

**2018 Pahrump Fall Festival
Food & Horticulture
Section & Lot Categories**

FOOD DIVISION (SECTIONS P & R) JUDGING CRITERIA

- A. All canned food entries shall be judged using the latest National Food Preservation website http://nchfp.uga.edu/publications/publications_home.html
- B. All entries must be heat processed following canning guidelines in the Ball Canning book, So Easy to Preserve Book, or USDA Complete Guide to Home Canning. The two approved methods are: boiling water canning for high-acid foods and steam pressure canning for low acid foods. Paraffin seals not accepted
- C. Entries must be labeled with product name, date of preparation, processing method and length of processing time. Home canned foods to be judged must have been prepared within one year of the current Fall Festival season
- D. **All entries must be accompanied by 3 x 5 card with name of the product, the ingredient listing and canning process (i.e. Water bath or Pressure canned with processing time listed) and canning date printed in ink or typewritten. The exhibitor's name, address, age and phone number should be printed clearly on the back of the card. Entries will not be judged without the ingredient listing.**
- E. Only regulation canning jars will be judged. Canned food containers must be designed for canning purposes. Canned food can be exhibited in quart or pint jars. Jellies & jams can be shown in tall, pint or 4 oz. Jelly glasses with approved canning lids.
- F. Canned non-acid foods (vegetables, poultry, fish & meats) must be canned in a pressure canner following recommended current Ball Canning book, So Easy to Preserve book or USDA Complete Guide to Home Canning directions.
- G. No external ornamentation is permitted (i.e., lid covers, ribbons, etc.). All entries will be judged per the following criteria: a single entry in a division will not be considered an automatic first place winner and will be judged according to the following criteria:
 - 1. Technical:
 - a. Proper head space (the amount of air space between the lid of the jar and the jars product.)
 - b. Proper seal of the canning lid to the jar. (Any product that has a poor or failed to seal, and/or mold, leakage will be disqualified from any further judging.)
 - c. The color of the product. (Canned items with gross colorization changes within the jar may not be judged based solely upon the judge's discretion.)
 - 2. Visual presentation
 - a. The overall appearance of the product i.e. color, uniformity of the jars contents.
 - 3. Taste
 - a. All products meeting the above standards shall be judged by the products taste.

Each of the above categories shall be judged on a 5 point rating scale. (1 2 3 4 5) 1 being the least and 5 being the most. The totals of each of the three categories shall be totaled for the final score.

The judging for the canned foods shall be done by a judge having food preservation training. All judging and scoring by the judge shall be final.

Information relating to the proper canning methods, processing times, and altitude adjustments, proper head space can be found at the following National Food Preservation website: <http://nchfp.uga.edu/index.html>

SECTION P: PRESERVED FOODS

Lot 60: Canned Fruit

1. Applesauce
2. Stone Fruits
3. Berries
4. Citrus
5. Tomatoes
6. Other

Lot 61: Canned Vegetables (pressure canned)

1. Root vegetables
2. Squash/pumpkin varieties
3. Beans
4. Other

Lot 62: Canned Juice

1. Fruit (any kind)
2. Vegetable (any kind)

Lot 63: Dehydrated Foods

1. Fruits
2. Vegetables
3. Herbs/spices
4. Jerky
5. Other

Lot 64: Pickled/Smoked Foods

1. Meat
2. Fish
3. Other

Lot 65: Pickled Fruit

Lot 66: Pickled Vegetables

1. Cucumber, bread & butter
2. Cucumber, dill
3. Cucumber, sweet
4. Beets
5. Peppers
6. Other

Lot 67: Jams, Preserves & Fruit Butters

1. Stone fruit (peaches, apricots, cherry)
2. Apple
3. Berry (any kind)
4. Mixed fruit
5. Citrus marmalade
6. Fruit butter
7. Other

Lot 68: Jellies

1. Apple
2. Berries (any)
3. Grape
4. Pomegranate
5. Cactus
6. Mixed fruit
7. Other

Lot 69: Honey/Syrup

1. Honey
2. Syrup

Lot 70: Relishes & Sauces

1. Chutney
2. Pepper
3. Zucchini
4. Corn
5. Salsa
6. Other

Lot 71: Sauces

1. Chili sauces
2. BBQ sauces
3. Other

Lot 72: Gourmet

1. Wine
2. Cheese

FOOD DIVISION (SECTION R) JUDGING CRITERIA

Criteria: 1. Uniformity 2. Appearance 3. Texture, quality & flavor

Each of the above categories shall be judged on a 5 point rating scale. (1 2 3 4 5) 1 being the least and 5 being the most. The totals of each of the three categories shall be totaled for the final score. All judging and scoring by the judges shall be final.

SECTION R: CONFECTIONERS & BAKING

Lot 80: Yeast Breads (1 unsliced loaf or 4 rolls)

1. Bread, sourdough
2. Bread, white
3. Bread, other varieties
4. Bread, machine made
5. Rolls, any variety
6. Rolls, machine made
7. Other

Lot 81: Quick Breads (1 unsliced loaf or 4 rolls)

1. Fruit
2. Nut
3. Vegetable
4. Biscuit, any variety
5. Muffins, any variety
6. Other

Lot 82: Specialty Breads

1. Coffee cake
2. Stollen
3. Tea ring, braid, etc.
4. Other

Lot 83: Cakes

1. Pound
2. Fruit
3. Bundt
4. Cupcakes (4)
5. Other

Lot 84: Decorated Cakes

- (not to be tasted, for decoration only)
1. Birthday
 2. Holiday
 3. Novelty
 4. Wedding
 5. Other

Lot 85: Cookies (3)

1. Brownies
2. Other bar
3. Oatmeal
4. Chocolate chip
5. Other drop
6. Rolled cookies
7. Molded cookies
8. Other

Lot 86: Candy (6 pieces)

1. Fudge
2. Marzipan
3. Peanut Brittle
4. Toffee
5. Caramel
6. Other

Lot 87: Pies & Pastry (8" or 9" pie)

1. Two Crust
 - a. Fruit
 - b. Other
2. One Crust
 - a. Fruit
 - b. Vegetable
 - c. Other
3. Lattice or crumb crust
 - a. Fruit
 - b. Vegetable
 - c. Other

HORTICULTURE DIVISION (SECTIONS S & T) JUDGING CRITERIA

- A. Each entry must be of the same variety
- B. Eligible section entries should be entered on an 8" or 9" paper plate for display
- C. Check individual class for the number of items required to be submitted for exhibit
- D. Fruits & vegetables will be cut at the judge's discretion
- E. Plants must be in the exhibitor's possession for at least three (3) months

Horticulture will be judged for:

1. Comparison to standard
2. Overall Appearance
3. Uniformity

Each of the above categories shall be judged on a 5 point rating scale. (1 2 3 4 5) 1 being the least and 5 being the most. The totals of each of the three categories shall be totaled for the final score. All judging and scoring by the judges shall be final.

SECTION S: HORTICULTURE

Lot 90: Fruits & Pod Vegetables

1. Beans, any variety (6)
2. Okra (6)
3. Peas (5 pod)
4. Peppers, Bell (3)
5. Peppers, Chili (5)
6. Other (3)
4. Squash, Zucchini
 - a. Up to 6" (4)
 - b. 6" to 12" (2)
5. Other

Lot 91: Fruit and Vegetables

1. Eggplant (1)
2. Tomato, mature green (3)
3. Tomato, red (3)
4. Tomato, cherry (6)
5. Other (3)

Lot 95: Melon Vine Crops

1. Melon, Cantaloupe (1)
2. Melon, honeydew (1)
3. Watermelon (1)
4. Other

Lot 96: Fruits

1. Apples (3)
2. Peaches (3)
3. Plums (3)
4. Other stone fruit (3)
5. Pears, any variety (3)
6. Pomegranate (3)
7. Other (3)

Lot 92: Leafy & Stem Vegetables

1. Chard, Swiss (1 bunch)
2. Corn, sweet (3 ears)
3. Rhubarb (3 stalks)
4. Other

Lot 97: Novelty

1. Largest Fruit
2. Largest root, bulb or other tuber
3. Largest vine crop
4. Most unusual

Lot 93: Root, Bulb & Tubers

1. Beets (3)
2. Carrots (3)
3. Garlic (3)
4. Onions, green (1 bunch, tied)
5. Onions, other
6. Radishes
7. Other

Lot 98: Nuts & Seeds

1. Almonds (3 whole & 3 shelled)
2. Pistachio (3 whole & 3 shelled)
3. Nuts, other (3 whole & 3 shelled)
4. Seeds

Lot 94: Vine Crop Vegetables

1. Cucumbers (3)
2. Cucumbers, pickling (1)
3. Squash, Spaghetti (1)

Lot 99: Herbs

1. Fresh, in water
2. Potted

SECTION S - ORNAMENTALS DIVISIONS JUDGING CRITERIA:

Ornamentals will be judged for:

1. Appearance
2. Harmony
3. Suitability of container

Each of the above categories shall be judged on a 5 point rating scale. (1 2 3 4 5) 1 being the least and 5 being the most. The totals of each of the three categories shall be totaled for the final score. All judging and scoring by the judges shall be final.

SECTION T: ORNAMENTALS

Lot 100: Cut Plant Material

1. Branch-tree, shrub or vine
2. Cut flowers
3. Roses
4. Other

Lot 101: Container Plants

1. Flowering plants
2. Plant grown for foliage
3. Cacti
4. Succulent
5. Bromeliad
6. Dish gardens
7. Other

Lot 102: Flower Arrangement

1. Fresh
2. Dried
3. Artificial
4. Other