

Culinary Arts Department 500

Canning

Dee West, Department Head (865) 382-3062

Preregistration deadline is Friday, August 26, 2016

Culinary Arts Department Rules

Please read the "Special Rules for Exhibition" on page 56. Preregistration deadline is Friday, August 26, 2016. Please make careful note of the entry times for each of the exhibits in the Culinary Arts section. **Only canned items are brought to the Jacob Building BEFORE the Fair opens. All baked items and specialty items are brought to the Jacob Building on the day they are judged.**

1. For all Culinary Arts competitions, entries must be homemade. No store bought items, mixes, boxed kits or frozen doughs will be allowed.
2. Entries must be made by the exhibitor whose name appears on the entry tag.
3. Contestants bringing exhibits must not be in direct contact with their item immediately prior to judging.
4. Judging is closed. Only Department Heads and Judges admitted during judging times.
5. Use only disposable baking containers. Do not use any container you want returned. The Fair is not responsible for breakage mishaps.
6. Exhibits not picked up by the proper times will be disposed of by the Fair.

Premiums For Classes 1-8			
1st - \$5.00	2nd - \$4.00	3rd - \$3.00	4th - Ribbon
Best of Show - Rosette			

Canning Dates and Times

Delivery dates and times:

Tuesday, September 6th, 5:30 p.m. - 8:00 p.m. -OR-
Wednesday, September 7th, 10:00 a.m. - 6:30 p.m.

Contest date and time: Thursday, September 10th, 10:00am
*this will be closed judging

Place: Culinary Arts Department in Jacob Building

Pick-up: Monday, September 19th, 10:00 a.m. - 4:30 p.m.

Rules for Canning

1. All jars are to be processed with either the water bath or pressure canning method, in compliance with the University of Tennessee Agricultural Extension Office's Guidelines, as outlined in their Canning Foods booklet and/or the Ball Blue Book Guide to Preserving.
2. Jars should be labeled with the year they were processed, but please do not leave your name visible to the judges on either your tag (fold it up, not down) or your jar. Jars must be processed within 1 year of entry date.
3. Only standard mason jars are acceptable. No mayonnaise, mustard, or other non-standard canning jars are allowed. A "mason jar" (any brand is fine, i.e. Kerr, Ball, Golden Harvest, etc.) is a jar designed to withstand the pressures of home canning in hot water or in a pressurized canner.
4. After processing and letting the jar cool for 24 to 48 hours, remove the band that holds down the flat lid and **wash the outside of the jar and the ring in hot soapy water. Replace the ring after the jar and ring are completely dry for transport. Dirty jars will be penalized in judging.**
5. Quality criteria are based on visual judging only. See Ball Fresh Preserving Award Contest for more specific judging criteria.



Class 1—Junior Cannery
Junior Youth (ages 9-12)

- Lot
 01—Any Quart Vegetable (identify)
 02—Any Jelly (identify and place in quarter pint, half pint or pint canning mason jar)

Best of Show (Class 1) - \$25.00

Class 2—Junior Cannery
Senior Youth (ages 13-18)

- Lot
 01—Any Quart Vegetable (identify)
 02—Any Jelly (identify and place in quarter pint, half pint or pint canning mason jar)

Best of Show (Class 2) - \$25.00



Best of Show Cash Prizes Sponsored By:

The Charlotte Lee Celebration of Canning Award

Charlotte was a life long “Canner” who believed the art of canning should be handed down from generation to generation in an effort to keep the art of canning alive.

“The best turkey beans are the ones you canned yourself.”
 —Charlotte Lee

Class 3—Canning Fruits And Vegetables

Open Competition

Use clear, glass, standard jars in sizes indicated below.

- Lot
- | | |
|-----------------------|--|
| 01—Pint Applesauce | 10—Quart Apples |
| 02—Pint Okra | 11—Quart Peaches |
| 03—Pint Green Peas | 12—Quart Pears |
| 04—Pint Carrots | 13—Berries (pint or quart) |
| 05—Pint Corn | 14—Cherries (pint or quart) |
| 06—Quart Beets | 15—Any other Vegetable (pint or quart) |
| 07—Quart String Beans | 16—Any other Fruit (pint or quart) |
| 08—Quart Soup Mixture | |
| 09—Quart Tomatoes | |

Class 4—Juices

Use standard, pint or quart jars.

- Lot
 01—Tomato Juice
 02—Fruit Juice (dark)
 03—Fruit Juice (light)

Class 5—Pickles, Relishes And Sauces

Use standard, pint jars unless otherwise noted.

- Lot
- | | |
|-----------------------------------|--------------------------------|
| 01—Beet Pickles | 11—Salsa |
| 02—Bread & Butter Pickles | 12—Zucchini Relish |
| 03—Dill Pickles (pint or quart) | 13—Any other Relish (identify) |
| 04—Green Tomato Pickles | 14—Chow Chow |
| 05—Kosher Pickles (pint or quart) | 15—Fiesta Salsa |
| 06—Sweet Cucumber Pickles | 16—Spaghetti Sauce |
| 07—Pickled Cucumber Relish | 17—Barbeque Sauce |
| 08—Pickled Hot Peppers | 18—Any Other Sauce (identify) |
| 09—Pickled Okra | |
| 10—Any Other Pickle (identify) | |

Class 6—Jellies

Use standard jelly jar (usually quarter or half pint) or use standard pint jars with 2-piece lids.

No clamped jars; no paraffin.

- Lot
- | |
|-------------------------------|
| 01—Apple |
| 02—Blackberry |
| 03—Grape |
| 04—Plum |
| 05—Mixed Berry |
| 06—Hot Pepper Jelly |
| 07—Any Other Jelly (identify) |

Class 7—Butters, Jams, Preserves, Marmalades

Use standard jelly jars (usually quarter or half pint) or use standard pint jars with 2-piece lids.

No clamped jars; no paraffin.

- Lot
- | |
|---------------------------------------|
| 01—Apple Butter |
| 02—Peach Butter |
| 03—Any Other Butter (identify) |
| 04—Blackberry Jam |
| 05—Raspberry Jam |
| 06—Strawberry Jam |
| 07—Mixed Fruit Jam |
| 08—Any Other Jam (identify) |
| 09—Peach Preserves |
| 10—Pear Preserves |
| 11—Strawberry Preserves |
| 12—Any Other Preserves (identify) |
| 13—Marmalades - Any Flavor (identify) |

Class 8—Dried Fruits And Vegetables

Exhibit dried fruit in a filled **pint** jar. (please label and identify).

- Lot
- | |
|--|
| 01—Naturally dried fruit |
| 02—Machine dried fruit |
| 03—Shuckbeans in Quart Jar (dried green beans) |
| 04—Naturally dried vegetable |
| 05—Machine dried vegetable |

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			