

# HOME ARTS

Carolyn Etzler Doyle & Rhonda Uzelac, Coordinators  
240-315-2104

## DEPARTMENT K – FOOD PRESERVATION

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 K – Food Preservation

- 1) General Rules and Regulations
  - a) The lids of all exhibit jars must be rust free.
  - b) Jars that become unsealed during the fair will be discarded and the premium forfeited.
  - c) Label, placed on the jar lid must include as applicable to the specific exhibit:
    - i) Product name
    - ii) Ingredients
    - iii) Preparation date
    - iv) Preparation method
    - v) Processing time
    - vi) Drying method (air, oven, dryer)
    - vii) Drying time
- 2) General Rules and Regulations for Beers, Wines, Cider and Meads
  - a) All entries must be made in the name of the actual producer, properly labeled, designating each variety and the specific quantity exhibited to obtain premium. No frozen entries.
  - b) Entry must be produced by exhibitor.
  - c) Exhibitors must not be involved in any way with commercial wine making or use the facilities of commercial entries.
  - d) No artificial coloring or flavoring agents are allowed in entries.
  - e) Entries shall be exhibited in 8 oz. to 32 oz. and must be sealed with cork or screw cap.
  - f) Open only to Washington County residents.
  - g) Composite, plastic or natural corks only! Screw tops are also acceptable. No patterns or names on corks.

## Premiums for Department K

1st - \$4.00    2nd - \$3.00    3rd - \$2.00

### SECTION

#### 001 – Canned Fruits & Vegetables

- 1) Exhibit must be in a clear glass, standard pint or quart jar and sealed with a 2-piece vacuum cap.
- 2) Exhibit jar must be clean and lid free of rust.
- 3) Fruits and vegetables must be processed according to USDA guidelines or Ball Blue Book.
- 4) Judging criteria:
  - a) Uniformity and tightness of pack
  - b) Color of food and clarity of liquid covering food
  - c) Product quality
  - d) Amount of head space and liquid covering food
  - e) Correct processing method and time
  - f) Presentation – clean, clear jar, rust free lid.

#### Classes

- 0001 Apple Sauce
- 0002 Berries, (Any Kind)
- 0003 Cherries
- 0004 Peaches
- 0005 Pears
- 0006 Plums
- 0007 Fruit, (Other Than Listed, Identify)
- 0008 Beans, Green, Whole or Cut
- 0009 Beans, Wax, Whole or Cut
- 0010 Beans, Other, (Not Green or Wax, Identify)
- 0011 Beets, Whole, (Not Pickled)
- 0012 Beets, Sliced, (Not Pickled)
- 0013 Carrots
- 0014 Corn
- 0015 Peas
- 0016 Tomatoes, Broken In Juice
- 0017 Tomatoes, Whole in Juice
- 0018 Tomato Juice
- 0019 Vegetable, (Other)

## SECTION

### 002 – Soft Spreads

- 1) Exhibit must be in a clear glass, standard ¼ pint, ½ pint or pint jar and sealed with a 2-piece vacuum cap. Cap must be free of rust.
- 2) Exhibit sealed with paraffin will be disqualified.
- 3) No freezer/refrigerator products will be accepted.
- 4) Soft spread display
  - a) An attractive and creative arrangement in a basket including at least 3 different soft spreads.
  - b) An index card/cards (3x5) must accompany exhibit with each product, named with:
    - i) Ingredients
    - ii) Preparation Date
    - iii) Preparation Method
    - iv) Processing time
  - c) One display per exhibitor.
- 5) Judging criteria:
  - a) Product quality
  - b) General appearance
  - c) Uniformity of fruit pieces where applicable
  - d) Distribution of fruit and/or nut pieces in jell where applicable
  - e) Clarity
  - f) Presentation – clean, clear jar, rust free lid.
- 6) Soft spread definitions:
  - a) 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.
  - b) 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.
  - c) Butter – made by cooking fruit pulp and sugar to a thick consistency that will spread easily. Spices may be added.
  - d) Preserves – made by cooking fruit and sugar so that the fruit retains its shape, it's clear, shiny, tender, and plump. The syrup is clear and varies from the thickness of honey to that of soft jelly.
  - e) Conserves – jam-like products made by cooking two or more fruits with sugar. A true conserve contains raisins and nuts.
  - f) 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.

### Classes

- 0001 Jelly, Apple
- 0002 Jelly, Berry
- 0003 Jelly, Grape
- 0004 Jelly, Hot Pepper
- 0005 Jelly, Other Vegetable
- 0006 Jelly, Mint
- 0007 Jelly, (Other Than Listed, Identify)
- 0008 Jam, Berry, (Other Than Strawberry, Identify)
- 0009 Jam, Cherry
- 0010 Jam, Peach
- 0011 Jam, Plum
- 0012 Jam, Strawberry
- 0013 Jam, Combination Fruit, (More Than One Fruit, Identify)
- 0014 Jam, Combination Fruit & Vegetable, Identify
- 0015 Jam, (Other Than Listed, Identify)
- 0016 Butter, Apple, Pear or Peach, (Identify)

0017 Butter, (Other Than Listed, Identify)  
0018 Preserves, Berry  
0019 Preserves, Cherry  
0020 Preserves, Strawberry  
0021 Preserves, Peach  
0022 Preserves, (Other Than Listed, Identify)  
0023 Marmalade, (Any Variety, Identify)  
0024 Soft Spread, Sugar Free, (Any Variety, Identify)  
0025 Soft Spread, Low Sugar, (Any Variety, Identify)  
0026 Conserve, (Any Variety, Identify)  
0027 Soft Spread Display

**SECTION**  
**003 – Pickles, Relishes, Salsa**

- 1) Exhibit must be in a clear glass, standard ½ pint, pint, or quart jar and sealed with a 2-piece vacuum cap.
- 2) Exhibit jar must be clean and cap free of rust.
- 3) Judging criteria:
  - a) Product quality
  - b) Uniformity of size
  - c) Color
  - d) Utilization of jar space
  - e) Presentation - clean, clear jar; rust free lid

**Classes**

- 0001 Beets, Pickled Whole
- 0002 Beets, Pickled Sliced
- 0003 Bread & Butter Pickle
- 0004 Chutney
- 0005 Cucumber Pickle, Dill enti
- 0006 Cucumber Pickle, Sweet
- 0007 Watermelon Pickle
- 0008 Pickled Vegetable(s), (Identify)
- 0009 Salsa
- 0010 Sauce, Tomato or Spaghetti, (Without Meat)
- 0011 Sauce, Other than Tomato, (Identify)
- 0012 Relish, Corn
- 0013 Relish, Pepper
- 0014 Relish, Other, (Identify)

**SECTION**  
**004 – Dried & Misc Foods**

- 1) Exhibit must be in a clean, clear glass jar with a tight fitting lid. Lid must be free of rust. Select a jar size appropriate to exhibit.
- 2) Judging criteria:
  - a) Product quality
  - b) Material perfection
  - c) Uniformity of product color
  - d) General appearance
  - e) Presentation - clean, clear jar; rust free lid

**Classes**

- 0001 Dried Apples
- 0002 Dried Onions
- 0003 Dried Tomatoes
- 0004 Dried Fruit, (Other Than Apples, Identify)
- 0005 Dried Vegetable, (Other Than Listed, Identify)
- 0006 Fruit Leather
- 0007 Dried Herbs

# Beers, Wines, Cider and Meads

## SECTION

### 005 - Amateur Honey Wine (Mead)

- 1) Judging is based on the Modified California Grape Wine System:
- 2) Exhibitor shall state on entry tag whether submitted sample is:
  - (a) Straight, honey and water "must" only, or
  - (b) Augmented, honey and water "must" plus fruit juices, herbs, spices, etc.
  - (c) Entries shall be at least 12 months of age.
  - (d) Allowed additives for all classes: sulphating, yeast, yeast nutrients or energizers, citric acid or acid blend, and tannin.
- 3) **Please note: Initial specific gravity (pre-fermentation level) should be noted on label.**
  - (a) Dry honey wine, 0-1% residual sugar
  - (b) Semi-sweet honey wine, 1-2% residual sugar
  - (c) Sweet honey wine, over 2% residual sugar

Maximum Points: Aroma - 5  
Appearance, clarity after mixing in sediment - 2  
Residual sugar 1,1 - 2 points off for being out of class  
Body - 1  
Flavor n - 3  
Acidity - 1  
Astringency - 1  
General Quality - 3  
Total Maximum Points 20

#### Classes

0001 Traditional Mead  
0002 Braggot  
0003 Melomel (fruit Meads)  
0004 Other mead

## SECTION

### 006 - Amateur Fruit Wines

- 1) Judging is based on the University of California Davis Grape Wine System:  
Maximum Points Appearance - 3  
Aroma and Bouquet - 6  
Taste - 6  
Aftertaste - 3  
Overall quality - 2  
Total Maximum Points 20
- 2) Exhibitor may secure a small, neat label on the neck of the bottle to identify the variety of grape, fruit, or other contents. Exhibitors name is not allowed on the entry.

## **Classes**

0001 Red Dry  
0002 Red, Sweet  
0003 White Dry  
0004 White sweet  
0005 Strawberry  
0006 Red hybrid, at least 75% hybrid  
0007 Raspberry  
0008 Fruit  
0009 Novelty, (tomato, potato, flowers)  
0010 Concentrate Kits, Red  
0011 Concentrate Kits, White  
0012 Sherry, Ice wine, port  
0013 Other, non-grape, non-fruit, dandelion, potato, rose hip, etc.

## **SECTION**

### **007 - Ciders**

- 1) Classes are for Identification only. All classes will be judged together.

## **Classes**

0001 Common Cider  
0002 English Cider  
0003 French Cider  
0004 New England Cider  
0005 Specialty

## **SECTION**

### **008 - -Home Brew**

- 1) Exhibitors must submit 2 plain, unmarked glass bottles with caps for each brew entered.
- 2) Exhibitors may not be employed by any brewery or brew pub.

## **Classes**

0001 Pale Ale  
0002 Amber Ale  
0003 Brown Ale  
0004 Strong Ale  
0005 Ale, other  
0006 Lager  
0007 Wheat  
0008 Specialty brew