

Division VIII – FOOD AND NUTRITION
Superintendent – Jan Doumakes

1. Exhibitors in this division will confine their exhibits to the article described in the premium list. All preserved foods will be evaluated on recommended canning procedures as given in bulletins from Iowa State University Extension Service {Preserve It Right-Canning Fruits (Pm-1043), Preserve It Right-Canning Vegetables (Pm-1044), Preserve It Right-Making Fruit Spreads (Pm-1366), Making Pickled Products (Pm-1368), Canning/Freezing Tomatoes (Pm-638), and the USDA (Complete Guide to Home Canning-Bulletin #539)}.

2. Standard type clear pint or quart jars must be used. One half pint jars or standard jelly glasses must be used for jelly. Preserves, butters and jams must be put in one-half pint or pint jars. No mayonnaise, coffee, etc., jars. **All canned and preserved food should be labeled with the following information:** 1. Type of food; 2. Method of preservation; 3. Must include processing time; 4. Date of preparation. No discretionary awards.

3. Foods entered in class 1 through 4 will be sold or may be picked up by exhibitor following judging with a sample being left for display. Exhibitor may collect for sale of food or may leave in fund for improvement of Groom's Hall.

4a. Current USDA Complete Guide to Home Canning; Ball Blue Book of Preserving, copyright 2003; and/or Iowa State University Extension guidelines for home food preservation must be used. (Check at County Extension Office for recommended practices or call ISU Answer Line 1-800-262-3804 for current researched information.)

4b. In recognition of youth who excel at the art of fresh preserving (canning), Jarden Home Brands makers of 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 and sealed with Ball® Lids and Bands or Ball® Collection Elite® Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball® Collection Elite® 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.

4c. Jarden Home Brands makers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts, First and Second Place Awards will be given to those individuals judged as the best in designated recipe categories. A panel of judges will select the two best entries submitted by an adult for Fruit, Vegetable, Pickle and Soft Spread categories. 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 or Ball® Collection Elite® 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 entries designated First-Place from each category will receive the following: Two (2) Five Dollar (\$5.00) Coupons for Ball® or Kerr® Fresh Preserving Products and one (1) Three Dollar (\$3.00) Coupon for Ball® Pectin Products. Entries designated Second-Place 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.

SECTION ONE – ADULTS
SECTION TWO – JUNIORS (age 14 and under)
Premiums \$2.00, \$1.00

CLASS ONE – BREADS

Lot

1. Banana Bread
2. Corn Bread
3. Nut Bread
4. Muffins (6)
5. Raisin Bread
6. Rye Bread
7. Whole Wheat Bread
8. White Yeast Bread
9. Zucchini Bread

Lot

10. Bread Machine - white
11. Bread Machine – wheat
12. Bread Machine – other
13. Rye Rolls (6)
14. Sweet Rolls (6)
15. White Rolls (6)
16. Whole Wheat Rolls (6)
17. Doughnuts, 6 bread
18. Doughnuts, 6 cake
19. Other

CLASS TWO – CAKES

May be 2 layers, loaf or bundt

Lot

NON-FROSTED

1. Angel Food
2. Chiffon
3. Sunshine
4. Other

FROSTED

5. Applesauce
6. Burnt Sugar
7. Chocolate

Lot

8. Marble
9. Nuts (nuts in cake)
10. Spice
11. White
12. Yellow
13. Other
14. Decorated (may be made of Styrofoam, decoration is judged)

CLASS THREE – COOKIES, PIES AND PIE SHELLS

Lot

1. Cereal Cookies, 6
2. Chocolate Chips, 6
3. Drop Cookies, 6
4. Fancy Cookies, 6
5. Refrigerator, 6
6. Brownies

Lot

7. Bars of any sort
8. Rolled or Cut Out, 6
9. Unbaked Cookies, 6
10. Other Cookies, 6
11. Pie Shell
12. Double Crust Pie

CLASS FOUR – PLATE HOMEMADE CANDY – 6 PIECES

Lot

1. Caramels
2. Chocolate Fudge
 With marshmallow
3. Chocolate Fudge
 Without marshmallow
4. Divinity

Lot

5. Peanut Brittle
6. Peanut Butter Fudge
7. Penuche
8. Mints
9. Microwave Candies
10. Other

NOTE: Class 5, 6, 7, 8, & 9 may be opened by the judge. You're free to bring one for display and then to take the opened one home after it's judged.

**CLASS FIVE – PICKLES
BOILING WATER BATH METHOD**

Lot

1. Beet
2. Bread & Butter
3. Chili Sauce
4. Corn Relish
5. Crab Apple
6. Cucumber, Sweet
7. Dill
8. Mixed
9. Pepper Relish
10. Piccalilli

Lot

11. Pickled Beans
12. Pickled Relish
13. Spiced Apples
14. Spiced Peaches
15. Spiced Pears
16. Tomato Catsup
17. Tomato, green
18. Watermelon
19. Salsa
20. Other

**CLASS SIX – JAMS & CONSERVES
BOILING WATER BATH METHOD**

Lot

1. Cherry
2. Currant
3. Gooseberry
4. Grape
5. Orange

Lot

6. Peach
7. Pineapple
8. Raspberry
9. Strawberry
10. Other

**CLASS SEVEN – BUTTERS
BOILING WATER BATH METHOD**

Lot

1. Apple
2. Crab Apple
3. Grape
4. Peach

Lot

5. Pear
6. Plum
7. Other

**CLASS EIGHT – JELLIES
BOILING WATER BATH METHOD**

Lot

1. Apple
2. Blackberry
3. Cherry
4. Crab Apple
5. Currant

Lot

8. Grape
9. Peach
10. Plum
11. Raspberry
12. Strawberry

6. Elderberry
7. Gooseberry

13. Other

**CLASS NINE – PRESERVES
BOILING WATER BATH METHOD**

Lot

1. Apple
2. Apricot
3. Cherry
4. Crab Apple
5. Currant
6. Gooseberry
7. Ground Cherry
8. Pear

Lot

9. Peach
10. Plum
11. Strawberry
12. Tomato, Red
13. Tomato, Yellow
14. Watermelon
15. Other

**CLASS TEN – VEGETABLES
PRESSURE CANNED**

Lot

1. Asparagus
2. Beans
3. Beets
4. Carrots
5. Corn

Lot

6. Lima Beans
7. Peas
8. Spinach
9. Succotash
10. Other

**CLASS ELEVEN – FRUITS AND TOMATOES
BOILING WATER BATH METHOD**

Lot

1. Apples
2. Apricots
3. Blackberries
4. Cherries
5. Cherries, Bing
6. Fruit Cocktail
7. Gooseberries
8. Grapes

Lot

9. Grape Juice
10. Peaches
11. Pears
12. Plums
13. Raspberries
14. Tomatoes
15. Tomato Juice
16. Other

CLASS TWELVE – DEHYDRATED FOODS

Lot

1. Fruit
2. Vegetables

Lot

3. Jerky
4. Other