



Open Class Canned & Dried Foods



Entry Information

Entries: Online Only - <http://adco.fairentry.com>

Deadline: July 21st - 4:00pm

Arrival: Bring pre-entered items to the Waymire Dome Building, on Friday, July 28th from 5:00 p.m. to 7:00 p.m. Entry tags will be provided at check-in.

Departure: Items exhibited in Open Class Arts and Crafts can be picked up between 4 and 6 p.m. on Monday, August 7th. Items removed before the close of the Fair on Sunday, August 6th will forfeit awards. The safety or security of entries not picked up by 6 p.m. on Monday, August 7th will rest with the exhibitor.



RULES:

(Canning)

- Standard canning jars MUST be used for all canned exhibits, including dried and dehydrated products. The brand name imprinted on the side of the jar identifies a standard jar.
- Jars and lids (flats) MUST be the same brand name (example- Ball lids/flats with Ball Jars, etc.) All jars, lids, and screw bands must be clean and free of any residue or rust.
- All preserved foods MUST follow Colorado State University recommendations. Jams, jellies, other soft jam products, fruits, tomatoes, and pickles MUST be processed in boiling water bath. All vegetables MUST be processed by pressure canner method. Indicate if weighted or dial gauge.
- Any jars showing leaks or spoilage will not be judged.
- Fruits, vegetables, and pickles MUST be displayed in quart or pint jars. All jars must be sealed.
- Jellies, jams, and preserves MUST be displayed in half-pint jars. All jars must be sealed. No paraffin allowed!
- Additional information to assist in judging (Example: Apple jelly made with homemade apple juice) may be written on the back of the entry tag or an index card with the additional information may be stapled or securely taped to the entry tag.
- Products cut into special shapes or designs will not be considered.
- Any jelly, jam, preserves, pickles, or salsa may be opened for testing by judges.

(Dried)

- Must be in regulation 1/2 pint, pint or quart canning jar with new lid and ring without rust
- Must follow Colorado State University Extension recommendations.
- Identify type of fruit, vegetable, seed, herb, or meat and method of preparation.

Judging:

We welcome anyone to watch the judging, as space allows.

- Judges reserve the right to move entries from one department or DIVISION to another to assure the best possible judging environment for all exhibitors.
- Judging begins at 9:00 a.m., Saturday, July 29th.



Superintendent: Heidi Stark and Mary Willis
County Staff: Mary Willis



Entry Fees: No Entry Fee
No Late Entries



Recognition: Ribbons 1st-3rd*
Best of Show Awarded
**unless otherwise noted in division*



Award



Ribbons



No Premium



Labels Required:

Unlabeled or incorrectly labeled items will be disqualified.

- All canned products must include the following information on the label attached to the jar:
 - Name of product (no exhibitor's name please.)
 - Method of preparation (type of syrup, type pack, any additional ingredients added, such as water, juice, etc.).
 - Method of processing (i.e. pressure canner, water bath) and pounds of pressure (identify weighted or dial gauge), if food was pressure canned.
 - Elevation at which processing was done
 - Exact processing time
 - Date processed

Examples:

GREEN BEANS

Hot pack, 1/2 tsp. salt

Pressure canned at 12 1/2 lbs.

25 minutes at 5,000 feet

July, 2XXX

PEACHES

Ascorbic acid dip

Hot packed-thin syrup

Boiling water bath canned

35 minutes at 5,000 feet

September, 2XXX

STRAWBERRY JAM

Boiling water bath canned

10 minutes at 5,000 feet

June, 2XXX

- All dried foods must include the following information on the label:
 - Name of product
 - Pretreatment used, if any
 - Name of additional ingredients added, if any
 - Method of drying (oven, dehydrator, solar)
 - Total drying time
 - Date dried





Open Class Canned & Dried Foods



CANNED FRUITS

DIVISION: FRUITS (canned)



- Applesauce
- Apricot (Halves)
- Cherries
- Peach (Halves)
- Pear (Halves)
- Tomatoes (indicate if packed in juice or water)
- Tomato Juice
- Any Other



AWARDS:
Eligible for Best of Show



CANNED VEGETABLES

DIVISION: VEGETABLES (canned)



- Beans, Yellow or Green
- Beans, Other
- Beets, Red
- Carrots
- Corn
- Peas
- Mixed
- Meatless Sauce - Any Kind - (chili, spaghetti, etc.)



AWARDS:
Eligible for Best of Show



CANNED PICKLES & SAUCES

DIVISION: PICKLES AND SAUCES (canned)



- Bread and Butter
- Dill
- Mixed
- Relish
- Cucumber, Sweet
- Fruit Pickles
- Salsa or Sauce (need recipe)
- Other Pickles



AWARDS:
Eligible for Best of Show



Open Class Canned & Dried Foods



CANNED JELLIES, PRESERVES & MORE



DIVISION: JELLIES, PRESERVES, SYRUPS, BUTTERS, CONSERVES, AND MARMALADES (canned)

- Apple Jelly
- Cherry Jelly
- Crabapple Jelly
- Grape Jelly
- Plum Jelly
- Any Single Berry Jelly
- Any Other Jelly
- Cherry Preserves
- Any Single Berry Preserve
- Any Other Preserve
- Apricot Jam
- Peach Jam
- Fruit Butter



AWARDS:
Eligible for Best of Show



DRIED FOODS



DIVISION: DRIED FOODS

- Fruit (six pieces of one kind)
- Vegetables (1/2 cup of one kind)
- Fruit Leather (three pieces of one kind)
- Dried Noodles (1 cup)
- Dried Seeds (1 cup)
- Dried Jerky - three pieces of one kind. (Must follow CSU recommendations)
- Herbs



AWARDS:
Eligible for Best of Show