

# Culinary Arts

## Department 500

# Canning

Dee West, Department Head (865) 382-3062

Preregistration deadline is Friday, August 25, 2017

## Culinary Arts Department Rules

Please read the "Special Rules for Exhibition" on page 56. Preregistration deadline is Friday, August 25, 2017. 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.

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

## Canning Dates and Times

### **Delivery dates and times:**

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

**Contest date and time:** Thursday, September 7th, 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 |  |
| 08—Quart Soup Mixture | 16—Any other Fruit (pint or quart)     |
| 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                   | 10—Salsa             |
| 02—Bread & Butter Pickles         | 11—Zucchini Relish   |
| 03—Dill Pickles (pint or quart)   | 12—Any other Relish* |
| 04—Kosher Pickles (pint or quart) | 13—Chow Chow         |
| 05—Sweet Cucumber Pickles         | 14—Fiesta Salsa**    |
| 06—Pickled Cucumber Relish        | 15— Spaghetti Sauce  |
| 07—Pickled Hot Peppers            | 16—Any Other Sauce*  |
| 08—Pickled Okra                   |                      |
| 09—Any Other Pickle*              |                      |

*\*Identify*

*\*\*Contains Corn and/or Black Beans*

**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                     |



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

### **ADULT LEVEL**

**Presented By: BALL® & KERR® Fresh Preserving PRODUCTS**

Newell Brands Inc. 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 \$6 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 \$6 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 \$6 value) Coupon for Ball® Pectin.



**Entry Deadline:** Friday, August 25, 2017

**Contest Date and Time:** Thursday, September 7, 2017 (closed judging)

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

Tuesday, September 5, 5:30 p.m. to 8:00 p.m.; **OR** Wednesday, September 6, 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 17. Jars may be picked up on Monday September 18, 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 \$6 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 \$6 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 \$6 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](mailto: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](http://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 exhibits you are entering require a fee, please include payment info (**Lego, Chili Cook-Off, One Pot Meal Challenge \$5.00 per entry**)

**Check Number:** \_\_\_\_\_

**Credit Card:** VISA \_\_\_\_\_ MC \_\_\_\_\_ Discover \_\_\_\_\_ AMEX \_\_\_\_\_

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

**Card Holder Signature:** \_\_\_\_\_

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)
<b>Ex. 514</b>	<b>26</b>	<b>02</b>	<b><i>Portrait of Teenager</i></b>	25			
1				26			
2				27			
3				28			
4				29			
5				30			
6				31			
7				32			
8				33			
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11				36			
12				37			
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18				43			
19				44			
20				45			
21				46			
22				47			
23				48			
24				49			

# 2017 Home Centered Rules

The Kerr and Jacob Building will be open Tuesday, September 5th, 5:30 p.m. to 8:00 p.m., and Wednesday, September 6th, 10:00 a.m. to 6:30 p.m., to receive exhibits in all departments. Please note specific judging times in each department. The Kerr Building closes nightly at 10:00 p.m. If you need further assistance please call department head listed below each department, if you cannot reach them please call Diane Scarbrough at 865-705-0057.

*\*Culinary Arts and Photography, are in the the lower level of the JACOB BUILDING.*

**THE KERR and JACOB BUILDING WILL BE CLOSED TO THE PUBLIC ON THURSDAY, September 7th.  
ONLY JUDGES AND FAIR WORKERS WILL BE ALLOWED IN THE BUILDING.**

## **SPECIAL RULES FOR EXHIBITION — PLEASE READ CAREFULLY!**

1. All applications for entry are to be made online at [www.tnvalleyfair.org](http://www.tnvalleyfair.org) starting July 1, 2017 or in writing on entry forms provided by the Fair. **Entry Deadline is Friday, August 25th.** Exhibitor Entry Forms can be found on page 88, by calling (865) 215-1484 or by visiting [www.tnvalleyfair.org](http://www.tnvalleyfair.org). Mail Entry Forms to: Tennessee Valley Fair, P.O. Box 6066, Knoxville, Tennessee 37914. Exhibitors should keep a duplicate copy of all entries.
2. All articles for exhibition must be strictly the handiwork of the exhibitor. No soiled articles will be accepted for exhibit. **Amateur competition only unless noted differently. See individual department classes for exceptions.** Professionals are defined as those engaged in any line of craft work as a profession, business or as paid instructors. Professionals, i.e., paid craft teachers (active or retired) and craftsmen who sell their work other than supporting the cost of a hobby are not eligible unless noted.
3. The exhibits will be confined exclusively to such articles as are named in this catalog; therefore, do not enter articles other than those listed. Only articles of good quality should be entered. Articles not fitting any category may be accepted “for display only” provided there is space available.
4. Exhibitors may only enter one article in any one lot. **Identical articles may not be entered in different departments or lots.** Articles may be transferred at check-in to a different category if improperly classified by the exhibitor. Articles that have previously taken first premium at this Fair are **NOT** eligible to compete for premiums. Win or lose, no item will be accepted for more than two years.
5. All Fair staff and Home Centered Department Heads reserve the right to refuse any item entered if they feel it is not up to the standards of their department. This includes, but is not limited to; store bought items, the safety and/or condition of the item.
6. All exhibits shown must be the bona fide property of the exhibitor and must be tagged. An entry tag will be sent by the Fair on receipt of the Exhibitor Entry Form or when online entry is completed. These entry tags must be attached to the articles that are to be exhibited. **The bottom half of the tag must be retained by exhibitor until the close of the Fair;** it will be used to claim the articles. If an item is brought that has not been pre-entered, exhibitors must request a tag at check-in.
7. Articles entered for exhibition must be in the hands of the Department Head no later than 6:30 p.m., Wednesday, September 6th. *Exception: Culinary Arts and Photography — See individual classes for time and date.* Articles arriving for the exhibition after deadline will not be accepted. **Please observe entry times in each department.**
8. The management will give good care to all items on exhibit, but is not responsible for loss, damage or injury, should any occur.
9. Premiums checks will be available for pickup on Monday, Sept. 18 from 10:00 a.m. until 4:30 p.m. Checks not picked up will be mailed within 3 weeks from the close of the fair. Premium money will not be paid on any exhibit removed before time period.
10. If there is no competition among entries, the judge will have the authority to place awards according to the merits of the article. No premiums are awarded unless judge considers them worthy.
11. **Articles must be removed by Monday, Sept. 18 between 10:00 a.m. and 4:30 p.m. Exhibitors should have the stub of their entry tag present for pickup in each department. Exhibits not picked up from Fair Office by September 30, 2017 will become Fair property.**
12. Winners will be posted in each department in the Kerr Building only. PLEASE DO NOT CALL OFFICE.
13. **Exhibitors not willing to abide by these rules will be ineligible for competition the following year.**