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Home Arts Division 12 Preserved Foods

**New Mexico State Fair
September 10-26, 2010
(Closed Mondays & Tuesdays)**

**Superintendent
Paula Watson**

**Asst. Superintendent
Mary Lou Sullenberger**

Entries in this Department are Limited to Residents of New Mexico

Entry Dates

Entries will be received in Sewing, Needlework and Canning
in the Home Arts Center in the Creative Arts Building:

ENTRIES CLOSE AT NOON ON SEPTEMBER 4TH

Thursday, September 2nd - 8:00 AM to 6:00 PM

Friday, September 3rd - 8:00 AM to 6:00 PM

Saturday, September 4th - 8:00 AM to 12:00 PM

General Rules

1. Entries are limited to residents of New Mexico. **Amateurs only.**
2. Articles shall be the work of the exhibitor.
3. Entries will not be accepted for articles not listed in premium book.
4. No person shall make multiple entries under one class number.
5. All entries shall comply with the size requirements as set forth in the new Mexico State Fair Premium Book.
6. Exhibitors who are unable to accompany their exhibits may send them by prepaid express or parcel post. Please address entries being delivered by UPS, FED EX, etc. in care of Expo New Mexico State Fair, Superintendent, Home Arts Center, PO Box 8546, Albuquerque, NM 87198. Mailed exhibits should arrive no later than Thursday, September 3rd to assure being judged. Sender's name and address must be plainly written on outside of package. An entry list for each exhibitor must be included in each package of goods shipped so that its contest can be properly checked. Mailed or shipped entries will be returned after the fair provided funds to cover transportation costs are included with their entry.
7. Exhibitors are responsible for picking up their own exhibits or providing written authorization for pick-up by another individual. Upon presentation of claim checks, all exhibits will be released only on **Monday, September 27th, 9:00 AM to 6:00 PM**. Any exhibits remaining on the Fairgrounds after the designated pick up date of September 27, 2010 will be considered abandoned and shall become the property of the New Mexico State Fair to a be disposed of at its discretion.
8. Tags for the identification of articles will be attached when the article is entered. The claim check portion of the tag must be presented before the articles will be returned at the end of the fair.

9. The judge is instructed to award premiums only to articles deemed worthy of merit. All items must be clean and in excellent condition to be considered for judging.
10. Exhibits Entered During the Fair Time: Exhibitors may drive through Gate #4 to the Home Arts Building between 8:00 AM and 9:00 AM to unload and enter exhibits. After 9:00 AM exhibitors must park in Lot #4 and walk entries to the Home Arts Building. Contestants arriving or staying after 9:00 AM will be charged for parking. There will be no driving on Main Street after 9:00 AM. After entering exhibits, if exhibitor intends to stay on the grounds, exhibitor must move vehicle to parking lots #1, #8 or #9 and pay parking fee.
11. In order to safeguard against loss in this department, no one, with the exception of the judge and the superintendent, will be permitted to handle any article when once put in place. Every precaution will be taken for the safety of all entries but in no case will the New Mexico State Fair or State of New Mexico be responsible for loss or damages to any entry when it is in the Fair's possession.
12. Exhibitor recognizes that marketing of the Fair and its grounds requires use of photography and video. Exhibitor hereby expressly grants to the Fair the irrevocable, assignable right and license to take, use and publish exhibitor images and property without the need for any other approval. Exhibitor also releases the Fair, its agents or assigns, from all claims related to the licenses that have been granted in this release.

Special Rules

1. No Labels or Writing on Jars or Lids.
2. Ribbons only will be awarded in all classes (1-129) unless otherwise stated.
3. All canned items must be processed and exhibited in regulation canning jars (in sizes as stated in each section) with cap and ring. No other containers will be accepted - only one (1) entry in each class.
4. No Exhibitor May Enter More than 25 Items
5. There will be a Division for Juniors in Food Preservation (ages 17 years and under)
6. The Same Rules and Regulations will Apply
7. Use Same Classes as Seniors.

Section 172

Dried Foods

Classes 1-21

One entry in each class. To be shown in jars (the size appropriate for item displayed but not to exceed 1 quart) with good lids.

1. Apples
2. Apricots
3. Peaches
4. Raisins
5. Pears
6. Fruit Leather
7. Fruit, any other
8. Bell Peppers
9. Mushrooms
10. Beans
11. Tomatoes
12. Corn
13. Chile
14. Vegetable, any other
15. Vegetable powder
16. Parsley
17. Sage
18. Mint
19. Rosemary
20. Herbs, any other not listed
21. Jerky

Section 173

Fancy Pack Foods, Canned

Classes 22-26

Fancy Pack should show artistic design by use of color and placement of food.

22. Fruits
23. Vegetables
24. Pickles
25. Fruit Pie Filling
26. Dried Foods

Section 174

Canned Vegetables

Classes 27-38

All canned vegetables must be in regulation canning jar (quart or pint) with cap and ring and processed in a pressure canner.

Guidelines for Vegetables, Fruits and Pickles

Selection:	Uniform, size, shape ripeness
Color:	Natural color of vegetable or fruit
Pack:	Economical and uniform
Condition of solids:	Firm, tender
Condition of liquid:	Clear

27. Beets
28. Carrots
29. Corn, whole kernel
30. Green/Wax Beans
31. Pinto Beans
32. Asparagus
33. Tomatoes
34. Tomato Juice
35. Stewed Tomatoes
36. Okra
37. Chile (1/2 pint jar or larger)
38. Vegetable, any other not listed

Section 175

Canned Fruit

Classes 39-48

All canned fruit must be in regulation canning jars (quarts or pints) with cap and ring and processed in a boiling water bath.

Canned fruit to be scored as excellent should be selected carefully and should be as perfect form as possible. A solid, economical and attractive pack is desirable with only enough clear syrup to fill spaces. Containers must be neat and clean.

39. Apricots
40. Pears
41. Peaches
42. Apples
43. Applesauce
44. Plums
45. Cherries, sour red pitted
46. Cherries, sweet
47. Nectarines
48. Fruit, any other not listed

Section 176

Pickles

Classes 49-65

Pickles must be in regulation canning jars (1/2 pint and larger with cap and ring) and processed in a boiling water bath. Pickles will be tasted.

49. Bread and Butter Pickles
50. Sweet Cucumber, whole
51. Zucchini
52. Sweet, sliced or chips
53. Beet Pickles
54. Pickled Peppers
55. Green Tomato Pickles
56. Mixed Pickles
57. Watermelon Pickles
58. Mustard Pickles
59. Dill Pickles
60. Kosher Pickles
61. Peach Pickles, spiced
62. Apples, spiced
63. Dill Green Beans
64. Okra
65. Pickles, any other not listed

Section 177

Relishes

Classes 66-73

Relishes must be in regulation canning jars (1/2 pint or larger) with cap and ring and processed in a boiling water bath.

Relishes will be tasted

- 66. Chow Chow or Piccalilli
- 67. Beet Relish
- 68. Corn Relish
- 69. Cucumber Relish
- 70. Zucchini Relish
- 71. Pepper Relish
- 72. Relish, any other not listed
- 73. Chutney

Section 178

Sauces

Classes 74-79

Sauces must be in regulation canning jars (1/2 pint or larger) with cap and ring and processed in a boiling water bath. Sauces will be tasted.

- 74. Chile Sauce
- 75. Tomato Sauce
- 76. Salsa
- 77. Spaghetti Sauce
- 78. Barbecue Sauce
- 79. Condiment (eg. catsup, mustard, etc.)

Section 179

Preserves

Classes 80-89

Preserves must be in regulation canning jars (1/2 pint or larger) with cap and ring and processed in a boiling water bath. Fruit should be of natural color, transparent, plump and pieces of fruit should hold their shape. Syrup should be thick and clear. Preserves will be tasted.

80. Peach Preserves
81. Pear Preserves
82. Cherry Preserves
83. Plum Preserves
84. Strawberry Preserves
85. Tomato Preserves
86. Apricot Preserves
87. Blackberry Preserves
88. Raspberry Preserves
89. Fruit Preserves, any other not listed

Section 180

Butters, Jams, Conserves & Marmalades

Classes 90-116

Must be exhibited in regulation canning jars (1/2 pint or larger) with cap and ring and processed in a boiling water bath. Entries will be tasted.

- Butters: Does the butter jell, is it smooth, good color and not too thick?
- Jams: Is the fruit soft and syrup of a good bright color and is the jam thick and of good consistency with no large pieces of fruit?
- Conserves: Should be two or more fruits, cooked with sugar until thick. Nuts and raisins may be added to, or omitted from recipe.
- Marmalades: Marmalades are soft fruit jellies; small pieces of fruit should be suspended in transparent jelly. Color should be bright and good for that type of fruit.

90. Apple Butter
91. Peach Butter
92. Plum Butter
93. Pear Butter
94. Fruit Butter, any other not listed
95. Peach Jam
96. Plum Jam
97. Grape Jam
98. Strawberry Jam
99. Blackberry Jam
100. Cherry Jam
101. Green Chile Jam
102. Nectarine Jam

- 103. Apricot Jam
- 104. Apricot/Pineapple Jam
- 105. Raspberry Jam
- 106. Blueberry Jam
- 107. Mixed Berry Jam
- 108. Fruit Jam, any other not listed
- 109. Pear Honey
- 110. Orange Marmalade
- 111. Marmalade, any other
- 112. Pear Conserve
- 113. Apricot Conserve
- 114. Peach Conserve
- 115. Strawberry Conserve
- 116. Fruit Conserve, any other not listed

Section 181 Jelly & Syrup

Classes 117-129

Jelly must be in regulation canning jar, (1/2 pint or larger). Must be processed with cap and ring and processed in boiling water bath. One entry in each class. Jelly will be tasted.

COLOR and CLEARNESS:

Color determined by kind of fruit; should be free from cloudiness.

CONSISTENCY:

Should retain shape when removed from glass; should quiver; tender.

TEXTURE:

Smooth and free from graininess, determined by "feel in mouth".

FLAVOR:

Pronounced and corresponding to natural fruit flavor.

- 117. Apple Jelly
- 118. Crab apple Jelly
- 119. Grape Jelly
- 120. Plum Jelly
- 121. Mint Jelly
- 122. Cherry Jelly
- 123. Wine Jelly
- 124. Peach Jelly
- 125. Chile Jelly
- 126. Chokecherry Jelly
- 127. Cactus Jelly
- 128. Fruit Jelly, any other not listed
- 129. Syrup



2010 Award Announcement

Ball® Fresh Preserving Award for Adult Level

Presented by: Ball® & Kerr® Fresh Preserving Products

In recognition of the fresh preserving (canning) enthusiast, Jarden Home Brands who bring you Ball® and Kerr® Fresh Preserving Products will present First Place and Second Place awards in designated recipe categories.

A panel of judges will select the two best entries submitted by an adult in each category in Fruit, Vegetable, Pickle and Soft Spread. Entries must be preserved in Ball® or Ball® Collection Elite® Jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, Soft Spread entries will be limited to recipes prepared using Ball® Pectin: Original, no Sugar needed or Liquid. A proof of purchase for Ball® Pectin must be provided at time of entry.

The best entries from each category will receive the following: Two (2) five dollar (\$5.00) coupon for Ball® or Kerr® Fresh Preserving Products and one (1) three-dollar (\$3.00) coupon for Ball® Pectin Products.

2010 Award Announcement

Ball® Fresh Preserving Award for Youth Level

In recognition of youth who excel in the art of fresh preserving (canning), Jarden Home Brands who bring you Ball® and Kerr® Fresh Preserving Products will present First Place Awards in designated recipe categories.

A panel of judges will select the best entry submitted by a youth in each category for Fruit, Vegetable, Pickle and Soft Spread. Entries must be preserved in Ball® or Ball® Collection Elite® Jars sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands, or preserved in Kerr® Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Original, No sugar needed or Liquid. A proof of purchase for Ball® Pectin must be provided at time of entry.

The best entry from each category will receive the following: One (1) five dollar (\$5.00) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Three Dollar (\$3.00) coupon for Ball® Pectin Products.

Premiums

1st	2nd	3rd	Best of Show
Ribbon	Ribbon	Ribbon	Rosette