

DEPARTMENT 14 - FOOD PRESERVATION

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, pint, or half-pint.

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. 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.

CANNED FRUIT

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

- | | |
|------------------------------|-------|
| 20. 1 jar plums | 3 2 1 |
| 21. 1 jar raspberries, black | 3 2 1 |
| 22. 1 jar raspberries, red | 3 2 1 |
| 23. 1 jar strawberry syrup | 3 2 1 |
| 24. 1 jar mixed fruit | 3 2 1 |

CANNED VEGETABLES

- | | |
|------------------------------|-------|
| 1. 1 jar asparagus | 3 2 1 |
| 2. 1 jar beans (green) | 3 2 1 |
| 3. 1 jar beans (lima) | 3 2 1 |
| 4. 1 jar beans (pinto) | 3 2 1 |
| 5. 1 jar beans (shelled) | 3 2 1 |
| 6. 1 jar beets | 3 2 1 |
| 7. 1 jar carrots | 3 2 1 |
| 8. 1 jar corn (cream corn) | 3 2 1 |
| 9. 1 jar corn (whole kernel) | 3 2 1 |
| 10. 1 jar greens (mustard) | 3 2 1 |
| 11. 1 jar greens (mixed) | 3 2 1 |
| 12. 1 jar greens (spinach) | 3 2 1 |
| 13. 1 jar hominy | 3 2 1 |

14. 1 jar okra	3 2 1
15. 1 jar peas (Black-eyed)	3 2 1
16. 1 jar peas (English)	3 2 1
17. 1 jar peas (field)	3 2 1
18. 1 jar potatoes (Irish)	3 2 1
19. 1 jar potatoes (sweet)	3 2 1
20. 1 jar pumpkin (cubed)	3 2 1
21. 1 jar salsa	3 2 1
22. 1 jar spaghetti sauce	3 2 1
23. 1 jar sauerkraut	3 2 1
24. 1 jar soup mix	3 2 1
25. 1 jar winter squash (cubed)	3 2 1
26. 1 jar taco sauce	3 2 1
27. 1 jar tomatoes (diced)	3 2 1
28. 1 jar tomatoes (whole, red)	3 2 1
29. 1 jar tomatoes (whole, yellow)	3 2 1
30. 1 jar tomato ketchup	3 2 1
31. 1 jar tomato juice	3 2 1
32. 1 jar tomato sauce	3 2 1
33. 1 jar Mexican tomato sauce	3 2 1
34. 1 jar tomato and green chili salsa	3 2 1

PICKLES AND RELISHES

1. 1 jar baby carrots	3 2 1
2. 1 jar beets (pickled)	3 2 1
3. 1 jar bread and butter pickles	3 2 1
4. 1 jar cauliflower (pickled)	3 2 1
5. 1 jar chili sauce	3 2 1
6. 1 jar chow chow	3 2 1
7. 1 jar corn relish	3 2 1
8. 1 jar cucumber pickles (dill, sliced)	3 2 1
9. 1 jar cucumber pickles (dill, whole)	3 2 1
10. 1 jar cucumber pickles (sweet, sliced)	3 2 1
11. 1 jar cucumber pickles (sweet, whole)	3 2 1
12. 1 jar cucumber relish (dill)	3 2 1
13. 1 jar cucumber relish (sweet)	3 2 1
14. 1 jar fruit (pickled)	3 2 1
15. 1 jar green beans (pickled)	3 2 1
16. 1 jar okra (pickled)	3 2 1
17. 1 jar onions (pickled)	3 2 1
18. 1 jar peaches (pickled)	3 2 1
19. 1 jar peppers (sweet banana, pickled)	3 2 1
20. 1 jar peppers (hot, pickled)	3 2 1
21. 1 jar peppers (sweet, pickled)	3 2 1
22. 1 jar pepper relish (hot)	3 2 1
23. 1 jar pickled relish (sweet)	3 2 1
24. 1 jar pimento peppers	3 2 1
25. 1 jar squash pickles	3 2 1
26. 1 jar squash relish	3 2 1
27. 1 jar tomato pickles (green)	3 2 1
28. 1 jar tomato relish	3 2 1
29. 1 jar tomato relish (green)	3 2 1
30. 1 jar vegetables (pickled)	3 2 1
31. 1 jar watermelon rind pickles	3 2 1
32. Miscellaneous (other, not listed)	3 2 1

JAMS, JELLIES, PRESERVES, MARMALADES, CONSERVES & TOPPINGS

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.

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

1. Apple	3 2 1
2. Apricot	3 2 1
3. Blackberry	3 2 1
4. Cherry	3 2 1
5. Crab apple	3 2 1
6. Elderberry	3 2 1
7. Fig	3 2 1
8. Grape	3 2 1
9. Gooseberry	3 2 1
10. Muscadine	3 2 1
11. Peach	3 2 1
12. Pear	3 2 1
13. Pepper	3 2 1
14. Plum	3 2 1
15. Raspberry	3 2 1
16. Rhubarb	3 2 1
17. Strawberry	3 2 1
18. Watermelon	3 2 1
19. Blueberry	3 2 1
20. Nectarine	3 2 1
21. Mixed Fruit	3 2 1
22. **Miscellaneous (otherwise not listed)	3 2 1

NO HONEY – See Dept 23A. APIARY

MEAT

1. 1 jar beef	3 2 1
2. 1 jar chicken	3 2 1
3. 1 jar pork	3 2 1
4. 1 jar fish	3 2 1
5. 1 jar other	3 2 1

FLAVORED VINEGARS

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

1. Fruit	3 2 1
2. Vegetable	3 2 1
3. Herb	3 2 1
4. Mixed	3 2 1
5. Other	3 2 1

DRIED FOOD PRODUCTS

Jars do not need to be sealed.

Categories Open – 1 jar of each food product accepted.

Points will be awarded for each product. 3 2 1