

DEPARTMENT II HOME ECONOMICS RULES AND REGULATIONS

1. All foods must be canned by the exhibitor within the **PAST TWELVE (12) MONTHS**.
2. Exhibitors must be residents of Perry County or belong to an organization (4H, EHC club, or FFA).
3. No exhibitor will be allowed to interfere in any way with the judges(s) in the performance of his/her duties.
4. Every article will be under the control of the superintendent(s) and every possible care will be taken to prevent damage, but in no case will the Perry County Fair Association be responsible for any loss or damage that might occur.
5. Articles will be judged and awarded points according to their merit.
6. No exhibitor will be awarded more than one premium in any class (only **ONE** entry for each category is acceptable in any division and must be the sole property of the exhibitor).
7. All containers or articles must be labeled by the exhibitor with entry name, address and exhibitor number. Label is to be placed ¼ inch from the bottom on the opposite side from the jar's manufacturer label.
8. Containers for fruit and vegetables must be **standard** quart or pint jars, and bands should be left on jars. Jellies, jams, preserves, conserves and marmalades may use one-half pint jars or jelly jars.
9. NO paraffin should be placed on jellies, preserves, marmalades, conserves, or jams. It should be sealed with a lid.
10. The exhibits will be judged an **A, B, and C** rating. **A** and **B** places will receive premiums paid on the point basis.
11. A youth division is available to all boys and girls, unmarried and attending elementary or high school, for all classes. Ages 5 to 18 for handicrafts, baked foods, home furnishings, clothing, and dried fruits and vegetables and for all classes of canned food preservation. (**ALL JARS MUST BE LABELED AND AGE INCLUDED.**) Adult division is open to anyone over age 19 (unless otherwise stated in the department).

POINTS THAT WILL BE CONSIDERED IN JUDGING

CONTAINERS – Standard jars, clean and polished lids and rings free from rust or spots. Leave band on lid.

PACK – Jars filled to appropriate headspace. Good proportion of liquids and solids. All products covered with liquids.

UNIFORMITY – Pieces of same size and shape. Natural, even color throughout.

TEXTURE – Products free from defects. Shows careful selection of products.

APPEARANCE – No loose seeds, spices, strings, etc. (EXCEPT WHERE STATED IN CATALOG).

DEPARTMENT - FOOD PRESERVATION
ADULT DIVISION 102
YOUTH DIVISION 202

FOODS PRESERVED BY THE HOT WATER BATH METHOD

REGULATIONS

FRUITS

Fruits should be firmly packed with uniform size, shape and color. One-half inch headspace. Shingle for peaches, pears and apple halves. Liquid or syrup should cover fruit.

TOMATOES

Tomatoes should have one inch of headspace. Liquid on tomatoes should be natural juice from tomatoes with a minimum amount of seeds. **ABSOLUTELY NO WHOLE TOMATOES.**

<u>CLASS</u>	<u>POINTS</u>
1. Apples	4 – 2 – 0
2. Applesauce	4 – 2 – 0
3. Berries	4 – 2 – 0
4. Cherries	4 – 2 – 0
5. Fruit Juices (limit of 3 different kinds)	4 – 2 – 0
6. Peaches	4 – 2 – 0
7. Pears	4 – 2 – 0
8. Plums	4 – 2 – 0
9. Sauerkraut	4 – 2 – 0
10. Tomato Juice	4 – 2 – 0
11. Tomatoes	4 – 2 – 0

DEPARTMENT - FOOD PRESERVATION
ADULT DIVISION 103
YOUTH DIVISION 203

STEAM PRESSURE COOKER METHOD

REGULATIONS

VEGETABLES

One inch headspace (except for starchy products like corn, shelled beans, or peas, which need one and one-fourth inch headspace). Greens and starchy vegetables should have enough liquid to make a loose pack when processed. (Put vegetables up to one and one-quarter, then the rest liquid to make a loose pack).

MEATS

Jar full (except for one to one and one-quarter inch headspace). Good proportion of meat and liquid with excess fat and gristle removed; same size and shape. Only one kind of meat to a container. Liquid should be clear; there should not be over one-half inch of fat on chicken or beef, nor over three-quarters inch on pork.

<u>CLASS</u>	<u>POINTS</u>
1. Beans - Green	4 - 2 - 0
2. Beans - Lima	4 - 2 - 0
3. Beans - Shelled (except Lima)	4 - 2 - 0
4. Beets - not pickled	4 - 2 - 0
5. Carrots	4 - 2 - 0
6. Corn - creamed	4 - 2 - 0
7. Corn - whole kernel	4 - 2 - 0
8. Greens	4 - 2 - 0
9. Meats - Beef	4 - 2 - 0
10. Meats - Fish	4 - 2 - 0
11. Meats - other	4 - 2 - 0
12. Meats - Pork	4 - 2 - 0
13. Meats - Poultry	4 - 2 - 0
14. Okra - not pickled	4 - 2 - 0
15. Peas - English	4 - 2 - 0
16. Peas - Field	4 - 2 - 0
17. Potatoes - any kind	4 - 2 - 0
18. Soup Mixture	4 - 2 - 0
19. Squash	4 - 2 - 0
20. Miscellaneous	4 - 2 - 0

DEPARTMENT - FOOD PRESERVATION
ADULT DIVISION 104
YOUTH DIVISION 204

VINEGAR AND/OR SUGAR METHOD

REGULATIONS

PICKLES & RELISHES

One-half inch headspace; a reasonable amount of dill and loose spices are allowed as long as there is NO discoloration or cloudiness.

<u>CLASS</u>	<u>POINTS</u>
1. Catsup	4 – 2 – 0
2. Chow-Chow (piccacalli)	4 – 2 – 0
3. Hot Sauce (chili, taco, pepper)	4 – 2 – 0
4. Picante Sauce	4 – 2 – 0
5. Pickles – Beets	4 – 2 – 0
6. Pickles – cucumber – sliced	4 – 2 – 0
7. Pickles – cucumber – whole	4 – 2 – 0
8. Pickles – cucumber – bread & butter	4 – 2 – 0
9. Pickles – cucumber – dill	4 – 2 – 0
10. Pickles – cucumber - sweet	4 – 2 – 0
11. Pickles – Mixed	4 – 2 – 0
12. Pickles – Okra	4 – 2 – 0
13. Pickles – peaches – whole	4 – 2 – 0
14. Pickles – peppers – any variety	4 – 2 – 0
15. Pickles - Squash	4 – 2 – 0
16. Relish	4 – 2 – 0
17. Relish – Corn	4 – 2 – 0
18. Relish - Pepper	4 – 2 – 0
19. Relish – Pickle	4 – 2 – 0
20. Rotel	4 – 2 – 0
21. Miscellaneous	4 – 2 – 0

DEPARTMENT - FOOD PRESERVATION
ADULT DIVISION 105
YOUTH DIVISION 205

PRESERVES, JAMS, JELLIES, CONSERVES & MARMALADES

REGULATIONS

PRESERVES

Ripe, whole berries, or small fruit, or slices of large fruit, translucent and syrup consistency of honey. (Some small fruits such as grapes, cherries and plums are halved to removed pits or seeds.

JAMS

Jam is usually less firm than jelly with fruit crushed uniformly; not too runny; not too stiff; but a definite pull on jar when turned on side.

JELLIES

One-quarter inch headspace. Clearness and color. Free from sediment, pulp and crystals. Consistency firm; not sticky, syrupy, or gummy.
NO PARAFFIN ON TOP.

CONSERVES

Jam-like products made from a combination of two or more fruits usually combined with raisins or nuts. Fruits are small pieces, evenly distributed throughout the tender, jelly-like mass. Little to no “free” syrup; if there is any syrup, it should be heavy.

MARMALADES

Made from a single fruit or a combination of fruits and usually includes citrus fruit. Small uniform pieces of fruit (and finely chopped citrus peel) evenly distributed throughout a clear, jelly-like base. Clear and translucent with NO FREE SYRUP.

PRESERVES, JAMS, JELLIES, CONSERVES & MARMALADES

<u>CLASS</u>	<u>POINTS</u>
1. Conserves – Fruits (2 or more)	4 – 2 – 0
2. Jelly – Apple	4 – 2 – 0
3. Jelly – Blackberry	4 – 2 – 0
4. Jelly – Grape or Muscadine	4 – 2 – 0
5. Jelly – Plum	4 – 2 – 0
6. Jelly – Strawberry	4 – 2 – 0
7. Jelly – any other berry	4 – 2 – 0
8. Marmalade – Grape	4 – 2 – 0
9. Marmalade – Muscadine	4 – 2 – 0
10. Marmalade – Orange	4 – 2 – 0
11. Marmalade – Plum	4 – 2 – 0
12. Marmalade – any other fruit	4 – 2 – 0
13. Preserves/Jam – Apple Butter	4 – 2 – 0
14. Preserves/Jam – Berry – other	4 – 2 – 0
15. Preserves/Jam – Blackberry	4 – 2 – 0
16. Preserves/Jam – Fig	4 – 2 – 0
17. Preserves/Jam – Muscadine	4 – 2 – 0
18. Preserves/Jam – Peach	4 – 2 – 0
19. Preserves/Jam – Pear	4 – 2 – 0
20. Preserves/Jam – Pear Honey	4 – 2 – 0
21. Preserves/Jam – Plum	4 – 2 – 0
22. Preserves/Jam – Strawberry	4 – 2 – 0
23. Preserves/Jam – Watermelon	4 – 2 – 0

DEPARTMENT - FOOD PRESERVATION
ADULT DIVISION 106
YOUTH DIVISION 206

DRIED FRUITS AND VEGETABLES

REGULATIONS

Must be exhibited in a canning jar with lid and ring band in place. Does not have to be sealed. Jar must be filled to within one-half inch from the top of the jar.

<u>CLASS</u>	<u>POINTS</u>
1. Apples	4 – 2 – 0
2. Peaches or Apricots	4 – 2 – 0
3. Vegetables	4 – 2 – 0
4. Miscellaneous	4 – 2 – 0