

DEPARTMENT - OPEN CLASS CANNED & DRIED FOODS
Open To All Area Residents

Entries: **Online Only - <http://adco.fairentry.com>**

Entry Deadline: Friday, July 14, 2017

Entry Fee: \$4.00 Per Item

No entry forms accepted after 4:00 p.m. on Friday, July 14, 2017

OPEN CLASS CANNED & DRIED FOODS

Co-Superintendents: Lisa Crauwels and Lucille Wagner

Rules:

General Information:

Pre-entry:

Online Only - <http://adco.fairentry.com>

Anyone who is 12 years of age or younger on January 1, 2016 enters only as a Junior in Knitting (Department 930) and Crocheting (Department 940). All others enter as Adults.

Entry Process:

1. Where you will attach entry tags to all pre-entered items. Bring pre-entered items to the **Parks & Extension Building, 1st floor**, on Friday, July 28, 2017 from 4:30 p.m. to 7:00 p.m.
2. No props are allowed due to space limitations.

Judging: We welcome anyone to watch the judging, as space allows.

1. Judges reserve the right to move entries from one department or division to another to assure the best possible judging environment for all exhibitors.
2. Judging begins at 9:30 a.m., Saturday, July 29, 2017.
4. Unlabeled or incorrectly labeled items will be disqualified.

Ribbons awarded in each class:

1st Prize 2nd Prize 3rd Prize

Rosette awarded for Best of Show in each department.

Release:

Items exhibited in Open Class Arts and Crafts can be picked up between 4 and 6 p.m. on Monday, August 7, 2017. Items removed before the close of the Fair on Sunday, August 6, 2017 will forfeit premiums. The safety or security of entries not picked up by 6 p.m. on Monday, August 7, 2017 will rest with the exhibitor.

CANNED AND DRIED FOODS

No Junior Division

Entry Fee \$4.00 Per Item

RULES:

All canned products must include the following information on the label attached to the jar:

1. Name of product (no exhibitor's name please.)
2. Method of preparation (type of syrup, type pack, any additional ingredients added, such as water, juice, etc.).
3. Method of processing (i.e. pressure canner, water bath) and pounds of pressure (identify weighted or dial gauge), if food was pressure canned.
4. Elevation at which processing was done
5. Exact processing time
6. Date processed

Examples:

GREEN BEANS

Hot pack, 1/2 tsp. salt

Pressure canned at 12 1/2 lbs.

25 minutes at 5,000 feet

July, 2XXX

PEACHES

Ascorbic acid dip

Hot packed-thin syrup

Boiling water bath canned

35 minutes at 5,000 feet

September, 2XXX

STRAWBERRY JAM

Boiling water bath canned

10 minutes at 5,000 feet

June, 2XXX

1. Standard canning jars **MUST** be used for all canned exhibits, including dried and dehydrated products. The brand name imprinted on the side of the jar identifies a standard jar.
2. Jars and lids (flats) **MUST** be the same brand name (example-Ball lids/flats with Ball Jars, etc.) All jars, lids, and screw bands must be clean and free of any residue or rust.
3. All preserved foods **MUST** follow Colorado State University recommendations. Jams, jellies, other soft jam products, fruits, tomatoes, and pickles **MUST** be processed in boiling water bath. All vegetables **MUST** be processed by pressure canner method. Indicate if weighted or dial gauge.
4. Any jars showing leaks or spoilage will not be judged.
5. Fruits, vegetables, and pickles **MUST** be displayed in quart or pint jars. All jars must be sealed.
6. Jellies, jams, and preserves **MUST** be displayed in half-pint jars. All jars must be sealed. No paraffin allowed!
7. Additional information to assist in judging (Example: Apple jelly made with homemade apple juice) may be written on the back of the entry tag or an index card with the additional information may be stapled or securely taped to the entry tag.
8. Products cut into special shapes or designs will not be considered.
9. Any jelly, jam, preserves, pickles, or salsa may be opened for testing by judges.

DIVISION: FRUITS (canned)

CLASS:

1. Applesauce
2. Apricot (Halves)
3. Cherries
4. Peach (Halves)
5. Pear (Halves)

Fruits (Cont.)

6. Tomatoes (indicate if packed in juice or water)
7. Tomato Juice
8. Any Other

DIVISION: VEGETABLES (canned)

CLASS:

1. Beans, Yellow or Green
2. Beans, Other
3. Beets, Red
4. Carrots
5. Corn
6. Peas
7. Mixed
8. Meatless Sauce - Any Kind - (chili, spaghetti, etc.)

DIVISION: PICKLES AND SAUCES (canned)

CLASS:

1. Bread and Butter
2. Dill
3. Mixed
4. Relish
5. Cucumber, Sweet
6. Fruit Pickles
7. Salsa or Sauce (need recipe)
8. Other Pickles

DIVISION: JELLIES, PRESERVES, SYRUPS, BUTTERS, CONSERVES, AND MARMALADES (canned)

CLASS:

1. Apple Jelly
2. Cherry Jelly
3. Crabapple Jelly
4. Grape Jelly
5. Plum Jelly
6. Any Single Berry Jelly
7. Any Other Jelly
8. Cherry Preserves
9. Any Single Berry Preserve
10. Any Other Preserve
11. Apricot Jam
12. Peach Jam
13. Fruit Butter

DIVISION 6: DRIED FOODS

Exhibit Requirements:

- A. Must be in regulation ½ pint, pint or quart canning jar with new lid and ring without rust.
- B. Must follow Colorado State University Extension recommendations.
- C. Identify type of fruit, vegetable, seed, herb, or meat and method of preparation.
- D. **All dried foods must include the following information on the label:**
 1. Name of product
 2. Pretreatment used, if any
 3. Name of additional ingredients added, if any
 4. Method of drying (oven, dehydrator, solar)
 5. Total drying time
 6. Date dried

DRIED FOODS (Cont.)

CLASS:

1. Fruit (six pieces of one kind)
2. Vegetables (1/2 cup of one kind)
3. Fruit Leather (three pieces of one kind)
4. Dried Noodles (1 cup)
5. Dried Seeds (1 cup)
6. Dried Jerky - three pieces of one kind. (Must follow CSU recommendations)
7. Herbs