

PRESERVED FOOD

THE EL DORADO COUNTY FAIR EXTENDS ITS APPRECIATION TO THE UC EXTENSION MASTER FOOD PRESERVERS FOR THE SUPERVISION AND COORDINATION OF OUR PRESERVED FOODS DEPARTMENT.

For Adult, Teen & Youth Preserved Food Entries

Forms Due By:	Fri.,	May 11	4 pm
Entries Received:	Home Arts (Marshall) Building		
	Thur.,	June 7	10 am to 8 pm
Judged:	Sat.,	June 9	9 am
	(Open to the Public)		
Released:	Mon.,	June 18	4 to 8 pm

ADULTS

CANNED FOODS

New 2012:

Master Food Preservers will offer a class to exhibitors new and returning: How to enter the Fair, what judges are looking for.

When: March 21 at 10:00 AM – Marshall Building - Fairgrounds

LIMITED TO NON-COMMERCIAL ENTRIES ONLY

RULES

- Local Rules and Regulations and Home Arts Department Rules shall apply.
- Exhibitors must have prepared their own entry since the close of last year's fair.
- All products being considered for the cash awards which have not otherwise been eliminated from consideration will be opened.
- Each food entry must consist of two (2) identical examples: one to be judged and one for the display exhibit. Vinegars, Cordials, Liqueurs, and Syrups excluded. Please refer to Rule G below.
- All jars must be standard canning jars with a two (2) part lid and ring band closure. No paraffin sealed products or products requiring refrigeration will be accepted.
- Labels must be no larger than 2"x2" and must be placed on the side of the jar. Labels must state name of product, date canned, and method used. (Example: the initials W.B. for Water Bath, P.C. for Pressure Canner). **Note:** Steam-canned items will not be allowed to enter. **THE NAME OF EXHIBITOR MUST NOT BE ON THE LABEL.**
- Vinegars, Cordials, Liqueurs, Honey, or Syrups **only:** Containers must be as follows: One (1) **Tamper-Proof**, labeled bottle, jar, or other container for the display exhibit and one (1) labeled ½ pint or standard pint canning jar for the judging.
- All low or **non-acid foods**, all vegetables, meats, poultry, and fish must be canned **Under Pressure**. Low-acid fruit, such as figs, must be made more acidic by adding lemon juice as directed in the UC Cooperative Extension leaflet, "Home Canning of Fruits, Vegetables, Meats and Fish." Tomatoes and fruits must be canned in a boiling water bath canner.
- All canning must be in sealed jars. No paraffin wax or inversion method.**

J. DUE TO FOOD SAFETY ISSUES, WE RESERVE THE RIGHT TO REFUSE ACCEPTING PRODUCTS THAT DO NOT ABIDE BY THE ABOVE RULES

STATE RULES APPLY

NOTE: Cash award checks WILL NOT be mailed, checks not picked up with entries must be picked up at the fair office during regular fair office hours.

Paul Pecota Memorial Salsa Award

\$25 Cash Award

Sponsored by: Master Food Preservers

Gloria Herbert Mustard Award

\$25 Cash Award

Sponsored By: Master Food Preservers

Ginger Brooks Memorial Jam Award

\$25 Cash Award

Sponsored By: Master Food Preservers

Apple Hill® Growers Association Apple Butter Award

\$25 Cash Award

Sponsored By: Apple Hill® Growers Association

El Dorado County Grape Growers Wine Jelly Award*

\$25 Cash Award

Sponsored By: El Dorado County Grape Growers Association

*Label on jar must specify what El Dorado County Winery and type of wine was used.

Canned Grape Product Award

\$25 Cash Award

Sponsored By: El Dorado County Grape Growers Association

Bernie & Evelyn Ritscher Pickle Award

\$25 Cash Award

Sponsored by: Master Food Preservers

Better than Gold Bar-be-que Sauce Award

\$25 Cash Award

Sponsored and paid by: S. Brausel

PRESERVED FOODS SWEEPSTAKES AWARD

Includes Divisions 270 through 284

1 st	2 nd	3 rd
\$10	\$7	\$5

BEST OF SHOW RIBBON (Division 270 - 280)

Cash Awards Offered per Class

1 st	2 nd
\$2	\$1

ENTRY FEE: \$1 PER ENTRY PER CLASS

LIMIT: TWO ENTRIES PER CLASS PER EXHIBITOR

DIVISION 270 – BOTTLED JUICES

Standard Glass Container – One pint or quart

CLASS

1. Apple juice or cider (specify)*
2. Berry juice
3. Tomato juice
4. Other, not listed above juice (specify)

*No fermented ciders

DIVISION 271 – CANNED FRUITS

Standard Glass Container – One pint or quart

CLASS

- | | |
|--------------------------|---|
| 1. Apricots | 11. Pears (specify) |
| 2. Apples | 12. Pears, spiced |
| 3. Apple Sauce (specify) | 13. Plums (specify) |
| 4. Blackberries | 14. Strawberries |
| 5. Cherries (specify) | 15. Other Berries, not listed above (specify) |
| 6. Crabapples, spiced | 16. Other Fruits, not listed above (specify) |
| 7. Figs, spiced | 17. Other Spiced or Flavored Fruits, not listed above (specify) |
| 8. Grapes | |
| 9. Peaches (specify) | |
| 10. Peaches, spiced | |

DIVISION 272 – CANNED VEGETABLES, MEATS, POULTRY & FISH

Standard Glass Container – One pint or quart

CLASS

1. Beans (specify)
2. Tomatoes (specify)
3. Fish, Meat, or Poultry (specify)
4. Other, not listed above (specify)

DIVISION 273 – LOW SUGAR

Standard Glass Container – One pint or quart

CLASS

- | | |
|----------------------------------|----------------------------------|
| 1. Bottled Juice | 4. Jelly (4 oz -1 pint accepted) |
| 2. Canned Fruit | 5. Other, not listed (specify) |
| 3. Jam (4 oz to 1 pint accepted) | |

DIVISION 274 – PICKLES

Standard Glass Container – One 12 oz, pint or quart

CLASS

1. Beets
2. Beans
3. Asparagus
4. Bread and butter
5. Cucumbers, dill, sliced
6. Cucumbers, dill, whole
7. Cucumbers, sour
8. Cucumbers, sweet
9. Sweet dill
10. Fig
11. Peaches
12. Fruit (specify)
13. Green Tomatoes
14. Sweet Jardinière
15. Peppers (specify)
16. Vegetable (specify)
17. Watermelon
18. Other, not listed above pickles (specify)

DIVISION 275– JAMS

Standard Glass Container – 4 oz to 1 pint

CLASS

- | | |
|------------------------|--------------------|
| 1. Apricot | 10. Peach |
| 2. Apricot & Pineapple | 11. Pepper |
| 3. Blackberry | 12. Plum (specify) |
| 4. Boysenberry | 13. Raspberry |
| 5. Cherry (specify) | 14. Strawberry |

- | | |
|--------------|---------------------------------------|
| 6. Fig | 15. Any Fruit Combination |
| 7. Grape | 16. Other Berry, not listed (specify) |
| 8. Kiwi | 17. Other, not listed (specify) |
| 9. Nectarine | 18. Seedless Berry Jam |

DIVISION 276 – JELLIES

Standard Glass Container – 4 oz to 1 pint

CLASS

- | | |
|---------------------|---------------------------------|
| 1. Apples (specify) | 9. Mixed flavors (specify) |
| 2. Blackberry | 10. Orange |
| 3. Boysenberry | 11. Peppers (specify) |
| 4. Gooseberry | 12. Plum (specify) |
| 5. Grape (specify) | 13. Pomegranate |
| 6. Loganberry | 14. Raspberry |
| 7. Mulberry | 15. Strawberry |
| 8. Mint (specify) | 16. Other, not listed (specify) |

DIVISION 277 – PRESERVES

Standard Glass Container – 4 oz to 1 pint

CLASS

- | | |
|----------------------|--------------------------------|
| 1. Apricot | 6. Plum |
| 2. Cherry | 7. Strawberry |
| 3. Fig | 8. Tomato (specify) |
| 4. Fruit Combination | 9. Other, not listed (specify) |
| 5. Peach | |

DIVISION 278 – MARMALADES AND BUTTERS

Standard Glass Container – 4 oz to 1 pint

CLASS

1. Apple butter
2. Butter, Other, not listed above (specify)
3. Carrot marmalade
4. Peach butter
5. Pear butter
6. Plum butter
7. Tomato marmalade
8. Orange marmalade
9. Other, not listed above Citrus marmalade (specify)
10. Other, not listed above Fruit marmalade (specify)

DIVISION 279 – CONDIMENTS AND RELISHES

Standard Glass Container – 4 oz to 1 pint

CLASS

1. BBQ sauce
2. Chili sauce
3. Chutney
4. Cucumber relish (specify)
5. Mustard
6. Salsa
7. Tomato Catsup
8. Vegetable relish (specify)
9. Tomato Sauce
10. Other, not listed above sauces (specify)
11. Other, not listed above (specify)

DIVISION 280 – GOURMET

Standard Glass Container – 4 oz to 1 pint, or 1 quart

CLASS

1. Blackberry Syrup
2. Brandied Fruit (specify)
3. Flavored vinegars, herb (specify)
4. Flavored vinegars, fruit
5. Fruit conserves
6. Fruit syrup (specify)
7. Garlic, Horseradish, Shallot
8. Honey

9. Liqueurs or cordials
10. Wine jelly (specify)
11. Honey-comb
12. Flavored Honey
13. Other, not listed above (specify)

DRIED FOODS

RULES

- A. Local Rules and Regulations and Home Arts Department Rules shall apply.
- B. Exhibitors must have prepared their own entry since the close of last year's fair.
- C. All products being considered for the cash awards which have not otherwise been eliminated from consideration will be opened.
- D. Each food entry must consist of two (2) identical examples: one to be judged and one for the display exhibit.
- E. All jars must be standard canning jars with a two (2) part lid and ring band closure. No paraffin sealed products or products requiring refrigeration will be accepted.
- F. Labels must be no larger than 2"x2" and must be placed on the side of the jar.
- G. Labels must state name of product, variety of fruit, type of vegetable, type of meat, date and method used (i.e. dehydrator, oven dried, sun dried, solar dried, sulfur processed, etc.). **THE NAME OF EXHIBITOR MUST NOT BE ON THE LABEL.**
- H. Dried products should have a minimum of ½ cup or more in each jar..
- I. **DUE TO FOOD SAFETY ISSUES, WE RESERVE THE RIGHT TO REFUSE ACCEPTING ANY PRODUCTS THAT DO NOT ABIDE BY THE ABOVE RULES.**

STATE RULES APPLY

Cash Awards Offered per Class

1st 2nd 3rd
\$ 3 \$ 2 \$ 1

ENTRY FEE: \$1 PER ENTRY PER CLASS

LIMIT: TWO ENTRIES PER CLASS PER PERSON

BEST OF SHOW RIBBON – DIVISION 281 - 284

DIVISION 281 – DRIED FRUITS

¼ pint, ½ pint, or 1 pint

CLASS

1. Apples
2. Apricots
3. Figs
4. Grapes (raisins) (specify)
5. Nuts, any (specify)
6. Peaches
7. Pears
8. Other, not listed above (specify)

DIVISION 282 – DRIED VEGETABLES

¼ pint, ½ pint, or 1 pint

CLASS

1. Mushrooms
2. Peppers (specify)
3. Tomatoes (specify)
4. Onions (specify)
5. Other, not listed above (specify)

DIVISION 283 – DRIED SEASONINGS

¼ pint, ½ pint, or 1 pint

CLASS

1. Parsley
2. Seasoning combinations (specify)
3. Single Herb (specify)
4. Other, not listed above (specify)

DIVISION 284 – DRIED MEATS/FISH

½ pint, 1 pint, or 1 quart

CLASS

1. Any meat, smoked (specify)
2. Any meat, dried (specify)
3. Any fish, smoked (specify)
4. Other, not listed above (specify)

4-H PRESERVED FOODS

For 4-H Food Preservation Entries

Forms Due By:	Fri.,	May 11	4 pm
Entries Received:	Home Arts (Marshall) Building		
	Thurs.,	June 7	2 to 8 pm
Judged:	Sat.,	June 9	9 am
	(Open to the Public)		
Released:	Mon.,	June 18	4 to 8 pm

RULES

- A. Exhibitors may enter this division if they are a member of an El Dorado County 4H club and enrolled in Food Preservation.
- B. Exhibitors must have prepared their own entry since the close of the last year's fair.
- C. Each food entry must consist of two (2) identical examples: one to be judged and one for the display exhibit. Vinegars and Syrups excluded. Please refer to Rule F below.
- D. All jars must be standard canning jars with a two (2) part lid and ring band closure. No paraffin sealed products or products requiring refrigeration will be accepted.
- E. Labels must be no larger than 2"x2" and must be placed on the side of the jar. Labels must state name of product, date canned, and method used. (Example: the initials W.B. for Water Bath, P.C. for Pressure Canner). **NOTE: Steam-canned items will not be allowed to enter. THE NAME OF EXHIBITOR MUST NOT BE ON THE LABEL.**
- F. Vinegars, Honey, or Syrups **only**: Containers must be as follows: One (1) **Tamper-Proof**, labeled bottle, jar, or other container for the display exhibit and one (1) labeled ½ pint standard canning jar for the judging.
- G. All low or **non-acid foods**: all vegetables, meats, poultry, and fish must be canned **Under Pressure**. Low-acid fruit, such as figs, must be made more acidic by adding lemon juice as directed in the UC Cooperative Extension leaflet, "Home Canning of Fruits, Vegetables, Meats and Fish." Tomatoes and fruits must be canned in a boiling water bath canner.
- H. Dried products must have a minimum of ½ cup of product in each jar.
- I. **All canning must be in sealed jars. No paraffin wax or inversion method.**
- J. **DUE TO FOOD SAFETY ISSUES, WE RESERVE THE RIGHT TO REFUSE ACCEPTING PRODUCTS THAT DO NOT ABIDE BY THE ABOVE RULES**

STATE RULES APPLY

Danish System of Judging

BEST OF SHOW RIBBON (Division 285)

Winner will receive a \$25 cash award

Sponsored By: El Dorado Master Food Preservers

LIMIT: 2 ENTRIES PER CLASS

DIVISION 285 – FOOD PRESERVATION

CLASS

- | | |
|----------------------------------|---------------------------------------|
| 1. Jams & Jellies | 5. Canned Fruit |
| 2. Preserves, Conserves & Butter | 6. Dried Foods |
| 3. Pickles & Relishes | 7. Vinegars |
| 4. Canned Vegetable | 8. Other, not listed above, (specify) |

TEEN PRESERVED FOODS

Department Chairperson:

El Dorado County Master Food Preservers

RULES

- Exhibitors may enter this division if they are at least 14 years of age and have not yet had their 19th birthday before the opening of the fair.
- Exhibitors must have prepared their own entry since the close of the last year's fair.
- Each food entry must consist of two (2) identical examples: one to be judged and one for the display exhibit. Vinegars and Syrups excluded. Please refer to Rule F below.
- All jars must be standard canning jars with a two (2) part lid and ring band closure. No paraffin sealed products or products requiring refrigeration will be accepted.
- Labels must be no larger than 2"x2" and must be placed on the side of the jar. Labels must state name of product, date canned, and method used. (Example: the initials W.B. for Water Bath, S.C. for Steam Canner, P.C. for Pressure Canner). **THE NAME OF EXHIBITOR MUST NOT BE ON THE LABEL.**
- Vinegars, Honey, or Syrups **only**: Containers must be as follows: One (1) **Tamper-Proof**, labeled bottle, jar, or other container for the display exhibit and one (1) labeled ½ pint standard canning jar for the judging.
- All low or **non-acid foods**: all vegetables, meats, poultry, and fish must be canned **Under Pressure**. Low-acid fruit, such as figs, must be made more acidic by adding lemon juice as directed in the UC Cooperative Extension leaflet, "Home Canning of Fruits, Vegetables, Meats and Fish." Tomatoes and fruits must be canned in a boiling water bath canner.
- Dried products must have a minimum of ½ cup of product in each jar.
- All canning must be in sealed jars. No paraffin wax or inversion method.**
- DUE TO FOOD SAFETY ISSUES, WE RESERVE THE RIGHT TO REFUSE ACCEPTING PRODUCTS THAT DO NOT ABIDE BY THE ABOVE RULES**

STATE RULES APPLY

Danish System of Judging

BEST OF SHOW RIBBON (Division 286)

LIMIT: TWO ENTRIES PER CLASS PER PERSON

DIVISION 286 – AGES 14 through 18 years

CLASS

- Jam & Jellies
- Preserves, Conserves & Butter
- Pickles, Relishes
- Canned Vegetables

- Canned Fruit
- Dried Foods
- Vinegars
- Other, not listed above (specify)

YOUTH PRESERVED FOODS

Department Chairperson:

El Dorado County Master Food Preservers

RULES

- Exhibitor may enter this division if they have not yet had their 14th birthday before opening day of the fair.
- Exhibitors must have prepared their own entry since the close of the last year's fair.
- Local regulations and Home Arts Department rules shall apply.
- Each food entry must consist of two (2) identical examples: one to be judged and one for the display exhibit. Vinegars and Syrups excluded. Please refer to Rule G below.
- All jars must be standard canning jars with a two (2) part lid and ring band closure. No paraffin sealed products or products requiring refrigeration will be accepted.
- Labels must be no larger than 2"x2" and must be placed on the side of the jar. Labels must state name of product, date canned, and method used. (Example: the initials W.B. for Water Bath, P.C. for Pressure Canner). Note: Steam-canned items will not be allowed to enter. **THE NAME OF EXHIBITOR MUST NOT BE ON THE LABEL.**
- Vinegars, Honey, or Syrups **only**: Containers must be as follows: One (1) **Tamper-Proof**, labeled bottle, jar, or other container for the display exhibit and one (1) labeled ½ pint standard canning jar for the judging.
- All low or **non-acid foods**: all vegetables, meats, poultry, and fish must be canned **Under Pressure**. Low-acid fruit, such as figs, must be made more acidic by adding lemon juice as directed in the UC Cooperative Extension leaflet, "Home Canning of Fruits, Vegetables, Meats and Fish." Tomatoes and fruits must be canned in a boiling water bath canner.
- Dried products must have a minimum of ½ cup of product in each jar.
- All canning must be in sealed jars. No paraffin wax or inversion method.**
- DUE TO FOOD SAFETY ISSUES, WE RESERVE THE RIGHT TO REFUSE ACCEPTING PRODUCTS THAT DO NOT ABIDE BY THE ABOVE RULES.**

STATE RULES APPLY

Danish System of Judging

BEST OF SHOW RIBBON (Divisions 287-289)

Winner will receive a \$25 cash award

Sponsored By: Frosty Firs Christmas Tree Farm of Apple Hill

LIMIT: TWO ENTRIES PER CLASS PER PERSON

DIVISION 287 – 5 years and under

DIVISION 288 – 6 through 10 years

DIVISION 289 – 11 through 13 years

CLASS

- | | |
|----------------------------------|--------------------------------------|
| 1. Jam & Jellies | 5. Canned Fruit |
| 2. Preserves, Conserves & Butter | 6. Dried Foods |
| 3. Pickles, Relishes | 7. Vinegars |
| 4. Canned Vegetables | 8. Other, not listed above (specify) |