 4. | Rosemary |
| 5. | Oregano |
| 6. | Parsly |
| 7. | Any Other - Name Kind |

