

FOOD PRESERVATION

Superintendent: Ellen Hollingsworth, Byron

Exhibits Received: September 16-17, 10:00 a.m. to 4:00 p.m.

Please mail entry forms by September 1 for early registration.

ELIGIBILITY

1. **All exhibitors are required to read and abide by the Georgia National Fair General Rules and Regulations.**

2. Those who teach or receive at least 50 percent of their income from activity related to food preservation are considered professionals and are not eligible to enter.

3. Exhibitors ages 12 to 18 enter in the Youth Division.

ENTRY REQUIREMENTS

4. Exhibitors may enter as many classes as they wish, but not more than one entry per class (enter only one jar per class) Exception: exhibitor may enter more than one entry in the "Other Not Listed" Classes, as long as each is different and entry does not fit in another class. **No more than one entry of a product may come from a kitchen shared by two or more exhibitors.**

5. Articles shipped must arrive by September 15.

6. All entries must have been **canned during the last growing season.**

7. Products should be canned according to the latest information available from your County Extension Agent. Use Standard Sealing Method Only.
Do not use paraffin.

8. Products must be canned in clear **standard** half-pint, pint, or quart jars in good condition with **new**, 2-piece standard lids (lid and band). **No decorative jars. NO ONE-TRIP COMMERCIAL JARS;** i.e., mayonnaise, peanut butter.

9. Unsealed or spoiled products will not be judged.

10. Dried foods will also be displayed in pint or quart jars.

11. **Label must be attached to bottom of jar. Indicate process date, minutes, and method used (water bath or pressure). For dried foods, state drying method and time.**

JUDGING

12. Judging is done by comparison; however, it may be necessary to open the product for inspection when competition is keen.

13. Judges are instructed not to award premiums unless articles are deemed worthy of merit. Articles without competition will be judged on their own merit and will receive awards only if deemed worthy by the judges.

14. Youth Food Preservation will be judged separately from adults. However, the rules and judging tips used for the Adult Division will govern the Youth Division.

15. The decisions of the judges are final.

PREMIUMS

16. Premiums will be paid by judges' record sheets. Premium checks will be mailed within six weeks after the Fair is over.

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$8	\$6	\$4	

An award of Excellence" Rosette may be awarded in each Division.

15. Sweepstakes Award will go to exhibitors in the Adult and Youth Divisions winning the most blue ribbons in Food Preservation (\$25 and ribbon).

JUDGING CRITERIA FOR CANNED FOODS:

Canned foods are not opened and tasted and will be judged only on the following criteria:

QUALITY OF PRODUCT (judged by appearance).....	45
a. Uniform in size and shape	
b. Good condition; natural shape retained	
c. Fresh, natural color	
QUALITY OF PACK.....	15
a. Full jar with good proportion of product to juice	
b. Proper head space	
QUALITY OF LIQUID.....	30
a. Clear and free of sediment	
b. Clear, natural color	
APPEARANCE OF JAR.....	10
a. Clean, standard canning jar	
b. Label of appropriate size and color, neatly placed and clearly marked	
c. Shiny, new lids and bands	

Notes from the judges

Some issues often encountered during judging include:

- Incorrect head space
- Rusty, sticky, and/or unclean jars
- Incomplete label information
- Improper consistency of jams and jellies.

Jams are made by cooking crushed or chopped fruits with sugar. They are thick, sweet spreads that tend to hold shape but are less firm than jelly. The shape of fruit pieces are not retained when making jam. Jam has a uniform consistency and is thick enough to spread.

Jelly is usually made by cooking fruit juice with sugar. A good jelly will be clear or translucent, free from sediment, pulp or crystals.

CANNED FRUITS & VEGETABLES

DIVISION 50001 ADULT DIVISION 50101 YOUTH

Class

- 1 Apples
- 2 Blackberries
- 3 Blueberries
- 4 Peaches
- 5 Pears
- 6 Fruit Juices
- 7 Any Other Fruit Not Listed
- 8 Beans, Butter
- 9 Beans, Green
- 10 Peas, English
- 11 Tomatoes
- 12 Soup Mixture
- 13 Vegetable Juices
- 14 Any Other Vegetable Not Listed

DRIED FOODS

DIVISION 50002 ADULT DIVISION 50102 YOUTH

Class

- 1 Fruits
- 2 Herbs
- 3 Vegetables
- 4 Vegetable Soup Mix
- 5 Other Dried Food Not Listed

JAMS & MARMALADES

DIVISION 50003 ADULT DIVISION 50103 YOUTH \

Class

- 1 Blackberry Jam
- 2 Blueberry Jam
- 3 Fig Jam
- 4 Peach Jam
- 5 Strawberry Jam
- 6 Other Jam Not Listed
- 7 Marmalades

JELLIES

**DIVISION 50004 ADULT
DIVISION 50104 YOUTH**

Class

- 1 Apple
- 2 Blackberry
- 3 Blueberry
- 4 Crab apple
- 5 Grape
- 6 Hot Pepper
- 7 Mint
- 8 Muscadine
- 9 Plum
- 10 Scuppernong
- 11 Any Other Jelly Not Listed

PRESERVES & BUTTERS

**DIVISION 50006 ADULT
DIVISION 50106 YOUTH**

Class

- 1 Apple Butter
- 2 Any Other Butters
- 3 Fig Preserves
- 4 Peach Preserves
- 5 Pear Preserves
- 6 Strawberry Preserves
- 7 Strawberry-Fig Preserves
- 8 Other Preserves Not Listed

SAUCES

PICKLES & RELISHES

**DIVISION 50005 ADULT
DIVISION 50105 YOUTH**

Class

- 1 Cucumber, Bread & Butter Pickles
- 2 Cucumber, Dill Pickles
- 3 Cucumber, Sweet Pickles
- 4 Green Tomato Pickles
- 5 Peach Pickles
- 6 Pear Pickles
- 7 Squash Pickles
- 8 Any Other Pickles Not Listed
- 9 Onion Relish
- 10 Pear Relish
- 11 Pepper Relish
- 12 Tomato Relish
- 13 Salsa
- 14 Any Other Relish Not Listed

**DIVISION 50007 ADULT
DIVISION 50107 YOUTH**

Pints or Quarts

- 1 Barbecue
- 2 Pepper Sauce
- 3 Tomato Sauce
- 4 Other Sauce Not Listed

A word on processing: “*So Easy to Preserve*” is the official guideline used during judging to determine if an entry has used the proper procedures for canning. This book is available for consultation at your County Extension Office or find information at www.soeasytopreserve.com. Head space for each entry should also follow rules provided in this publication.

According to “*So Easy to Preserve*”, 1 minute is added to processing time for every 1,000 ft. over 1,000 ft. above sea level; i.e., if you lived 2,000 ft. above sea level, you would add 1 minute to the usual 5 minutes of processing time. This applies to jams and jellies in pre-sterilized jars.