

DEPARTMENT 4N – FOOD PRESERVATION

Canned Goods

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Departments 4N through 4Z
301-992-2034

Home Arts and Other Department, Section, and Class Specific Rules & Regulations. These rules and regulations are in addition to the “General Rules and Regulations Applicable to All Exhibitors and Exhibits”. All Exhibitors must comply with all Washington County Ag Expo & Fair rules and regulations. Failure to comply may disqualify the entry and require that it be removed from the fairgrounds.

Department 4N – Food Preservation

- 1) General Rules and Regulations
 - a) **Lids must be rust free and jars must be dust free.**
 - b) Jars that become unsealed during the fair will be discarded and the premium forfeited.
 - c) All canned and preserved products must be exhibited in clean, clear standard canning jars, quart or pint size and jellies in half pint/pint glasses with screw band lid.
 - d) Judges **WILL NOT** open jars of canned foods when judging.
 - e) Food coloring may not be added to canned products.
 - f) No jar may be exhibited more than once.
 - g) Soft spread definitions:
 - i) Jelly – made from strained fruit juice and sugar cooked together. Jelly is crystal clear and shimmering; firm enough to hold its shape outside the jar, yet soft enough to spread easily.
 - ii) Jam – Made by cooking crushed or chopped fruit with sugar. Jams can be made from one fruit or a combination of fruits. They should be firm but spread easily; jams do not hold the shape of the jar.
 - iii) Butter – made by cooking fruit pulp and sugar to a thick consistency that will spread easily. Spices may be added.
 - iv) Preserves – made by cooking fruit and sugar so that the fruit retains its shape, is clear, shiny, tender, and plump. The syrup is clear and varies from the thickness of honey to that of soft jelly.
 - v) Conserves – jam-like products made by cooking two or more fruits with sugar. A true conserve contains raisins and nuts.
 - vi) Marmalades – soft-fruit jellies containing small pieces of fruit and citrus peel evenly suspended in the transparent jelly. They are similar in structure to jams.

Premiums for Department 4N

1st – \$5.00 2nd – \$4.00 3rd – \$3.00 4th – \$2.00 5th – \$1.00

SECTION 001 – Fruits

Classes

- 0001 Applesauce
- 0002 Blackberries
- 0003 Blueberries
- 0004 Cherries, (Whole Or Pitted)
- 0005 Peaches, (Pieces & Halves)
- 0006 Pears, (Halves)
- 0007 Plums
- 0008 Red/Black Raspberries
- 0009 Grape Juice
- 0010 Other

SECTION 002 – Vegetables

Classes

- 0001 Beans
- 0002 Beets, (Whole)
- 0003 Carrots
- 0004 Corn
- 0005 Peas
- 0006 Tomatoes, Whole, (In Juice)
- 0007 Tomatoes, Broken, (In Juice)
- 0008 Tomatoes, Juice
- 0009 Sauces, (Chili, Spaghetti, Tomato)
- 0010 Other

SECTION 003 – Pickles & Relishes

Classes

- 0001 Beets
- 0002 Bread & Butter Pickle
- 0003 Cucumber
- 0004 Salsa
- 0005 Spaghetti Sauce, (Without Meat)

**SECTION
004 – Soft Spreads****Classes**

- 0001 Jam, Peach
- 0002 Jam, Raspberry
- 0003 Jam, Strawberry
- 0004 Jam, Other, (Other Than Listed, Identify)
- 0005 Jelly, Berry
- 0006 Jelly, Grape
- 0007 Jelly, Other, (Other Than Listed, Identify)
- 0008 Preserves, Berry
- 0009 Preserves, Peach
- 0010 Preserves, Strawberry
- 0011 Preserves, Other, (Other Than Listed, Identify)