



Food Preservation Contest

July 14, 2018

Lexington Lions Club Bluegrass Fair

Exhibit Building

Drop off: 7/14 ~ 9:00 - 11:30 a.m. ~ Judging: 1:00 p.m. ~ Items Displayed: 7/14 - 7/15 ~ 3:00-10:00 p.m.
(If you are unable to drop off exhibits at the Fair Grounds on 7/14 they may be dropped off at the Extension Office
July 10-13 - 8:00 a.m.-4:30 p.m.) ~ Exhibit Pick-Up: 7/16 ~ After 12:00 p.m. at the Extension Office

General Rules and Information

- Entries are open to any resident of Fayette County or surrounding areas. (Except as described in General Rules #2)
- Professional work is not eligible for entry in this department. One who derives the major part of his or her income from this type of work being exhibited is considered a professional.
- An exhibitor is limited to one entry in each class.
- All entries must be made by the exhibitor unless specified in the division or class description.
- All entries must comply with USDA food preservation standards and have been preserved within the past two years.
- Exhibits must be entered in classes as designated in class descriptions. **When no separate class exists in a category may entries be made in the "Any Other" class in that category.**
- The Lions Club, Fayette County Extension, Fair Board, Department Clerks, etc. **will not be responsible for loss or damage to exhibits or personal property of exhibitors.**
- Only superintendents, committee members, and judges will be allowed in exhibit areas during judging.
- The decision of the judges is final. Any errors discovered in the recording of awards or placement of ribbons will be corrected by judges and/or superintendent.
- Any questions and/or disputes should be directed to the superintendent, whose decision will be final.
- Exhibitors must **bring claim ticket (to be checked) before articles are removed.**

Awards

- Ribbons and premiums:
 First (blue) - \$3, Second (red) - \$2, Third (white) - \$1.
- Where there is only one entry in a class the first prize, if merited, will be awarded.
- Where there is competition, all prizes, if merited, will be awarded.

All fruits and vegetables products must be in standard pint or quart canning jars, processed and sealed according to U.S.D.A. standards, with rings removed. Plastic lids may not be used. Metal caps required. No labels on jars. No colored jars.

Canned Fruits and Vegetables

Canned Fruits

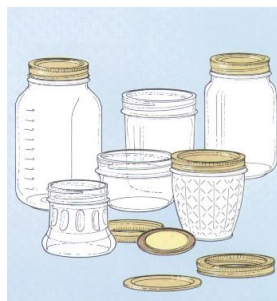
- Classes:
- 401. Apples
 - 402. Peaches
 - 403. Pears
 - 404. Any Other Fruit, not listed
 - 405. Applesauce or Fruit Puree
(Except Tomato)

Canned Tomato Products

- Classes:
- 406. Whole or Cut up Tomatoes
 - 407. Tomato Juice
 - 408. Any Other Tomato Product, not listed

Canned Vegetables

- Classes:
- 409. Round Pod Green Beans
 - 410. Flat Pod Green Beans
 - 411. Carrots
 - 412. Any Other Vegetable, not listed
 - 413. Soup Mixture (without meat)



Pickles and Relishes

Characteristics of Good Pickles & Relishes

- Pickled fruits are plump, firm but tender, with spicy sweet-tart taste.
- Cucumber pickles are firm, solid, dark-olive green and of a translucent uniform color throughout.
- Relishes are bright and have the color of the original fruit or vegetables, with a crisp texture.
- Mixed pickles—all vegetables in the pickle mixture are firm, crisp, and have a bright color.

Classes: 414. Sweet Cucumber Pickles
415. Dill Cucumber Pickles
416. Bread and Butter Pickles
417. Any Other Vegetable Pickles, not listed
418. Beet Pickles
419. Any Fruit Pickles
420. Any Vegetable Relish

Jellies, Jams, and Other Fruit Spreads

All jellies, jams and other fruit spreads must be in ½ pint or pint jars or regulation jelly glasses, processed and sealed according to U.S.D.A. standards, with rings removed. Plastic lids may not be used. Metal caps required. No labels on jars. No colored jars. Paraffin will not be accepted on jelly.

Jellies

Usually made by cooking fruit and sugar.

Characteristics of a Good Jelly

- Color natural for fruit, bright.
- Flavor natural for fruit.
- Clear or translucent depending on the fruit, free from cloudiness, crystals, fruit particle, bubbles.
- Consistency which holds shape when removed from jar, quivers when shaken, cut edges hold shape.

Classes: 421. Apple Jelly
422. Grape Jelly
423. Pear Jelly
424. Peach Jelly
425. Blackberry Jelly
426. Any Other Jelly, not listed

Jams

Thick, sweet spreads made by cooking crushed or chopped fruits with sugar.

Characteristics of a Good Jam

- Color natural for fruit.
- Consistency which is spreadable, neither too runny nor too thick.
- Fruit evenly distributed.
- Flavor characteristic of fruit, desired sweetness and/or tartness.

Classes: 427. Strawberry Jam
428. Blackberry Jam

- 429. Raspberry Jam
- 430. Freezer Jam
- 431. Any Other Jam, not listed

Preserves

Small whole fruit of uniform size pieces in clear slightly jellied syrup. The fruit should be tender and plump.

Classes: 432. Cherry Preserves
433. Peach Preserves
434. Pear Preserves
435. Strawberry Preserves
436. Other Preserves, not listed
437. Any Marmalade

Butters

Sweet spreads made by cooking fruit pulp with sugar to a thick consistency.

Classes: 438. Apple Butter
439. Peach Butter
440. Any Other Butter, not listed

Dehydrated Foods

Dehydrated Foods must be in clear, one-quart Ziploc™ type bags. Affix small label to bag that states type of food, method of drying (oven, sun, dehydrator), and date processed.

Classes: 441. Any Fruit (1 cup)
442. Fruit Leather (6 strips)
443. Any Vegetable (1 cup)
444. Any Meat Jerky (6 strips)
445. Any Item, not listed

Miscellaneous

Classes: 446. Any Other Food Preservation Item, not listed in any category

For more information contact: Fayette County Extension Agents for Family and Consumer Sciences

Diana Doggett
ddoggett@uky.edu
(859) 257-5582

Liz Kingsland
liz.kingsland@uky.edu
(859) 257-5582

