

**HUNTERDON COUNTY 4-H & AGRICULTURAL FAIR**  
**August 22-26, 2018**

**Jams, Jellies and other Sweet Spreads**  
**Entries taken – Tuesday, August 21<sup>st</sup>**  
**9:00 a.m. – 2:30 p.m.**

**Contest Rules**

1. There will be no pre-registration and there will be no prize money. Ribbons will be awarded to 1st, 2nd and 3rd place winners. Ribbons may be picked up at the tent following judging on Tuesday, August 21<sup>st</sup> until 5:00 p.m. on Sunday, August 26<sup>th</sup>, when the Fair closes.

2. All entries are to be registered and received at the Agricultural Tent on Tuesday, August 21<sup>st</sup> (day before the Fair opens) from 9:00 a.m. to 2:30 p.m. Exhibitor will be given an exhibitor card to fill out and accompany the entry. Please note the Exhibitor's name **may not appear on the entry**, only on the exhibitor card.

Judging will begin immediately at 3:00 p.m. on Tuesday, August 21<sup>st</sup>.

3. Included in this Division are the following classes: Jams, Jellies, Butters, Conserves, and Marmalades & Preserves. All jars must be clearly labeled with name of product & date prepared.

4. General scoring for all classes will be based on characteristics including 1) Container and Pack, 2) Color and Texture, and 3) Flavor and Aroma characteristic of the product submitted. Product must have been processed within the last 12 months.

5. In order to guarantee the judging of safe, properly prepared food products, all entries will be judged and tasted at the judge's discretion. **Exhibitors are strongly encouraged to follow tested recipes from the latest editions of approved, evidence-based resources, such as the UDSA canning guidelines, the University of Georgia/USDA's National Center for Home Food Preservation, or Ball Blue Book.**

Each entry must have a completed "**Canned Goods Entry Sheet**" (available online at <http://www.hunterdoncountyfair.com/show-information/open-agriculture-shows>) which documents method of preparation according to latest USDA or other approved guidelines. A **full recipe** must accompany the entry. Recipes must include a complete list of ingredients, amount of each ingredient, preparation method, cooking times and temperatures, and processing times. Judges reserve the option of disqualifying any entry if proper processing and recipe source cannot be documented. This includes providing evidence of adhering to use of tested recipe guidelines for jar size, pack method, mixture proportions of ingredients, method of processing, and processing time. Any entries unfit to judge or show will be disqualified.

For more information about approved and tested recipes please refer to the "**Canned Goods Entry Sheet**" or contact Rutgers Cooperative Extension of Hunterdon County, Department of

Family and Community Health Sciences, 908-788-1342 or [Grenci@njaes.rutgers.edu](mailto:Grenci@njaes.rutgers.edu).

6. Two jars of the same product must be entered. Each jar must have an exhibitor tag. One jar will be opened for judging; and the other used for display. The opened jar may be picked up on Tuesday, August 23rd after 8:00 p.m. in the Agricultural Tent. **THE UNOPENED JAR MUST REMAIN FOR DISPLAY. NO ENTRY IS ALLOWED TO BE REMOVED PRIOR TO THE END OF THE FAIR.** After the exhibits are arranged, they will be under exclusive charge of the Fair Committee. The management may at any time remove an exhibit which is in bad condition. Exhibits must be picked up by the exhibitor Sunday, August 28th at 5:00 p.m. Those exhibits still present after 5:30 p.m. will be forfeited by the owner, and disposed of.

7. A card containing the name and address of the exhibitor will be attached to the exhibit after it has been judged.

8. All classes are open to all exhibitors, but subject to above rules and regulations.

## **CLASSES**

### **JAMS**

In ½ -or 1-pint jars, with new 2 piece self-sealing lids, made for home canning.

A soft spread made by combining crushed or chopped fruits with sugar and cooking to form a gel. Commercial pectin may or may not be added. Jams can be made with a single fruit or with a combination of fruits. They should be firm but spreadable. Jams do not hold the shape of the jar.

\*Only For Class Number #612 exhibitor may enter more than one entry as long as it is different kind of Jam Combination.

600 Apricot

601 Blackberry

602 Black Raspberry

603 Blueberry

604 Cherry

605 Currant

606 Gooseberry

607 Grape

608 Peach

609 Plum

610 Red Raspberry

611 Strawberry

612 Any Combination Jam (standard recipe must be available)

613 Any Other Jam (standard recipe must be available)

## **JELLIES**

In ½ -or 1-pint jars with new, 2 piece lids, made for home canning.

A translucent, semi-solid soft spread made by combining fruit juice or acidified vegetable juice with sugar and cooking to form a gel. Commercial pectin may or may not be added.

A jelly is free from crystals and sediment, tender, and not sticky.

\*Only For Class Number #635 exhibitor may enter more than one entry as long as it is different kind of Jelly Combination

620 Apple

622 Black Raspberry

623 Blueberry

625 Crab-apple

626 Currant

627 Elderberry

629 Grape

630 Mint

631 Plum

632 Quince

633 Red Raspberry

634 Strawberry

635 Any Combination Jelly (standard recipe must be available)

636 Any Other Jelly (standard recipe must be available)

## **BUTTERS, CONSERVES, MARMALADES, AND PRESERVES**

In ½ -pint jars with new, 2 piece lids, made for home canning.

### **Butter-**

A soft spread made by slowly cooking fruit pulp and sugar to a consistency thick enough to mound on a spoon and spread easily. Spices may be added. A butter is free from lumps and seeds or separated liquid.

650 Apple Butter

651 Grape Butter

652 Peach Butter

653 Pear Butter

656 Tomato Butter

657 Any Other Butter (standard recipe must be available)

### **Conserve-**

A soft spread similar to jam made with a combination of two or more fruits, along with nuts and/or raisins. If nuts are used, they are added during the last five minutes of cooking.

- 660 Apricot Conserve
- 661 Cherry Conserve
- 662 Cranberry Conserve
- 663 Grape Conserve
- 664 Peach Conserve
- 665 Pear Conserve
- 666 Plum Conserve
- 667 Any Other Fruit Conserve (standard recipe must be available)

**Marmalade-**

A soft spread that contains pieces of citrus fruit and peel evenly suspended in transparent jelly. A marmalade is cooked in small batches and brought rapidly to, or almost to, the gelling point. Marmalades are similar in structure to jam.

- 670 Peach Marmalade
- 671 Orange Marmalade
- 672 Any Other Marmalade (standard recipe must be available)

**Preserve-**

A soft spread in which the fruit is preserved with sugar so it retains its shape and is transparent, shiny, tender and plump. The syrup varies from the thickness of honey to that of soft jelly. A true preserve does not hold its shape when spooned from the jar.

- 680 Blackberry Preserves
- 682 Cherry Preserves
- 684 Peach Preserves
- 685 Pear Preserves
- 686 Plum Preserves
- 687 Raspberry Preserves
- 688 Strawberry Preserves
- 689 Tomato Preserves
- 690 Any Other Fruit Preserves (standard recipe must be available)
- 691 Any Other Vegetable Preserves (standard recipe must be available)
- 692 Fruit Honey Spread

Revised 7-18-16; 6/17, 6/18

1/14; 3/15, 8/15; 5/16