



To recognize the accomplishments of fresh preserving enthusiasts, we at Jarden Home Brands are offering our Ball Fresh Preserving Award Program.

ADULT LEVEL

Presented By: BALL® & KERR® Fresh Preserving PRODUCTS

Jarden Home Brands makers of Ball® and Kerr® Fresh Preserving Products is proud to recognize today's fresh preserving enthusiasts. First and Second Place Awards will be given to individuals judged as the best in designated recipe categories.

A panel of judges will select the two best entries submitted by an adult for Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands, Ball® Collection Elite® Jars sealed with Ball® Collection Elite® Lids and Bands, preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball® Collection Elite® Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Classic, Low, No Sugar Needed, or Liquid.

Entries designated First Place from each category will receive the following:

Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin.

Entries designated Second Place from each category will receive the following:

One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin.

YOUTH LEVEL

Presented By: BALL® & KERR® Fresh Preserving PRODUCTS

In recognition of youth who excel in the art of fresh preserving (canning), Jarden Home Brands makers of Ball® and Kerr® Fresh Preserving Products will present First Place Awards in designated recipe categories.

A panel of judges will select the best entries for Fruit, Vegetable, Pickle, and Soft Spread categories. Entries must be preserved in Ball® Jars sealed with Ball® Lids and Bands, Ball® Collection Elite® Jars sealed with Ball® Collection Elite® Lids and Bands, preserved in Kerr® Jars sealed with Kerr® Lids and Bands or Ball® Collection Elite® Lids and Bands. In addition, soft spread entries will be limited to recipes prepared using Ball® Pectin: Classic, Low, No Sugar Needed, or Liquid.

The best entry from each category will receive the following:

One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and one (1) Free (up to \$5 value) Coupon for Ball® Pectin.



Entry Deadline: Friday, August 26, 2016

Contest Date and Time: Thursday, September 8, 2016 (closed judging)

Ball® and Kerr® Canning Jars Delivery Dates and Time:

Tuesday, September 6, 5:30 p.m. to 8:00 p.m.; **OR** Wednesday, September 7, 10 a.m. to 6:30 p.m.

All jars (winning and non-winning entries) will be placed on display from the date of delivery until Sunday, September 18. Jars may be picked up on Monday September 19, from 10:00 a.m. until 4:30 p.m.

Two Categories for the Ball Fresh Preserving Award: 1 for Adults and 1 for Youth (9-18)

Youth Level

The best entry (1st Place Only) in each category will receive the following:

One \$5.00 Coupon for Ball ® or Kerr ® Fresh Preserving Products and One Free Coupon (up to \$5 value) for Ball ® Pectin.

Adult Level

1st Place in each category will receive the following:

Two \$5.00 Coupons for Ball ® or Kerr ® Fresh Preserving Products and One Free Coupon (up to \$5 value) for Ball ® Pectin.

2nd Place in each category will receive the following:

One \$5.00 Coupon for Ball ® or Kerr ® Fresh Preserving Products and One Free Coupon (up to \$5 value) Coupon for Ball ® Pectin.

Categories For Youth and Adults: Fruit, Vegetables, Pickles, Soft Spreads

Rules of the Contest:

1. All eligible entries must be preserved in the same brand of jar and lid: Ball® Jars sealed with Ball® Lids and Bands, Ball® Collection Elite® Jars sealed with Ball® Collection Elite® Lids and Bands , or Kerr® Jars sealed with Kerr® Lids and Bands.
2. All entries in the Soft Spread category must be prepared using Ball® Pectin: Classic, Low or No Sugar Needed or Liquid.
3. All entries must be labeled with the product name, date of preparation, processing method and processing time.
4. All preserved food must be prepared within a one year (1) period prior to the judging date.
5. Entries should be labeled with product name, date of preparation, processing method, and processing time.
6. Fair employees and judges are not eligible to enter.
7. All canned entries should conform to the information in the following references: *Ball Blue Book® Guide to Preserving, copyright 2012; Ball® Complete Book of Home Preserving, copyright 2006; and USDA Complete Guide to Home Canning, Bulletin No. 539, reprint 2009*

Quality Criteria:

Safety is of utmost importance. Any entry exhibiting spoilage or not in compliance with judging guidelines must be disqualified. Quality criteria are based on visual judging only. Refrain from tasting preserved food as part of the Ball® Fresh Preserving Award Program.

Filled Jar

1. Headspace must correspond to instructions reference guides listed above. The top of the finished recipe or liquid covering produce must provide adequate headspace as stated in approved guidelines.
2. Air bubbles must be kept to a minimum (Gas bubbles denote spoilage and can be identified by movement of bubbles to the surface of the product while the jar is stationary. Products indicating presence of gas bubbles must be disqualified.)
3. Band should remain in place to transport preserved food. Remove band carefully to determine if the headspace is correct. Replace band for product display.

Heat Process

1. Method used to heat process foods must comply with current preserving guidelines as stated in the approved reference guides. The boiling-water process for acid foods and steam-pressure process for low-acid foods are the only recommended methods to heat process foods for shelf storage.
2. Time for correctly heat processing food vary depending on specific recipe or food type. Processing time must be in agreement with the approved reference guides

Product Appearance

1. Produce should be free from blemishes, disease, and spoilage. Recipes prepared with stems, pits and peels intact are acceptable if the recipe is in keeping with all other preserving guidelines.
2. Liquid must be clear and free from cloudiness and small particles unless recipe ingredients have a natural affect on product clarity.
3. Color of the finished product should be as close as possible to its natural characteristics or that for cooked product.
4. Texture is affected by heat processing; however, the finished products should not easily break down or appear overcooked.
5. Ingredients should retain their shape and size based on the type and preparation method. Cut pieces, of uniform size, should be packed evenly in the jar yet allow adequate room for liquid to circulate throughout the jar.

Department 500

Class 27 - Youth (ages 9-18)

Lot

01- Soft Spreads

02- Pickles

03- Fruit

04- Vegetables

Class 28 - Adults

Lot

01- Soft Spreads

02- Pickles

03- Fruit

04- Vegetables

Tennessee Valley Fair Exhibitor Entry Form

P. O. Box 6066, Knoxville, TN 37914-0066
Phone: (865) 215-1484 **Fax:** (865) 215-1483
E-mail: contests@tnvalleyfair.org

Special Notice:

A separate entry form must be completely filled out for **EACH** exhibitor. **Check entry deadline for the Department you are entering.** Complete entry form and mail, fax or e-mail to the information above. To print multiple entry forms visit our website: www.tnvalleyfair.org.

Exhibitor Name: _____ **Email** _____

Street/Box: _____

City: _____ **State:** _____ **Zip Code:** _____ **Phone:** _____

Exhibitor Entry Statement: Please accept the following entries subject to all rules and regulations governing exhibits as published in your Exhibitor Catalog. I hereby release the Tennessee Valley Fair from any liability from loss, damage or injury to person, or other property, while said property is on Fairgrounds. I have read all entry rules in this catalog, and agree to abide by them as published.

Exhibitor Signature _____ Date _____

Payment Information: If the exhibit(s) you are entering require a fee, please write payment info below (**Lego Build, Chili Cook-Off, Crock Pot Contest \$5.00 per entry**)

Check Number: _____

Credit Card: VISA _____ MC _____ Discover _____ AMEX _____

Credit Card Number: _____ **Exp. Date** _____ **3 Digit Security Code** _____

Department Number	Class Number	Lot Number	Lot Name/Description (Use Exact Wording From Catalog)	Department Number	Class Number	Lot Number	Description of Article (Use Exact Wording From Catalog)
Ex. 514	26	02	Portrait of Teenager	25			
1				26			
2				27			
3				28			
4				29			
5				30			
6				31			
7				32			
8				33			
9				34			
10				35			
11				36			
12				37			
13				38			
14				39			
15				40			
16				41			
17				42			
18				43			
19				44			
20				45			
21				46			
22				47			
23				48			
24				49			