

BALL "BRING OUT YOUR BEST" FOOD PRESERVATION AWARD PROGRAM

For the 20th year, the Nicholas County Fair is participating in the Jarden Home Brands Ball "Bring Out Your Best" Food Preservation Award Program.

Items for this contest must be entered Monday, July 7, from 5:00 to 8:00 pm or Tuesday, July 8, from 8:00 to 11:00 am in order to be eligible for judging.

Contest Awards

Adult Food Preservation Awards

Judges will select the 2 best entries submitted by an Adult in Fruit, Vegetable, Pickle, and Soft Spread Categories.

The entries designated First Place from each category will receive the following: Two (2) Five Dollar Coupons (\$5.00) for Ball or Kerr Home Canning Products and one (1) Three Dollar Coupon (\$3.00) for Ball 100% Natural Products.

The entries designated Second Place from each category will receive the following: Two (2) Five Dollar Coupons (\$5.00) for Ball or Kerr Home Canning Products.

Youth Food Preservation Awards

Judges will select the best entry submitted by a Youth in Fruit, Vegetable, Pickle, and Soft Spread Categories.

The best entry from each category will receive the following: Two (2) Five Dollar Coupons (\$5.00) for Ball or Kerr Home Canning Products.

Eligibility

1. All eligible entries must be canned using the same brand of jar and lid: Ball Jar sealed with a Ball Band with Dome Lid or Ball Collection Elite Decorative Band with Dome Lid; or canned in a Kerr Jar sealed with a Kerr Band with a Self-Sealing Lid or a Ball Collection Elite Decorative Band with Dome Lid.
2. Entries in the general Soft Spread categories must be prepared using one of the Ball Fruit Jell Pectins: Regular, No Sugar Needed, or Liquid. The UPC from the Ball Fruit Jell Package must accompany the entry as proof of purchase.
3. Entries must be labeled with product name, date of preparation, processing method, and processing time.
4. All home canned foods must have been prepared within a one-year period prior to judging.

Suggestions

- ◆ Air bubbles should be kept to a minimum. Gas bubbles denote spoilage and are identified by movement to the surface of the product while the jar is stationary. Any entry exhibiting spoilage of any type must be disqualified.
- ◆ Bands should be in place for transporting home canned products. However, band may be removed when presented for judging. This will aid in determining head space. Replacing the bands for display is preferred.
- ◆ Headspace must correspond to recommendations from the Ball Blue Book of Preserving or the USDA Complete Guide to Home Canning.
- ◆ All entries must be heat-processed following current guideline from one of the references listed above. If product was not processed according to approved recommendations, it must be disqualified.
- ◆ Pieces should be uniform in size and packed snugly, but allow for circulation of the liquids. Products should be free from defects or blemishes, strings, stems, seeds, pits, and peels. Some recipes may require stems, pits, and/or peels to remain; this is acceptable if the recipe is in keeping with approved guidelines. Liquids should cover the product, keeping within headspace guidelines. Liquids should be clear and free from cloudiness and small particles. Product should retain its natural characteristic color or as nearly that of standard cooked product. It should be free from undue color loss. Texture should be tender, but not overcooked. Product should maintain its shape and size appropriate for recipe and preparation method.

