



# Young Harris Art Festival Food Preservation & Baking August 28-29, 2010

## GENERAL ENTRY FORM

CANNING FORMS & PRODUCTS MAY BE DROPPED OFF THE FOLLOWING DAYS FOR THE FESTIVAL.

AUGUST 25<sup>TH</sup> AND 26<sup>TH</sup> AT MAYORS PARK IN THE GAZEBO BETWEEN 10AM-2PM

BAKED GOODS NEED TO BE DROPPED OFF FRIDAY THE 27<sup>TH</sup> BETWEEN 9AM & NOON

JUDGING WILL BE DONE ON FRIDAY & RIBBONS WILL BE AWARDED & READY FOR THE FESTIVAL.

NAME OF EXHIBITOR \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ ST \_\_\_\_\_ ZIP \_\_\_\_\_

COUNTY \_\_\_\_\_ PHONE # \_\_\_\_\_

TOTAL ENTRIES SUBMITTED \_\_\_\_\_

E-MAIL ADDRESS:

\_\_\_\_\_

EACH EXHIBITOR MUST COMPLETE A SEPARATE ENTRY FORM FOR EACH DEPARTMENT, FOOD & BAKING

CLASS NUMBER	DESCRIPTION OF PRODUCT	ENTRY TAG #
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

EXHIBITOR'S SIGNATURE \_\_\_\_\_

I HEREBY AGREE TO ABIDE BY ALL THE RULES AND REGULATIONS  
OF THE YOUNG HARRIS ART FESTIVAL COMMITTEE



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## JUDGING CRITERIA FOR CANNED FOODS

**CANNED FOODS ARE NOT OPENED AND TASTED AND WILL  
BE JUDGED ONLY ON THE FOLLOWING CRITERIA:**

QUALITY OF PRODUCT  
(JUDGED BY APPEARANCE).....45 POINTS

- A. UNIFORM IN SIZE AND SHAPE
- B. GOOD CONDITION; NATURAL SHAPE RETAINED
- C. FRESH, NATURAL COLOR

QUALITY OF PACK.....15 POINTS

- A. FULL JAR WITH GOOD PROPORTION OF PRODUCT TO JUICE
- B. PROPER HEAD SPACE

QUALITY OF LIQUID.....30 POINTS

- A. CLEAR AND FREE OF SEDIMENT
- B. CLEAR NATURAL COLOR

QUALITY OF JAR.....10 POINTS

- A. CLEAN, STANDARD CANNING JAR
- B. LABEL OF APPROPRIATE SIZE/COLOR, NEATLY PLACED & CLEARLY MARKED
- C. SHINY, NEW LIDS AND BANDS

THE FOLLOWING IS THE LIST OF CLASSES THAT WILL BE USED FOR THE  
REGISTRATION FORM AND JUDGING YOUR PRODUCT. PLEASE FIND BELOW YOUR  
PRODUCT AND ITS CLASS THAT NEEDS TO BE USED ON YOUR REGISTRATION FORM.

### JAMS & MARMALADES

PINTS & HALF PINTS

*STANDARD SEALING METHOD ONLY,  
DO NOT USE PARAFFIN*

1. BLACKBERRY JAM
2. FIG JAM
3. PEACH JAM
4. STRAWBERRY JAM
5. ANY OTHER JAM
6. MARMALADES

### JELLIES

PINTS & HALF PINTS

*STANDARD SEALING METHOD ONLY,  
DO NOT USE PARAFFIN*

7. APPLE
8. BLACKBERRY
9. BLUEBERRY
10. CRABAPPLE
11. GRAPE
12. HOT PEPPER
13. MINT
14. MUSCADINE
15. PLUM
16. SCUPPERNONG
17. ANY OTHER JELLY NOT LISTED

### PRESERVES & BUTTERS

PINTS & HALF PINTS

*STANDARD SEALING METHOD ONLY,  
DO NOT USE PARAFFIN*

18. APPLE BUTTER
19. ANY OTHER BUTTERS
20. FIG PRESERVES
21. PEACH PRESERVES
22. PEAR PRESERVES
23. STRAWBERRY PRESERVES
24. STRAWBERRY-FIG PRESERVES
25. ANY OTHER PRESERVES NOT LISTED

### CANNED FRUITS/VEGETABLES

PINTS & QUARTS

26. APPLES
27. BLACKBERRIES
28. PEACHES
29. PEARS
30. BLUEBERRIES
31. FRUIT JUICES
32. ANY OTHER FRUIT NOT LISTED
33. BEANS, BUTTER
34. BEANS, GREEN
35. PEAS, ENGLISH
36. TOMATOES
37. SOUP MIXTURE
38. VEGETABLE JUICES
39. ANY OTHER VEGETABLE NOT LISTED

### SAUCES

PINTS & QUARTS

40. BARBECUE
41. PEPPER SAUCE
42. TOMATO SAUCE
43. ANY OTHER SAUCE NOT LISTED

### PICKLES & RELISHES

QUARTS, PINTS OR HALF PINTS

44. CUCUMBER, BREAD & BUTTER PICKLES
45. CUCUMBER, SWEET PICKLES
46. CUCUMBER, DILL PICKLES
47. PEACH PICKLES
48. PEAR PICKLES
49. GREEN TOMATO PICKLE
50. SQUASH PICKLES
51. ANY OTHER PICKLE NOT LISTED
52. ONION RELISH
53. PEAR RELISH
54. TOMATO RELISH
55. PEPPER RELISH
56. SALSA
57. ANY OTHER RELISH NOT LISTED

### DRIED FOODS

DISPLAYED IN STANDARD CANNING  
JARS OR PLASTIC FREEZER BAGS  
PINTS OR QUARTS

58. HERBS
59. FRUITS
60. VEGETABLES
61. VEGETABLE SOUP MIX
62. ANY OTHER DRIED FOOD NOT LISTED