

## Junior Department

# PRESERVED FOODS

**Coordinator:** **Kathie Woolard**, Greenbrae

**Judges:** **Cris Cochran**, Napa • **Shirley Dempel**, Santa Rosa

**Mary Garrison**, Napa • **Kaylynn Van Saun**, Redwood Valley

### Timeline & Rules

**Entry Forms Due** → On or before Thursday, May 10, 5 pm, Fair Office

*Note: You may enter online at [marinfair.org](http://marinfair.org) through Friday, June 1*

**Entry Limit** → Two entries per Exhibitor per class

**Entry Fee** → \$2 per entry

**Exhibits Received** → **2 Days** Friday, June 8, 3 pm to 7 pm &  
Saturday, June 9, 10 am to 5 pm, Exhibit Hall

**Release of Opened Jars** → Tuesday, June 12, 9 am to 5 pm, Fair Office  
Open jars not picked up **will be discarded**.

**Exhibited Jars Released** → Thursday, July 5, 12 Noon to 7 pm, Exhibit Hall

1. Local and State Rules govern this competition.
2. **Eligibility:** Open to all Junior residents of Marin and Sonoma Counties. All entries in these Divisions must be home prepared and canned or packaged by the exhibitor within one (1) year of the opening day of the Fair. Items which have been shown at any previous Marin County Fair are not eligible. All products being considered for cash awards, which have not otherwise been eliminated from consideration, will be opened.
3. **Number of Jars:** ENTRY REQUIREMENT: EACH ENTRY TO CONSIST OF TWO IDENTICAL CONTAINERS OF THE SAME PRODUCT. One container will be opened for judging and returned to the Exhibitor; the other, if meeting all qualifications, will be placed on display during the Fair.
4. **Type of Containers:** A Standard Jar specifically designed for canning purposes must be used. Other types of jars are not acceptable. No paraffin seals. All canning must be in sealed jars. (Sealed lids with rings.)
5. **Non-Acid Foods:** All vegetables, meats, poultry, and fish must be canned under pressure. Low-acid fruit, such as figs, should be made more acidic by adding lemon juice as directed in the University Agriculture Extension Service leaflet, "Home Canning of Fruits". Tomatoes and fruits, (not including their juices), must be processed in a boiling water bath.
6. **Labeling:** **ALL EXHIBITS MUST BE ACCURATELY LABELED**, including Exhibitor name, entry type, date of canning/drying, & type of canning/drying method on the bottom of container.

**2018 Award Announcement**  
**Ball® Fresh Preserving Award**  
**for Youth Food Preservation presented by:**  
**BALL® & KERR® Fresh Preserving Products**



- Jarden Home Brands, marketers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts. First Place Awards will be given to individuals judged as the best in designated categories.
- A panel of judges will select the best entries for Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands, or Ball® Collection Elite® Jars sealed with Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spread entries must be prepared using Ball® Pectin: Classic, Low or No-Sugar Needed or Liquid.
- The best entry from each category will receive: One (1) Six-Dollar (\$6) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin.

**Junior Division 376 Preserved Foods**

**Entry Fee – \$2 per entry**

**Rules -**

1. Quantities:
  - Dried Foods** - Minimum 2 ounces of product
  - Soft Spreads** - Glass Container - Minimum 1/2 pint
  - Fruits, Vegetables & Pickled Foods** - Glass Container - Minimum 1 pint
2. For all entries please specify kind on entry form - Examples: Strawberry Jam, Pickled Beets, Beef Jerky, etc.

**Class**

- 1 Dried Fruit, 8 pieces in plastic zip lock bag
- 2 Dried Herbs or Spices, spice sized jar – one or one set
- 3 Dried Meat or Fish, 6 pieces in plastic zip lock bag
- 4 Dried Vegetables, 8 pieces in plastic zip lock bag
- 5 Fruit, Canned
- 6 Butters, Conserves, Marmalades, and Preserves
- 7 Jams
- 8 Jellies
- 9 Pickles & Relishes
- 10 Sauces
- 11 Vegetables, Canned
- 12 Any other Preserved Food, please specify on entry form
- 13 Any Home Grown Preserved Food, please specify on entry form

**Danish System of Judging – Awards Offered per Class**

1st Place - \$5 & Ribbon • 2nd Place - \$4 & Ribbon • 3rd Place - \$3 & Ribbon

**Best of Show – \$25 & Rosette Ribbon**

**courtesy of ~ Donna Bellucci Rich & Gary Rich, Novato**