

NOJOQUI EXHIBIT DAY
Nojoqui Falls Park
The Second Saturday of May
Revised 01/26/06

FOOD PRESERVATION DIVISION

There will be one (1) County Winner recognized.

Class 1400	Water bath, fruit or tomatoes
Class 1410	Jams and preserves
Class 1412	Jellies
Class 1414	Pickles
Class 1416	Dried Foods
Class 1418	Other/miscellaneous Any food item
Class 1420	Section 1. Posters
	Section 2. Any group entry
	Section 3. Display of learning
	Section 4. Any kit, collection or group of items related to project.
	Section 5. Any item related to project.

Rules:

Label Products with name of product, date processed and method used.

Use standard containers. **Only standard containers designed for the purpose will be accepted.**

All jars must be sealed.

A jar ring must be on each jar, and it must be clean under the ring.

No paraffin.

Exhibitor must be enrolled in project entered.

SCORE CARD

1. How it looks -

Outside

Color even and in keeping with product.

Texture even and in keeping with product.

Moisture as expected for product.

Inside

Color even and keeping with product.

Texture even and keeping with product.

Moisture as expected for product.

Frosting or Topping (if used)

Appropriate in color and texture. In good proportion to product. Evenly applied

2. How it tastes

Flavor

Fresh ingredients used. Blended, Pleasing in amount.