



Preserved Foods Competition Entry Guide

Sponsored by the UCCE Master Food Preservers of Amador/Calaveras Counties

2022

Judging date: Saturday, October 1, 2022, 10:00 – 12 Noon, Amador General Service Building, 12200-B Airport Road, Jackson CA 95642. Viewers welcome.

Entry forms due: Saturday, September 17, 2022

Delivery of exhibits: (See page 3 for details.)

Location One: Amador General Service Building, 12200-B Airport Road, Jackson, CA 95642

Thursday & Friday, September 22 & 23 from 8-5, **or** Saturday, September 24 from 10 – Noon

Location Two: UCCE Master Gardeners of Calaveras County Demonstration Garden, 891

Mountain Ranch Road, San Andreas, CA, Saturday, September 24, from 10 – Noon

Entry Fee: \$1.50

Awards: 1st- 3rd Ribbons in each class, Best of Division Ribbons, Best of Show Ribbon

Competition Rules

1. Open to residents of Alpine, Amador, Calaveras, El Dorado and Tuolumne Counties.
2. Adults ages 19 and up and youth ages 5 – 18 will be judged separately.
 - Adults judged using the American System
 - Youth judged using the Danish system; best of division and show judged using American
 - Youth ages 5-8 will not be judged, but will receive feedback and a participation ribbon.
3. Limited to two (2) entries per class.
4. Each entry must consist of one (1) jar or (1) resealable bag.
5. Any item eligible for entry should be entered in the most appropriate division and class. Any exhibit not properly entered may be transferred to the proper class by competition management, whose decision may be changed only by the judge. Competition management is not responsible for locating entry errors. No exhibitor shall be entitled to an award which has been disallowed as a result of his/her own error. Entries not entered in appropriate division or class may be disqualified by the judge.
6. All jars must be washed, clean, and accurately labeled with type of product, date of process, and type of process on the lid. Label should not bear the name of exhibitor. *Optional* information to include altitude and processing time.
 - Boiling Water Canner = BWC
 - Atmospheric Steam Canner = ASC
 - Pressure Canner = PC
7. Standard jars (specifically designed for canning purposes) must be used. New lids and rings must be on jars, but loose enough to be easily opened. Glass-topped containers, such as Weck canning jars, and Tattler Reusable Canning Lids will be accepted. **NO PARAFFIN SEALS ALLOWED.** Jars sealed with Paraffin will be disqualified. All canning must be in sealed jars, unless otherwise stated.

8. Fruits, vegetables, and pickled products may be in 8 oz (1/2-pint), 12 oz, 16 oz (1-pint) or 32 oz (quart) jars. Jams, jellies, preserves, or marmalades may be in 4 oz or 8 oz (1/2-pint) jars.
9. Dried products can be in resealable snack sized bag or 4 ounce jar.
 - 2 Tablespoons for herbs and spices.
 - 1/4 - 1/2 Cup of fruits/vegetables.
10. All entries must be home prepared and canned by the exhibitor within one year of the date of the competition. All products which are not eliminated will be opened.
11. Meats, including jerky, must have the recipe attached to entry indicating temperature used to dry meats. USDA research has shown that dried meats must reach a temperature of 165°F to kill bacteria.
12. No commercial products may be entered for exhibit.
13. Non-acidic foods: all vegetables, meats, poultry, and fish must be canned using a PRESSURE CANNER. Low-acid fruit, such as figs, should be made more acidic by adding lemon juice as directed in the University of California Extension Service leaflet, "Home Canning of Fruits." Tomatoes and fruits (not including their juices) must be processed in a boiling water or atmospheric steam canner.
14. All articles are entered at the exhibitor's own risk.
15. Jars will be available for pick up at the judging only. Jars not picked-up, will not be returned to exhibitors. All unclaimed jars will be donated to the UC Master Food Preserver Program and the 4-H Youth Development Program.
16. Ribbons will be available for pick up at the judging and at the Amador General Services Building (12200-B Airport Road, Jackson, CA 95642) from October 3rd through October 7th from 8 a.m. – 5 p.m. Ribbons requested to be mailed in the registration form or not picked-up by October 8th will be mailed.

DIVISIONS AND CLASSES

Division 1 – Low Sugar

- Class 1.1 – Jam & Jelly
- Class 1.2 – Canned Fruit
- Class 1.3 – Juice

Division 2 – Bottled Juice

- Class 2.1 – Fruit
- Class 2.2 – Vegetable

Division 3 – Jam

- Class 3.1 - Berry Jam
- Class 3.2 - Fruit Jam
- Class 3.3 – Fruit & Berry Jam
- Class 3.4 – Specialty Jam

Division 4 – Jelly

- Class 4.1 – Single Fruit Jelly
- Class 4.2 – Mixed Fruit Jelly
- Class 4.3 – Specialty Jelly

Division 5 – Soft Spread

- Class 5.1 – Marmalade
- Class 5.2 – Preserves
- Class 5.3 – Conserves
- Class 5.4 – Curd
- Class 5.5 – Butter (fruit, non-dairy)

Division 6 – Fruit

- Class 6.1 – Fruit (Whole, Slices, Chunks)
- Class 6.2 – Applesauce
- Class 6.3 – Sauces
- Class 6.4 – Syrups

Division 7 – Pickled Vegetables

- Class 7.1 – Dill Pickled Cucumbers
- Class 7.2 – Sweet Pickled Cucumbers
- Class 7.3 – Pickled Vegetables
- Class 7.4 – Pickled Peppers
- Class 7.5 – Pickled Mixed Vegetables
- Class 7.6 – Vegetable Relish

Division 8 – Pickled Fruits

- Class 8.1 – Pickled Fruits
- Class 8.2 – Pickled Mixed Fruits
- Class 8.3 – Fruit Relish

Division 9 – Vinegars & Shrubs

- Class 9.1 – Flavored Vinegar
- Class 9.2 – Shrub Mix

Division 10 – Condiments

- Class 10.1 – Mustard
- Class 10.2 – Ketchup

- Class 10.3 – Chutney
- Class 10.4 – Tomato Sauce
- Class 10.5 – BBQ Sauce
- Class 10.6 – Condiment Sauce
- Class 10.7 – Tomato Salsa
- Class 10.8 – Green Tomato/Tomatillo Salsa
- Class 10.9 – Fruit Salsa

Division 11 – Canned Vegetables & Meat

- Class 11.1 – Tomatoes
- Class 11.2 – Vegetables*
- Class 11.3 – Meat*
- Class 11.4 – Mixed Vegetables and Meat*
- Class 11.5 – Vegetable or Meat Broth*
- Class 11.6 – Soup*
- Class 11.7 – Any other not listed*

**Must be pressure canned*

Division 12 – Dried Fruits, Vegetables, and Meat

- Class 12.1 – Fruit
- Class 12.2 – Vegetables
- Class 12.3 – Meats

Division 13 – Dried Herbs, Salts, and Mixes

- Class 13.1 – Herbs
- Class 13.2 – Seasoning and Herb Mixes
- Class 13.3 – Salt
- Class 13.4 – Soup/Sauce/Salsa

Protocol for Delivery of Exhibits

Location One: Amador General Service Building, 12200-B Airport Road, Jackson, CA 95642

Thursday & Friday, September 22 & 23 from 8-5, or Saturday, September 24 from 10 – Noon

Location Two: Calaveras Demonstration Garden, 891 Mountain Ranch Road, San Andreas, CA

Saturday, September 24, from 10 – Noon

Exhibit Drop-Off:

1. All of your entries need to be labeled as indicated under Rules, number six.
2. Payment for exhibit fees is due at or before drop-off.
3. You will be asked to select a place for dropping off your entries on your registration form, however, if you cannot make it to that location, but can make it to the other, you may drop-off there.
4. No refunds will be given for failure to drop-off entries.