

DIVISION III HOME ECONOMICS

AWARDS AND JUDGING: First, Second and Third place ribbons will be awarded in all categories. Entries must be the work of the exhibitor. Exhibitors are allowed more than one entry per class. Entry can win prize only one time. Three rosettes will be awarded in each department: 1st place: \$25, 2nd place: \$15, 3rd place: \$10.

Labeling Rules: All canned goods *MUST* have a label on the jar which states the processing method (pressure canner/boiling water bath canner) and the processing time. **Jars submitted without labels will be disqualified.** The recommendations in the current Ball Blue Book and the USDA Complete Guide to Home Canning (available online) will be the judging standard.

DEPARTMENT A – FOOD PRESERVATION

Criteria for Judging Class A & B

Color 20 points

- That of the natural fruit or vegetable

Liquid 10 points

- Appropriate for product and method of processing

Appearance 40 points

- Uniformly well-ripened products; no defective or over-ripe fruits or vegetables. Only young fruits and vegetables should be canned.

Appropriate size 10 points

- Uniformity of shape and size appropriate for product.

Pack 10 points

- Arrangement with reference to symmetry and best use of space within the jar. Attractiveness of pack should be considered but not time-wasting fancy packs.

Jar Fill 10 points

- Containers should be filled to level specified by standard recommendations.

CLASS A – CANNED FRUITS

Pint or Quart Jars

- 2001 Apples, sliced
- 2002 Applesauce
- 2003 Blackberries
- 2004 Raspberries
- 2005 Cherries
- 2006 Peaches
- 2007 Pears
- 2008 Plums
- 2009 Pie Filling
- 2010 Other Canned Fruits

CLASS B – CANNED VEGETABLES

Pint or Quart Jars

- 2015 Beets
- 2016 Beans, Cornfield
- 2017 Beans, Green
- 2018 Carrots, Sliced or Diced
- 2020 Corn, Creamed Style
- 2021 Corn, Whole Kernel
- 2023 Greens (Chard, Cress, Mustard, Turnip, Kale, Spinach, Poke)
- 2024 Okra
- 2025 Peas, Green
- 2026 Peas, Black-Eyed
- 2027 Pumpkin
- 2028 Soup Mixture
- 2029 Sweet Potatoes
- 2030 Tomatoes, Whole
- 2031 Tomatoes, Cut
- 2032 Soup, Other
- 2033 Other Canned Vegetables

CLASS C – PRESERVES

Half-Pint or Pint Jars – should be filled to ¼” of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin).

Preserves contain whole fruits or fruit pieces that retain their shape and are clear, shiny, tender and plump. The fruits are suspended in a clear syrup that is the consistency of honey or soft jelly.

CRITERIA FOR JUDGING

Shape

10 points

- Small fruit should be whole and have original shape as nearly as possible; larger fruits should maintain sliced shape.

Clearness & Color

25 points

- Fruit should be translucent and not too dark; liquid should be clear.

Flavor

30 points

- Natural fruit flavor, not overpowered with too much sugar.

Texture

10 points

- Tender, but firm and plump.

Pack and Fill

5 points

- Arrangement of fruit with reference to symmetry of jar; filled to ¼” of top, water bath processed.

Consistency

10 points

- Juice should be of honey consistency or slightly jellied.

Proportion of Syrup to Fruit

10 points

- One-third juice; two-thirds fruit.

CLASS C – PRESERVES

2040 Apples

2041 Blackberry

2042 Blueberry

2043 Cherry

2044 Grape

2045 Peach

2046 Pear

2047 Plum

2048 Raspberry

2049 Strawberry

2050 Strawberry-Rhubarb

2051 Watermelon Rind

2052 Other Preserves

CLASS D – JAMS, BUTTERS, CONSERVES, MARMALADES

Half-Pint or Pint Jars – should be filled to ¼” of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin).

Jams are made from crushed fruits cooked to a smooth consistency that will mound up on a spoon, but not jelly firm.

Butters usually have spices added.

Conserves are fruit mixtures of jam consistency often containing citrus. A true conserve contains nuts and raisins.

Marmalades contain small pieces of fruit or citrus peel evenly suspended in a transparent jelly.

CRITERIA FOR JUDGING

Smoothness 20 points

- Tender fruit with smooth texture.

Flavor 35 points

- Natural fruit flavor, not overpowered with added ingredients or spices.

Consistency & Texture 30 points

- Tender and will mound in spoon; not tough, sticky, or gummy; spread easily.

Color & Clearness 10 points

- Shiny fruit color; marmalades clear with suspended citrus.

Jar Fill/Process 5 points

- Filled to ¼” of top of standard canning jars and water bath processed.

CLASS D – JAMS, BUTTERS, CONSERVES, MARMALADES

2060	Apple Butter	2070	Raspberry Jam
2061	Blackberry Jam	2071	Strawberry Jam
2062	Blueberry Jam	2072	Strawberry-Rhubarb
2063	Grape Jam	2073	Mixed Berry Jam
2064	Orange Marmalade	2075	Other Butters
2065	Pear Jam	2076	Other Conserves
2066	Peach Butter	2077	Other Marmalades
2067	Pear Butter	2078	Mixed Flavor Jam
2068	Pear Honey (Pineapple Added)	2079	Peach Jam
2069	Plum		

CLASS E – JELLY

Half-Pint or Pint Jars – should be filled to ¼” of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin).

Jellies are usually made by cooking fruit juice with sugar. It should be firm enough to hold its shape when turned out of the container but should quiver when the container is moved.

CRITERIA FOR JUDGING

Color 10 points

- Pronounced, yet natural color.

Clearness 10 points

- Transparent and sparkling.

Crystals 10 points

- Lack of – no sign of crystallization.

Flavor 30 points

Consistency 35 points

- Tender; breaks with distinct cleavage; angle hold shape; should not be syrupy, sticky or tough.

Jar Fill/Process 5 points

- Fill jars to ¼” of top of standard canning jars and process in boiling water bath.

CLASS E - JELLY

2085	Apple	2090	Plum
2086	Blackberry	2091	Raspberry
2087	Crabapple	2092	Strawberry
2088	Grape	2093	Blueberry
2089	Peach	2094	Other Jelly

CLASS F – JUICES & SYRUPS

Half-pint, Pint and ½ Gallon Jars (Fruit Juice). Pint and Quart (tomato/vegetable juice). ½ pint (syrup) – should be filled to recommended headspace in standard canning jars depending on product and must be processed in a boiling water bath for airtight seal.

CRITERIA FOR JUDGING

Color 30 points

- Typical color of well-ripened tomato or fruit.

Stability 30 points

Absence of Defects 30 points

- No particles of fiber, skin or seed.

Container 10 points

- Juices in standard canning jars that have been water bath processed and have airtight seals.

CLASS F – JUICES & SYRUPS

2100	Apple	2105	Other Fruit Juice
2101	Blackberry Juice	2106	Berry Syrup
2103	Grape Juice	2107	Grape Syrup
2104	Tomato Juice		

CLASS G – PICKLES AND RELISHES

Half-Pint, Pint or Quart Jars, depending on product. Should be filled to ½” of top of standard canning jars and must be processed in a boiling water bath for airtight seal.

Size & Shape 20 points

- Uniform in size and shape.

Texture 30 points

- Firm, not tough, not soft or flabby.

Color 15 points

- As near natural color as possible (unless specified).

Flavor 25 points

- Natural flavor, not over-spiced.

Proportion of pickle to liquid 10 points

- Jar filled with pickles; liquid to cover and fill spaces.

Jar Fill/Process 5 points

- Standard canning jars should be filled to ½” of the top and processed in a boiling water bath.

CLASS G – PICKLES AND RELISHES

2110	Beans, Dill and Garlic	2126	Peach, Sweet
2111	Beans, Pickled	2127	Pear, Sweet
2112	Beets, Pickled	2128	Pepper Relish
2113	Bread and Butter Pickles	2129	Pickled Pepper
2115	Chow-Chow (cabbage, pepper, onions, green tomatoes)	2130	Sauerkraut
2116	Corn Relish	2131	Squash
2118	Cucumber Pickle, Dill, Whole	2132	Tomato, Green
2119	Cucumber Pickle, Dill, Sliced	2133	Tomato Relish
2120	Cucumber Pickle, Sweet	2134	Zucchini
2121	Dixie Relish	2135	Pickles, Mixed
2123	Mustard Pickle	2136	Other Relish
2124	Okra Pickle	2137	Other Sweet Pickles
2125	Onion Pickle	2138	Other Dill Pickles
		2139	Chutneys

CLASS H – SAUCES, CATSUP, AND VINEGARS

See specific product listing for details in jar recommendations and headspace.

CRITERIA FOR JUDGING

Color **35 points**

- Typical color of vegetable or product.

Stability **35 points**

- Little or no tendency to separate after standing a few minutes.

Absence of Defects **15 points**

- No particles of fiber, skin or seed.

Container **15 points**

- Standard canning jars should be filled to recommended headspace and be pressure or boiling water bath processed per product recommendations to form an airtight seal. *

CLASS H – SAUCES, CATSUP, AND VINEGARS

2140	Chili Sauce
2141	Tomato Catsup
2142	Spaghetti Sauce with meat (Must be pressure canned.)
2143	Spaghetti Sauce no meat (Must be pressure canned.)
2144	Tomato Sauce
2145	Hot Pepper Sauce
2146	Salsa
2147	Other Sauces
2148	Vinegars *(no requirement for processing or standard jars).

CLASS I – MEATS

Standard canning jars and head space recommendations for specific meat products should be used.

CRITERIA FOR JUDGING

Appropriate size 40 points

- Uniformity of shape and size appropriate for product.

Liquid 40 points

- Appropriate for product and method of processing.

Pack/Jar Fill 20 points

- Arrangement of the pack, no fat creeping up the sides. Containers should be filled to level specified by standard recommendations.

CLASS I - MEATS

2150 Fish, Canned

2151 Sausage, Canned

2152 Meat, Canned

CLASS J – DRIED

Fruits, vegetables and herbs may be dried by any method. They should be placed in half pint or pint jars only, with tight fitting lids. Label contents and give method used for drying.

CRITERIA FOR JUDGING

Appropriate size 25 points

- Uniformity of shape and size appropriate for product.

Moisture content 25 points

- Appropriate dryness for specific product.

Flavor 25 points

- Natural flavor, not over spiced or overly sweet.

Color 20 points

- As near natural color as possible.

Pack/Jar Fill 5 points

- Appropriate jar size. Appropriate pack for specific product. Evidence of conditioning for fruits.

CLASS J - DRIED

2156 Dried Fruits

2157 Dried Vegetables

2158 Dried Leathers

2159 Dried Herbs, Culinary

2160 Dried Herbs, Medicinal

2161 Other Special Exhibits

CLASS K – FIVE JAR EXHIBITS

JUDGING CRITERIA

Quality of Product	75 points
Total Visual Presentation	25 points

- 2165 5 jar exhibit of canned fruit, 5 varieties
- 2166 5 jar exhibit of preserves, 5 varieties
- 2167 5 jar exhibit of jams, butters, conserves, marmalades, 5 varieties (half-pints and pints)
- 2168 5 jar exhibit of jellies, 5 varieties (half-pints and pints)
- 2169 5 jar exhibit of pickles, relishes (pints only)
- 2170 5 jar exhibit of sauces, 5 varieties
- 2171 Best exhibit of conserved products, consisting of 5 or more jars including: fruits, vegetables, pickles, jellies, jams and preserves

CLASS L – HONEY

Rosettes awarded for best overall. Blue \$25, Red \$15, White \$10. Rule for honey entry: EACH entry must include 3 jars no less than 14oz in size.

- 2180 Honey Extracted, Light, 3 jars
- 2181 Honey Extracted, Dark, 3 jars
- 2182 Honey Chunk, Light, 3 jars
- 2183 Honey Chunk, Dark, 3 jars

CLASS M – HONEY COMBS

- 2186 One deep comb for extracting
- 2187 One shallow comb for extracting
- 2188 One deep comb for chunk cutting

CLASS N – HONEY PRODUCTS

- 2190 Display of beeswax products – candles, carvings, models, novelties, etc.
- 2191 Cosmetic items containing beeswax.
- 2192 Beeswax in sizes and shapes commonly on sale by the apiarist. (not less than 1 lb.)

DEPARTMENT B – BAKED GOODS

AWARDS AND JUDGING: All entries must be the work of the exhibitor. Exhibitor must provide a legible recipe with the entry. First, second and third place ribbons will be awarded in each class, premium amounts pending, plus department B Baked Goods rosettes. Baked goods entries should be delivered to the Dogwood Event Center at 10 AM Saturday, August 28 for live judging. **Pie plates will be returned to the owners following the bake sale.*

Take home a slice of the fair! Following the baking and pie contests at 10 AM Saturday, in the Dogwood Event Center there will be a bake sale for the delicious homemade entries.

King Arthur Flour Baking Contest



PRIZES:

- 1st place overall: \$75 gift certificate to the Baker's Catalogue/kingarthurfLOUR.com and \$25 cash prize
- 2nd place overall: \$50 gift certificate to the Baker's Catalogue/kingarthurfLOUR.com and \$15 cash prize
- 3rd place overall: \$25 gift certificate to the Baker's Catalogue/kingarthurfLOUR.com and \$10 cash prize

SPECIAL RULES: Exhibitor must use King Arthur Flour in his/her recipe and is required to bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry. Exhibitor chooses his/her own recipe. All entries must be submitted on a disposable container (such as foil wrapped cardboard) and covered with plastic wrap for judging.

Class A	Pound Cake – 1 cake
Class B	Yeast Breads – 1 loaf or dozen
Class C	Quick breads
Class D	Cookies & Brownies – 1 dozen

Class E - Barber Orchards Fruit Stand Double Crust Apple Pie Contest

PRIZES: 1st (blue) \$25; 2nd (red) \$15; 3rd (white) \$10

SPECIAL RULES: Exhibitor chooses recipe. Crust must be made from scratch. Main ingredient must be apples, however other fruits or nuts may be added.

DEPARTMENT C – HOME FURNISHINGS

CLASS A – AFGHANS

- 2400 Baby
- 2401 Crocheted
- 2402 Knitted
- 2403 Woven
- 2404 Other

CLASS B – BEDSPREADS

- 2410 Crocheted
- 2411 Knitted
- 2412 Sewn
- 2413 Appliqued (not quilted)
- 2414 Other

CLASS C – TABLE LINENS

- 2420 Tablecloth
- 2421 Placemat
- 2422 Table Runner
- 2423 Napkins
- 2424 Matching Set
- 2425 Other

CLASS D – WALL HANGINGS

- 2430 Crewel
- 2431 Woven
- 2432 Macramé
- 2433 Quilted
- 2434 Other

CLASS E – PILLOWS

- 2440 Crocheted
- 2441 Quilted
- 2442 Knitted
- 2443 Sewn
- 2444 Other

CLASS F – NEEDLEWORK

- 2450 Original Cross Stitch
- 2451 Counted Cross Stitch
- 2452 Stamped Cross Stitch
- 2453 Cross Stitch not already listed
- 2454 Needlepoint
- 2455 Crewel
- 2456 Embroidery – Hand-embroidered item
- 2457 Embroidery – machine-embroidered item

CLASS G – QUILTS

- 2460 Bed quilts, appliqued
- 2461 Bed quilts, pieced
- 2462 Bed quilts, mixed techniques
- 2463 Baby quilts
- 2464 Machine quilted
- 2465 Yoyo quilt
- 2466 Other

CLASS H – RUGS

- 2470 Braided
- 2471 Hooked
- 2472 Crocheted
- 2473 Other

DEPARTMENT D - CLOTHING

CLASS A - SEWN CLOTHING; MEN & WOMEN

- 2300 Apron
- 2301 Casual (Dress, Skirt, Pant, Shorts, Blouse, Shirt, or Jumper)
- 2302 Dress (Dress, Skirt, pant, Blouse, Shirt or jumper)
- 2304 Jacket
- 2305 Suit
- 2306 Other sewn item not already listed (specify item)

CLASS B - SEWN CLOTHING; INFANTS & CHILDREN

- 2320 Dress clothing
- 2321 Christening Gown
- 2322 Coat
- 2323 Play clothes
- 2324 School clothes
- 2325 Sleepwear
- 2326 Smocked Garment
- 2327 Costume
- 2328 Other

CLASS C - KNITTED GARMENTS

- 2350 Handbag/Purse
- 2351 Hat
- 2352 Poncho/Wrap
- 2353 Scarf
- 2354 Shawl
- 2355 Sweater/Children
- 2356 Sweater/Infant
- 2357 Sweater/Men
- 2358 Sweater/Women
- 2359 Vest
- 2360 Other

CLASS D – CROCHETED GARMENTS

- 2350 Handbag/Purse
- 2351 Hat
- 2352 Poncho/Wrap
- 2353 Scarf
- 2354 Shawl
- 2355 Sweater/Children
- 2356 Sweater/Infant
- 2357 Sweater/Men
- 2358 Sweater/Women
- 2359 Vest
- 2360 Other

CLASS E - DECORATED CLOTHING

- 2380 Decorated Sweatshirts
- 2381 Decorated Vests
- 2382 Other Decorated Clothing

DEPARTMENT E – CRAFTS

CLASS A - CERAMICS / POTTERY

- 2480 Wheel throwing glazed
- 2481 Wheel throwing decorated
- 2482 Hand formed
- 2483 Coil Built
- 2484 Other

CLASS B - JEWELRY

- 2490 Ring
- 2491 Earrings
- 2492 Brooch / Pin
- 2493 Bracelet
- 2494 Necklace
- 2495 Other

CLASS C – BASKETRY

- 2500 Rattan, Flat, oval
- 2501 Rattan, round reed
- 2502 Combination material
- 2503 Ribbed work
- 2504 Coiled non - fabric
- 2505 Miniatures
- 2506 Natural gathered materials
- 2507 Twill Woven
- 2508 Decorated Painting
- 2509 Hardwoods
- 2510 Other

CLASS D – WOODCARVING

- 2520 Animals
- 2521 Toys/ dolls
- 2522 Birds
- 2523 Fowl
- 2534 Human Figures
- 2525 Relief
- 2526 Walking canes
- 2527 Other

CLASS E - WOODWORKING

- 2530 Furniture
- 2531 Toys
- 2532 Birdhouses
- 2533 Other

CLASS F - PAINTING

- 2540 Painting, oil
- 2541 Painting, pastel
- 2542 Painting, charcoal
- 2543 Painting acrylic
- 2544 Graphics, drawing, and prints
- 2545 Tole
- 3546 Sketches
- 2547 Watercolors
- 2548 Pen and ink
- 2549 Painted saws
- 2550 3 painted rocks
- 2551 Other

CLASS G - HOLIDAY DECORATIONS

- 2600 Christmas tree ornaments, 3, knit
- 2601 Christmas tree ornaments, 3, crocheted
- 2602 Christmas tree ornaments, 3, needlepoint
- 2603 Christmas Tree ornaments, 3, Other from fabric
- 2605 Christmas tree ornaments, 3, Other materials
- 2606 Christmas tree skirt
- 2607 Christmas stocking
- 2608 Christmas Wall hangings
- 2609 Any other holiday ornament/ decorations
- 2610 Bread dough decorations
- 2611 Early American Decorative Articles
- 2012 Other decorated articles

CLASS H - OTHER CRAFTS

- 2620 Brooms
- 2621 Chair seating
- 2622 Leather
- 2623 Dolls
- 2624 Stuffed animals
- 2625 Computer art
- 2627 Rock craft
- 2628 String art
- 2629 Silk flowers
- 2630 Shell craft
- 2631 Blown glass
- 2632 Candles
- 2633 Metal punch
- 2634 Origami, paper
- 2635 Stenciling
- 2636 Gourds
- 2637 Pumpkins, Painted
- 2638 Pumpkins, Carved
- 2639 Taxidermy
- 2640 Stained Glass
- 2613 Other

CLASS I - REDUCED, REUSED, RECYCLED

This craft item must be made from materials that served a previous purpose. Include a description of materials used to make your reduced, reused, recycled crafts.

