

FAMILY AND CONSUMER SCIENCES DEPARTMENTS

GENERAL SUPERINTENDENT: NATALIE LILES

DEPARTMENT "W" CULINARY

This department includes subdepartments W01, W02, and W03. Please read the rules and regulations at the beginning of the section in which you are entering as well as the general rules provided at the front of the online Premium Book.

Pre-registration is required. All entry forms are to be returned to the entry office by September 16, 2016. Official NC State Fair entry forms will only be accepted for registration. Be sure to fill out the entry form completely, accurately, and legibly. This form may be photocopied if additional space is needed. Forms may be mailed, faxed, or hand delivered to the State Fair entry office. The right is reserved to reject all entries received after September 16, 2016. Registration may also be completed online at www.ncstatefair.org under the Competitions tab. **Social Security numbers are required in order for premium monies to be awarded.**

For questions or other concerns please contact the State Fair Entry Office at 919-839-4515.

"W01" Food Preservation Products

Department "W01"

Total Premiums Offered—\$13,204

SUPERINTENDENT: Ben Chapman, PhD, Associate Professor, Food Safety Specialist, NCSU
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INFORMATION FOR EXHIBITORS

Entry Forms must be received by: September 16, 2016 by 5:00 PM (**Pre-registration is required.**)

Exhibits must be at the Fair: October 6 - October 9th from 8:00 AM - 5:00 PM and October 10, 8:00 AM - 12:00 Noon. You may call the Entry Office for early tag pick up

Note: Exhibits released from other fairs will be accepted until 3 p.m. on Oct. 10 with entry tag from prior fair.

Deliver exhibits to: Education Building

Judging will be done: October 11 starting at 8:00 AM

Results will be available on October 18

Exhibits will be released: October 24, 8:00 AM - 6:00 PM POSITIVELY NOT BEFORE THAT DATE AND TIME

Exhibits left after this date will be discarded unless other arrangements have been approved by the fair. (See entry form.)

The Fair is not responsible for entries left after 6:00 PM, October 24, 2016.

RULES AND REGULATIONS

1. The General Rules and Regulations of the Fair will govern this department, except in cases of conflict, where the following Rules and Regulations will prevail. Be sure to read the [Information and General Rules for Exhibitors](#) before entering or competing in this department. Some—but not all—are repeated here for emphasis, along with the following Rules and Regulations which apply to this department only.
2. All entries must have been prepared by the exhibitor between October 26, 2015 and October 6, 2016. Anything that has been entered in a previous NC State Fair will be disqualified. **Commercially produced entries are not allowed.**
3. Only one individual in a household may make an entry under a lot number. The same product may not be shared for entry by more than one individual. Violators (all individuals) will be disqualified.
4. **An individual may register more than 15 items in department W1, but only 15 registered entries per exhibitor will be accepted for entry.**
5. In order to award premiums on a quality basis, all containers except canned fruits and vegetables will be opened for testing underprocessed or compromised products.
6. **Exhibits will be ruled out when not in standard canning jars of the specified size. Please include the ring with two-piece lid jars. See individual class for size of jar. Incorrect size jars and jars with spring loaded lids will be disqualified.**
7. Unless a product is of good quality, no premiums will be awarded. No mock products will be accepted as entries.

- W01057: Beans - Green or Wax
- W01058: Beans - dried pinto, navy, kidney, etc.
- W01059: Carrots
- W01060: Corn
- W01061: Mushrooms
- W01062: Okra
- W01063: Onions
- W01064: Peas - Green or Field

- W01065: Peppers
- W01066: Potatoes - Irish type
- W01067: Tomatoes
- W01068: Summer Squash
- W01069: Other Single Vegetable

- W01070: Vegetable Mixtures
- W01071: Dill Weed
- W01072: Dill Seed
- W01073: Sage
- W01074: Thyme

- W01075: Parsley
- W01076: Basil
- W01077: Mint
- W01078: Other Single Herb
- W01079: Herb Mixture
- W01080: Dried Jerky

Best of Show (Do Not Enter).....\$25

CLASS 104: PRESERVES (HALF PINT OR PINT JARS)

(Recipe required-See page 168, Rule #9)

Preserves contain whole fruits or fruit pieces that retain their shape and are clear, shiny, tender and plump. The fruits are suspended in a clear syrup that is the consistency of honey or soft jelly. These products should be filled to within 1/4 inch of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin).

CRITERIA FOR JUDGING* (See rule #11, page 168)

- I. Shape 10 points
 - small fruit should be whole and have original shape as nearly as possible;
 - larger fruits should maintain sliced shape
- II. Clearness and Color..... 25 points
 - fruit should be translucent and not too dark; liquid should be clear.
- III. Flavor..... 30 points
 - natural fruit flavor, not overpowered with too much sugar
- IV. Texture..... 10 points
 - tender, but firm and plump
- V. Pack and Fill.....5 points
 - arrangement of fruit with reference to symmetry of jar; filled to 1/4" of top, water bath processed
- VI. Consistency..... 10 points
 - juice should be of honey consistency or slightly jellied
- VII. Proportion of Syrup to Fruit..... 10 points
 - two-thirds fruit and one-third syrup

PREMIUMS: 1st: \$10 2nd: \$7 3rd: \$5

Lot Number (Note: When registering online with Quick Entries, the department letter is not used.)

- W01082: Cherry Preserves
- W01083: Fig Preserves (no mock fig)

- W01084: Peach Preserves
- W01085: Pear Preserves
- W01086: Plum Preserves
- W01087: Strawberry Preserves (no mock strawberry)
- W01088: Other Fruit Preserves - Single Fruit (no mock preserves)
- W01089: Mixed Fruit Preserves
- W01090: Watermelon Rind Preserves

Best of Show (Do Not Enter).....\$25

CLASS 105: JAMS, CONSERVES, MARMALADES AND BUTTERS (HALF-PINT OR PINT JARS)
(Recipe required-See page 168, Rule #9)

Jams are made from crushed fruits cooked to a smooth consistency that will mound up on a spoon but not jelly firm. Conserves are fruit mixtures of jam consistency often containing citrus. A true conserve contains nuts and raisins. Marmalades contain small pieces of fruit or citrus peel evenly suspended in a transparent soft jelly. Butters are pureed fruit cooked to a smooth consistency. These products should be filled to 1/4" of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin).

CRITERIA FOR JUDGING* (See rule #11, page 167)

- I. Smoothness..... 20 points
 - tender fruit with smooth texture
- II. Flavor..... 35 points
 - natural fruit flavor, not overpowered with added ingredients or spices
- III. Consistency and Texture 30 points
 - tender and will mound in spoon; not tough, sticky, or gummy; spreads easily
- IV. Color and Clearness..... 10 points
 - shiny fruit color; marmalades clear with suspended citrus
- V. Jar Fill / Process 5 points
 - filled jars to 1/4" of top of standard canning jars and water bath processed

PREMIUMS: 1st: \$10 2nd: \$7 3rd: \$5

Lot Number (Note: When registering online with Quick Entries, the department letter is not used.)

- W01096: Apple Butter
- W01097: Peach Butter
- W01098: Blueberry Conserve
- W01099: Cherry Conserve
- W01100: Peach Conserve
- W01101: Pear Conserve
- W01102: Plum Conserve
- W01103: Any Other Conserve
- W01104: Blackberry, Dewberry Jam
- W01105: Blueberry, Huckleberry Jam
- W01106: Cherry Jam
- W01107: Fig Jam (no mock fig)* (See page 168)
- W01108: Grape Jam
- W01109: Peach Jam
- W01110: Pear Jam
- W01111: Pepper Jam* (See page 168)
- W01112: Plum Jam
- W01113: Raspberry Jam
- W01114: Strawberry Jam (no mock strawberry)
- W01115: Any Two or more Fruit Jam** (See note below)
- W01116: Any Other Single Fruit Jam** (See note below)
- W01117: Citrus Fruit Marmalade
- W01118: Peach Marmalade

- W01159: Cucumber Pickle - Quick or Fresh Pack Sweet
- W01160: Cucumber Pickle - Quick or Fresh Pack Sour
- W01161: Fig Pickles
- W01162: Green Bean Pickles
- W01163: Hot Peppers - Small Whole
- W01164: Hot Peppers - Slices
- W01165: Sweet Peppers - Whole or Slices
- W01166: Okra Pickle
- W01167: Onion - Small Whole
- W01168: Mixed Vegetable Pickle
- W01169: Peach Pickle
- W01170: Pear Pickle
- W01171: Sauerkraut
- W01172: Tomato Pickle - Green
- W01173: Watermelon Rind Pickle
- W01174: Other Fruit Pickle (Not listed above)
- W01175: Other Vegetable Pickle (Not listed above)
- W01176: Artichoke Relish
- W01177: Beet Relish
- W01178: Chow-Chow or Green Tomato Relish (green tomatoes, pepper, onion, cabbage, etc.)
- W01179: Red (Ripe) Tomato Relish
- W01180: Cabbage Relish
- W01181: Corn Relish
- W01182: Cucumber Relish - Sour
- W01183: Cucumber Relish - Sweet
- W01184: Onion Relish
- W01185: Other Vegetable Mixture Relish (Not listed above)
- W01186: Fruit Relish
- W01187: Fruit Chutney
- W01188: Vegetable Chutney
- W01189: Green Salsa
- W01190: Red Salsa
- W01191: Barbecue Sauce
- W01192: Hot Chili Sauce
- W01193: Taco Sauce
- W01194: Any Other Spicy Sauce/Spread(no meat)
- Best of Show (Do Not Enter).....\$25

CLASS 109: JUNIOR CATEGORY (AGES 9-18)
(Recipe required-See page 168, Rule #9)

PREMIUMS: 1st: \$10 2nd: \$7 3rd: \$5

Pint or Quart sized jars required for W01196 thru W01210

Lot Number (Note: When registering online with Quick Entries, the department letter is not used.)

- W01196: Apples
- W01197: Applesauce
- W01198: Berries (blackberries, dewberries, blueberries, etc.)
- W01199: Cherries (whole, pitted or unpitted)
- W01200: Peaches (whole or slices)
- W01201: Pears (halves or slices)
- W01202: Other Fruit (Not listed above)* (See page 168)
- W01203: Fruit Juice
- W01204: Tomatoes (whole or quartered, water packed)
- W01205: Tomato Juice* (See page 168)
- W01206: Beans - Green, Snap, or Wax
- W01207: Cooked Dried Beans, Kidney, Pinto, Navy, etc.
- W01208: Peppers, Sweet (not pickled)
- W01209: Peppers, Hot (not pickled)
- W01210: Other Vegetable (Not listed above)

Half pint or pint jars required for W01211 thru W01229

- W01211: Dried Apples (rings or slices)
- W01212: Dried Beans, Kidney, Pinto, Navy, etc.
- W01213: Dried Peppers

- W01214: Dried Culinary Herb or Herb Mixture
- W01215: Dried Tomatoes
- W01216: Apple Jelly (home prepared juice)
- W01217: Grape Jelly (home prepared juice)
- W01218: Pepper Jelly/Jam* (See page 168)
- W01219: Other Jelly (Not listed above)* (See page 168)
- W01220: Pear Preserves
- W01221: Strawberry Preserves
- W01222: Other Preserves (Not listed above)
- W01223: Peach Jam
- W01224: Blueberry Jam
- W01225: Blackberry Jam
- W01226: Strawberry Jam
- W01227: Other Jam (Not listed above)
- W01228: Apple Butter
- W01229: Other Butter (Not listed above)

***To ensure safety, pH will be tested in the following acidified foods prior to tasting. Half pint, pint or quart jars are required for W01230 thru W01236**

- W01230: Bread and Butter Pickles*
- W01231: Cucumber Pickle - Sweet*
- W01232: Cucumber Pickle - Sour*
- W01233: Other Vegetable Pickle*
- W01234: Relish - All Types*
- W01235: Pickled Peaches*
- W01236: Salsa*

Best of Show (Do Not Enter).....\$25

