

DEPARTMENT 14 - FOOD PRESERVATION

RULES

1. All entries must have been preserved within the previous 12 months and can only be entered once.
2. Products exhibited must be in the name of the person who canned them.
3. Exhibits should be labeled with the product, date of food preservation, and method of preservation. Method should state whether processed in water bath, pressure canner, or using another method such as dehydration. For labels, contact County Extension Office or download from <http://uaex.edu/health-living/food-safety/preservation/>. Low acid foods must be pressure canned.
4. Judging will be done by comparison to recognized standards of quality and safety. For a copy of these standards, contact the Extension office.
5. No food coloring of any kind is to be used in any products entered.
6. For judging and safety reasons, jars must be clear glass with Mason-type labels on jar or box. They must have a clean metal lid and ring, vacuum seal, and of acceptable size per recipe instructions. Jars must be sealed. Jar sizes specified on recipes will be accepted which are typically quart (32 oz), pint (16 oz), or half-pint (8 oz); quarter pints may be used in dried foods ONLY. **ABSOLUTLY NO SQUATTY JARS OR TALL 12 OZ JARS WILL BE ACCEPTED OR DISPLAYED.**

DRIED FOODS: Jars of any size are not required to be sealed and points will be awarded for each product.

FLAVORED VINEGARS: clear bottle/ jar with closure. Vinegars are not required to be sealed.

JAMS AND JELLIES: No food coloring. All jars must be processed and properly sealed. No paraffin or wax seals. Further instructions found in the jams and jellies section.

****HONEY: All Honey should be entered in Department 23A. APIARY**

7. Using recipes from the following sources is strongly encouraged: So Easy to Preserve, 4th - 6th editions. University of Georgia Cooperative Extension Service; USDA Complete Guide to Home Canning, 2009 revision. United States Department of Agriculture and National Institute of Food and Agriculture; Other Cooperative Extension publications updated or published after 1995.

The following foods are NOT recommended for canning and have been eliminated from the Food Preservation Division per USDA standards for canning/food preservation: Summer squash, spaghetti squash, zucchini; fig, Peach, or pear preserves with Splenda© substituted for sugar, pumpkin butter, mashed, or pureed pumpkin; mashed potatoes, citrus or fruit curds (other than lemon or lime which are approved); canned breads; herbs or vegetables in oil or oil infusions, canned chocolate sauces/fudge sauces; canned gifts made in decorated, untested jars; noodles, pasta, rice, flour, cream, milk or other thickening agents to home canned soups; peas or beans that have not been rehydrated, dry pack sweet potatoes, mashed or pureed sweet potatoes, paraffin or wax seals on any canned product

8. Class points are as follows: Blue – 3; Red – 2; White – 1

14A. CANNED FRUIT

1. 1 jar apple juice
2. 1 jar apples
3. 1 jar applesauce
4. 1 jar apple pie filling
5. 1 jar apricots
6. 1 jar blackberries
7. 1 jar blackberry pie filling
8. **NEW 1 jar blackberry syrup**
9. 1 jar blueberries
10. 1 jar blueberry pie filling
11. 1 jar blueberry syrup
12. 1 jar cherries
13. 1 jar cherry pie filling
14. 1 jar gooseberries
15. 1 jar grape juice
16. 1 jar muscadines/ muscadine juice
17. 1 jar nectarines
18. 1 jar peaches
19. 1 jar peach pie filling
20. 1 jar pears
21. 1 jar plums

22. 1 jar raspberries, black
23. 1 jar raspberries, red
24. 1 jar strawberry syrup
25. 1 jar mixed fruit

14B. CANNED VEGETABLES

26. 1 jar asparagus
27. 1 jar beans (green)
28. 1 jar beans (lima)
29. 1 jar beans (pinto)
30. 1 jar beans (shelled)
31. 1 jar beets
32. 1 jar carrots
33. 1 jar corn (cream corn)
34. 1 jar corn (whole kernel)
35. 1 jar greens (mustard)
36. 1 jar greens (mixed)
37. 1 jar greens (spinach)
38. **NEW 1 jar greens (turnips, may have cubed roots)**
39. 1 jar hominy
40. 1 jar okra

- 41. 1 jar peas (Black-eyed)
- 42. 1 jar peas (English) \
- 43. 1 jar peas (field)
- 44. 1 jar pizza sauce
- 45. 1 jar potatoes (Irish)
- 46. 1 jar potatoes (sweet)
- 47. 1 jar pumpkin (cubed)
- 48. 1 jar salsa
- 49. NEW 1 jar sauce, (BBQ)**
- 50. NEW 1 jar sauce, (ketchup)**
- 51. NEW 1 jar sauce, (enchilada)**

- 52. 1 jar spaghetti sauce
- 53. 1 jar sauerkraut
- 54. 1 jar soup mix
- 55. 1 jar winter squash (cubed)
- 56. 1 jar taco sauce
- 57. 1 jar tomatoes (diced)
- 58. 1 jar tomatoes (whole, red)
- 59. 1 jar tomatoes (whole, yellow)
- 60. 1 jar tomato ketchup
- 61. 1 jar tomato juice
- 62. 1 jar tomato sauce
- 63. 1 jar Mexican tomato sauce
- 64. 1 jar tomato and green chili salsa
- 65. NEW 1 jar vegetable any other**

14C. PICKLES AND RELISHES

- 66. 1 jar baby carrots
- 67. 1 jar beets (pickled)
- 68. 1 jar bread and butter pickles
- 69. 1 jar cauliflower (pickled)
- 70. 1 jar chili sauce
- 71. 1 jar chow chow
- 72. 1 jar corn relish
- 73. 1 jar cucumber pickles (dill, sliced)
- 74. 1 jar cucumber pickles (dill, whole)
- 75. 1 jar cucumber pickles (sweet, sliced)
- 76. 1 jar cucumber pickles (sweet, whole)
- 77. 1 jar cucumber pickles (garlic, dill)
- 78. 1 jar cucumber relish (dill)
- 79. 1 jar cucumber relish (sweet)
- 80. 1 jar fruit (pickled)
- 81. 1 jar green beans (pickled)
- 82. 1 jar okra (pickled)
- 83. 1 jar onions (pickled)
- 84. 1 jar peaches (pickled)
- 85. 1 jar peppers (sweet banana, pickled)
- 86. 1 jar peppers (hot, pickled)
- 87. 1 jar peppers (sweet, pickled)
- 88. 1 jar pepper relish (hot)
- 89. 1 jar pickled relish (sweet)
- 90. 1 jar pimento peppers
- 91. 1 jar squash pickles
- 92. 1 jar squash relish
- 93. 1 jar tomato pickles (green)

- 94. 1 jar tomato relish
- 95. 1 jar tomato relish (green)
- 96. 1 jar vegetables (pickled)
- 97. 1 jar watermelon rind pickles
- 98. NEW 1 jar zucchini relish**
- 99. Miscellaneous (other, not listed)

14D. JAMS, JELLIES, PRESERVES, MARMALADES, CONSERVES & TOPPING

Container should be 8 oz. jelly glass or pint and should be labeled with name of the product and date preserved. Entries will be accepted for each type of product made from each fruit in (a)jelly, (b)jam, (c)preserves, (d)fruit butters and honeys, (e)conserves and marmalades, (f)juice, (g) syrup

For example: one person could enter (a)blackberry jelly, (b)blackberry jam, (c)blackberry preserves, etc.

- 100. Apple
 - 101. Apricot
 - 102. Blackberry
 - 103. Cherry
 - 104. Crab apple
 - 105. Elderberry
 - 106. Fig
 - 107. Grape
 - 108. Gooseberry
 - 109. Muscadine
 - 110. Peach
 - 111. Pear
 - 112. Pepper
 - 113. Plum
 - 114. Raspberry
 - 115. Rhubarb
 - 116. Strawberry
 - 117. Watermelon
 - 118. Blueberry
 - 119. Nectarine
 - 120. Lemon
 - 121. Black Raspberry
 - 122. Huckleberry
 - 123. Dewberry
 - 124. Mixed Fruit
 - 125. Pepper
 - 126. Miscellaneous (otherwise not listed)
- NO HONEY – See Dept 23A. APIARY**

14E. MEAT

- 127. 1 jar beef
- 128. 1 jar chicken
- 129. 1 jar pork
- 130. 1 jar fish
- 131. 1 jar wild game
- 132. 1 jar other

14F. FLAVORED VINEGARS

(Clear Bottle with closure. Jars do not need to be sealed)

- 133. Fruit
- 134. Vegetable
- 135. Herb
- 136. Mixed
- 137. Other

**14G. FREEZE DRIED OR DEHYDRATED
FOOD PRODUCTS**

Jars do not need to be sealed.

10 jar limit of items 138 and 139. Each food product must be different. Points will be awarded for each product.

138. FREEZE DRIED

139. DEYDRATED

140. DRIED HERBS

- a. Basil
- b. Sage
- c. Chives
- d. Rosemary
- e. Thyme
- f. Cilantro
- g. Fennel
- h. Parsley
- i. other, herb
- j. other, herb