

All Fair entries must be prepared at your home (not in the classroom per rules)

Email Mrs. Sutter at hgrade@husd1.com for ingredients and materials if needed.

Category: Baked Goods: Have a blue ribbon pie recipe from mom!?

All entries in this department must be prepared by individual exhibitors and exhibited by the same person.

2. All entries must be home-prepared by the exhibitor.
3. Entries will not be returned.
4. All exhibits must be accurately labeled with division, class number, and contents on bottom of container, plate, etc.
5. Minimum quantities: Muffins, biscuits, rolls, cookies & candies: Six (6) Cakes: ½ cake Pies: ½ pie, standard size pan Breads: ½ loaf
6. AMERICAN SYSTEM OF JUDGING

Category: Preserves Get these to Ms. A in January

No paraffin seals.

2. All canning exhibits must be in sealed standard canning jars. Standard jars are those containers specifically designed for canning purposes.
3. Non-acid foods: All vegetables must be canned under pressure.
4. Low-acid foods: Fruits such as figs, should be made more acidic by adding lemon juice, as directed in the University of California, Agricultural Extension Service leaflet "Home Canning of Fruits".
5. Tomatoes and fruits (not including their juices) must be processed in a boiling water bath.
6. Jar sizes: Fruits and Vegetables - clear glass, wide or narrow mouth Mason jar; Jellies - clear glass, standard 7-12 ounce jelly jar; Jams - clear glass, pints or half pints, fruit jars only; Syrups - clear glass, half pint or larger.
7. Must list method of canning.
8. All entries must have two jars: one of the specified size and one of a smaller size for judging. Jars to be labeled on bottom only.
9. All entries must be home prepared and canned or packaged by the exhibitor within one year of the opening day of the Fair.
10. Items which have been exhibited at any previous fair are not eligible.
11. All products being considered for the cash awards will be opened.
12. Dehydrated/Dry Food: Must be in a sealed bag or Ziploc bag. Six (6) pieces per bag.
13. All entries must be prepared according to USDA/FDA food safety standards.