

Strawberry Jam - 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**\$3.00 (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

One entry per person

All exhibitors will use the same recipe and instructions for this competition

What You Need

- 4 cups prepared strawberries (buy about 2 qt. fully ripe strawberries)
- 7 cups sugar, measured into separate bowl
- 1/2 tsp. butter or margarine (optional)
- 1 pouch CERTO Fruit Pectin
- 8 jars, 1 cup each or 128 servings, 1 Tbsp. each

Make It

BRING boiling-water canner, half-full with water, to simmer. Wash jars and screw bands in hot, soapy water; rinse with warm water. Pour boiling water over flat lids in saucepan off the heat. Let stand in hot water until ready to use. Drain well before filling.

STEM and crush strawberries thoroughly, one layer at a time. Measure exactly 4 cups crushed strawberries into 6- or 8-quart sauce pot.

ADD sugar; stir. Add butter to reduce foaming. Bring to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in pectin. Return to full rolling boil and boil exactly 1 minute, stirring constantly. Remove from heat. Skim off any foam with metal spoon.

LADLE immediately into prepared jars, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with 2-piece lids. Screw bands tightly. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water, if necessary.) Cover; bring water to gentle boil. Process 10 minutes. Remove jars and place upright on towel to cool completely. After jars cool, check seals by pressing middle of lid with finger. (If lid springs back, lid is not sealed and refrigeration is necessary.)

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.

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. 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.

5. 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

6. 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
- 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

Division 1020 . Strawberry Jam

Class 1 **First Time Canner**
Class 2 **Seasoned Canner**

Awards

1st	2nd	3rd
\$10	\$8	\$5

1st place winners in each class will compete for Best of Show Rosette

Ribbons to all participants



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 <i>(Be specific)</i> _____		

First Name

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)