

Departments / Foods

Bld #14

Kay Carroll - Supervisor 435-660-6848

Assistants: Lorraine Brown, Jalena Warner, Sue Carlson,

Nadine Shelley, Lucy Jones, Eileen Jenkins, JoAnn Dansie

Rules, Premiums, Information www.juabcountyfair.com or Fair Office Room #111

Exhibits Accepted August 7th from 7-9 pm , August 8th 7:30- 9 am

FOOD PRESERVATION RULES

No freezer jams accepted. All jams/jellies, fresh fruit, pickled products, salsa and tomato products must be processed using the boiling water bath method. All meat and vegetable products must be processed using the pressure canner method. All products must be processed according to Utah altitude adjustment for USDA processing times. All products must be canned in standard canning jars - 1/2 pint, 1 pint, or 1 quart jars. All vacuum seals must be intact. **LABEL EACH JAR ON THE BOTTOM WITH THE FOLLOWING INFORMATION:** a) Name of exhibitor, b) Name of recipe/source of recipe, ie USDA, Kerr, Ball, or Pectin brand named) Date canned, d) Processing method and time - water bath, pressure canner, using correct altitude adjustments for your area. Products exhibited must have been prepared since August of 2016 in the home by the person entering them. State Recommendations for County Fair Canning Guidelines. Many of the following requirements are based on **SAFETY** guidelines. ONLY those regarding presentation of exhibit or specific fair preferences are adaptable

SPECIAL RULES FOR HOME CANNING

Canning rules are based on safe food preservation guidelines from approved sources (National Center for Home Food Preservation (NCHFP), USU Extension and Pacific Northwest Extension, USDA, and Ball Canning) See <http://nchfp.uga.edu>, canning.usu.edu, or www.freshpreserving.com,

- 1 Only products of home kitchens are eligible,
- 2 Products entered must have been prepared (by the person entering them) since the last state / county fair Older products will not be accepted,
- 3 **REQUIRED:** All jars must be labeled with name of product, method (water bath or pressure), pack(hot or raw), length of processing time, pounds of pressure (if applicable), altitude, date, city, recipe source (see above) and when the dial gauge was last tested (Year) attached to the bottom of jar if sweeteners other than sugar are used, include on label. Labels are available in advance from USU Extension Office, on their website (http://extension.usu.edu/juab/files/uploads/fcs/guidelines_with_labels-page.pdf) or at time of entry
- 4 All entries must be in clean, standard canning jars (no mayo jars) with new label, single-use two-piece lids and rings,
- 5 A one-quart or pint jar constitutes an exhibit for fruit, vegetables or meat
- 6 One standard-size canning jar constitutes an exhibit for preserves, conserves, pickles, and relishes based on recommendations from an approved recipe
- 7 One pint or 1/2 pint jar with lid constitutes an exhibit for jellies and jams
- 8 Exhibits should be canned using research-tested recipes, i e , USDA, Ball, pectin brand name or NCHFP guidelines issued 2009 or later. Processing adjustments for altitude, time or pressure must be made and explained on entry label
- 9 All fresh fruits, jams, jellies, pickles and relishes must be processed in a boiling water bath and properly sealed. Entries processed in a steam canner will not be accepted,
- 10 No frozen jams or wax seals will be accepted. The presence of mold disqualifies a product
- 11 All meats and vegetables must be processed in a pressure canner
- 12 The exhibitor is requested to loosen the ring on the jar (so judges can remove ring and examine the head space)



Departments / Foods (cont)

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Product: _____

Method: ___ **Water Bath** ___ **Pressure**

Pack: ___ **Hot** ___ **Raw**

Length of Processing Time: _____

Pounds (if pressured): ___ **Altitude:** _____

Date dial gauge was last tested: ___ **Date**
(Year)

Processing Date: _____ **City:** _____

Source of Recipe: _____

Premiums will be paid as follows(A)\$2.00 (B)\$1.50 (C)\$1.00

Enter one (1) appropriate size jar with completed label on bottom of jar to include the information listed in the Foods Preservation Rules above. Fruits (all kinds of fresh canned fruits) , Juices and Syrups (all kinds), Jams and Jellies (all kinds, Vegetables (all kinds of canned vegetables), Pickles and relishes (all kinds), Sauces (all kinds), Meat (all kinds), Soups (recipe must be included), Salsa (recipe must be included), Miscellaneous

DEHYDRATED FOODS

Fruits (all kinds)(A)\$2.00 (B)\$1.50 (C) \$1.00
Vegetables (all kinds), Meat (all kinds), Miscellaneous

BAKED GOODS - Must include recipe

Bread Category

Bread (one loaf)	\$2.00	\$1.50	\$1.00
Yeast rolls (4 of a kind)	\$2.00	\$1.50	\$1.00
Cake (any variety, no frosting)	\$2.00	\$1.50	\$1.00
Pie (any variety)	\$2.00	\$1.50	\$1.00
Candy (4 pieces, any kind)	\$2.00	\$1.50	\$1.00
Muffins (4 of a kind)	\$2.00	\$1.50	\$1.00
Cookies (4 of a kind)	\$2.00	\$1.50	\$1.00
Miscellaneous	\$2.00	\$1.50	\$1.00
Decorated cake	\$3.00	\$2.00	\$1.00

SOAP

Soap (3 bars)	\$2.00	\$1.50	\$1.00
Soap (granulated-one quart)	\$2.00	\$1.50	\$1.00

(no more than two soap exhibits per person)