

## THE BALL® FREEZER JAM RECIPE CONTEST

If you don't know about freezer jam this is a good time to get familiar with the process that uses Balls Freezer Jam Fruit Pectin. Don't be afraid to use unexpected fruit combinations or other creative ingredients such as herbs or spices then tell your nontraditional serving suggestion, short story, poem, video, photo, MP3, or scrapbook page.

**DEADLINE:**           **June 29, 2007**

**PRIZES:**           One (1) Grand Prize: The Grand Prize winner will receive a one weekend (Friday-Sunday) class at The French Pastry School in Chicago, IL or a four (4) day trip for four (4) to Walt Disney World Resort® Epcot® . Approximate Retail Value: \$4,000.00  
Twenty-Five (25) Second Prizes: The top twenty-five recipe entries will receive a one (1) year supply of Ball® FreshPreserving™ products. Approximate Retail Value: \$300.00  
Best Serving Suggestion. The best serving suggestion will receive one (1) Five hundred dollar (\$500.00) Williams-Sonoma® Gift Card. Approximate Retail Value: \$500.00

**SPONSOR:**           <http://www.freshpreserving.com/pages/home/1.php>

**CONTEST::**           [http://www.freshpreserving.com/pages/freezer\\_jam\\_contest/51.php](http://www.freshpreserving.com/pages/freezer_jam_contest/51.php)

**RULES:**             [http://www.freshpreserving.com/pages/official\\_rules/105.php](http://www.freshpreserving.com/pages/official_rules/105.php)

**ENTRY:**             [http://www.freshpreserving.com/pages/official\\_rules/105.php](http://www.freshpreserving.com/pages/official_rules/105.php)

**Mail To:**  
**World Freezer Jam Contest**  
**2155 W. Chesterfield Blvd.**  
**Springfield, MO 65807**

**NOTIFICATION:**   On or about August 1, 2007 all eligible entries will be judged by a professional panel of consultants selected by Sponsor and Noble (the "Judges"), whose decisions are final, based equally on the following criteria (the "Judging Criteria"): 1- Taste – 2 Creativity – 3 Serving Suggestions – 4 Gel.  
Each recipe chosen and ranked as a finalist shall then be prepared and judged on Taste (40%), Creative Appeal (30%) Serving Suggestion (20%) Gel (10%).  
Decisions of judges are final and binding in all respects. Potential winners will be notified by phone, mail/or e-mail.

**WINNER'S LIST:**   Winners names will be available after **August 15, 2007** and posted at [www.freshpreserving.com](http://www.freshpreserving.com) or send a self-addressed, stamped envelope to: Winners List, World Freezer Jams Contest, Dept. 2155 W. Chesterfield Blvd, Springfield, MO 65807. VT residents may omit return postage.