

PRESERVED FOODS

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Premiums Offered: \$752.00

First Place \$3.00, Second Place \$2.00, Third Place \$1.00

Best of Show Ribbons will be presented to Adult & Student Divisions

References: Ball Blue Book of Preserving (Copyright 2005 or later) & USDA Complete Guide to Home Cooking

1. Pieces should be uniform in size & packaged snugly, but allow for circulation of liquids
2. Products should be free from defects or blemishes, strings, stems, seeds, pits, & peels. Some recipes may require these items and it is acceptable if the recipe is in keeping with approved guidelines.
3. Liquids should cover the product, keeping within the head space guidelines.
4. Liquids should be clear and free from cloudiness and small particles.
5. Product should retain its natural characteristic color, or as nearly that of standard cooked product. It should be free from undue color loss.
6. Texture should be tender, but not overcooked.
7. Product should maintain its shape and size appropriate for recipe and preparation method.
8. Air bubbles should be kept to a minimum.
9. Gas bubbles denote spoilage and are identified by movement to the surface of the product while the jar is stationary.
10. Any entry exhibiting spoilage of any type must be disqualified.
11. Bands must be in place for transporting home-canned products; however, bands will be removed when presented for judging. This will aid in determining head space. Head space must correspond to recommendations from the references listed above.
12. All entries must be heat-processed following current canning guidelines from one of the references listed above.
13. If product was not processed according to approved recommendations, it must be disqualified.
14. The product must be preserved in clear (colorless) Mason-type, threaded, home canning jars with self-sealing 2-piece lids.
15. All entries must have been produced since last fair.

**ANY ITEM NOT ENTERED IN STANDARD CANNING JARS
WILL BE DISQUALIFIED**

STUDENT AND ADULT DIVISIONS

FRUITS

- Lot 1. Apples
- Lot 2. Applesauce
- Lot 3. Blackberries
- Lot 4. Blueberries
- Lot 5. Mincemeat
- Lot 6. Peaches
- Lot 7. Pears

VEGETABLES

- Lot 8. Field Peas
- Lot 9. Green Beans (No Shellies)
- Lot 10. Green Beans (With Shellies)
- Lot 11. Kraut (Must be Sealed)
- Lot 12. Okra
- Lot 13. Soup Mixture
- Lot 14. Tomatoes

Excluding: Pumpkin Butter, mashed or pureed pumpkin, & Winter Squash, no Summer Squash

JAMS, JELLIES, & SOFT SPREADS

- Lot 15. Any other jam, jelly, or soft spread
- Lot 16. Apple Butter
- Lot 17. Apple Jelly
- Lot 18. Blackberry Jam
- Lot 19. Blackberry Jelly
- Lot 20. Blueberry Jam
- Lot 21. Blueberry Jelly
- Lot 22. Cherry Jelly
- Lot 23. Grape Jelly
- Lot 24. Muscadine Jelly
- Lot 25. Peach Jam
- Lot 26. Pear Preserves
- Lot 27. Pepper Jelly
- Lot 28. Strawberry Jam

PICKLES & RELISHES

- Lot 29. Any other pickles
- Lot 30. Beet Pickles
- Lot 31. Bread & Butter Pickles
- Lot 32. Chow Chow
- Lot 33. Mixed Pickles**
- Lot 34. Pickle Slices (Dill)
- Lot 35. Pickle Slices (Sweet)
- Lot 36. Pickle Spears (Dill)
- Lot 37. Pickle Spears (Sweet)
- Lot 38. Pickles - Whole (Dill)
- Lot 39. Pickles - Whole (Sweet)
- Lot 40. Pickled Okra
- Lot 41. Pickled Peppers
- Lot 42. Relish - Corn**
- Lot 43. Relish - Other**
- Lot 44. Relish - Pepper**
- Lot 45. Relish - Squash**
- Lot 46. Salsa - Green
- Lot 47. Salsa - Red
- Lot 48. Sauce - Chili
- Lot 49. Sauce - Pasta
- Lot 50. Sauce - Tomato
- Lot 51. Squash Pickles

DEHYDRATED FOOD

- Lot 52. Fruit
- Lot 53. Vegetables

JUICE

- Lot 54. Any Other Juice**
- Lot 55. Apple
- Lot 56. Grape
- Lot 57. Tomato

HOMEMADE WINE

- Lot 58. Any Other
- Lot 59. Blackberry
- Lot 60. Grape
- Lot 61. Peach

MEAL

- Lot 62. 4 Jars = A Meal