
DEPARTMENT 102 – BAKED FOODS

OPEN TO AMATEUR SONOMA COUNTY RESIDENTS

RULES

ENTRY FORM REQUIRED: Non-livestock entry form for the Foods Departments. All sections of Foods may be entered on one form.

- A. All entries must be home prepared by Exhibitor and should be scratch prepared, unless otherwise specified.
- B. Cake rounds will be available at the Entry Office for your convenience. Deliver cakes on cake rounds which should extend slightly beyond base of cake. Do NOT use china or glass plates.
- C. 8" or 9" pie tins are recommended. If Exhibitors choose to use a non-disposable pie plate, or other plate, platter, etc. permanent identification (including phone number) must be on bottom of plate. Plates can be picked up when exhibits are released. Fair is not responsible for breakage or loss. **Dishes will be donated to charity if not picked up by Monday, October 3 by 12 noon.**
- D. Exhibitors will be responsible for classifying their own entries. Careful attention should be given to filling out entry forms. Wrong Divisions or Class numbers may lead to disqualification.
- E. Exhibits that are not picked up within release time will be discarded.
- F. You will note that there are some classes offered that REQUIRE you to submit the recipe with your Baked item when delivered to the Fair. In those instances, if your recipe is not delivered at that time, your entry will be disqualified. The same recipe cannot be used in more than one class.
- G. Recipe should be typed or printed on cards and pinned to top of entry.
- H. No refrigeration will be provided for baked goods.
- I. The Fair will collect all recipes required and submit them to the Entry Office to be available to sponsors if requested.
- J. Fair not responsible for any theft, loss or damage to exhibits not picked up by release date.



DEPARTMENT 102 – BAKED FOODS

BREAD BAKING

Open to **Amateur** Sonoma County Residents

Cash Awards Offered by Sonoma County Harvest Fair -\$180.00

Judges: Julie Elliott, Santa Rosa; Randy Hicks, Castro Valley
Susan Pruett, Santa Rosa

ENTRIES CLOSE: Friday, September 2, 5:00 p.m.
EXHIBITS RECEIVED: Day 3: Thursday, September 29, 7 to 9 a.m.,
E.C. Kraft Building
EXHIBITS RELEASED: Sunday, October 2, 7:10 p.m. to 9 p.m.

JUDGING: Thursday, September 29, 10:00 a.m.

LIMIT: Two entries per exhibitor per class

ENTRY FEE: \$1.00 per entry

American System of Judging
Cash Awards offered per class

1st	2nd	3rd	4th	5th
\$10	\$8	\$6	\$4	\$2

Best of Show [1]-\$100.00 + Rosette

2010 Winner: Robert Smith, Santa Rosa

SECTION 2-SPECIAL BREAD CONTEST (1 loaf)

Class

1. Natural Whole Grain
2. French
3. White
4. Whole Wheat
5. Gluten Free (please describe)
6. Any other Bread (please identify on entry form)

DEPARTMENT 102 – BAKED FOODS

CONFECTIONS

Open to **Amateur** Sonoma County Residents

Cash Awards Offered by Sonoma County Harvest Fair -\$180.00
 Judges: Julie Elliott, Santa Rosa; Randy Hicks, Castro Valley
 Susan Pruett, Santa Rosa

ENTRIES CLOSE: Friday, September 2, 5:00 p.m.
EXHIBITS RECEIVED: Day 3: Thursday, September 29, 7 to 9 a.m.,
 E.C. Kraft Building
EXHIBITS RELEASED: Sunday, October 2, 7:10 p.m. to 9 p.m.

JUDGING: Thursday, September 29, 10:00 a.m.
LIMIT: Two entries per exhibitor per class
ENTRY FEE: \$1.00 per entry

American System of Judging				
Cash Awards offered per class				
1st	2nd	3rd	4th	5th
\$5	\$4	\$3	\$2	\$1
Best of Show [3] – Rosette + \$10.00				

2010 Winner: Dolores McKey, Santa Rosa

SECTION 4-CONFECTIONS (minimum 3 pieces in zip-lock bag) Please put name at the bottom of bag

Class

- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Any Brittle (please identify) 2. Chocolate Dipped Fruit 3. Dipped Chocolates 4. Divinity 5. English Toffee 6. Nut Clusters, other than peanut (please identify nut) | <ol style="list-style-type: none"> 7. Peanut Clusters 8. Any Other Cluster (please identify) 9. Sugared Nuts 10. Truffles 11. Fudge, any type (please identify) 12. Any Other Confection (please identify) |
|---|--|

SCORECARD FOR JUDGING CONFECTIONS

Appearance-Color, size, shape of pieces.....	15%
Texture	30%
Crystalline-velvety, creamy	
Non-crystalline-smooth	
Consistency	25%
Crystalline-firm, not hard or soft	
Non-crystalline-should hold shape, no crystals	
Flavor-Blended; high quality; pleasing	30%
TOTAL	100%

DEPARTMENT 102 – BAKED FOODS

DECORATED CAKES

Open to **Amateur** Sonoma County Residents
 Cash Awards Offered by Sonoma County Harvest Fair -\$450.00
 Judge: Michele Stagi, Santa Rosa

ENTRIES CLOSE: Friday, September 2, 5:00 p.m.
EXHIBITS RECEIVED: Day 1: Monday, September 26, 1 to 7 p.m.,
 E.C. Kraft Building
EXHIBITS RELEASED: Sunday, October 2, 7:10 p.m. to 9 p.m.

JUDGING: Tuesday, September 27, 10:00 a.m.
LIMIT: Two entries per exhibitor per class
ENTRY FEE: \$1.00 per entry

BEST OF SHOW DECORATED CAKE [5]
\$25.00 Certificate and Award Sponsored by
NANCY'S FANCY'S (A Fancie That Company), Santa Rosa

2010 Winner: Michael Hawk, Santa Rosa

RULES

- A. Judged on form and decoration only.
- B. A styrofoam and/or cardboard form may be used provided the shape is one which could reasonably be achieved through baking.

SECTION 6					SECTION 7 JUNIORS		
American System of Judging					Danish System of Judging		
Cash Awards offered per class					Cash Awards offered per class		
1st	2nd	3rd	4th	5th	1st	2nd	3rd
\$25	\$20	\$15	\$10	\$5	\$10	\$8	\$6

SECTION 6-DECORATED CAKES

Class

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Wedding Cake, any style 2. Winter Holiday Cake 3. Halloween Cake 4. Any other cake (please identify) | <ol style="list-style-type: none"> 5. Decorated Cupcake 6. Cake Pops (3) – exhibitor must provide display stand |
|--|---|

SECTION 7-JUNIOR DECORATED CAKES (any cake, cupcake, cake pop, etc.)

Class

1. Juniors, ages 9 - 12 years
2. Juniors, ages 13-17 years

DECORATED CAKE SCORECARD

Overall Appearance	45%
Balance.....(15%)	
Color Harmony.....(15%)	
Consistency of Pattern.....(15%)	
Neatness	25%
Texture of Icing.....(10%)	
Uniformity of Repeat Pattern.....(15%)	
Artistic Quality	30%
Overall Eye Appeal.....(15%)	
Originality.....(15%)	
TOTAL	100%

DEPARTMENT 102 – BAKED FOODS

BAKED FOODS

Open to **Amateur** Sonoma County Residents

Cash Awards Offered by Sonoma County Harvest Fair -\$1,220.00

Judges: Julie Elliott, Santa Rosa; Randy Hicks, Castro Valley

Susan Pruett, Santa Rosa

ENTRIES CLOSE: Friday, September 2, 5:00 p.m.
EXHIBITS RECEIVED: Day 3: Thursday, September 29, 7 to 9 a.m.,
E.C. Kraft Building
EXHIBITS RELEASED: Sunday, October 2, 7:10 p.m. to 9 p.m.

JUDGING: Thursday, September 29, 10:00 a.m.

LIMIT: Two entries per exhibitor per class

ENTRY FEE: \$1.00 per entry

American System of Judging

Cash Awards offered per class

1st	2nd	3rd	4th	5th
\$5	\$4	\$3	\$2	\$1

Best of Section-Rosette

Best of Show [8] (to be selected from sections 10-17) - Rosette +\$10.00

2010 Winner: Dian Jorgensen, Santa Rosa

Best of Show Sonoma County Apple Pie [9]-Rosette + \$100.00

2010 Winner: Suzanne Reta, Sebastopol

SECTION 10-BREADS

(1/2 loaf in ziplock bag; machine breads in Class 11 only)

Class

- | | |
|------------------------|--|
| 1. Apple with nuts | 8. Pumpkin without nuts |
| 2. Apple without nuts | 9. Zucchini with nuts |
| 3. Banana with nuts | 10. Zucchini without nuts |
| 4. Banana without nuts | 11. Machine Baked Breads (please identify) |
| 5. Fruit with nuts | 12. Gluten Free (please describe) |
| 6. Fruit without nuts | 13. Any Other Bread (please identify) |
| 7. Pumpkin with nuts | |

SECTION 11-CAKES - MADE WITH FRUIT or VEGETABLE

(1/2 cake. No cakes needing refrigeration)

Class

- | | |
|---|--|
| 1. Raw Apple Cake, unfrosted | 7. Gluten Free (please describe) |
| 2. Carrot Cake, plain, frosted | 8. Vegan |
| 3. Carrot Cake, with nuts &/or fruit, frosted | 9. Cake Pop (3) |
| 4. Fruit Cake, unfrosted | 10. Any Other, unfrosted (please identify) |
| 5. Zucchini Cake, unfrosted | 11. Any Other, frosted (please identify) |
| 6. Banana Cake, unfrosted | |

DEPARTMENT 102 – BAKED FOODS

SECTION 12-COFFEE CAKE (1/2 coffee cake)

Class

1. Apple
2. Berry
3. Yeast
4. Any Other Coffee Cake (please identify)

SECTION 13-COOKIES, BAR (6 cookies in zip-lock bag)

Class

- | | |
|---------------------------------|---|
| 1. Brownies, Cake | 6. Nut Bars |
| 2. Brownies, Fudge | 7. Pumpkin Bars |
| 3. Cranberry Bars | 8. Walnut Bars |
| 4. Fruit Bars (please identify) | 9. Any Other Bar Cookie (please identify) |
| 5. Lemon Bars | |

SECTION 14-COOKIES, DROP (6 cookies in zip-lock bag)

Class

- | | |
|--------------------------------|--|
| 1. Chocolate Chip with nuts | 6. Peanut Butter |
| 2. Chocolate Chip without nuts | 7. Fruit |
| 3. Molasses | 8. Any Other Drop Cookie (please identify) |
| 4. Oatmeal | |
| 5. Oatmeal Raisin | |

SECTION 15-COOKIES, ANY OTHER (6 cookies in zip-lock bag)

Class

1. Molded or Pressed
2. Rolled & Cut
3. Holiday
4. Ice Box
5. Any Other Cookie (please identify)

SECTION 16-MUFFINS (4 muffins in zip-lock bag)

Class

1. Fruit (please identify)
2. Bran
3. Pumpkin
4. Any Vegetable (please identify)
5. Any Other (please identify)

SECTION 17-PIES (no refrigeration available)

Class

1. Berry
2. Pecan
3. Pumpkin
4. Any Other (no creme pies or cheese cakes)

SECTION 18-ANY OTHER FOOD (1/4 pound in zip-lock bag)

Class

1. Granola Mix
2. Trail Mix
3. Granola Bar
4. Any Other (please describe)

DEPARTMENT 102 – BAKED FOODS

SECTION 19-WATCH YOUR WAISTLINE!

This section is for baked goods that substitute traditional ingredients for a healthier choice. (less sugar, oil, flour substitutes, etc.) Please submit the ingredients used in the preparation.

Class

- | | |
|------------|--------------------------------|
| 1. Cookies | 4. Breads |
| 2. Muffins | 5. Cakes |
| 3. Pies | 6. Any other (please describe) |

SECTION 20-SONOMA COUNTY APPLE PIE (one 8" or 9" pie)

Using only Apples grown in Sonoma County. Best of Show in this section will receive an additional \$100 cash award sponsored by Sonoma Co. Harvest Fair.

* **Recipe to accompany pie, typed or printed on a card, pinned on pie.**

Class

1. Golden Delicious Apple, 2-crust
2. Granny Smith Apple, 2-crust
3. Gravenstein Apple, 2-crust
4. Pippin Apple, 2-crust
5. Any Other Apple not listed, 1-crust, (please identify on entry form)
6. Any other Sonoma County Apple Pie, 2-crust
7. May be combination of two or more apples, (please identify on entry form)

SECTION 21-FROM FIELD TO TABLE

This class should illustrate the process from picking the fruit/vegetable to baking the finished product. Submit the raw field ingredient used (fruit, vegetable, nuts, etc.) in the baked item along with the entry. Raw product must be locally grown. Submit whole item.

Cash Awards offered by Sonoma County Harvest Fair

1st	2nd	3rd	4th	5th
\$10	\$8	\$6	\$4	\$2

Class

1. Any Baked Item (please identify)

SECTION 22-CLOVER STORNETTA FARMS, INC.

MADE WITH BUTTER COOKIES SPECIAL

Cash Awards offered by Sonoma County Harvest Fair

1st	2nd	3rd	4th	5th
\$5	\$4	\$3	\$2	\$1

Additional Prizes Awarded by Clover Stornetta Farms, Inc

1st	2nd	3rd	4th	5th
5 lbs.	4 lbs.	3 lbs.	2 lbs.	1 lb.



Class

1. Clover Stornetta Butter Cookies (6 cookies in zip-lock bag)

Entries to include 6 of any type cookies made with real butter. One type of cookie only in an entry, one entry per exhibitor. The recipe and the right to publish it with the name of the contestant become fair property. Class sponsored and additional awards offered by Clover Stornetta Farms, Inc.

* **Recipe to accompany cookies, typed or printed on a card, pinned to bag.**

DEPARTMENT 102 – BAKED FOODS

HOLIDAY DECORATED "GINGERBREAD" TYPE HOUSE

Open to **Amateur** Sonoma County Residents
Cash Awards Offered by Sonoma County Harvest Fair -\$1,050.00
Judge: Michele Stagi, Santa Rosa

ENTRIES CLOSE: Friday, September 2, 5:00 p.m.
EXHIBITS RECEIVED: Day 1: Monday, September 26, 1 to 7 p.m.
E.C. Kraft Building
EXHIBITS RELEASED: Sunday, October 2, 7:10 p.m. to 9 p.m.

JUDGING: Tuesday, September 27, 10:00 a.m.

LIMIT: Two entries per exhibitor per Class

ENTRY FEE: \$2.50 per entry

BEST OF SHOW DECORATED HOUSE [25]

Award Sponsored by
SONOMA COUNTY HARVEST FAIR

*2010 Winner: Christiane Yoxall, Forestville
2010 Jr Winner: Davin Selmi, Rohnert Park*

RULES

- A. Each house must be on a board no larger than 24" in widest dimension.
- B. Must be able to be moved by one person.
- C. Houses do not need to be made exclusively of gingerbread.
- D. Exhibits will be discarded if not picked up by Monday, October 4 by noon.



DEPARTMENT 102 – BAKED FOODS

American System of Judging
Cash Awards offered per Class

1st	2nd	3rd	4th	5th
\$25	\$20	\$15	\$10	\$5

Best of Show [25] - Rosette +\$10.00
Best of Sections - Rosette

SECTION 26-"GINGERBREAD" TYPE HOUSE: House and all decorations must be completely edible, including animals, fencing, people, etc.

SECTION 27- "GINGERBREAD" TYPE HOUSE: House must be edible, but accessories and decorations need not be edible

SECTION 28-JUNIOR DECORATED HOUSE (open to 9 to 17 year olds)

Class

1. Decorated Gingerbread House, Christmas
2. Decorated Gingerbread House, Halloween
3. Decorated other food type Holiday House
4. Graham Cracker House

CUPCAKE WARS

RULES

- A. Create a display of cupcakes that will be judged on both taste and presentation.
- B. Minimum number of cupcakes 20 to maximum of 40.
- C. Display structure can be any shape you choose to create but not to exceed 3 feet.

SECTION 29-CUPCAKE WARS

Class

1. Adults (18 years old and older)
2. Juniors (9 to 17 years old)

DEPARTMENT 102 – BAKED FOODS

SCORECARD FOR JUDGING DECORATED GINGERBREAD

Overall Appearance.....	45%
Balance.....	(15%)
Color Harmony.....	(15%)
Consistency of Pattern.....	(15%)
Neatness.....	25%
Texture of Icing.....	(10%)
Uniformity of Repeat Pattern.....	(15%)
Artistic Quality.....	30%
Overall Eye Appeal.....	(15%)
Originality.....	(15%)
TOTAL.....	100%.

SCORECARD FOR JUDGING BREADS, COFFEE CAKE & ROLLS

General Appearance-Shape (proper dome), smoothness, crust color.....	10%
Lightness.....	10%
Crust-Thickness, quality, crispness, tenderness.....	10%
Crumb-Color & texture.....	15%
Texture-No streaks or close grain; size and uniformity of cell walls-Elasticity.....	25%
Flavor-Taste and odor, sweet nutty blended.....	30%
TOTAL.....	100%

SCORECARD FOR JUDGING CAKES

Appearance.....	30%
Surface (crust or frosting)	
Crust-color, texture and depth	
Frosting-glossy, not granular; soft, not sticky; suitable flavor	
Filling (if appropriate)-minimum 1/4 inch, fluffy, good flavor blend with cake	
Texture.....	35%
Butter cakes-tender, fine, even grain, moist but elastic	
Fruit cake-not sticky or gummy, dry or crumbly	
Flavor.....	35%
Delicate and pleasing, natural flavor of ingredients.....	35%
TOTAL.....	100%

SCORECARD FOR JUDGING COOKIES

Appearance.....	30%
Outside-uniform, not too thick	
Size-not over 3 inches	
Surface-color and texture	
Texture-Characteristic of type.....	35%
Flavor-Natural flavor of ingredients-no off flavor.....	35%
TOTAL.....	100%

SCORECARD FOR JUDGING PASTRY

Appearance (20%).....	1 crust.....	2 crust
Color.....	10%.....	10%
Shape.....	10%.....	10%
Crust (40%).....		
Texture-flaky, tender.....	25%.....	25%
Flavor-agreeable; no pronounced taste of fat or salt.....	15%.....	15%
Filling (40%).....		
Flavor-natural or well blended.....	15%.....	20%
Consistency-fruit moist but not syrupy; well cooked;		
filling should hold shape but be smooth and soft.....	15%.....	20%
Meringue-light; tender; evenly browned; no shrinking		
from sides; no weeping; at least 1/2 inch.....	10%	
TOTALS.....	100%.....	100%

DEPARTMENT 103 – PRESERVED FOODS

PRESERVED FOODS

Open to **Amateur** Sonoma County Residents

Cash Awards Offered by Sonoma County Harvest Fair -\$1,420.00
Judges: Jesus Garcia, Sutter Creek; Audrey Souza, Sutter Creek

ENTRIES CLOSE: Friday, September 2, 5:00 p.m.
EXHIBITS RECEIVED: Day 1: Monday, September 26, 1 to 7 p.m., Garrett Bldg
EXHIBITS RELEASED: Sunday, October 2, 7:10 p.m. to 9 p.m. or Monday,
October 3: 8:00 a.m. - 12 noon.

JUDGING: Tuesday, September 27, 10:00 a.m.

LIMIT: Two entries per exhibitor per Class

ENTRY FEE: \$1.00 per entry

American System of Judging				
Cash Awards offered per Class				
1st	2nd	3rd	4th	5th
\$5	\$4	\$3	\$2	\$1
Best of Section [1]-Rosette				
Best of Show-Rosette + \$10.00				

2010 Winner: Loni McDonald, Santa Rosa

RULES

ENTRY FORM REQUIRED: Non-livestock entry form for the Preserved Foods Department. All Foods may be entered on one form.

- A. All entries in these sections must be home prepared and canned or packaged by the exhibitor within 1 year of the opening date of Fair.
- B. Submit one jar of each product entered.
- C. Jars must be STANDARD and SEALED using lids with rings (except vinegars and other bottled sauces). Use of paraffin or use of other than standard jar will disqualify exhibit. STANDARD JAR: Container specifically designed for home canning, seals and rings mandatory. No Raw Pack (cold Pack).
- D. Jar must be labeled prior to arrival at Fair with Name of Exhibitor, Type of Product and Process of canning. Example: Jane Doe. Apricot Jam. Hot Pack Method
- E. All jars must be glass.
- F. For vinegars and other bottled sauces, submit one container of your choice.
- G. Any jars not picked up at release time (Monday, October 3 by noon) will be discarded.

Glossary of Terms: contact UCCE at <http://cesonoma.ucdavis.edu/> for a glossary of terms.



**BALL® FRESH PRESERVING™ ADULT FOOD
PRESERVATION AWARDS**
Presented by: **BALL & KERR® FreshPreserving
PRODUCTS** See page 86 for details

DEPARTMENT 103 – PRESERVED FOODS

SECTION 3-FRUITS (minimum 1 pint)

Class

- | | |
|----------------------|--|
| 1. Applesauce, plain | 5. Olives |
| 2. Applesauce, spice | 6. Peach |
| 3. Apricots | 7. Pears |
| 4. Grapes | 8. Any other preserved fruit (please identify) |

SECTION 4-JAMS (minimum 1/2 pint)

Class

- | | |
|-----------------------------------|---------------------------------------|
| 1. Apple | 10. Peach |
| 2. Apricot | 11. Pear |
| 3. Apricot-Pineapple | 12. Plum |
| 4. Blackberry-domestic | 13. Raspberry |
| 5. Blackberry-wild | 14. Strawberry |
| 6. Blueberry | 15. Seedless Jam (any variation) |
| 7. Boysenberry | 16. Pepper |
| 8. Fig | 17. Any other berry (please describe) |
| 9. Mixed Fruit, (please identify) | 18. Any other Jam, (please describe) |

SECTION 5-JELLIES (minimum 1/2 pint)

Class

- | | |
|------------------------------------|--|
| 1. Apple | 11. Plum, (please identify) |
| 2. Blackberry-domestic | 12. Pepper, (please identify) |
| 3. Blackberry-wild | 13. Quince |
| 4. Blueberry | 14. Raspberry |
| 5. Boysenberry | 15. Strawberry |
| 6. Crabapple | 16. Wine, dark |
| 7. Grape | 17. Wine, light |
| 8. Jalapeno | 18. Seedless Jelly (any variety) |
| 9. Mint | 19. Any other Jelly, (please identify) |
| 10. Mixed Fruit, (please identify) | |

SECTION 6-MARMALADES, BUTTERS, PRESERVES & CONSERVES (minimum 1/2 pint)

Class

- | | |
|------------------------|---------------------------------------|
| 1. Marmalade, any kind | 4. Apple Butter |
| 2. Preserves, any kind | 5. Any other Butter (please identify) |
| 3. Conserve, any kind | |

SECTION 7-MEATS (3 pieces, pint jar with lid)

Class

- | | |
|----------------|--|
| 1. Mild Jerky | 4. Salami |
| 2. Spicy Jerky | 5. Any other Smoked Meat (please identify) |
| 3. Smoked Fish | |

SECTION 8-PICKLED VEGETABLES (minimum 1 pint)

Class

- | | |
|---------------------|--|
| 1. Beet | 6. Cucumber, Sweet |
| 2. Bread and Butter | 7. Peppers |
| 3. Dilly Beans | 8. Zucchini |
| 4. Cucumber, Dill | 9. Other Pickled Vegetable (please identify) |
| 5. Cucumber, Kosher | |

DEPARTMENT 103 – PRESERVED FOODS

SECTION 9-RELISHES AND SAUCES (minimum 1/2 pint)

* Please submit list of ingredients for pickles & relishes with jars.

Class

- | | |
|----------------------------|---|
| 1. Barbecue Sauce | 7. Spaghetti Sauce |
| 2. Tomato chili sauce | 8. Tomato Sauce |
| 3. Chutney | 9. Zucchini Relish |
| 4. Vegetable relish | 10. Pesto |
| 5. Fruit relish | 11. Any other Relish or Sauce,
(please identify) |
| 6. Salsa (please identify) | |

SECTION 10-VEGETABLES (minimum 1 pint)

Class

- | | |
|-------------------------|--|
| 1. Tomatoes, solid pack | 3. Any other Vegetable, (please
identify) |
| 2. Tomatoes, stewed | |

SECTION 11-VINEGARS (minimum 1 pint)

Class

- | | |
|-------------------|---|
| 1. Herb vinegar | 4. Balsamic Vinegar |
| 2. Garlic vinegar | 5. Any other vinegar, (please identify) |
| 3. Wine vinegar | |

SECTION 12-ANY OTHER

Class

- | | |
|-----------------------------|--------------------------------|
| 1. Juices, 1 pint | 4. Mustard, any type |
| 2. Pickled Fruits, 1/2 pint | 5. Any other (please identify) |
| 3. Olive Oil, any flavor | |

SECTION 13 – HOMEGROWN (preserved from products grown by exhibitor)

Class

- | | |
|---------------|-----------------------------|
| 1. Fruits | 4. Jellies |
| 2. Vegetables | 5. Pickles, Relish & Sauces |
| 3. Jams | 6. Any Other |

SECTION 14-LOW SUGAR PRESERVED FOOD (minimum 7 ounces)

Class

- | | |
|----------|--------------------------------|
| 1. Jam | 3. Any other (please identify) |
| 2. Jelly | |

BALL® FRESH PRESERVING™ ADULT FOOD PRESERVATION AWARDS

Presented by: BALL & KERR® FreshPreserving PRODUCTS

Jarden Home Brands makers of Ball® and Kerr® FreshPreserving™ 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.

Judges will select the two best entries submitted by an adult in 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 spreads 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.*

Awards will be given by Ball or Kerr Home Canning.

DEPARTMENT 103 – PRESERVED FOODS

SCORECARD for JUDGING PICKLED FOODS

CONTAINER	Tightly sealed, clear jars, designed for canning of specified size clean, neatly and properly labeled. Label: Name of product, date of pack, method used..	10%
APPEARANCE	Color-uniform, attractive, characteristic of kind with no darkening on the top or discoloration of ingredients..... (15%) Size-whole or pieces of suitable, uniform size (15%) Liquid-clear with no scum on top (15%) Texture (20%) Pickled fruits-tender, plum, unbroken skins or flesh. Firm not shriveled or overcooked Vegetable pickles or relishes-uniformly firm and crisp, not shriveled from excess salt, acid, or sugar	65%
SAFETY AND SUITABILITY	Choice of fruit and/or vegetable that is safe and suitable for home packing	25%
TOTAL		100%

SCORECARD for JUDGING CANNED FRUIT & VEGETABLES

NOTE: Do not taste non-acid fruits and vegetables, but jars should be opened by the judge for inspection.

CONTAINER	Tightly sealed containers of specified size, clean, neatly and properly labeled.	10%
PACK	Fullness-all space except proper headspace filled. Neatness and uniformity Liquid to just cover product with no excess. Clear with little or no cloudiness or small particles, free from gas bubbles Fruit syrups have suitable proportions of sugar	25%
PRODUCT	Absence of defect. Original food high quality, free from indicated spoilage. Uniformity-pieces of food reasonably uniform in size Color as nearly that of standard cooked product as possible. Free from foreign matter and undue discoloration. Consistency-tender without overcooking..	65%
TOTAL		100%

SCORECARD for JELLIES, JAMS, PRESERVES AND MARMALADES

APPEARANCE	Color-characteristic of fruit..... (15%) Clearness-jellies translucent..... (10%) Container-glass, practical, clean, sealed lids (no paraffin seals), neatly labeled, specified size (5%)	30%
TEXTURE	Jelly-tender: should quiver, cut easily and retain shape, no crystals. Preserves-pieces firm and whole. Clear, thick soup. Marmalades-small thin pieces. Clear, thick soup Butters-fruit that has been pressed through a sieve. No separation of fruit and juice. Jams-crushed fruit. No separation of fruit and juice	35%
FLAVOR	Characteristic, without excessive sweetness or overcooked flavor	35%
TOTAL		100%

SCORECARD FOR VINEGARS

CONTAINER & LABEL	(Specialty vinegar may have floating herbs, but liquid must be of proper texture.)	20%
APPEARANCE-particularly color		25%
TEXTURE-right thickness, no pieces		15%
TASTE-natural flavor		40%
TOTAL		100