

DIVISION R

FOOD PRESERVATION PAVILION BUILDING

Superintendents
Anne Beimer - 956-9501

Extensive research has been performed at Penn State University and is now completed. What makes this information so valuable is that it is the most comprehensive research done since the 1920's and 30's. The new recommendations are based on studies that were repeated 10 times for each food, each pack and each size of jar. We are confident of the safety and the quality of the instructions in the new USDA and OSU Extension bulletins.

Canning Low Acid Foods (vegetables, meat, fish and poultry)

- Jars processed in pressure canners with a dial gauge should be processed at 11 pounds pressure. If the pressure canner has a weighted gauge, the 10-pound weight should still be used.
- Dial gauges should be checked at least once a year. If it is off by more than 1 pound, it should be replaced.
- Pressure saucepans are no longer recommended for processing jars of food.
- A pressure canner should not be operated above 16 pounds.
- All models of pressure canners must be vented, even if the instructions say it is not necessary or that it will vent itself. This must be done manually. A few processing times changed: Asparagus and white potatoes.

Canning High Acid Foods (fruits and tomatoes)

- There are new processing times for apples, applesauce, berries, cherries and rhubarb.
- Processing times have been lengthened to ensure that tomato varieties with a high solids content will be adequately processed.
- There are now tested pressure canner recommendations for tomatoes as an alternative to boiling water canner processing.
- Canned tomatoes\juice should be acidified with lemon juice or citric acid.
- Altitude corrections for both the boiling water canner and the pressure canner have been revised.
- The new OSU Canning Tomatoes Bulletin, PNW 300, is now available and should be used.

Jams and Jellies

- Paraffin is no longer recommended for any jellied product. Some molds that have formed on jelly have been found to contain mycotoxin which have been proven to be carcinogenic to animals.
- Process all jelly recipes for 5 minutes, jam recipes for 10 minutes at sea level to 1000 ft. elevation, 10 minutes for jelly, 20 minutes for jam recipes from 1001 to 6000 ft., and 15 minutes jelly, 25 minutes for jam recipes from 6001 to 8000 ft. elevations.
- Since processing time is so brief, jars should be sterilized. Place jars in boiling water (have 1 inch over top of jars) for 10 minutes. Remove one at a time and let drain. Fill with hot jam or jelly.

Pickles

- Food grade lime may be used to firm pickles.
- Low temperature pasteurization (180-185 degrees F. for 30 minutes) can be used instead of boiling water processing to improve firmness of pickles.
- New Oregon State University Pickling Vegetables Bulletin PNW 355.
- Quick pickles should have at least a 1:1 ratio of vinegar to water unless it is a USDA\OSU tested recipe.

Other

- Jars with wire bails and glass caps and zinc lined caps are no longer recommended.

ALL GENERAL RULES AND REGULATIONS APPLY

RULES AND REGULATIONS

The following rules apply to this department in addition to the rules at the beginning of the Household Arts Department.

1. Entries will be accepted from 9 a.m. to 5 p.m. on Friday, August 14 and from 9 a.m. to 5 p.m. on Saturday August 15.
2. An entry shall consist of one (1) standard jar with a new ring. Standard Jar - A container designed for canning purposes. New screw tops must be used. All others will be refused.
3. Only one entry accepted in each lot.
4. All entries must have been processed since September 1, 2008

5. Exhibits must be accurately labeled as to content, processing method, time processed and date of processing.
6. All products must be processed according to the most recent recognized canning methods, i.e. Kerr, Ball, U.S.D.A. and OSU Extension Service Bulletins.
7. Canned foods will be judged on flavor, color and clearness, texture, safety, shape and pack. The pack should show neatness, and uniformity, with whole or uniform pieces filling the jar and covered with liquid.
8. Jellies should retain their natural color, be transparent and cut easily, yet retain their shape when cut. Jams and preserves should contain pieces that are firm, with clear, thick syrup. Butters (fruit that has been pressed through a sieve) should not have any separation of fruit and juice.
9. Judges may open any jar for inspection, however, if other visible characteristics of product eliminate the product from consideration of award, the judge is not obligated to open or further evaluate.
10. Amateur only.
11. Entries will be released Sunday, August 23 from 9:00 a.m. to 12 noon. **PICK UP AWARD MONEY AT THE FAIR OFFICE AT THIS TIME.**
12. This division will have a "Best of Show" award, which will be the Judges choice.

CLASS 1 - FRUIT

CLASS 1A - MADE BY CHILD 6 TO 14 YEARS

Lot

- | | |
|------------------|---------------------------|
| 1. Apple Chunks | 9. Plums |
| 2. Applesauce | 10. Prunes |
| 3. Apricots | 11. Pie Cherries |
| 4. Blackberries | 12. Sweet Cherries, Dark |
| 5. Gooseberries | 13. Sweet Cherries, Light |
| 6. Other Berries | 14. Rhubarb |
| 7. Peaches | 15. Other Than Listed |
| 8. Pears | |

CLASS 2 - JUICES

Lot

- | | |
|-----------|----------------------|
| 1. Apple | 4. Tomato |
| 2. Cherry | 5. Other than Listed |
| 3. Grape | |

CLASS 3 - VEGETABLES

Lot

- | | |
|-------------------------------------|---------------------------|
| 1. Asparagus | 10. Peas |
| 2. Beets | 11. Shelled Beans |
| 3. Carrots | 12. Soup |
| 4. Corn, cream style
pints only | 13. Squash, Winter |
| 5. Corn, whole kernel
pints only | 14. Squash, Summer |
| 6. Greens | 15. Tomatoes |
| 7. Green Beans, cut | 16. Tomatoes, Sauce/Paste |
| 8. Lima Beans | 17. Tomatoes, Stewed |
| 9. Mixed Vegetable | 18. Yellow Beans, Cut |
| | 19. Other than Listed |

CLASS 4 - MEATS

Lot

- | | |
|----------------------|-----------------------|
| 1. Beef | 6. Seafood |
| 2. Chicken or Turkey | 7. Salmon |
| 3. Mincemeat | 8. Tuna |
| 4. Pork | 9. Venison or Elk |
| 5. Rabbit | 10. Other Than Listed |

CLASS 5 - JELLIES

CLASS 5A - MADE BY CHILD 6 TO 14 YEARS

Lot

- | | |
|----------------|-----------------------|
| 1. Apple | 8. Mixed Fruit |
| 2. Blackberry | 9. Other Berry |
| 3. Blueberry | 10 Plum |
| 4. Boysenberry | 11. Quince |
| 5. Currant | 12. Raspberry |
| 6. Elderberry | 13. Strawberry |
| 7. Grape | 14. Other than Listed |

CLASS 6 - JAMS

CLASS 6A - MADE BY CHILD 6 TO 14 YEARS

Lot

- | | |
|----------------|-----------------------|
| 1. Apple | 8. Grape |
| 2. Apricot | 9. Fig |
| 3. Blackberry | 10. Peach |
| 4. Blueberry | 11. Plum |
| 5. Boysenberry | 12. Raspberry |
| 6. Cherry | 13. Rhubarb |
| 7. Elderberry | 14. Strawberry |
| | 15. Other than Listed |

CLASS 7 - PRESERVES & CONSERVES

Lot

- | | |
|------------|----------------------|
| 1. Apricot | 5. Strawberry |
| 2. Cherry | 6. Tomato |
| 3. Peach | 7. Other than Listed |
| 4. Pear | |

CLASS 8 - BUTTERS

Lot

- | | |
|------------|----------------------|
| 1. Apple | 5. Pear |
| 2. Apricot | 6. Plum |
| 3. Grape | 7. Other than Listed |
| 4. Peach | |

CLASS 9 - MARMALADES

Lot

- | | |
|-----------|--------------|
| 1. Apple | 4. Orange |
| 2. Citrus | 5. Pineapple |

3. Grape

6. Other than Listed

4. Bananas

9. Prunes

5. Peaches

10. Other than Listed

CLASS 10 - SYRUP

Lot

1. Apricot

6. Maple

2. Blackberry

7. Peach

3. Blueberry

8. Raspberry

4. Boysenberry

9. Strawberry

5. Honey

10. Other Than Listed

CLASS 11 - PICKLES

CLASS 11A - MADE BY CHILD 6 TO 14 YEARS

Lot

1. Asparagus

9. Mushrooms

2. Bean, Dill

10. Peppers

3. Beet, Pickled

11. Sauerkraut

4. Cucumber, Bread/Butter

12. Watermelon

5. Cucumber, Dill

13. Zucchini, Bread/Butter

6. Cucumber, Sweet

14. Zucchini, Other

7. Green Tomato

15. Other than Listed

8. Mixed Pickles

CLASS 12 - RELISHES

CLASS 12A - MADE BY CHILD 6 TO 14 YEARS

Lot

1. Chutney

4. Green Tomato

2. Corn

5. Salsa

3. Cucumber

6. Zucchini

7. Other than Listed

CLASS 13 - SAUCES

Lot

1. Bar-B-Que

4. Spaghetti

2. Catsup

5. Other than Listed

3. Chili

CLASS 14 - DRIED FRUIT & LEATHER

(8 oz. canning jar)

Lot

1. Apples

6. Peach Leather

2. Apricot

7. Pears

3. Apricot Leather

8. Pineapple

CLASS 15 - DRIED VEGETABLES

(8 oz. canning jar)

Lot.

1. Mushrooms

5. Tomatoes

2. Onions

6. Zucchini

3. Peppers

7. Other than Listed

4. Soup Mix

CLASS 16 - OTHER DRIED FOODS

(8 oz. canning jar)

Lot

1. Herbs

3. Nuts

2. Meat

4. Other than Listed

CLASS 17 - VINEGARS

Lot

1. Fruit

2. Herb

CLASS 18 - PIE FILLING

Lot

1. Apple

3. Cherry

2. Berry

4. Peach

CLASS 19 - GIFT PACKAGE

CLASS 19A - MADE BY CHILD 6 TO 14 YEARS

(This exhibit to be displayed in basket or decorated container)

Lot

1. A combination of 5 varieties of dried foods and/or herbs.

2. A combination of 3 varieties of canned fruits, vegetables and/or meats.

3. A combination of 3 varieties of canned pickles and relishes.

4. A combination of 4 varieties of canned jams, jellies, preserves and /or conserves

Premiums: \$3.00, \$2.00, \$1.00 - Class 1 - 13 & 19

Premiums: \$2.00, \$1.00, \$.50 - Class 14 - 18