

Dept. 4V – Food Preservation

1st \$4.25 | 2nd \$3.25 | 3rd \$2.75

Rules & Regulations:

1. ALL foods should be processed using a tested recipe. *(Recipe sources - Ball Blue Book, USDA Complete Guide to Home Canning and So Easy to Preserve, or recipes found in pectin or other canning ingredients made by companies such as Kerr, Mrs. Waggs, Ball, etc.)*
2. Canning must be done according to USDA specifications. No paraffin on jellies, jams, or preserves.
3. Food must be canned since October of previous year.
4. Place label on jar lid to include:
 - a. Product name
 - b. Processing time and method
 - c. Source of recipe
5. Fruits, pickled vegetables and some tomatoes should be processed in a boiling water bath canner. Vegetables and some tomato products must be processed in a pressure canner.
6. Jars will not be opened during judging.
7. All jars must be clean STANDARD canning jars with a brand name on the jar. Please note the jar size according to class specifications. Jars must be clear, no tint glass. Jar tops must be 2 piece self-sealing lids and must be clean and not rusty. Jar rings that cannot be removed for judging will result in a lower placing. Items that are not sealed or are in mayonnaise jars will not be judged. Jar rings are to be left on.
8. Specify name of jelly, preserve or butter *(Classes 19-26)*.

SECTION 1 – FOOD PRESERVATION

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| 1. Applesauce <i>(Pint or quart)</i> | 20. Apple Jelly <i>(Half pint or jelly jar)</i> |
| 2. Cherries, Whole <i>(Red or white) (Pint or quart)</i> | 21. Other Fruit Jelly
<i>(Specify name) (Half pint or jelly jar)</i> |
| 3. Cherries, Pitted <i>(Red or white) (Pint or quart)</i> | 22. Grape Jam <i>(Half pint or jelly jar)</i> |
| 4. Peaches, Halves or Pieces <i>(Pint or quart)</i> | 23. Other Jam <i>(Specify name of fruit) (Half pint or jelly jar)</i> |
| 5. Plums <i>(Pint or quart)</i> | 24. Strawberry Preserves <i>(Half pint or jelly jar)</i> |
| 6. Pears <i>(Pint or quart)</i> | 25. Peach Preserves <i>(Half pint or jelly jar)</i> |
| 7. Berries
<i>(Blackberries, raspberries, blueberries) (Pint or quart)</i> | 26. Other Fruit Preserves
<i>(Specify name) (Half pint or jelly jar)</i> |
| 8. Fruit Juice <i>(Grape or apple) (Pint or quart)</i> | 27. Fruit Butter <i>(Half pint or jelly jar)</i> |
| 9. Tomato Juice <i>(Pint or quart)</i> | 28. Dill Pickle <i>(Pint)</i> |
| 10. Beans, Green or Wax
<i>(Regular) (Pint or quart)</i> | 29. Cucumber Pickle <i>(Pint)</i> |
| 11. Beans, Green or Wax <i>(Fancy) (Pint or quart)</i> | 30. Bread and Butter Pickle <i>(Pint)</i> |
| 12. Beets, Whole or Sliced <i>(Pint or quart)</i> | 31. Pickles By Mix <i>(Pint)</i> |
| 13. Carrots, Whole or Sliced <i>(Pint or quart)</i> | 32. Tomato Relish <i>(Pint)</i> |
| 14. Tomatoes, Whole <i>(Pint or quart)</i> | 33. Pepper Relish <i>(Pint)</i> |
| 15. Tomatoes, Broken <i>(Pint or quart)</i> | 34. Miscellaneous Relish <i>(Pint)</i> |
| 16. Miscellaneous Fruit or Veg <i>(Pint or quart)</i> | 35. Miscellaneous Pickle <i>(Pint)</i> |
| 17. Different Foods (3 Jars)
<i>(must include a well-balanced menu neatly written out that includes the food entered, one of the 3 jars does not have to be meat) (Pint of quart)</i> | 36. Home Dried Vegetable or Fruit <i>(Half Pint)</i> |
| 18. Spaghetti Sauce <i>(Pint or Quart)</i> | 37. Home Dried Herb <i>(Half Pint)</i> |
| 19. Grape Jelly <i>(Half pint or jelly jar)</i> | 38. Salsa <i>(Pint)</i> |
| | 39. Dilly Beans |