

**CANNED & PRESERVED FOOD**

Marlys Giese, Mary Hamann

1<sup>st</sup> \$2.50, 2<sup>nd</sup> \$2.00, 3<sup>rd</sup> \$1.50

Exhibits will be released at 6:00 pm Sunday.

BALL® BRING OUT YOUR BEST™™ ADULT FOOD

PRESERVATION AWARDS presented by: BALL® &amp; KERR HOME CANNING.



To promote the art of home canning, and to honor adults who excel at the art of home canning, Ball® & Kerr® Home Canning is offering First and Second Place Adult Award categories.

Judges will select the two best entries submitted by an adult in Fruit, Vegetable, Pickle and Soft Spread categories canned in Ball® Jars sealed with Ball® Bands with Dome® Lids or Ball® Collection Elite™ Decorative Bands with Dome® Lids or canned in Kerr® Jars sealed with Kerr® Bands with Self Sealing® Lids or Ball® Collection Elite™ Decorative Bands with Dome® Lids. In addition, selections of the two best entries submitted by adults in the Soft Spreads category will be limited to entries prepared using one of the Ball® Fruit Jell® Ball® Pectins: Classic Low or No Sugar Needed, or Liquid.

The entries designated First Place from each category will receive the following:

Two (2) Six Dollar Coupons (\$6.00) for Ball® or Kerr® Home Canning Products and one (1) Three Dollar Coupon (\$3.00) for Ball 100% natural® Products.

The entries designated Second Place from each category will receive the following:

Two (2) Five Dollar Coupons (5.00) for Ball® or Kerr® Home Canning Products.

**Product Appearance Requirements.**

\*Pieces should be uniform in size and packed snugly but allow for circulation of liquids.

\*Products should be free from defects of blemishes, strings, stems, seeds, pits and peels. Some recipes may require stems, pits and/or peels to remain; this is acceptable if the recipe is in keeping with approved guidelines.

\*Liquids should cover the product, keeping within the headspace guidelines.

\*Liquids should be clear and free from cloudiness and small particles.

\*Product should retain its natural characteristic color or as nearly that of standard cooked product. It should be free from undue color loss.

\*Texture should be tender but not over-cooked.

\*Product should maintain its shape and size appropriate for recipe and preparation method.

**Bands.**

\*Bands should be in place for transporting home canned products; however, bands may be removed when presented for judging.

\*Replacing the bands for display is optional.

**Processing method and time.** \*All entries must be heat-processed following canning guidelines from one of the references (listed above).

\*If product was not processed according to recommendations, it must be disqualified.

**Labeling.**

\*Entries must be labeled with product named, date of preparation, processing method and processing time. Home canned foods to be judged must have been prepared within a one-year period prior to judging date.

**Best of Category Judging Guidelines:****Best of Category: Pickled Foods Award**

\*Product is a pickled fruit or vegetable.

\*Prepared with Heinz Distilled White or Heinz Apple Cider Vinegar.

\*Product is canned in Ball® Home Canning Jar and sealed with Ball® Two-Piece Vacuum Cap or canned in Kerr® Home Canning Jar and sealed with Kerr® Two-Piece Vacuum Cap.

\*Product meets all requirements from the general judging guidelines page.

**Best of Category: soft Spreads Award**

\*Product was prepared and submitted by an adult

\*Product is any variety soft spread.

\*Product was prepared with Ball® 100% Natural® Fruit Jell Pectin. The UPC from the Fruit Jell package must accompany product.

\*Product is canned in Ball® Home Canning Jar and sealed with Ball® Two-Piece Vacuum Cap or canned in Kerr® Home Canning Jar and sealed with Kerr® Two-Piece Vacuum Cap

\*Product meets all requirements from the general judging guidelines page.

**DIV. 175 – CANNED FOOD & VEGETABLES**

Pint and quarts accepted. Rings preferred. Only canned and preserved items canned within the last year will be accepted.

## Class

- 01 Asparagus
- 02 Corn
- 03 Carrots
- 04 Cauliflower
- 05 Exhibit of 6 cans of vegetables
- 06 Lima beans
- 07 Mixed vegetables for soup
- 08 Onion
- 09 Peas
- 10 Potatoes
- 11 Pumpkin
- 12 Beets
- 13 Squash
- 14 Tomatoes for a hotdish
- 15 Tomato soup
- 16 Tomato stewed
- 17 Tomato juice
- 18 Yellow beans
- 19 Green beans
- 20 Sauerkraut
- 21 Not Specified

**DIV. 176 – MEATS**

## Class

- 01 Beef
- 02 Chicken
- 03 Meat balls
- 04 Pork
- 05 Sausage
- 06 Turkey
- 07 Venison

**DIV. 177 – FRUIT**

## Class

- 01 Apples
- 02 Apples for pie
- 03 Apples, mush
- 04 Applesauce, whole
- 05 Apricots
- 06 Blackberries
- 07 Blueberries
- 08 Currents
- 09 Cherries
- 10 Crab apples, whole
- 11 Fruit Cocktail
- 12 Gooseberries
- 13 Grapes
- 14 Ground cherries
- 15 Home grown cherries
- 16 Rhubarb
- 17 Peaches
- 18 Pears
- 19 Pineapple
- 20 Plums, imported
- 21 Plums, home-grown
- 22 Raspberries, red
- 23 Raspberries, black
- 24 Strawberries
- 25 Exhibit of six cans of fruit
- 26 Not specified

**DIV. 178 – JELLIES**

## Class

- 01 Apple
- 02 Blueberries
- 03 Choke Cherry
- 04 Current
- 05 Grape
- 06 Gooseberry
- 07 Plum
- 08 Red Cap Jelly
- 09 Raspberry, red
- 10 Raspberry, black
- 11 Strawberry
- 12 Strawberry Rhubarb
- 13 Orange
- 14 Not Specified
- 15 Pepper Jelly

**DIV. 179 – JAMS**

## Class

- 01 Apple butter
- 02 Blackberry
- 03 Blueberry
- 04 Grape
- 05 Gooseberry
- 06 Plum
- 07 Raspberry, red
- 08 Raspberry, black
- 09 Strawberry
- 10 Apricot
- 11 Peach
- 12 Rhubarb
- 13 Strawberry Rhubarb
- 14 Not specified

**DIV. 180 – PRESERVES**

## Class

- 01 Blackberry
- 02 Blueberry
- 03 Currant
- 04 Cherry
- 05 Ground Cherry
- 06 Gooseberry
- 07 Peach
- 08 Plum, home-grown
- 09 Strawberry Rhubarb
- 10 Tomatoes, yellow
- 11 Tomatoes, red
- 12 Tomatoes, green
- 13 Rhubarb
- 14 Pineapple
- 15 Raspberry
- 16 Strawberry
- 17 Not specified

**DIV. 181 – PICKLES, SOUR**

## Class

- 01 Kosher
- 02 Dill
- 03 Mixed
- 04 Mustard
- 05 Onions
- 06 Colored party pickles
- 07 Sliced Dill
- 08 Not specified

**DIV. 182 – PICKLES, SWEET**

## Class

- 01 Apples
- 02 Beans
- 03 Beet
- 04 Crab Apple
- 05 Cucumber, whole
- 06 Carrot
- 07 Peach
- 08 Pear
- 09 Ripe cucumber
- 10 Watermelon
- 11 Bread and butter
- 12 Icicle
- 13 Dill
- 14 Chunk
- 15 Zucchini
- 16 Not Specified

**DIV. 183 – RELISHES/SAUCES**

## Class

- 01 Salsa
- 02 Tomato Catsup
- 03 Chili Sauce
- 04 Chow Chow
- 05 Corn
- 06 Garden
- 07 Beet
- 08 Cucumber
- 09 Spaghetti
- 10 Not Specified

**DIV. 184 - MISC. HOME PRODUCTS**

## Class

- 01 Homemade soap, laundry
- 02 Homemade soap, hand
- 03 Lard
- 04 Honey
- 05 Maple syrup
- 06 Not Specified

**DIV 185 - DEHYDRATED/DRIED VEGETABLES**

## Class

- 01 Beans, snap
- 02 Beets
- 03 Carrots
- 04 Celery
- 05 Corn
- 06 Mushrooms
- 07 Onions
- 08 Peas

- 09 Peppers and Pimentos
- 10 Potatoes
- 11 Summer squash
- 12 Tomatoes
- 13 Not Specified

**DIV. 186 – DEHYDRATED/DRIED FRUITS**

## Class

- 01 Apples
- 02 Apricots
- 03 Bananas
- 04 Blueberries
- 05 Cherries
- 06 Grapes, yellow seedless
- 07 Peaches
- 08 Rhubarb
- 09 Strawberries
- 10 Not specified

**DIV. 187 - DEHYDRATED/DRIED HERBS**

## Class

- 01 Basil
- 02 Chives
- 03 Oregano
- 04 Parsley
- 05 Sage
- 06 Thyme
- 07 Any other

**DIV. 188 - HOMEMADE WINE**

## Class

- 01 Apple
- 02 Berry, please name
- 03 Dandelion
- 04 Grape, please name
- 05 Rhubarb
- 06 Not Specified

**DIV. 189 - HOMEMADE BEER**

## Class

- 01 clear bottle/jar of dark lager--list type & vintage
- 02 clear bottle/jar of light lager--list type & vintage
- 03 clear bottle/jar of not specified -- list type & vintage

**DIV. 190 – CANNED & PRESERVED BY MEN**

## Class

- 01 Fruit
- 02 Jams
- 03 Jellies
- 04 Pickles - Sweet
- 05 Pickles – Sour
- 06 Salsa
- 07 Vegetables
- 08 Not Specified