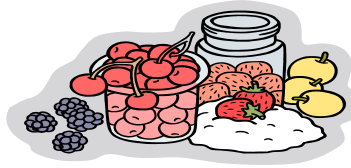


Food Preservation


Division M



Superintendent - Sharlene Curry 541-742-6273

General Rules:

1. All entries must have been prepared by the exhibitor during the past 12 months. Only one entry per lot number.
2. All canned goods shall be processed in standard quart, pint, or half-pint jars. Standard means Kerr, Ball or Mason (no mayonnaise jars etc.) Dried foods can be exhibited in half-pint jars. Fruit leathers must be wrapped in clear plastic.
3. All food preservation exhibits should have a label with the following information attached to the bottom front of the jar (see example)


Kind of Food
Type : Raw or Hot
Processing Method: Water Bath or Pressure
Time Processed: _____
Altitude where Processed: _____
Date Processed: _____
Class # _____ Lot # _____
Exhibitor # _____

4. Make sure all jars are clean and bands can be easily removed by the Judge. No paraffin on jams or jellies. All jars in classes 305 and 310-317 may be opened by the Judge , however, the Judge has the privilege of opening any entry.

Scorecard:

Container- Labeled, properly sealed container of specified size	10 points
Pack- Fullness (all space except proper headspace filled) neatness, uniformity, liquid to just cover product clear	30 points
Product- Absence of defects in food, uniformed pieces, (fancy pack not practical,) color as nearly that of standard cooked product as possible, consistency without over or under cooking	60 points
Total Points	100 points

Class 305: Dried Foods

- Lot 1 Apples 2 Apricots 3 Cherries 4 Berries, any variety 5 Pears 6 Plums
- 7 Fruit Leather, any variety(6x6 inch roll) 8 Legumes, any variety 9 Tomatoes

10 Corn 11 Beans, green 12 Squash 13 Herbs 14 Meat or Jerky 15 Raisins
16 Peaches 17 Green Beans 18 Red Peppers 19 Bananas 20 Mushrooms 21 Sage
22 Other (judged together)

Class 307: Canned Fruit

Lot 1 Cherries, dark 2 Cherries, light 3 Cherries, pie 4 Apricots 5 Peaches 6 Pears
7 Prunes or Plums 8 Berries, any variety 9 Apples or Applesauce 10 Grapes 11 Fruit Cocktail
12 Fruit Juice 13 Other 14 Peaches in fruit juice, no sugar 15 Pears in fruit juice, no sugar

Class 308: Canned Vegetables

Lot 1 Asparagus 2 Beans, Green Cut 3 Beans, wax 4 Beets, sliced or diced
5 Carrots, sliced or diced 6 Corn cut from cob, cream-style or whole kernel 7 Sauerkraut
8 Tomatoes, quartered or pieces 9 Vegetables, not classified 10 Salt-Free 11 Vegetable Juice
12 Other (judged together)

Class 309: Canned Meat

Lot 1 Beef 2 Chicken 3 Minced meat 4 Jerky 5 Crab 6 Salmon 7 Other (judged together)
8 Wild Meat 9 Pork

Class 310: Preserves

Lot 1 Tomatoes 2 Cherry 3 Peach 4 Pear 5 Strawberry 6 Other (judged together)

Class 311: Conserves

Lot 1 Apple 2 Apricot 3 Peach 4 Plum or Prune 5 Other (judged together)

Class 312: Marmalades

Lot 1 Citrus fruit (orange, lemon, grapefruit) 2 Other (judged together)

Class 313: Butters

Lot 1 Apple 2 Peach 3 Pear 4 Other (judged together)

Class 314: Jams

Lot 1 Blackberry (includes boysenberry, nectar berry, etc.) 2 Blueberry 3 Cherry 4 Gooseberry
5 Plum or Prune 6 Raspberry 7 Strawberry 8 Apricot 9 Huckleberry 10 Peach 11 Pear
12 Other (judged together) 13 Sugar-free ***Freezer jams not accepted***

Class 315: Jellies

Lot 1 Apple 2 Currant 3 Cherry 4 Plum 5 Strawberry 6 Berry, any dark variety 7 Raspberry

8 Other (judged together)

Class 316: Sweet Pickles

Lot 1 Beet 2 Sliced (bread & Butter or hip type) 3 Cucumber, chunk 4 Cucumber, whole or half
5 Mixed Vegetables 6 Fruits (crab apple, peach, pear, prune, fig) 7 Other (judged together)
8 Salt-free

Class 317: Sour Pickles

Lot 9 Cucumbers, whole, half or chip 10 Dill 11 Mixed Vegetable 12 Mustard Pickles
13 Onions (tiny whole) 14 Other (judged together) 15 Salt-free

Class 318: Relishes

Lot 1 Catsup 2 Chili Sauce 3 Corn Relish or Indian Relish (green tomatoes) 4 Chow Chow / Piccalilli
5 Chutney 6 Cucumber 7 Salsa 8 Other (judged together)

Class 319: Flavored Vinegars

Class 320: Pie Fillings

Lot 1 Apple 2 Cherry 3 Berry 4 Other (judged together)