
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" 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 6 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 -\$150.00

Judges: Steve Valadez, Ramekins, Sonoma;

Sue Pruett, Santa Rosa; Anne Vercelli, Healdsburg; Suzanne Young, Sonoma

ENTRIES CLOSE: Friday, September 4, 5:00 p.m.
EXHIBITS RECEIVED: Day 3: Thursday, October 1, 7 to 9 a.m.,
Garrett Building
EXHIBITS RELEASED: Sunday, October 4, 7:10 p.m. to 9 p.m.

JUDGING: Thursday, October 1, 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

2008 Winner: John Lounsberry, Santa Rosa

SECTION 2-SPECIAL BREAD CONTEST (1 loaf)

Class

1. Natural Whole Grain
2. French
3. White
4. Whole Wheat
5. 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: Steve Valadez, Ramekins, Sonoma;

Sue Pruett, Santa Rosa; Anne Vercelli, Healdsburg; Suzanne Young, Sonoma

ENTRIES CLOSE: Friday, September 4, 5:00 p.m.
EXHIBITS RECEIVED: Day 3: Thursday, October 1, 7 to 9 a.m.,
Garrett Building
EXHIBITS RELEASED: Sunday, October 4, 7:10 p.m. to 9 p.m.

JUDGING: Thursday, October 1, 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				

2008 Winner: Fawn Dempsey, Healdsburg

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

Class

- | | |
|---|---|
| 1. Any Brittle (please identify) | 7. Peanut Clusters |
| 2. Chocolate Dipped Fruit | 8. Any Other Cluster (please identify) |
| 3. Dipped Chocolates | 9. Sugared Nuts |
| 4. Divinity | 10. Truffles |
| 5. English Toffee | 11. Fudge, any type (please identify) |
| 6. Nut Clusters, other than peanut
(please identify nut) | 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: Kathie Woolard, Greenbrae

ENTRIES CLOSE: Friday, September 4, 5:00 p.m.
EXHIBITS RECEIVED: Day 1: Monday, September 28, 1 to 7 p.m., Garrett Bldg
EXHIBITS RELEASED: Sunday, October 4, 7:10 p.m. to 9 p.m.

JUDGING: Tuesday, September 29, 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

2008 Winner: Ashley Corbett, 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

American System of Judging
Cash Awards offered per class

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

SECTION 6-DECORATED CAKES

Class

1. Wedding Cake, any style
2. Winter Holiday Cake
3. Halloween Cake
4. Any other cake (please identify)
5. Decorated Cupcake
6. "Cupcake" cake (cake design made with cupcakes)

DEPARTMENT 102 – BAKED FOODS

SECTION 7 JUNIORS

Danish System of Judging
Cash Awards offered per class

1st	2nd	3rd
\$10	\$8	\$6

SECTION 7-JUNIOR DECORATED CAKES

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 -\$1,085.00

Sponsored Awards Offered by Fleischmann's Yeast - \$75.00

Judges: Steve Valadez, Ramekins, Sonoma;

Sue Pruett, Santa Rosa; Anne Vercelli, Healdsburg; Suzanne Young, Sonoma

ENTRIES CLOSE: Friday, September 4, 5:00 p.m.
EXHIBITS RECEIVED: Day 3: Thursday, October 1, 7 to 9 a.m.,
Garrett Building
EXHIBITS RELEASED: Sunday, October 4, 7:10 p.m. to 9 p.m.

JUDGING: Thursday, October 1, 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

2008 Winner: Christiane Yoxall, Forestville

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

2008 Winner: Chenoa Montel, Windsor

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. Any Other Bread (please identify) |
| 6. Fruit without nuts | |
| 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 | 5. Zucchini Cake, unfrosted |
| 2. Carrot Cake, plain, frosted | 6. Banana Cake, unfrosted |
| 3. Carrot Cake, with nuts &/or fruit, frosted | 7. Any Other, unfrosted (please identify) |
| 4. Fruit Cake, unfrosted | 8. Any Other, frosted (please identify) |

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)

DEPARTMENT 102 – BAKED FOODS

SECTION 18-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
May be combination of two or more apples, (please identify on entry form)

SECTION 19-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 20-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 -\$800.00
Judge: Kathie Woolard, Greenbrae

ENTRIES CLOSE: Friday, September 4, 5:00 p.m.
EXHIBITS RECEIVED: Day 1: Monday, September 28, 1 to 7 p.m., Garrett Bldg.
EXHIBITS RELEASED: Sunday, October 4, 7:10 p.m. to 9 p.m.

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

LIMIT: Two entries per exhibitor per Class

ENTRY FEE: \$2.50 per entry

SECTIONS 26 & 27					SECTION 28		
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

BEST OF SHOW DECORATED HOUSE [25]

Award Sponsored by
SONOMA COUNTY HARVEST FAIR

RULES

- Each house must be on a board no larger than 24" in widest dimension.
- Must be able to be moved by one person.
- Houses do not need to be made exclusively of gingerbread.
- Exhibits will be discarded if not picked up by Monday, October 5 by noon.

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

Class

- Decorated Gingerbread House, Christmas
- Decorated Gingerbread House, Halloween
- Decorated other food type Holiday House
- Graham Cracker House

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

Class

- Decorated Gingerbread House
- Graham Cracker House

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 -\$1,405.00

Judges: Welles Henderson, Davis; Janet Henderson, Davis

ENTRIES CLOSE: Friday, September 4, 5:00 p.m.
EXHIBITS RECEIVED: Day 1: Monday, September 28, 1 to 7 p.m., Garrett Bldg
EXHIBITS RELEASED: Sunday, October 4, 7:10 p.m. to 9 p.m. or Monday,
October 5: 8:00 a.m. - 12 noon.

JUDGING: Tuesday, 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 [1]-Rosette				
Best of Show-Rosette + \$10.00				

2008 Winner: JoAnn Craig, Glen Ellen

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.
- 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 6 by noon) will be discarded.

DEPARTMENT 103 – PRESERVED FOODS

Glossary of Terms

Hot Pack: Product is cooked in advance and filled into hot jars while still hot.

Cold Pack: Canning procedure in which jars are filled with raw food. "Raw Pack" is the preferred term for describing this practice. "Cold Pack" is often used incorrectly to refer to foods that are open-kettle canned or jars that are heat-processed in boiling water.

Open Kettle Canning: A non-recommended canning method. Food is supposedly adequately heat processed in a covered kettle, and then filled hot and sealed in sterile jars.

Raw Pack: The practice of filling jars with raw, unheated food.

Pickling: The practice of adding enough vinegar or lemon juice to a low-acid food to lower its pH to 4.6 or lowers.

Jelly: is made from strained fruit juice. The product is clear and firm enough to hold its shape when turned out of the container, yet soft enough to spread.

Butters: are made by cooking fruit pulp and sugar until thick enough to spread easily.

Jam: is made from crushed or ground fruit and tends to hold its shape but is generally less firm than jelly.

Conserves: are jams made from a mixture of fruits, usually including citrus fruit; often raisins and nuts are added.

Marmalade: is a tender jelly with small pieces of fruit or peel distributed evenly throughout.

Preserves: are whole fruits or large pieces of fruit in a thick syrup, often slightly jellied.

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) | |

DEPARTMENT 103 – PRESERVED FOODS

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

Class

1. Marmalade, any kind
2. Preserves, any kind
1. Conserves, any kind
2. Apple Butter
3. Any other Butter (please identify)

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

Class

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

SECTION 8-PICKLED VEGETABLES (minimum 1 pint)

Class

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

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

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

Class

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

SECTION 10-VEGETABLES (minimum 1 pint)

Class

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

SECTION 11-VINEGARS (minimum 1 pint)

Class

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

DEPARTMENT 103 – PRESERVED FOODS

SECTION 12-ANY OTHER

Class

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

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

Class

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

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

Class

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



**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