FOOD PRESERVATION Purple \$1.50, Blue \$1.25, Red \$1.00

PROCESSING METHODS <u>Current USDA processing methods must be followed for all</u> <u>food preservation.</u> Jams, preserves and marmalades, fruit, tomatoes and pickled vegetables MUST be processed in a boiling water bath. Tomatoes may be processed by a boiling water bath or pressure canner. All non-acid vegetables and meats must be processed in a pressure canner. Spoilage or open container disqualifies entry.

UNIFORMITY Jars and type of lid should be uniform but not necessarily the same brand. Standard canning jars must be use - others will be disqualified. No one fourth pint jars allowed. Jelly glasses or half pint jars may be used for jellies and preserves. The jars are not to be decorated in any way. <u>No zinc lids.</u> Leave jar rings on for fair display as it helps protect the seal. Improperly canned or potentially hazardous food items will be disqualified.

LABELING Label jars with name of product, type of pack (hot or cold), processing method and time, pounds of pressure (low acid food), altitude where product was processed, name and county of exhibitor. CONTACT THE POLK COUNTY EXTENSION OFFICE IF UNSURE OF ALTITUDE OR PROCESSING TIME. Exhibits processed incorrectly will be lowered one ribbon placing. Write plainly on a label and paste or tape securely on jar bottom. Specialized sticky labels are not required. Label dried food articles with method of pretreatment, drying method, and drying time. Write plainly on label and paste or tape securely to back of self-sealing bag. Securely attach official entry card to exhibit. Multiple jar exhibits should be contained in a small undecorated box. Use a rubber band or twisty to keep exhibit containing 3 Ziplock bags together. All food preservation entries must include recipe and source of recipe.

RECIPE All food preservation entries must include recipe and source of recipe.

CURRENT PROJECT All canning must be canned following the last day of last year's fair.

Please identify if exhibitor is Child, Youth or Adult. Top awards will be recognized in each division.

CANNED FRUIT

O054001	APPLES
O054002	APRICOTS, HALVED OR WHOLE
O054003	BING CHERRIES
O054004	CHERRIES, PITTED
O054005	GOOSEBERRIES
O054006	LOGANBERRRIES
O054007	PEACHES, WHOLE, HALVED OR SLICED
O054008	PEARS
O054009	PLUMS

O054010	RASPBERRIES
O054011	STRAWBERRIES
O054012	RHUBARB
O054013	OTHER
JELLIES 0054014 0054015 0054016 0054017 0054018 0054019 0054020 0054021	APPLE GOOSEBERRY GRAPE PLUM RASPBERRY CHOKE CHERRY CHERRY OTHER
PRESERVES	S
0054022	PEACH
0054023	PLUM
0054024	TOMATO
0054025	PEAR
0054026	OTHER
JAMS 0054027 0054028 0054029 0054030 0054031 0054032 0054033 0054034	CHERRY GRAPE RASPBERRY STRAWBERRY PEACH APRICOT PLUM OTHER
BUTTERS-A O054035 O054036 O054037	
CANNED VE	GETABLES
0054038	ASPARAGUS
0054039	CARROTS
0054040	CORN
0054041	GREEN BEANS
0054042	YELLOW BEANS
0054043	PEAS
0054044	PEPPERS
0054045	BEETS

O054046 WHOLE TOMATOES O054047 **STEWED TOMATOES** TOMATO JUICE O054048 O054049 MIXED VEGETABLES O054050 SAUERKRAUT O054051 POTATOES O054052 OTHER **CANNED MEATS** O054053 BEEF O054054 PORK O054055 CHICKEN PICKLES BREAD AND BUTTER O054056 O054057 **CHOW CHOW** O054058 **GREEN TOMATOES** SMALL ONION O054059 O054060 WATERMELON O054061 BEET O054062 CHUNK **CRAB APPLE** O054063 O054064 DILL SWEET O054065 O054066 **RIPE CUCUMBER** O054067 PEPPER PEAR O054068 O054069 RELISH O054070 OTHER

BEER

All beers must be homemade by amateur home brewers, at their homes, not at a commercial brew facility. All entries need to have (2) 12 – 17 oz. bottles. No bottles shall bear labels or markings on them, other than the official entry tag.

 O054071
 ALES

 O054072
 LAGERS

 O054073
 MIXED STYLE

WINE

All wines must be made by amateur wine maker, at their homes, not at a commercial facility. All entries must be submitted in a 23 – 27 oz. fluid bottle. Entries shall not bear labels, markings, or bottle decorations, other than the official entry tag.

DRY RED WINE
DRY WHITE WINE
DRY OTHER WINE
SWEET RED WINE
SWEET WHITE WINE
SWEET OTHER WINE
OTHER WINE

All alcohol will be opened and judge, and then disposed of before the bottle is displayed. It will NOT be returned to the exhibitor. Please be clear on entry tag the type of wine that is being entered. Exhibitors must be over 21 to enter beer or wine entries.