

Adult Food Preservation - Enter online

- Entry Deadline**Saturday, April 24, (mailed forms must be postmarked on or before this date, or hand delivered to our office by 2:00 p.m.)
- Entry Fee**\$2.00 (Entry fees are non-refundable, make checks payable to: Sacramento County Fair)
- Exhibit Delivery Date**Monday, May 24, between 3:00 p.m. and 7:00 p.m. or Tuesday, May 25, between 7:00 a.m. and 9:00 a.m.
- Deliver Exhibits to**Cal Expo Building C
- Judging of Exhibits**Tuesday, May 25, between 8:00 a.m. and 5:00 p.m.
- Pick-up Exhibits**.....Monday, May 31, between 7:00 p.m. and 9:00 p.m.
- Information Contact**Sharon Allen (916) 263-2975

Entry Guidelines

Entry Maximum:

Twelve entries per person.

Danish System of Judging



2009 Award Announcement

BALL® Fresh Preserving AWARD FOR ADULT LEVEL

presented by:

BALL® & KERR® Fresh Preserving PRODUCTS

Jarden Home Brands makers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts, so First and Second Place Awards will be given to those individuals judged as the best in designated recipe categories.

A panel of judges will select the two best entries submitted by an adult for Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball® or Ball® Collection Elite® Jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball® Collection Elite® Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No Sugar Needed or Liquid. A proof of purchase for Ball® pectin must be provided at time of entry.

Entries designated First Place from each category will receive the following:

- Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and one (1) Three-Dollar (\$3) Coupon for Ball® Pectin Products.

Entries designated Second Place from each category will receive the following:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Three-Dollar (\$3) Coupon for Ball® Pectin Products.

Home canned entries must have been prepared/made/processed by the exhibitor in whose name they are entered.

Inverting of canning jars (turning upside down) after canning is not recommended. Inverting may cause separation of products and reduce the effectiveness of the seal.

The following items are not eligible for entry due to safety concerns:

- Canned vegetables
- Mustards
- Any pumpkin product (i.e. pumpkin butter, jam, etc.)

- Any entry containing meat or other protein foods such as eggs (exception: curds)
- Chocolate sauces
- Freezer jams (No facilities available to store entries)
- Solar canned foods

Rules and Information:

1. Judging Guidelines:

The Sacramento County Fair judging of Preserved Foods will be based on guidelines established by the USDA (USDA Complete Guide to Home Canning). This information is available online at www.uga.edu/nchfp/index.html or inquire at your local Cooperative Extension Office for guidelines. Or, contact the Master Food Preservers through your local Cooperative Extension Office.

2. Home Canned Entries:

- Home Canned entries must consist of two (2) jars of product.
- One jar is for display and one is for judging.
- These two jars must be identical (i.e. both jars must be the same size, same type and same brand -- Ball, Kerr, etc.-- of jar).
- Both jars will be presented to the judge. The judge will choose the jar to be opened.

3. Home Canned Labels:

- All Home Canned entries must be labeled.
- PLEASE NOTE: The label must be placed securely on the lid of all jars.
- Labels must not overlap onto the side or the screw ring band of the jars (This includes the tape used to attach the label).
- Exhibitor's Number (mailed to exhibitor after receipt of entry and fees),
- Canning method used/Processing Time
- Product Name Division/Class
- Date of Preservation (M/D/Y)

4. Canning Methods:

All Home Canned Food entries must be processed by using one of the following two canning methods:

- A. Water Bath Method: Acid foods, which includes most

fruits (excluding figs), may be processed using the water bath method. This includes soft spreads, jams and jellies. Tomatoes, figs and some fruits are considered borderline low-acid foods. These foods should be made more acidified by adding lemon juice, citric acid or vinegar as appropriate for the type of food.

- B. Pressure Canner Method: Low-acid foods, including vegetables, must be processed using the pressure canner method. Tomatoes, figs and low-acid fruits may also be processed by the pressure canner method.
- Entries processed using the open kettle process, solar canning method, oven canning method and the microwave canning process are not eligible for competition at the Sacramento County Fair.

5. Listing Method/Time:

- List water bath entries as follows: A/processing time (example: If processed for 10 minutes, list as A/10 min.).
- List pressure canner entries as follows: B/processing time (example: If processed for 10 minutes, list as B/10 min.).

6. Labels, decals, decorations:

- No decorations or decals are allowed on the tops or sides of jars.
- This does not apply to the design printed (embossed) by the manufacturer on the top of jar lids or the sculpture design embossed in the glass made by the manufacturer.
- Jars with decals or other types of decorations on the tops or sides of the jars will be disqualified.

7. Home Canned Food Jars:

A clear (non colored), regular or wide-mouth Mason-type (Ball, Kerr, etc.) threaded, home canning jar sealed with a metal lid and ring band must be used to preserve foods for competition.

- Mayonnaise or other types of jars will be disqualified

8. Jar Sizes:

- For fruits, tomatoes and pickles --no larger than one quart (32 ounces)
- For jellies, jams, soft spreads, sauces, chutneys, salsa, relishes, etc. use jars from 4 ounces to no larger than one pint (16 ounces).

9. Home Canned Food Seals:

- All jars must be sealed with new two-piece vacuum seals specifically made for canning jars
- Seals must consist of two-pieces (metal screw ring band and metal lid).
- Entries will be disqualified if both the band and lid are not on the jars.
- Ring band should unscrew easily.
- Entry will be disqualified if the jar lid cannot be easily unscrewed by hand
- All jars must be sealed by using either the water bath or pressure canner method of processing

- Paraffin wax seal will be disqualified

10. Head Space:

The following headspace must be utilized for each product:

- ¼ inch head space: Jams, jellies, preserves, conserves, butters, marmalades and curds
- ½ inch head space: Fruits, tomatoes, sauerkraut, pickles, relishes, chutneys, sauces and salsa.

11. Dried food:

Dried food products must be submitted in two identical containers; sealed in a jar as stated above or in a Ziploc type bag.

- Required quantity of dried product to be one half dozen.

Division 1415 Preserved Food

Class 1

- Fruit

Class 2

- Pickle

Class 3

- Soft Spread

Class 4

- Dried Foods

Class 5

- Other Preserved Foods



Sacramento County Fair 2010

Adult Creative Exhibit Entry Form

This form may be copied, additional entries may be submitted on a separate form

The entry procedure can be found under **Entry Guidelines** in the **Adult & Junior Creative Exhibits Complete Rules and Guidelines**

Exhibitor Information

First Name _____ Last Name _____
Mailing Address _____ City _____ ZIP _____
E-mail _____ Phone () _____

Last Name

Entry #1

Division # _____ Class # _____ Entry Fee \$ _____
Description (Be specific) _____

Entry #2

Division # _____ Class # _____ Entry Fee \$ _____
Description (Be specific) _____

Entry #3

Division # _____ Class # _____ Entry Fee \$ _____
Description (Be specific) _____

Entry #4

Division # _____ Class # _____ Entry Fee \$ _____
Description (Be specific) _____

First Name

Entry #5

Division # _____ Class # _____ Entry Fee \$ _____
Description (Be specific) _____

Entry #6

Division # _____ Class # _____ Entry Fee \$ _____
Description (Be specific) _____

Number of 1 Day Parking Credentials @ \$5 _____ Total _____

Number of Season (5 day) Parking Credentials @ \$25 _____ Total _____

(Fair does not provide free parking for exhibitors)

Total Due \$

Please accept the entries (properly) described herein. I am the owner of the property specified herein or the supervisor of the project with the authorization to act as agent and to bind with owners of the property in all matters herein. I have read, understood, and agree to abide by all of the rules and regulations governing the Fair entries as published in the official Entry Book. I agree to indemnify, defend, and save harmless the Fair, its officers, agents, and employees from any and all claims and losses occurring or resulting to any and all persons in connection with my participation in the Fair from any and all claims and losses to any person, firm, or corporation who may be injured or damaged as a result of my participation.

Sacramento County Fair
1600 Exposition Blvd.
P.O. Box 15028
Sacramento, Ca 95851-0028
(916) 263-2975

All Entry Forms are due in our office by
2:00 p.m., April 24, 2010. They must
be hand delivered or postmarked by that
date. **No Faxed or E-mailed entry
forms will be accepted!**

Exhibitor's Signature

(Signature is required for form to be processed)