

## **DIVISION L-2 Preserved Foods**

Judging Time- 1pm Wednesday, July 15

Arrival Time- 6pm-8pm Tuesday, July 14  
9am-11am Wednesday, July 15

Release Time- 4pm-5pm Sunday, July 19

Superintendents- Cindi Naber, Muscatine  
Bonnie Reeb, Muscatine  
Betty Carlson, Muscatine  
Laura Kinyon, Muscatine  
Kathy Degner, Muscatine  
Robin Holling, Muscatine

Judge- TBD

### **RULES:**

1. Exhibitors are limited to two entries in each list number.
2. All entries must have been canned since the 2025 Muscatine County Fair.
3. All entries must be sealed and in standard, clear-glass containers of any regulation size and shape. No mayonnaise, pickle, etc. jars allowed. No paraffin seals allowed.
4. Exhibitors must use two-piece lids must exhibit jar with ring in place. Judge will remove the ring to see that jar is properly sealed.
5. Each jar MUST be plainly labeled with name of product.
6. If there are 10 or more entries in any list category, that category will be divided into two groups of equal number, with those entries received first put into the first group.
7. Jams, jellies, preserves, and butters will be opened for judging. Class 6 may be opened at judge's discretion. Freezer jams NOT accepted because refrigeration is not available.
8. Single item entries that are canned with other produce must be entered in "mixed" or "other than named" category. Ex: stewed tomatoes which include peppers and onions should be entered in "Vegetable Other than named."
9. An article MUST be meritorious to draw a premium and shall be entitled to first premium ONLY IF MERITORIOUS. First & second premium may be awarded to one person, but the Fair WILL NOT pay second premium where there is no competition.
10. Jars using dry canning method is not accepted as it's not USDA approved.

Premiums for classes 1, 2, 3 & 4:

1st-\$3.00 2nd-\$2.00

### **CLASS 1- JELLIES**

List No.

1. Blackberry
2. Black Raspberry
3. Red Raspberry
4. Plum
5. Grape

- 6. Apple
- 7. Other than named (specify)

CLASS 2- PRESERVES

Made by cooking good-size pieces of fruit in thick syrup. Should not be cooked to a pulp.

List No.

- 8. Any fruit (specify)

CLASS 3- BUTTERS

(Made by cooking, putting through sieve, adding sugar & cooking until thick.)

List No.

- 9. Apple butter
- 10. Other than named

CLASS 4- JAMS

(Made of pulp and juice of a fruit combined with sugar and cooked until thick.) If an added ingredient changes the natural flavor or color, this must be stated on entry blank.

List No.

- 11. Peach
- 12. Blackberry
- 13. Black Raspberry
- 14. Red Raspberry
- 15. Strawberry
- 16. Other jam (specify)

BEST OF CLASS (1 OR 2).....ROSETTE

BEST OF CLASS (3 OR 4).....ROSETTE

Premiums for Classes 5, 6, 7 & 8

1st - \$1.75 2nd - \$1.25

CLASS 5- CANNED FRUITS

List No.

- 17. Peaches
- 18. Raspberries, Red or Black
- 19. Cherries, red (pitted)
- 20. Pears
- 21. Grapes
- 22. Fruit juice
- 23. Blackberries
- 24. Apricots
- 25. Plums or Italian prune
- 26. Apples
- 27. Applesauce
- 28. Rhubarb and rhubarb sauce
- 29. Other than named (specify)

BEST CANNED FRUIT.....ROSETTE

CLASS 6- PICKLES AND RELISHES

List No.

- 30. Cucumber pickles (sweet-whole or split)
- 31. Cucumber pickles (sweet-sliced or chunked - includes lime pickles)
- 32. Bread and Butter pickles

- 33. Sliced or chunked dill pickles
  - 34. Spiced pickle or fruit
  - 35. Beet pickles
  - 36. Dill pickles (whole or spears)
  - 37. Mixed pickles (any vegetable)
  - 38. Jalapenos, pickled (includes cowboy candy)
  - 39. Catsup
  - 40. Relish (any kind)
  - 41. Sauces (chili, tomato, taco, etc.)
  - 42. Salsa
  - 43. Other
- BEST PICKLES ...[Class 30-38]....ROSETTE  
 BEST RELISH OR SAUCE ...[Class 39-42]  
 .....ROSETTE

**CLASS 7- CANNED VEGETABLES**

- List No.
- 44. Corn (white or yellow)
  - 45. String beans (green or yellow)
  - 46. Peas
  - 47. Beets (whole or cut)
  - 48. Tomatoes
  - 49. Carrots
  - 50. Old-fashioned sauerkraut
  - 51. Sweet Potatoes
  - 52. Mixed vegetable
  - 53. Tomato juice
  - 54. Other vegetable juice
  - 55. Vegetable, other than named (specify)
- BEST CANNED VEGETABLE.....ROSETTE

**CLASS 8- CANNED MEATS**

- List No.
- 56. Beef
  - 57. Pork
  - 58. Chicken
  - 59. Other than named (mincemeat, pickled meat, fish, broth, etc.)
  - 60. Any soup or stew
- BEST CANNED MEAT.....ROSETTE

**CLASS 9- SPECIAL DISPLAYS**

- Premiums: 1st- \$4.00 2nd-\$3.00
- List No.
61. Balanced dinner display to consist of variety of five (5) jars and lids (with or without meat) to serve as basis of a balanced dinner. The complete menu, which may include fresh or frozen foods to supplement those on display, must be neatly printed in BLACK on white cardboard 8 1/2 X 11 - to be displayed with exhibit. Displays will be judged on (1) selection and appearance of products (quality, color, texture, package) and (2) nutritional value of menu.

**CLASS 10 - GIFT CONTAINER**

- Premiums: 1st - \$4.00 2nd - \$3.00
- A minimum of two preserved items attractively displayed in a gift container, i.e. basket. May add non-food

accessories. Container should NOT be larger than 10" X 14".

List No.

62. Any occasion; example: birthday, get well, wedding, etc.

63. Holiday Theme for a holiday. (Christmas, July 4, Halloween)

64. Gift Jar (cookie, soup mixes, etc) Must be displayed in a standard canning jar and recipe must be included.

BEST DISPLAY OR GIFT.....ROSETTE

CLASS 11- OTHER PRESERVED FOODS

These will be judged on quality also. Dried foods must be displayed in plastic bags.

Premiums: 1st-\$4.00 2nd-\$3.00

List No.

65. Jerky - 6 strips

66. Dried fruit - at least 1 cup or fruit leather - at least 6 strips

67. Dried vegetable - at least 1/2 cup

68. Dried herbs - at least 1/2 cup

69. Any sugar free jam, jelly, butter, or preserve - will not be opened

70. Freeze Dried –any freeze-dried product

71. Any unusual canned good - will not be opened

72. Any preserved (Dried) snack mix – at least one cup (ingredients may be purchased but need to be treated & dried together

73. Egg noodles – display in 1 quart plastic bag

74. Other dried pasta (lasagna, spaghetti, etc.) display in 1 quart plastic bag.

75. Other dried food

Dried foods may be opened and tasted at the judge’s discretion.

BEST PRESERVED GOOD.....ROSETTE

SCORECARD FOR JUDGING JELLIES

Jams, Preserves, & Butters

Appearance & smoothness.....25

Color.....25

Consistency & texture.....25

Flavor.....25

Total.....100

Fruit & Vegetables

Appearance.....35

Package.....30

Selection of Product.....35

Total.....100

Meats

Appearance.....35

Quality.....35

Package.....30

Total.....100