

DEPARTMENT C
FAMILY AND CONSUMER SCIENCE

FOOD PRESERVATION

All products must be in standard canning jars. Low acid vegetables must be pressure canned. Fruits and high acid vegetables must be processed in boiling water or pressure canner. **All canned food must be labeled with the name of the product, the date processed, the method used to process (boiling water bath, or pressure can) and the length of time processed.** Jams, jellies, preserves, pickles, and relishes may be opened in order to judge. Except as noted, an entry will consist of ONE JAR. No unworthy exhibit will be awarded a premium.

To participate in Ball/Kerr awards, refer to pages 92-94. The Ball pectin box must be submitted with each soft spread entry that is to be considered for a Ball award.

Anyone having canning equipment or jars from 1900-2000 willing to loan them for display purposes, please label what the item is, its age, and owner's name. Bring to the Pavilion.

Disqualification will occur if there is any sign of spoilage or this is no preservation label shown. For safety information in processing canned foods at home consult:

USDA Food Safety Hotline:	(800) 535-4555
Ball Home Canning:	(800) 240-3340
Guilford County Family & Consumer Science Dept.:	(336) 375-5876

Sample label:

Contents:	Green beans
Processing Method:	Pressure canned at 10 lbs. pressure
Processing Time:	25 minutes
Date:	July 2010

SCORING CRITERIA

APPROPRIATE PRESERVATION METHOD	30 points
APPEARANCE.....	20
Color	10
Best use of space, but not time-wasting fancy pack.....	10
TEXTURE.....	10
FLAVOR	15
UNIFORMITY	10
Ripeness.....	10
Appropriate Size.....	5
CONTAINER.....	15

Appropriateness 5
Neatness 5
Label 5

TOTAL POSSIBLE SCORE 100 points

VEGETABLES

IN QUART JARS, ONLY

Premiums: 1st: \$5 2nd: \$4 3rd: \$3

- | | |
|------------------|-----------------------|
| C-01 Beans, snap | C-07 Beans, lima |
| C-02 Tomatoes | C-08 Mixed vegetables |
| C-03 Beets | C-09 Soup mix |
| C-04 Corn | C-10 Other |
| C-05 Squash | |
| C-06 Carrots | |

FRUITS

IN QUART JARS, ONLY

Premiums: 1st: \$5 2nd: \$4 3rd: \$3

- | | |
|--------------|------------------|
| C-13 Peaches | C-17 Berries |
| C-14 Apples | C-18 Applesauce |
| C-15 Pears | C-19 Other fruit |
| C-16 Figs | |

JUICES

IN QUART JARS, ONLY

Premiums: 1st: \$5 2nd: \$4 3rd: \$3

- | | |
|-------------------|------------------|
| C-22 Tomato juice | C-24 Apple juice |
| C-23 Grape juice | C-25 Other juice |

PICKLES and RELISHES

PICKLES: IN PINT JARS, ONLY

RELISHES: IN HALF-PINT JARS, ONLY

Premiums: 1st: \$5 2nd: \$4 3rd: \$3

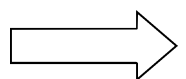
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|-----------------------|------------------------|
| C-28 Cucumber, sweet | C-35 Chow chow |
| C-29 Cucumber, dill | C-36 Peppers |
| C-30 Cucumber, other | C-37 Eggs |
| C-31 Relish | C-38 Squash pickle |
| C-32 Bread and butter | C-39 Dilled vegetables |
| C-33 Sauerkraut | C-40 Other, unlisted |
| C-34 Okra | |

PRESERVES

IN HALF-PINT JARS, ONLY

Premiums: 1st: \$5 2nd: \$4 3rd: \$3

- | | |
|-----------------|-------------|
| C-44 Blueberry | C-48 Fig |
| C-45 Pear | C-49 Damson |
| C-46 Peach | C-50 Other |
| C-47 Strawberry | |



JAMS and BUTTERS

IN HALF-PINT JARS, ONLY

Premiums: 1st: \$5 2nd: \$4 3rd: \$3

C-51	Apple	C-56	Grape
C-52	Blackberry	C-57	Marmalade, any
C-53	Strawberry	C-58	Pear
C-54	Conserves	C-59	Other
C-55	Fig		

JELLY

IN HALF-PINT JARS, ONLY

Premiums: 1st: \$5 2nd: \$4 3rd: \$3

C-60	Apple	C-62	Berry
C-61	Grape	C-63	Other

C-64 Best of Show Premium (C-01 — C-63) \$10.00
(Do not enter this category)

DRIED FRUIT and VEGETABLES

Premiums: 1st: \$5 2nd: \$4 3rd: \$3

C-70	Apples	C-75	Green peppers
C-71	Peaches	C-76	Green beans
C-72	Berries	C-77	Onions
C-73	Any other fruit	C-78	Sweet potatoes
C-74	Tomatoes	C-79	Any other vegetable
C-80	Herbs, must be named —	Premiums: 1st: \$8 2nd: \$7 3rd: \$6	

WINES

ENTRY CONSISTS OF ONE BOTTLE (QUART OR 750 ML) OF HOMEMADE WINE

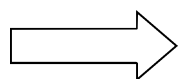
Premiums: 1st: \$10 2nd: \$8 3rd: \$5

C-85	Grape, red or pink	C-87	Berry, any other
C-86	Grape, white	C-88	Fruit, any other

CAKES, COOKIES, BREADS AND CANDIES

READ ALL RULES AND REGULATIONS. ENTRIES THAT DO NOT CONFORM TO ALL RULES AND REGULATIONS WILL BE DISQUALIFIED. ALL ENTRIES BECOME THE PROPERTY OF THE FAIR. NO UNWORTHY EXHIBIT WILL BE AWARDED A PREMIUM.

1. No cakes made from cake mixes accepted. Exception: C-107
2. Cakes may be brought in any type of container. Please make sure it can be easily removed from the container.
3. Due to storage conditions, the Fair cannot accept cakes or icings that need to be refrigerated. DO NOT use fresh pineapple, banana, or coconut in icings.
4. Eggs used in icings must be cooked.
5. Cake slices will be sold on Friday, September 10 beginning at 8 p.m. in the Pavilion. Proceeds will go to Guilford County 4-H Clubs.



6. If you would like your recipe published in a Central Carolina Fair recipe book, please add your recipe to your entry with your name and whether you are a youth or adult.
7. The ENTIRE entry should be the sole product of the exhibitor.

STANDARDS FOR CAKES

- APPEARANCE:** Pleasing, slightly rounded top. Un-iced: smooth, uniform, light brown. Iced: Icing free of stickiness, crystals, or crustiness.
- SHAPE:** Level or very slightly rounded and uniform in thickness.
- CRUST:** Cakes made with fat; tender, smooth, thick, golden brown and uniform in color.
- FLAVOR:** No decided taste of shortening, eggs, or flavoring.
- TEXTURE:** Cakes made with fat; light, tender, and easily broken, fine and uniform grain.
- MOISTURE:** Slightly moist, elastic when pressed.
- ICING:** Appropriate for type of cake.

THE FAIR RESERVES THE RIGHT TO DISQUALIFY ANY CAKE THAT DOES NOT APPEAR TO BE OF GOOD QUALITY. CAKE WILL NOT BE DISPLAYED.

SCORING CRITERIA

GENERAL APPEARANCE	20 points
Shape.....	5
Size.....	5
Crust.....	10
FLAVOR.....	35
CRUMB	30
Texture and Grain	15
Moisture	10
Color	5
LIGHTNESS	15
TOTAL POSSIBLE POINTS	100 points

CAKES — DECORATIVE

CAKE DUMMY MAY BE USED, BUT MUST BE LABELED AS SUCH
IN CASE OF A TIE, REAL CAKES WILL RECEIVE PREFERENCE

	<u>1st</u>	<u>2nd</u>	<u>3rd</u>
C-100 Decorated cake, professional	35.00	30.00	25.00
C-101 Decorated cake, non-professional	25.00	20.00	15.00

LAYER CAKE (Two or Three Layers)

ALL ARE ½ CAKES

Premiums: 1st: \$10 2nd: \$8 3rd: \$6

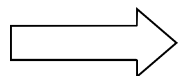
C-102 German chocolate cake — iced	C-105 Chocolate cake — iced
C-103 White cake, chocolate icing	C-106 Caramel cake
C-104 Yellow cake, chocolate icing	C-107 Cake, using any prepared commercial mix — iced

ICED OR UN-ICED TUBE PAN CAKE

ALL ARE ½ CAKES

Premiums: 1st: \$10 2nd: \$8 3rd: \$6

C-110 Chocolate pound cake — iced	C-114 Plain pound cake — un-iced
C-111 Chocolate pound cake — un-iced	C-115 Angel food cake
C-112 Nut pound cake	C-116 Lemon pound cake
C-113 Plain pound cake — iced	C-117 Chiffon cake



OTHER CAKES

ALL ARE ½ CAKES, EXCEPT FRUIT CAKE WHICH IS A ¼ CAKE

C-120	Traditional fruit cake (tube or loaf pan)	12.00	10.00	8.00
C-121	Pineapple upside-down cake (9-inch pan)	10.00	8.00	6.00
C-122	Applesauce cake — iced or un-iced (layer or tube pan)	10.00	8.00	6.00
C-123	Gingerbread — un-iced (9-inch pan)	8.00	6.00	4.00
C-124	Other spice cake — iced or un-iced	10.00	8.00	6.00
C-125	Open class — any type tube or layered cake not listed above — iced or un-iced	10.00	8.00	6.00
C-126	Cupcakes, six, decorated (<i>judged on decoration only</i>)	8.00	7.00	6.00
C-127	Cupcakes, six, iced	7.00	6.00	4.00
C-128	JUDGES' CHOICE (do not enter this category) <i>Best cake of all <u>first place</u> winners</i>	25.00	20.00	15.00

BREAD

ENTRY CONSISTS OF A HALF LOAF OR SIX PIECES

BREAD SHOULD BE ENCLOSED IN PLASTIC BAGS

Premiums: 1st: \$8 2nd: \$6 3rd: \$5

C-130	White bread, yeast	C-137	Biscuits, baking powder, six
C-131	Whole wheat bread, yeast	C-138	Biscuits, soda, six
C-132	Sourdough bread	C-139	Coffee ring
C-133	Corn bread	C-140	Cinnamon rolls
C-134	Muffins, corn meal, six	C-141	Fruit bread
C-135	Muffins, other, six	C-142	Bread, any other, labeled
C-136	Yeast rolls, six	C-143	Pie crust, non-commercial
C-144	Best of Show Premium (do not enter this category)	\$10.00	

COOKIES

ENTRY CONSISTS OF SIX PIECES, PLEASE ENCLOSE IN A PLASTIC BAG

STANDARDS:

Shape:	uniform
Size:	not over 4 inches in diameter
Color:	delicately browned
Flavor:	not too intense
Texture and grain:	thin-rolled should be crisp; others should have a fine grain and be somewhat moist

Premiums: 1st: \$8 2nd: \$6 3rd: \$4

C-150	Rolled cookies	C-155	Oatmeal cookies, filled or unfilled
C-151	Bar cookies	C-156	Brownies
C-152	Peanut butter cookies	C-157	Sugar cookies
C-153	Pressed cookies, made with cookie press	C-158	Chocolate cookies
C-154	Chocolate chip cookies	C-159	Miscellaneous cookies, not listed above
C-160	Best of Show Premium (do not enter this category)	\$10.00	

CANDIES

ENTRY CONSISTS OF SIX PIECES. PLEASE ENCLOSE IN A PLASTIC BAG

Premiums: 1st: \$8 2nd: \$6 3rd: \$4

C-161	Caramel	C-165	Fudge, other
C-162	Fudge, brown chocolate	C-166	Mints, pulled
C-163	Fudge, white chocolate	C-167	Other candy
C-164	Fudge, peanut butter		
C-168	Best of Show Premium (do not enter this category)	\$10.00	