### HOME ECONOMICS

#### DEPARTMENT D ~

**BAKED PRODUCTS (ADULTS)**

<table>
<thead>
<tr>
<th>Premiums:</th>
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<td>1st~$3.00; 2nd~$2.00; 3rd~$1.00</td>
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Can Accept Only ONE Entry Per Class.

Youth refer to Food Products in Youth Division

**NOTICE**—All products must be entered by **6:00 p.m., Monday, August 24, 2009**. Fair is not responsible for entries.

An accurate recipe on all baked goods must be submitted with each entry. Recipes become property of the Fair and may be published. Cover the recipe with plastic wrap and tape it to the bottom of the cardboard.

#### BREADS

- **D-1** Biscuits (Baking Powder) 5 on plate
- **D-2** Sour Dough
- **D-3** Yeast Rolls (5 on plate)
- **D-4** Other Bread (Quick Bread)  
  (One entry per exhibitor)
- **D-5** Other Bread (Yeast Bread)  
  (One entry per Exhibitor)
- **D-6** Muffins, Any Type, 5 on plate

#### CAKES

**RULES FOR CAKES:** ½ of a cake should be placed on nonreturnable plate or cardboard. Bring cakes and bread items in **plastic bag**.

- **D-7** Pound Cakes
- **D-8** Layer Cakes
- **D-9** Other Cakes
- **D-10** Cup Cakes (3)

#### COOKIES

(Place 6 cookies on a paper plate)

- **D-11** Rolled
- **D-12** Dropped
- **D-13** Bar
- **D-14** Brownies

#### CANDIES

(Place 6 pieces of candy on a paper plate)

- **D-15** Fudge - Chocolate
- **D-16** Peanut Brittle
- **D-17** Pulled Mints (1/2 pint jar)
- **D-18** Other Candies

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### HOME ECONOMICS

#### DEPARTMENT E ~

**CANNED FOODS**

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</table>

**Rules for Canned Foods:** Fair is not responsible for entries. Fair reserves right to open any jar. Since each vegetable and fruit is different, it is difficult to set up a standard, but this general standard may help:

#### General Judging Guidelines

**Eligibility** - All eligible entries must be canned using a standard canning jar (no mayonnaise jars) and sealed with a two-piece vacuum cap.

**Headspace** - Headspace must correspond to recommendations from either of the following references:  
- *Ball Blue Book® of Preserving, copyright 2006 or newer*,  
- *Ball Complete Book of Home Preserving, copyright 2006 or newer* or the *USDA Complete Guide to Home Canning, 5th edition*.

**Air bubbles** - Air bubbles must be kept to a minimum. Gas bubbles denote spoilage and are identified by movement to the surface of the product while the jar is stationary. Any entry exhibiting spoilage of any type must be disqualified.

**Product appearance requirements** - Pieces should be uniform in size and packed snugly but allow for circulation of liquids. Products should be free from defects or blemishes, strings, stems, seeds, pits, and peels. Some recipes may require stems, pits and/or peels to remain; this is acceptable if the recipe is keeping with approved guidelines. Liquids should cover the product, keeping within the headspace guidelines. Liquids should be clear and free from cloudiness and small particles unless there are ingredients added to the recipe that would naturally affect the clarity. Product should retain its natural characteristic color or as nearly that of standard cooked product. It should be free from undue color loss. Texture should be tender but not overcooked. Product should maintain its shape and size appropriate for recipe and preparation method.

**Bands** - Bands should be in place for transporting home canned products; however, bands may be removed when presented for judging.

**Processing Method and Time** - All entries must be heat-processed following canning guidelines from the following references:  
- *Ball Blue Book® of Preserving, copyright 2006 or newer*,  
- *Ball Complete Book of Home Preserving, copyright 2006, or newer* or the *USDA Complete Guide to Home Canning, 5th edition*. If product was not processed according to recommendations, it must be disqualified.
CANNED FOODS, CONT’D.

Labeling - Entries must be labeled with product name, date of preparation, processing method and processing time. Home canned foods to be judged must have been prepared within a one-year period prior to judging date.

JARS MUST BE LABELED WITH PRODUCT NAME, DATE OF PREPARATION, PROCESSING METHOD AND PROCESSING TIME.

VEGETABLES

(Must Be Processed in Pressure Canner)

E-1 Beans, string (broken)
E-2 Beans, shelled
E-3 Beets
E-4 Corn (cut)
E-5 Peas, green
E-6 *Tomatoes, red (whole or quartered)
E-7 Vegetable Soup
E-8 Other Vegetables (Sauerkraut, Excl.)
E-9 Spaghetti Sauce, meatless
E-10 Jalapenos
E-11 Other Peppers

*May be processed in boiling water bath.

JARS MUST BE LABELED WITH PRODUCT NAME, DATE OF PREPARATION, PROCESSING METHOD AND PROCESSING TIME.

(Must Be Processed in Boiling Water Bath or Pressure Canner)

E-12 Apple Juice
E-13 Grape Juice
E-14 Tomato Juice
E-15 Other Juice

JAMS & PRESERVES (SOFT SPREADS)

JARS MUST BE LABELED WITH PRODUCT NAME, DATE OF PREPARATION, PROCESSING METHOD AND PROCESSING TIME.

Notice: We reserve the right to open any jar. Container: Standard pint or half pint jar.

JAMS

E-37 Blackberry Jam
E-38 Blueberry Jam
E-39 Strawberry Jam
E-40 Raspberry Jam
E-41 Grape Jam
E-42 Other Jams

PRESERVES

E-43 Strawberry Preserves
E-44 Pear Preserves
E-45 Peach Preserves
E-46 Other Preserves

MARMALADES

E-47 Orange
E-48 Peach
E-49 Other Marmalade

BUTTERS

E-50 Apple Butter
E-51 Pear Butter
E-52 Other Butters

JELLY (SOFT SPREADS)

(PARAFFIN NO LONGER ACCEPTED)

JARS MUST BE LABELED WITH PRODUCT NAME, DATE OF PREPARATION, PROCESSING METHOD AND PROCESSING TIME.

Same guidelines apply as above for Jams and Preserves (Soft Spreads).

(Jar should be sealed)

E-53 Apple
E-54 Grape
E-55 Blackberry
E-56 Raspberry
E-57 Pepper
E-58 Other Jelly

FRUITS

JARS MUST BE LABELED WITH PRODUCT NAME, DATE OF PREPARATION, PROCESSING METHOD AND PROCESSING TIME.

(Notice: We reserve the right to open any jar)

(Must Be Processed in Boiling Water Bath or Pressure Canner)

E-16 Apples
E-17 Applesauce
E-18 Blackberries
E-19 Blueberries
E-20 Cherries
E-21 Peaches, halved
E-22 Pears
E-23 Plums
E-24 Raspberries
E-25 Other Fruit

PICKLES & RELISHES

JARS MUST BE LABELED WITH PRODUCT NAME, DATE OF PREPARATION, PROCESSING METHOD AND PROCESSING TIME.

(Must Be Processed in Boiling Water Bath)

E-26 Dill Pickles
E-27 Sweet Pickles
E-28 Pickled Beets
E-29 Pickled Fruit
E-30 Relishes - Cucumber
E-31 Other Relishes
E-32 Pickled Beans
E-33 Salsa
E-34 Sauerkraut
E-35 Other Pickled Vegetables
E-36 Dilly Beans
Exhibitors may make only one entry in each class. Exhibitor must be willing to certify that he/she produced all honey and beeswax entered. Honey must be of current year's production.

E-59 Best Jar, chunk comb honey, light
E-60 Best Jar, extracted honey, light
E-61 Best Jar, chunk comb honey, amber
E-62 Best Jar, extracted honey, amber
E-63 Best Jar, chunk comb honey, dark
E-64 Best Jar, extracted honey, dark
E-65 Best display of beeswax products (Models, candles, novelties)

MOLASSES

E-66 Best Jar

DRIED FRUITS & VEGETABLES

E-67 Dried Apples
E-68 Other Dried Fruits
E-69 Other Dried Vegetables

HERBS

E-70 Fresh (In a clear glass jar)
E-71 Dried (On Plate)

MEATS

Product meets all requirements from the General Judging Guidelines.

JARS MUST BE LABELED WITH PRODUCT NAME, DATE OF PREPARATION, PROCESSING METHOD AND PROCESSING TIME.

(Must Be Processed in Pressure Canner)

E-72 Beef
E-73 Sausage
E-74 Other Pork
E-75 Venison