

**Appendices**

## Appendix A.

### Suggested Guidelines for Fairs or Competitive Judging Events

#### General Rules

1. All entries must have been preserved within the last year (12 months). If fresh produce is used, the exhibit should have been preserved within the last growing season; in no case should this exceed one year.
2. Unsealed exhibits or products showing signs of spoilage will not be judged.
3. Exhibits must be labeled with the name of the food, the date preserved, and the method of food preservation. Entries without required labeling will not be judged.

If the food is canned, the label must state whether the food was hot or raw packed, boiling water or pressure canned, the process time, and the pounds of pressure if pressure-canned. The entry should also be accompanied by the recipe used. (A judge needs to know if the proper amount of citric acid, lemon juice or vinegar has been added to canned tomatoes, for example. The judge also has to know whether certain foods have meat, low acid vegetables, starches, etc. added.)

*Examples:*

1. Peaches, hot pack, boiling water canner, 20 minutes. July 13, 2003.  
Recipe: .....
2. Spaghetti sauce, hot pack, pressure canner, 11 pounds pressure, 45 minutes. July 14, 2003.  
Recipe: .....
3. Dried peaches, electric dehydrator. June 6, 2003.  
Recipe: .....

In addition, some contests require that the source of canning instructions is included.

*Examples:*

1. USDA Complete Guide to Home Canning, 1994
  2. A county or state Extension publication (name), date
4. An exhibit may not have been previously entered in the same event.
  5. Judges are instructed not to award a premium or placing unless the exhibits are worthy.

6. Exhibits without competition will be judged on their own merit and will receive an award or placing only if determined worthy by the judges.
7. Judging will be done by comparison to recognized standards of quality and safety (provide a copy of the scoresheet if one is used) and by comparison to other exhibits to determine placings within a class (first, second, third, etc.).
8. Exhibits will not be judged by tasting; visual inspection will be used for the most part. Jars may need to be opened, however, when spoilage is suspected or differences among entries are very small.
9. Youth exhibits are judged separately from adults.
10. The decisions of the judges are final.
11. Foods that are opened during judging will be marked by the judges and should not be eaten when the fair or event is over. Any foods that are considered hazardous to consume will be disposed of by the judges or fair attendants. (This includes the jar or packaging that contains the food.)

#### **Additional Considerations for Canned Foods**

1. Canned products should be prepared and processed according to the current USDA/Extension Service information. Event organizers should not offer classes (or entry categories) for which there are not scientific research-based processes available. The county Cooperative Extension Service is a good source to make sure you have the most up-to-date USDA information.
2. Canned products must be canned in clear, standard (half-pint, pint or quart) jars in good condition with new, two-piece canning lids (flat lid and band). (Note: There are now 12-ounce canning jars available. If there is not a USDA recommended process time available for the 12-ounce jar, these may be used with a pint jar canning process recommendation. The process time for pints cannot be reduced for the smaller jar size, however. If there is only a USDA process for a half-pint jar size, then a 12-ounce jar would be disqualified for lack of a recommended USDA process time.)
3. Jar sizes for which there are no USDA canning recommendations will not be judged.
4. Jams, jellies, marmalades and preserves sealed with paraffin will not be judged; these products must be heat sealed (canned).
5. Fancy padded lids, fabric overwraps or cozies interfere with the judging process and should not be used.

### **Additional Considerations for Dried Foods**

1. Dried foods should be prepared according to current Cooperative Extension Service information.
2. Dried foods may be handled by judges to determine stage of doneness.
3. Dried foods should be displayed in appropriate storage containers (glass jars with rust-free lids, heavy-weight plastic food-quality bags, vacuum-sealed plastic food bags, etc.).