

Department D
Family and Consumer Sciences
Chairperson: Nellie A. Buchanan
County Extension Agent for Family and Consumer Sciences
Phone 743-3292

Exhibits Entered: Tuesday, August 16, 2016 - 5:00pm-7:00pm

Exhibits Judged: Wednesday, August, 17, 2016 - 8:00am - 4:00pm

Exhibits open to the public:

Wednesday, August 17, - 4:00pm - 9:00pm

Thursday, August 18 – 4:30 p.m. – 8:30 p.m.

Exhibits Released Friday, August 19 - 3:00 - 5:30pm

Food Preservation

Superintendent: Norma Smith

Assistant Superintendent: Billie Jean Collinsworth, Sherry Lykins

1. All foods must be in clear, pint or quart standard canning jars (unless specified otherwise).
2. All foods must be closed with standard 2-piece metal lids (unless specified otherwise). Metal bands must be left on jars.
3. All foods must be using the latest USDA and/or University of Kentucky Cooperative Extension recommended procedures. (Food preservation information is available at no cost from the Morgan County Extension Service.)
4. All jelly, jam and preserves must be processed and sealed.
5. All jars must remain sealed.
6. Entries not meeting the above requirements will be disqualified.
7. Normally, foods will not be opened. Judges, however, do reserve the right to open products if necessary.
8. General rules for fair are applicable and should be read.

Premiums: Blue \$4; Red \$3; White \$2.

DI – Food Preservation

CANNED FRUITS- PINTS OR QUARTS

1. APPLES
2. APPLESAUCE
3. BLACKBERRIES
4. CHERRIES
5. PEACHES
6. PEARS
7. RASPBERRIES
8. ANY OTHER FRUIT
9. BEST COLLECTION OF 3 FRUITS
CHAMPION CANNED FRUIT (CLASSES 1 – 8)

CANNED VEGETABLES-PINTS OR QUARTS

10. BEANS, GREEN, CUT OR SNAP
11. BEANS, LIMA
12. BEETS
13. CARROTS
14. CORN
15. GREENS
16. PEAS
17. SOUP MIXTURE
18. SWEET POTATOES
19. TOMATO JUICE
20. TOMATOES
21. ANY OTHER VEGETABLES
22. BEST COLLECTION OF VEGETABLES, 3 OR MORE DIFFERENT
CHAMPION CANNED VEGETABLES (CLASSES 10 – 21)

CANNED MEATS-PINTS OR QUARTS

23. BEEF
24. PORK
25. SAUSAGE
26. ANY OTHER MEAT
CHAMPION CANNED MEAT (CLASSES 23 – 26)

D. PICKLES, RELISHES, AND OTHER - PINTS OR QUARTS

- 27. BREAD AND BUTTER PICKLES
 - 28. CORN RELISH
 - 29. DILL PICKLES
 - 30. MIXED PICKLES
 - 31. PASTA SAUCE
 - 32. PICKLED BEETS
 - 33. PICKLED OKRA
 - 34. SALSA
 - 35. SLICED TOMATO PICKLES
 - 36. SWEET CUCUMBER PICKLES
 - 37. ZUCCHINI PICKLES
 - 38. TOMATO SAUCE
 - 39. ANY OTHER PICKLE
 - 40. ANY OTHER RELISH
- CHAMPION PICKLE, RELISH, OR OTHER (CLASSES 27 – 40)

E. BUTTER, JAMS, PRESERVES-HALF PINTS OR PINTS

- 41. APPLE BUTTER
 - 42. PEACH BUTTER
 - 43. PEAR BUTTER
 - 44. ANY OTHER BUTTER
 - 45. APRICOT JAM
 - 46. BLACKBERRY JAM
 - 47. BLUEBERRY JAM
 - 48. RASPBERRY JAM
 - 49. STRAWBERRY JAM
 - 50. ANY OTHER JAM
 - 51. CHERRY PRESERVES
 - 52. PEACH PRESERVES
 - 53. STRAWBERRY PRESERVES
 - 54. ANY OTHER PRESERVES
- CHAMPION BUTTER, JAM OR PRESERVES (CLASSES 41 – 54)

F. JELLIES - HALF PINTS OR PINTS

- 55. APPLE JELLY
 - 56. BLACKBERRY JELLY
 - 57. CHERRY JELLY
 - 58. ELDERBERRY JELLY
 - 59. GRAPE JELLY
 - 60. MINT JELLY
 - 61. PEACH JELLY
 - 62. PEPPER JELLY
 - 63. PLUM JELLY
 - 64. RASPBERRY JELLY
 - 65. STRAWBERRY JELLY
 - 66. ANY OTHER JELLY
 - 67. BEST COLLECTION OF 3 OR MORE
DIFFERENT JAMS, JELLIES, OR BUTTERS
- CHAMPION JELLY (CLASSES 55 – 66)

G. SWEETS

- 68. HONEY, WITH COMB
- 69. HONEY, STRAINED
- 70. SORGHUM

H. DRIED FRUITS OR VEGETABLES-JARS

- 71. APPLES
- 72. BEANS
- 73. HERBS
- 74. PEACHES
- 75. TOMATOES
- 76. ANY OTHER FRUIT
- 77. ANY OTHER VEGETABLE

MEAL

- 78. Representative meal (not less than 5 or more than 8 jars). Example: juice, meat, 2 vegetables, relish, fruit.

Food Preservation Champion entry-Rosette

FOOD PREPARATION

Superintendent:

Assistant Superintendent:

1. No prepared mixes (unless specified in class requirements).
2. No purchased pie crust allowed
3. All foods must be displayed on sturdy disposable plates or foil covered cardboard in zipper sealed bags.
4. All entrants should provide recipe for items entered or be willing to provide recipe on request.
5. General rules for the fair are applicable and should be followed.

Premiums: Blue \$4, Red \$3, White \$2

A. BREADS (QUICK)

1. BISCUITS (4)
 2. BUTTERMILK BISCUITS (4)
 3. CORNMEAL STICKS OR MUFFINS (4)
 4. BANANA BREAD (1/2 LOAF)
 5. PEACH BREAD (1/2 LOAF)
 6. PUMPKIN BREAD (1/2 LOAF)
 7. SWEET POTATO BREAD (1/2 LOAF)
 8. SPECIALTY BREAD(1/2 LOAF)
 9. ZUCCHINI BREAD(1/2 LOAF)
 10. FRUIT MUFFIN (4)
 11. COFFEE CAKE (1/2 LOAF)
 12. ANY OTHER BREAD (1/2 LOAF)
- CHAMPION QUICK BREAD (CLASSES 1 -12_

B. YEAST BREADS

- | | |
|--|-------------------------------------|
| 13. WHITE | 22. COFFEE CAKE (1/2 LOAF) |
| 14. RYE | 23. LIGHT ROLLS (4) |
| 15. WHOLE WHEAT (AT LEAST 50% WHOLE WHEAT) | 24. CINNAMON ROLLS (4) |
| 16. ITALIAN LOAF | 25. WHOLE WHEAT ROLLS (4) |
| 17. MIXED GRAIN-TWO OR MORE FLOURS | 26. ANY YEAST BREAD NOT MENTIONED |
| 18. OATMEAL | 27. ANY BREAD MADE IN BREAD MACHINE |
| 19. SOUR DOUGH | CHAMPION YEAST BREAD |
| 20. BATTER BAKING, ANY SEASONING, HERB | (CLASSES 13 – 27) |
| 21. BRAIDED CINNAMON (1/2 LOAF) | |

C. CAKES AND COOKIES

- ***No Commercial mixes – see general rules for Food Preparation***

28. ANGEL FOOD CAKE, NOT ICED (1/4)
29. APPLE CAKE, NOT ICED (1/4)
30. CARROT CAKE
31. CHOCOLATE CAKE, NOT ICED(1/4)
32. DECORATED CAKE, BIRTHDAY
33. DECORATED CAKE, BRIDAL
34. DECORATED CAKE, NOVELTY
35. JAM CAKE, NOT ICED (1/4)
36. OLD FASHIONED STACK CAKE(1/4)
37. WHITE LAYER CAKE, NOT ICED (1/4)
38. ANY OTHER CAKE (1/4)
 CHAMPION CAKE (CLASSES 28 – 38)
39. BROWNIES, NOT ICED (1/4)
40. BROWNIES, ICED (1/4)
41. BAR COOKIES (1/4)
42. CHOCOLATE CHIP COOKIES (4)
43. OATMEAL COOKIES (4)
44. PEANUT BUTTER COOKIES (4)
45. SUGAR COOKIES NOT MENTIONED (4)
46. ANY COOKIE NOT MENTIONED (4)
47. VARIETY OF 4-6 DIFFERENT COOKIES
 CHAMPION COOKIES (CLASSES 39 – 47)

D. PIES

48. BLACKBERRY PIE (1/4)
49. BLUEBERRY PIE (1/4)
50. TRIPLE BERRY PIE (1/4)
51. RASBERRY PIE (1/4)
52. STRAWBERRY PIE (1/4)
53. ANY OTHER BERRY PIE (1/4)
54. APPLE PIE (1/4)
55. CHERRY PIE (1/4)
56. PEACH PIE (1/4)
57. ANY OTHER FRUIT PIE
58. CHESS PIE (1/4)
59. PECAN PIE(1/4)
60. PUMPKIN PIE(1/4)
61. ANY PIE NOT LISTED (1/4)
 CHAMPION PIE (CLASSES 48 – 61)

E. CANDIES

62. CARAMELS (6)
63. CHOCOLATE FUDGE (6)
64. CHOCOLATE NUT FUDGE (6)
65. CREAM CANDY (6)
66. DIVINITY OR SEAFOAM (6)
67. MINTS (6)
68. NUT BRITTLE (6)
69. NUT ROLLS (1)
70. PEANUT BUTTER FUDGE (6)
71. PEANUT BUTTER ROLL (6 SLICES)
72. ANY CANDY NOT LISTED (6)
73. PLATE MIXED CANDY, 3 KINDS (9)
74. MOST ATTRACTIVE DISPLAY
 CHAMPION CANDY (CLASSES 62 – 74)

TEXTILES

SUPERINTENDENT: SUSIE BLEVINS (743-7878)
ASSISTANT SUPERINTENDENTS: DEBBIE RATLIFF
NOTE: MUST BE MADE AND OWNED BY EXHIBITOR

HOUSEHOLD FURNISHINGS

PREMIUMS: BLUE \$6, RED \$4, WHITE \$2

A. QUILTING (QUILT MADE BY EXHIBITOR AND QUILTED BY EXHIBITOR)

1. FIRST QUILT-FOR NEW QUILTERS, FIRST QUILT MADE, BED SIZE (pieced and quilted by exhibitor)
2. QUILT, BED SIZE (hand-pieced; hand quilted by exhibitor)
3. QUILT, BED SIZE (machine pieced; hand quilted by exhibitor)
4. QUILT, BED SIZE (machine-pieced; machine quilted by exhibitor)
5. APPLIQUE QUILT, BED SIZE (hand-appliqué, hand quilted by exhibitor)
6. MIXED PIECES AND APPLIQUE, BED SIZE (piecing may be by machine, hand quilted by exhibitor)
7. QUILT, TACKED, BED SIZE
8. QUILT, TACKED, BABY

QUILT MADE BY EXHIBITOR BUT QUILTED BY SOMEONE ELSE

***** ENTRY SHOULD LIST EXHIBITOR & ACKNOWLEDGE QUILTER *****

9. QUILT (hand-pieced; hand quilted by someone else)
10. QUILT (machine-pieced; hand quilted by someone else)
11. QUILTED (hand –pieced; machine quilted by someone else)
12. QUILT (machine –pieced; machine quilted by someone else)
13. APPLIQUE QUILT (hand-appliqué; quilted by someone else)
14. APPLIQUE QUILT (machine appliqué; quilted by someone else)
15. MIXED PIECES AND APPLIQUE (piecing may be by machine, hand-quilted by someone else)
16. QUILT, TACKED
17. BABY QUILT (machine pieced; quilted by someone else)
18. BABY QUILT (hand pieced; quilted by someone else)
19. APPLIQUE BABY QUILT (quilted by someone else)
20. NOVELTY QUILT (embroidered, painted candlewick, etc.)
21. WALL HANGING (hand or machine quilted, size not to exceed 42"x42")
22. SMALL QUILT (any size up to 72"x90")
23. MINIATURE QUILT (no larger than 18"x18")
24. HERITAGE QUILT
25. ANY LONG ARM MACHINE QUILTED QUILT (entered by quilter)
26. KIT (pieced, appliqué or cross stitch)

BED RUNNERS (minimum size 36" x 60")

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|--------------------------------------|---|
| 27. HAND PIECED, HAND QUILTED | 32. MACHINE PIECED, MACHINE QUILTED |
| 28. MACHINE PIECED, HAND QUILTED | 33. APPLIQUE (MACHINE), MACHINE QUILTED |
| 29. APPLIQUE (MACHINE), HAND QUILTED | 34. APPLIQUE (HAND), MACHINE QUILTED |
| 30. APPLIQUE (HAND), HAND QUILTED | |
| 31. HAND PIECED, MACHINE QUILTED | |

OTHER ITEMS

35. PIECED PILLOW
36. APPLIQUE PILLOW
37. CHENILLE PILLOW
38. ANY OTHER PILLOW
39. PLACEMATS, SET OF FOUR
40. QUILTED TABLE RUNNER
41. QUILTED TABLE RUNNER; CHRISTMAS
42. QUILTED TABLE RUNNER; FALL
43. QUILTED TABLE RUNNER; SPRING
44. QUILTED TABLE RUNNER; SUMMER
45. ANY OTHER QUILTED TABLE RUNNER NOT LISTED
46. ANY QUILTED ITEM NOT LISTED
BEST QUILTED ITEM (CLASSES 1 – 46)

B. OTHER NEEDLEWORK

47. COUNTED CROSS-STITCH AFGHAN
48. ANY ARTICLE IN COUNTED CROSS-STITCH NOT TO EXCEED 18"X18" (NOT FRAMED)
49. ANY ARTICLE IN COUNTED CROSS-STITCH IN SPECIALTY FABRIC (SUCH AS LINEN, ETC.) NOT TO EXCEED 18"X18" (NOT FRAMED)
50. MOST ATTRACTIVE PICTURE, CROSS-STITCH (FRAMED)
51. MOST ATTRACTIVE, CROSS-STITCH ON SPECIALTY FABRIC (SUCH AS LINEN, ETC. (FRAMED)
52. MOST ATTRACTIVE COUNTED CROSS-STITCH SAMPLER
53. NEEDLEPOINT ARTICLE
54. CANDLEWICK ARTICLE
55. SILK RIBBON EMBROIDERY ARTICLE
56. HAND EMBROIDERY ARTICLE
57. ANY REDWORK EMBROIDERY ITEM
58. HANDDRAWN WORK
59. MACHINE EMBROIDERY ARTICLE
60. ANY HAND SMOCKED ITEM
61. ANY MACHINE SMOCKED ITEM
62. ANY OTHER NEEDLEWORK NOT LISTED
BEST HOUSEHOLD ARTICLE (CLASSES 47 – 62)

C. KNITTING

- | | |
|--------------------|--------------------------------------|
| 63. AFGHAN | 68. BABY ITEM |
| 64. AFGHAN, BABY | 69. ANY HAND-KNITTED ITEM NOT LISTED |
| 65. SWEATER, ADULT | 70. ANY MACHINE-KNITTED ITEM |
| 66. SWEATER, CHILD | |
| 67. SCARF | BEST KNIT ARTICLE (CLASSES 63 – 69) |

D. CROCHET

71. AFGHAN
72. AFGHAN, BABY
73. SWEATER, ADULT
74. SWEATER, CHILD
75. BABY ITEM
76. BASKET
77. SCARF
78. TABLE RUNNER
79. RUG
80. ANY LARGE ITEM, NOT LISTED
81. ANY SPECIALTY CROCHET ITEM
BEST CROCHET ARTICLE (CLASSES 71 – 81)

E. WEARING APPAREL

SPECIFIC RULES:

1. Clothing exhibits must be labeled with name and address on each article.
2. All clothing items must be clean and pressed.

PREMIUMS: BLUE \$4, RED \$3, WHITE \$2

1. ADULT DRESS
2. TAILORED LADY'S SUIT
3. LADY'S SKIRT
4. BLOUSE OR SHIRT
5. JACKET OR COAT
6. ADULT COSTUME
7. CHILD'S DRESS
8. CHILD'S COSTUME
9. OTHER CHILD'S GARMENT
10. SWEATSHIRT, DECORATED
11. SPORTS OUTFIT
12. LOUNGE WEAR
13. FORMAL DRESS
14. APRON
15. CHILD'S APRON
16. ANY ARTICLE NOT LISTED
BEST ARTICLE IN WEARING APPAREL (CLASSES 1 – 16)

D – IV: FINE ARTS

SUPERINTENDENT: DONNA B. DAVIS
ASSISTANT SUPERINTENDENTS: BLAIR BENTON

SPECIFIC RULES:

1. ENTRIES MUST BE ORIGINAL AND COMPLETED BY EXHIBITOR.
2. GENERAL FAIR RULES APPLY.

PREMIUMS: BLUE \$4, RED \$3, WHITE \$2

PAINTING

1. OIL PAINTING
2. ACRYLIC PAINTING
3. PORTRAIT
4. STILL LIFE
5. LANDSCAPE

CRAFTS

6. CERAMIC ITEM
 7. POTTERY ITEM
 8. CLOTH DOLL
 9. ANY FOLK ART OR TOLE PAINTED ITEM EXCEPT TEXTILES, SMALL
 10. ANY FOLK ART OR TOLE PAINTED ITEM EXCEPT TEXTILES, LARGE
 11. OLD WORLD SANTA
 12. ANY CHRISTMAS ITEM NOT LISTED
 13. SEASONAL DOOR DECORATION OR WREATHS (NOT CHRISTMAS)
 14. ANY PATRIOTIC ARTICLE
 15. ANY OTHER SEASONAL DECORATION (NOT CHRISTMAS)
 16. ANY HANDMADE JEWELRY ITEM
 17. ANY TEXTILE PAINTED ITEM
 18. CHRISTMAS DOOR DECORATION OR WREATH
 19. CHRISTMAS TABLE DECORATION OR CENTERPIECE (NO LIVE FLOWERS)
 20. CHRISTMAS WALL HANGING OR WALL DECORATION (NO WREATHS)
 21. CHRISTMAS ORNAMENTS (COLLECTION OF 3)
 22. ANY DECORATED PHOTO ITEM
 23. WOOD CARVING
 24. WOOD BASKET
 25. ANY OTHER WOODEN ITEM
 26. HANDWOVEN BASKET
 27. ANY ARTS & CRAFTS DECORATION ITEM NOT LISTED
 28. HANDWOVEN CANE ITEM
 29. FALL TABLE DECORATION
 30. FALL DOOR DECORATION
 31. YARD DECORATION
- BEST ARTICLE IN CRAFTS (CLASSES 6 – 31)

D – V: PHOTOGRAPHY

Note: photos must have been made since county fair 2013. Amateur photos only. Exception: heritage photos.

C. BLACK & WHITE

1. PORTRAIT (DEPICTION OF PERSONALITY, HEAD OR FULL FIGURE, POSED OR INFORMAL (NOT CANDID), WHEREIN THE PERSON IS THE MAIN INTEREST. DUOS ARE PERMITTED
2. HUMAN INTEREST (CANDID, PEOPLE INTERACTING, ETC.)
3. SCENIC (LANDSCAPES, WATER, SUNSETS, BUILDINGS, ROADS, ETC.) BUILDINGS, ROADS, ETC.)
4. FLORAL (FLOWERS, GARDENS, PLANTS, CULTIVATED OR WILD)
5. ANIMALS (WILD)
6. ANIMALS (PETS)
7. CHILDREN (INCLUDING BABIES)
8. ACTION SEQUENCE (3 OR MORE PHOTOS)
9. HERITAGE PHOTO (OLD PHOTOS)
10. HERITAGE PHOTO (PORTRAIT)
11. ANY OTHER BLACK & WHITE PHOTO

D. COLOR

12. PORTRAITS (DEPICTION OF A PERSONALITY, HEAD OR FULL FIGURE, POSED OR INFORMAL (NOT CANDID), WHEREIN THE PERSON IN THE MAIN INTEREST. DUOS ARE PERMITTED)
13. HUMAN INTEREST (CANDID, PEOPLE INTERACTING, ETC.)
14. SCENIC (LANDSCAPES, WATER, SUNSETS, BUILDINGS, ROADS, ETC.)
15. FLORAL (FLOWERS, GARDENS, PLANTS, CULTIVATED OR WILD)
16. ANIMALS (WILD)
17. ANIMALS(PETS)
18. CHILDREN (INCLUDING BABIES)
19. ACTION SEQUENCE (3 OR MORE PHOTOS)
20. HERITAGE PHOTO (PORTRAIT)
21. HERITAGE PHOTO (SCENIC)
22. ANY OTHER COLOR PHOTO

E. FLOWERS

1. POTTED PLANT, NON-FLOWERING
2. POTTED PLANT, FLOWERING
3. HANGING BASKET
4. GARDEN FLOWER ARRANGEMENT
5. WILD FLOWER ARRANGEMENT
6. DRIED FLOWER ARRANGEMENT
7. MINIATURE ARRANGEMENT, HEIGHT FOUR INCHES OR LESS

F. RUG MAKING

1. BRAIDED
2. CROCHET
3. HOOKED
4. LOCKER HOOK
5. PAINTED
6. ANY OTHER RUG

G. SCRAPBOOKING

1. SCRAPBOOK ORIGINAL DESIGN
2. SCRAPBOOK PAGES DEPICTING BIRTHDAY PARTY
3. SCRAPBOOK PAGE DEPICTING WEDDING
4. ANY OTHER SCRAPBOOK PAGE



2016 JUDGING GUIDELINES

APPOINTING JUDGES

1. A minimum of three judges should be impaneled. Include one person with food preservation training: Extension Agent, Teacher or Master Food Preserver.
2. Individuals may not act simultaneously as both judge and contestant in the Ball® Fresh Preserving Award program.
3. The following publications are recognized as authorities in safe food preservation. Judges may use them to validate quality criteria of entries. Information in these references may differ slightly; each book is correct and safe.
 - “Ball Blue Book® Guide to Preserving,” copyright 2012, 2013, 2014, 2015
 - “Ball® Complete Book of Home Preserving,” copyright 2006, 2012
 - “USDA Complete Guide to Home Canning,” Bulletin No. 539, reprint 2009

ENTRANT ELIGIBILITY

1. Eligible entries must be preserved in the same brand of jar and lid: Ball® Classic, Heritage Collection, or Collection Elite® Jar sealed with a Ball® Classic, Heritage Collection, or Collection Elite® Lid & Band, or Kerr® Jar sealed with a Kerr® Lid & Band.
2. Entries in the Soft Spread category must be prepared using Ball® Pectin: Classic, Low or No-Sugar, or Liquid.
3. Entries must be labeled with product name, date of preparation, processing method, and processing time.
4. All preserved foods must be prepared within a one-year (1 year) period prior to the judging date.

QUALITY CRITERIA

- * * *Safety is of utmost importance. Any entry not in compliance with judging guidelines or exhibiting spoilage 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. * **

1. FILLED JAR

- Headspace must correspond to instructions from the reference guides listed. The top of the finished recipe or liquid covering produce must provide adequate headspace as stated in approved guidelines.
- 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 the presence of gas bubbles must be disqualified.)
- Bands should remain on the jars while in transit to the fair event. Remove bands carefully to determine if the headspace is correct. Replace bands for product display.

2. HEAT PROCESS

- Methods used to heat process **food** must comply with current preserving guidelines as stated in the approved reference guides. The boiling water process for high-acid food and pressure process for low-acid food are the only recommended methods to preserve food in jars for shelf storage.
- Time for correctly heat processing food varies depending on each specific recipe or food type. Processing time must be in agreement with the approved reference guides.

3. PRODUCT APPEARANCE

- 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 approved guidelines.
- Liquid must be clear and free from cloudiness and small particles unless the inherent characteristics of ingredients effect product clarity.
- Color of the finished product should be as close as possible to its natural characteristics or that for cooked product.
- Texture is affected by heat processing; however, the finished product should not easily break down or appear over-cooked.
- Ingredients should retain their shape and size based on the type and preparation method. Ingredients should be cut into uniform pieces and packed evenly into each jar, allowing adequate room for liquid to circulate throughout the jar during processing.

2016 Award Announcement

BALL® FRESH PRESERVING AWARD FOR ADULT LEVEL

Presented by:

BALL® & KERR® FRESH PRESERVING PRODUCTS

Jarden Home Brands, marketers of Ball® and Kerr® Fresh Preserving Products, is proud to recognize today's fresh preserving (canning) enthusiasts. Awards for 1st and 2nd place will be presented to individuals whose home canned entry is selected the best in the category.

A panel of judges will select the top two entries in Fruits, Vegetables, Pickles, and Soft Spreads categories. Entries must be preserved in Ball® Classic, Collection Elite®, or Heritage Collection Jars sealed with Ball® Classic, Collection Elite, or Heritage Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spread entries must be prepared using Ball® Pectin: Classic, Low or No-Sugar, or Liquid.

Entries from each category honored with the First Place award will receive:

- Two (2) Five-Dollar (\$5) Coupons for Ball® or Kerr® Fresh Preserving Products and
- One (1) Free (up to \$5 value) Coupon for Ball® Pectin

Entries from each category honored with the Second Place award will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and
- One (1) Free (up to \$5 value) Coupon for Ball® Pectin

2016 Award Announcement

BALL® FRESH PRESERVING AWARD FOR YOUTH LEVEL

Presented by:

BALL® & KERR® FRESH PRESERVING PRODUCTS

Jarden Home Brands, marketers of Ball® and Kerr® Fresh Preserving Products, is proud to recognize today's fresh preserving (canning) enthusiasts. An award for 1st place will be presented to the individual whose home canned entry is selected the best in the category.

A panel of judges will select the best entry in each category for Fruits, Vegetables, Pickles, and Soft Spreads categories. Entries must be preserved in Ball® Classic, Collection Elite®, or Heritage Collection Jars sealed with Ball® Classic, Collection Elite®, or Heritage Collection Lids and Bands, or preserved in Kerr® Jars sealed with Kerr® Lids and Bands. In addition, soft spread entries must be prepared using Ball® Pectin: Classic, Low or No-Sugar, or Liquid.

Entries from each category honored with a First Place award will receive:

- One (1) Five-Dollar (\$5) Coupon for Ball® or Kerr® Fresh Preserving Products and
- One (1) Free (up to \$5 value) Coupon for Ball® Pectin