

Division 8

Food Preservation

Superintendent: Diane Gustafson -----322.0703, 328-1058

ENTRY DAY
Open and Junior
 Saturday, July 31, 1 to 6 p.m.
 Badger Hall

PICK-UP
Open and Junior
 Sunday, August 15, 11 to 5 p.m.
 Badger Hall

SPECIAL DIVISION 8 AWARDS

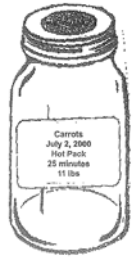
Best Theme Entry – Open
Best Theme Entry – Junior

Special Preparation: Containers should be standard type canning jar when applicable or of clear glass (**no aluminum cans**) and **must be completely labeled with the name of product, date of preparation, canning method, and length of processing time.** Vegetables and meats should be canned by the pressure cooker method. Jams, Jellies, and Soft Spreads must be prepared using the water bath method. **THE INVERSION METHOD IS NOT ACCEPTED ON ANY ENTRY AND PARAFIN WAX IS NOT ACCEPTED!** All containers will be opened and contents will be inspected by the judges. Any product not properly sealed will be disqualified. To avoid food waste, an exhibitor may bring a duplicate entry for display with their judged entry. For entries with duplicates, the judged entry will be stored in refrigeration for pick-up by the exhibitor.

Handbooks: Please refer to the Alaska Cooperative Extension Booklet, “*Attractive & Safe Food Preservation Exhibits*”, for exhibit preparation. You may obtain copies by calling 474-1530.

Labels: Note the date the product was sealed/prepared, complete name of product, pounds of pressure (if appropriate) and canning method. State amount of alcohol used in alcoholic beverages. **Failure to label entries correctly will result in disqualification.** See diagram for an example of how to label entries properly. All entries must be labeled.

Example of properly labeled jar
 from “Attractive & Safe Food Preservation Exhibits”



Carrots
 July 2, 2008
 Hot Pack
 25 minutes
 11 lbs

Class A -----Jams

One jar each

- | | |
|------------------|--------------------|
| Lot 1 Raspberry | Lot 5 Salmonberry |
| Lot 2 Blueberry | Lot 6 Other fruits |
| Lot 3 Cranberry | Lot 7 Combinations |
| Lot 4 Strawberry | Lot 8 Peaches |

Class B -----Jellies

One jar each

- | | |
|------------------|--------------------|
| Lot 1 Raspberry | Lot 5 Rosehip |
| Lot 2 Blueberry | Lot 6 Other fruit |
| Lot 3 Cranberry | Lot 7 Non-fruit |
| Lot 4 Strawberry | Lot 8 Combinations |

Class C ----- Other Soft Spreads

One jar/bottle each

Lot 1	Preserves	Lot 5	Nut butters
Lot 2	Conserves	Lot 6	Syrups
Lot 3	Marmalades	Lot 7	Other
Lot 4	Fruit butters	Lot 8	Combination

Class D ----- Pickles & Relishes

One jar each

Lot 1	Mixed pickles	Lot 10	Relishes, vegetable
Lot 2	Green tomato pickles	Lot 11	Relishes, fruit
Lot 3	Cucumbers, dill	Lot 12	Chutneys
Lot 4	Cucumbers, sweet	Lot 13	Flavored vinegar
Lot 5	Bread & butter pickles	Lot 14	Mustard
Lot 6	Beet pickles	Lot 15	Salsa
Lot 7	Zucchini pickles	Lot 16	Catsup
Lot 8	Watermelon pickles	Lot 17	Other relishes
Lot 9	Other pickles		

Class E ----- Canned Vegetables

One jar each

Lot 1	Beans, green or wax	Lot 6	Other vegetables
Lot 2	Beets	Lot 7	Mixed vegetables
Lot 3	Carrots	Lot 8	Sauces (including tomato)
Lot 4	Broccoli/cauliflower	Lot 9	Soup
Lot 5	Greens, incl. spinach, chard	Lot 10	Sauerkraut

Class F ----- Canned Fruit

One jar each

Lot 1	Rhubarb	Lot 5	Combinations
Lot 2	Blueberries	Lot 6	Cranberry sauce
Lot 3	Raspberries	Lot 7	Other sauces (incl. applesauce)
Lot 4	Other fruits		

Class G ----- Meat and Fish

All entries will be opened.

Lot 1	Salmon, not smoked, canned	Lot 5	Mincemeat
Lot 2	Salmon, smoked, canned	Lot 6	Other meat
Lot 3	Other fish/seafood	Lot 7	Meat soups (including game meats)
Lot 4	Game		

Class H ----- Beverages

One bottle or container

Lot 1	Fruit juice	Lot 7	Wines, white
Lot 2	Vegetable juice	Lot 8	Wines, rose
Lot 3	Root beer	Lot 9	Beer, ale
Lot 4	Liqueurs	Lot 10	Beer, lager
Lot 5	Cordials	Lot 11	Beer, other
Lot 6	Wines, red	Lot 12	Sherry

Class I ----- Frozen Foods

Frozen items judged on appearance, packaging, and taste, if applicable. Products will be thawed only if necessary to reach a judging decision. Freezer will be provided by the Fair Association.

Lot 1	Fruits	Lot 6	Meat
Lot 2	Vegetables	Lot 7	Fish
Lot 3	Jams	Lot 8	Seafood
Lot 4	Frozen desserts	Lot 9	Baby food
Lot 5	Ice cream & sherbets		

Class J ----- Dried Foods

Enclose in jar

- | | | | |
|-------|------------------|--------|----------------|
| Lot 1 | Dried fish | Lot 6 | Fruit leathers |
| Lot 2 | Meat jerky | Lot 7 | Nuts & seeds |
| Lot 3 | Vegetables | Lot 8 | Tea |
| Lot 4 | Fruits & berries | Lot 9 | Mushrooms |
| Lot 5 | Herbs | Lot 10 | Other |

Class K ----- Natural Honey & Beekeeping Products

- | | | | |
|-------|-----------------|-------|--------------------------|
| Lot 1 | Extracted honey | Lot 2 | Comb honey |
| | 1a. Fireweed | | 2a. Square wood section |
| | 1b. Other | | 2b. Round cabana section |

Class L ----- Baby Food

- | | | | |
|-------|--------|-------|------------|
| Lot 1 | Meats | Lot 3 | Vegetables |
| Lot 2 | Fruits | Lot 4 | Other |

JUNIOR FOOD PRESERVATION
AGE 16 AND UNDER

All Junior classes are identical to Adult classes, but are labeled with double letters (e.g., Class A becomes Class AA, Class B becomes Class BB, etc.). Please add the appropriate sub lot letter to the lot number.

a. Age 7 and under

b. Age 8 to 11

c. Age 12 to 16