

ADULT PRESERVED FOODS

Entries due online by Sunday, July 29, 2018

Exhibits received at Belotti Hall Friday, August 10 & Saturday, August 11, 2018, 9am to 4pm

Exhibits released Sunday, August 26th from 8-9 pm & Monday, August 27, 2018 Noon to 7pm.

Entry fee is \$1 per entry - Limit 2 entries per Class

Rules – Updated for 2018

1. Please read entry and exhibit info listed above.
2. All entries in these divisions must be home prepared and canned by exhibitor.
3. No freezer products allowed. All canning must be in sealed, standard jars – those specifically designed for canning – of clear or sculptured glass. **NO MAYONNAISE JARS.** No paraffin seals and rings are required. Dehydrated foods should be presented in jars.
4. Head Space - the following headspace must be utilized for each product:
 - ¼ inch headspace: Jams, jellies, preserves, conserves, butters, marmalades and curds.
 - ½ inch head space: Fruits, tomatoes, sauerkraut, pickles, relished, chutneys, sauces and salsa.
 - 1 inch head space: Fish, meat, soup, stew and broth.
5. Entries showing evidence of mold will be disqualified.
6. Non-acid foods – fish, meats, poultry and vegetables – must be canned under pressure. Low acid foods – figs, very ripe pears, tomatoes, etc – should be made more acid by adding lemon juice. Tomatoes and fruits, including their juices, must be processed in boiling water bath. **Open kettle method is no longer recommended by the USDA.** Boiling water bath method must be used.
7. Judging is based on guidelines established by the USDA – USDA Complete Guide to Home Canning – this information is available online at www.ugs.edu/nchfp/index.html.

One jar **MUST** be labeled on the lid of the jar showing the following info as this jar will be the judged entry.

- NAME OF PRODUCT
- DATE OF CANNING
- METHOD OF PROCESSING
- PROCESSING TIME:
 - Hot water bath length of time
 - Pressure cooking – pounds and length of time

****Entries not properly labeled will not be judged. Exhibitors must supply their own labels.**

ADULT PRESERVED FOODS SWEEPSTAKES

Novice: 1st - \$25 Award sponsored by ***Hindley Ranch***, Honeydew
2nd - \$15 Award sponsored by ***Humboldt County Fair***
3rd - \$10 Award sponsored by ***Golden Gait Mercantile***, Ferndale

Advanced: 1st - \$25 Award sponsored by ***Hindley Ranch***, Honeydew
2nd - \$15 Award sponsored by ***Humboldt County Fair***
3rd - \$10 Award sponsored by ***Golden Gait Mercantile***, Ferndale

Best of Advanced Show - \$25 Award
sponsored by ***Humboldt County Fair***

Humboldt County Professional – Plaque for Best Category
sponsored by ***Humboldt County Fair***

Best of each Canned Category in each Division (see list below)
sponsored by ***Rings Pharmacy***, Ferndale

Canned Category

Category I: Jams, jellies, marmalades & butter

Category II: Fruits & fruit juices

Category III: Vegetables & vegetable juices

Category IV: Pickles, relishes & sauces

Category V: Gift packs



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1st thru 3rd Place Ribbons awarded per class**Premiums offered per class****1st-\$5 2nd-\$3 3rd-\$2****Plaques awarded for Best of Commercial sponsored by Humboldt County Fair****Best of Division 150 & 151 - \$10 Certificate sponsored by Golden Gait Mercantile, Ferndale****\$25 Award for Best Pickle sponsored by****UC Cooperative Extension Master Food Preservers of Humboldt Co****\$25 Award for Best Marmalade sponsored by****UC Cooperative Extension Master Food Preservers of Humboldt Co****DIVISION 150-NOVICE (has won 10 or fewer blue ribbons in preserving at any fair)****DIVISION 151-ADVANCED (has won more than 10 blue ribbons in preserving at any fair)****DIVISION 152-HUMCO COMMERCIAL (products made in Humboldt County for commercial sale)****CANNED FRUITS**

Class	1	Applesauce
	2	Apricots
	3	Berries, specify type
	4	Cherries
	5	Peaches
	6	Pears
	7	Plums or prunes
	8	Any other fruit, specify

CANNED MEATS – must be canned under pressure

Class	9	Tuna
	10	Salmon
	11	Any meat, specify

CANNED VEGETABLES – under pressure process

Class	12	Beans
	13	Beets
	14	Carrots
	15	Corn
	16	Tomatoes & stewed tomatoes

PICKLES/RELISHES/SAUCES

Class	19	Relish, specify
	20	Salsa, canned
	65	Salsa, fresh
	21	Chili Sauce
	22	Bread & Butter pickles
	23	Cucumber pickles, dill
	24	Cucumber pickles, sweet
	25	Pickled beets
	26	Pickled beans
	53	Pickled asparagus
	54	Any other pickled vegetable
	55	Spaghetti sauce
	56	BBQ Sauce
	57	Pickled fruit

**Opened judged jars may be picked up at
 Belotti Hall on August 15th from Noon-5pm.**

JAMS

- Class 27 Apricot
- 28 Peach
- 29 Raspberry
- 30 Strawberry
- 31 Berry, any other cultivated, specify
- 32 Berry, any wild, specify
- 33 Mixed fruit or berry, specify
- 34 Rhubarb
- 35 Plum
- 36 Any other jam not listed

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JELLIES

- Class 37 Apple, crab apple, quince
- 38 Plum
- 39 Raspberry
- 40 Berry, any other cultivated
- 41 Berry, any wild, specify
- 42 Mixed fruit or berry, specify
- 44 Any other jelly not listed, specify
- 64 Pepper Jelly

MARMALADES/BUTTERS/CONSERVES

- Class 45 Any fruit butter, specify
- 46 Any marmalade/conserves

JUICES

- Class 47 Any fruit juice, specify
- 48 Any vegetable juice, specify

MISCELLANEOUS

- Class 50 Gift pack of jams & jellies*
- 51 Gift pack of pickles, relish or salsa*
- 52 Chutney
- 59 Marinades
- 60 Seasonings or Rubs
- 61 Dessert sauces – no chocolate sauces
- 62 Salad dressings
- 63 Hot sauce
- 66 Any other, specify

****Submit 3 to 5 half-pint jars labeled as to kind, each a different recipe***

DRIED/SMOKED OR JERKED FOODS

- Class 70 Fruits
- 71 Vegetables
- 72 Beef
- 73 Fish
- 74 Other meats
- 75 Nuts
- 76 Snack Mix
- 77 Herbs, teas, etc.