

**BALL® Fresh Preserving AWARD
FOR ADULT LEVEL**

presented by
BALL® & KERR® Fresh Preserving PRODUCTS

Jarden Home Brands makers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving (canning) enthusiasts, so 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.

Entries designated First Place from each category will receive the following:

• Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and on (1) Three-Dollar (\$3) Coupon for Ball® Pectin Products.

Entries designated Second Place from each category will receive the following:

• One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and on (1) Three-Dollar (\$3) Coupon for Ball® Pectin Products.

CANNED FRUITS & VEGETABLES

Rules

- Use quart, pint, or half pint jars. Use only standards jars. Standard refers to quality of jar not to size. Please use jars made for canning such as Ball/Kerr jars; no recycled mayonnaise jars.

VEGETABLES

| | |
|--------------------------------|--------|
| Asparagus | G-4-1 |
| Beans, green string | G-4-2 |
| Beans, yellow wax | G-4-3 |
| Beets | G-4-4 |
| Carrots, sliced or diced | G-4-5 |
| Carrots, whole | G-4-6 |
| Corn, whole kernel | G-4-7 |
| Greens | G-4-8 |
| Peas | G-4-9 |
| Pumpkin | G-4-10 |
| Salad pack | G-4-11 |
| Succotash | G-4-12 |
| Tomatoes | G-4-13 |
| Any other vegetable not listed | G-4-14 |

FRUITS

| | |
|-----------------------------|--------|
| Apples | G-4-15 |
| Applesauce | G-4-16 |
| Apricots | G-4-17 |
| Cherries, Bing | G-4-18 |
| Cherries, any other variety | G-4-19 |
| Currants | G-4-20 |
| Fruit Cocktail | G-4-21 |
| Gooseberries | G-4-22 |
| Huckleberries | G-4-23 |

| | |
|----------------------------|--------|
| Peaches | G-4-24 |
| Pears | G-4-25 |
| Plums, Native | G-4-26 |
| Raspberries, Black | G-4-27 |
| Raspberries, Red | G-4-28 |
| Rhubarb | G-4-29 |
| Strawberries | G-4-30 |
| Any other fruit not listed | G-4-31 |

NEW! CANNED MEAT - New for 2010

Rules

- Indicate data canned on label. Must have been canned since July, 2009. Use standard jars; label with time and pressure used

Judging Criteria: Appearance, size and uniformity of meat pieces; amount of liquid and fat.

| | |
|-----------------------------|--------|
| Beef | G-3-35 |
| Chicken | G-3-36 |
| Fish (all varieties) | G-3-37 |
| Mincemeat | G-3-39 |
| Pork | G-3-40 |
| Sausage (all varieties) | G-3-41 |
| Wild Game (Label Meat Type) | G-3-42 |

JAMS, PRESERVES, CONSERVES, MARMALADES AND BUTTERS (Soft Spreads)

Rules

- All jellies, jams, preserves marmalades and butters must be processed in a boiling water bath to be judged.
- Paraffin seals will be disqualified.
- Use only standard jars for all canned goods. Standard refers to quality of jar not to size. Please use jars that are made for canning such as Ball/Kerr; no recycled mayonnaise jars.
- Use only pint or half pint jars for exhibits.
- See guide at the beginning of this canning section for additional rules.

| | |
|----------------------------|--------|
| Apple Butter | G-4-35 |
| Peach Butter | G-4-36 |
| Any other butter | G-4-37 |
| Blackberry jam | G-4-38 |
| Cherry jam | G-4-39 |
| Peach jam | G-4-40 |
| Raspberry jam, black | G-4-41 |
| Raspberry jam, red | G-4-42 |
| Strawberry jam | G-4-43 |
| Any other jam | G-4-44 |
| Cherry preserves | G-4-45 |
| Gooseberry preserves | G-4-46 |
| Peach preserves | G-4-47 |
| Plum preserves | G-4-48 |
| Raspberry preserves, black | G-4-49 |
| Raspberry preserves, red | G-4-50 |
| Strawberry preserves | G-4-51 |
| Tomato preserves | G-4-52 |
| Watermelon preserves | G-4-53 |
| Any other preserves | G-4-54 |
| Grape conserve | G-4-55 |
| Plum conserve | G-4-56 |
| Any other conserve | G-4-57 |
| Apricot marmalade | G-4-58 |
| Orange marmalade | G-4-59 |
| Rhubarb marmalade | G-4-60 |
| Any other marmalade | G-4-61 |

JELLY & SYRUPS

Rules

1. Label as to kind
2. Jelly or syrup must be exhibited in regulation jelly glasses.
3. Must have been processed in boiling water bath to be judged.
4. Use only standard jars for canning. Standard refers quality of jar not to be size. Please use jars that are made for canning such as Ball/Kerr; no recycled mayonnaise jars.
5. See judging guide at the beginning of this canning section for additional rules.

| | |
|----------------------|--------|
| Apple | G-4-62 |
| Buffalo berry | G-4-63 |
| Crab apple | G-4-64 |
| Cherry, compass | G-4-65 |
| Cherry, bing | G-4-66 |
| Cherry | G-4-67 |
| Cherry, sand | G-4-68 |
| Chokecherry | G-4-69 |
| Currant, tame, black | G-4-70 |
| Currant, tame, red | G-4-71 |
| Currant, wild | G-4-72 |
| Grape | G-4-73 |
| Gooseberry | G-4-74 |
| Mint | G-4-75 |
| Plum, native | G-4-76 |
| Raspberry, black | G-4-77 |
| Raspberry, red | G-4-78 |
| Strawberry | G-4-79 |
| Any other not listed | G-4-80 |

PICKLES & RELISHES

The current USDA Canning Guide will be Official Guide.

Rules

1. Pint or quart jars must be exhibited
2. Must have been processed in boiling water bath to be judged
3. Use only standard jars for all canned goods. Standard refers to quality of jar not to size. Please use jars that are made for canning such as Ball/Kerr; no recycled mayonnaise jars.
4. See judging guide at the beginning of canning section for additional rules.

| | |
|--|---------|
| Apple pickles | G-4-81 |
| Beet pickles | G-4-82 |
| Beet relishes | G-4-83 |
| Bread and Butter pickles | G-4-84 |
| Chili, sauce | G-4-85 |
| Fruit Chutney**New category | G-4-86 |
| Cucumber, oil | G-4-87 |
| Cucumber, sour | G-4-88 |
| Cucumber, sweet | G-4-89 |
| Cucumber, ice water | G-4-90 |
| Dill pickles | G-4-91 |
| Kraut | G-4-92 |
| Mixed pickles | G-4-93 |
| Mustard pickles | G-4-94 |
| Onion pickles | G-4-95 |
| Peach, sweet pickles | G-4-96 |
| Piccalilli | G-4-97 |
| Sandwich spread | G-4-98 |
| Salsa - 2 entries of different recipes | G-4-99 |
| Salad dressing | G-4-100 |
| Tomato ketchup | G-4-101 |
| Tomato relish | G-4-102 |
| Vegetable relish | G-4-103 |
| Watermelon pickles | G-4-104 |

| | |
|-----------------------------|---------|
| Any other pickle not listed | G-4-105 |
| Any other relish not listed | G-4-106 |
| Any other sauce not listed | G-4-107 |
| Any other vegetable pickled | G-4-108 |

WINES: OPEN TO THE WORLD

Premium Table #2

Labels for wine exhibits available in Fair Office
Competitors not limited to Fremont County residents.

Rules

1. Wine must be exhibited in fifth -750 ML only.
2. Traditional bottle must be used with cork or screw tops.
3. Submit two bottles, one for judging and one for display.
4. Please place your entry tag on one bottle and the special wine label (available at the Fair Office) on the second bottle. The second bottle will be identified by the exhibitor number not name.
5. You may make unlimited entries per class as long as each is specifically different (such as one blackberry, one strawberry, and one raspberry).
6. Wines may be made in 2008, 2009, or 2010.
7. Examples of berry: Chokecherry, Blackberry, etc.
Examples of fruit: Apple, Apricot, Plum.

Judging Criteria

| Category | Scale |
|--------------------|---------|
| Color | 0-3 pts |
| Clarity | 0-3 pts |
| Bouquet | 0-3 pts |
| Body/Texture | 0-3 pts |
| Finish | 0-3 pts |
| Taste | 0-3 pts |
| Percent of Alcohol | 0-3 pts |

| Sweet | Amateur | Professional |
|-----------|---------|--------------|
| Berry | G-5-1 | G-5-2 |
| Grape | G-5-3 | G-5-4 |
| Flower | G-5-5 | G-5-6 |
| Fruit | G-5-7 | G-5-8 |
| Vegetable | G-5-9 | G-5-10 |
| Other | G-5-11 | G-5-12 |

| Dry | Amateur | Professional |
|-----------|---------|--------------|
| Berry | G-5-13 | G-5-14 |
| Grape | G-5-15 | G-5-16 |
| Flower | G-5-17 | G-5-18 |
| Fruit | G-5-19 | G-5-20 |
| Vegetable | G-5-21 | G-5-22 |
| Other | G-5-23 | G-5-24 |

(Soroptomists will host the public Wine Tasting. It will be held in the Armory. Samples of all entries will be available for tasting.)

BEER: OPEN TO THE WORLD

| Beer | Amateur | Professional |
|-------|---------|--------------|
| Ale | G-5-25 | G-5-26 |
| Lager | G-5-27 | G-5-28 |
| Stout | G-5-29 | G-5-30 |

| Mead | Amateur | Professional |
|--------|---------|--------------|
| Floral | G-5-31 | G-5-32 |
| Other | G-5-33 | G-5-34 |