



Department V

Superintendent: Bobbe Nelson, Perry

ALL DIVISIONS OF THE FOOD PRESERVATION DEPARTMENT WILL BE IN THE MILLER-MURPHY-HOWARD BUILDING. EXHIBITS MUST BE BROUGHT THROUGH THE WEST GATE (NEAR INTERSTATE) AND DELIVERED TO THE MILLER-MURPHY-HOWARD BUILDING.

Exhibits Received: 9:00 a.m. to 5:00 p.m., September 15-16

***NO SUNDAY RECEIVING - NO SUNDAY RELEASE!**

Exhibits Released: 10:00 a.m. to 6:00 p.m., October 16-17

ELIGIBILITY

1. **Mail entry forms by September 1 for early registration.**

2. Read general rules for exhibitors at the beginning of this book. IMPORTANT ENTRY INFORMATION GOVERNING ALL DEPARTMENTS WILL BE FOUND THERE AND MUST BE FOLLOWED CLOSELY.

3. 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.

ENTRY REQUIREMENTS

4. Exhibitors may enter as many classes as they wish, but not more than one entry in a class. (Enter only one jar per class.) **No more than one entry of a product may come from a kitchen shared by two or more exhibitors.**

5. All entries must be submitted on an official entry form of the Georgia National Fair. PLEASE USE SEPARATE ENTRY FORMS FOR EACH DEPARTMENT. Entry forms may be duplicated.

6. Articles sent by mail or express must arrive by September 20. Please consult the general rules for exhibitors at the beginning of this book for information on shipping and return of exhibits.

7. Exhibitor should retain duplicate part of entry tag to identify and reclaim article at close of Fair. NO EXHIBIT WILL BE RELEASED WITHOUT THE PROPER CLAIM TICKET.

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

9. Products should be canned according to the latest USDA information. Check with your County Extension Agent to be sure you have the most up-to-date directions.

10. 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 ONE-TRIP COMMERCIAL JARS; e.g., mayonnaise, peanut butter. Unsealed or spoiled products will not be judged.

11. **Label on jar must 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. The decisions of the judges are final.

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 divisions.

PREMIUMS

1st	2nd	3rd	HM.
\$8	\$6	\$4	

15. First through third place and Honorable Mention ribbons may be awarded in each class and an "Award of Excellence" Rosette may be given in each section.

16. Premiums will be paid from judges' record sheets.

17. 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 PAC 15

Full jar with good proportion of product to juice. Proper "head space" is important.

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

For proper canning procedures, the booklet "So Easy to Preserve" is available through your local County Extension Agent.

DIVISION 500 ADULT

(Use Class Numbers Below)

DIVISION 501 YOUTH AGES 12 THRU 18

(Use Class Numbers Below)

JAMS & MARMALADES

Pints or Half-Pints

Standard Sealing Method Only.

Do not use paraffin.

Class

- 1 Blackberry Jam
- 2 Fig Jam
- 3 Peach Jam
- 4 Strawberry Jam
- 5 Any other Jam
- 6 Marmalades

JELLIES

Pints or Half-Pints

Standard Sealing Method Only.

Do not use paraffin.

Class

- 8 Apple
- 9 Blackberry
- 10 Blueberry
- 11 Crabapple
- 12 Grape
- 13 Hot Pepper
- 14 Mint
- 15 Muscadine
- 16 Plum
- 17 Scuppernong
- 18 Any other jelly not listed

PRESERVES & BUTTERS

Quarts, Pints or Half-Pints

Standard Sealing Method Only.

Do not use paraffin.

Class

- 20 Apple Butter
- 21 Any other Butters
- 22 Fig Preserves
- 23 Peach Preserves
- 24 Pear Preserves
- 25 Strawberry Preserves
- 26 Strawberry-Fig Preserves
- 27 Any other preserve not listed

CANNED FRUITS & VEGETABLES

Pints or Quarts

Class

- 29 Apples
- 30 Blackberries
- 31 Peaches
- 32 Pears
- 33 Blueberries
- 34 Fruit Juices
- 35 Any other fruit not listed
- 36 Beans, Butter
- 37 Beans, Green
- 38 Peas, English
- 39 Tomatoes
- 40 Soup Mixture
- 41 Vegetable Juices
- 42 Any other vegetable not listed

PICKLES & RELISHES

Quarts, Pints or Half-Pints

Class

- 43 Cucumber, Bread & Butter Pickles
- 44 Cucumber, Sweet Pickles
- 45 Cucumber, Dill Pickles
- 46 Peach Pickles
- 47 Pear Pickles
- 48 Green Tomato Pickles
- 49 Squash Pickles
- 50 Other pickles not listed
- 51 Onion Relish
- 52 Pear Relish
- 53 Pepper Relish
- 54 Tomato Relish
- 55 Salsa
- 56 Other relish not listed

SAUCES

Pints or Quarts

Class

- 58 Barbecue
- 59 Pepper Sauce
- 60 Tomato Sauce
- 61 Other sauce not listed

DRIED FOODS

(Displayed in Standard Canning Jars or Plastic Freezer Bags)

Pints or Quarts

Class

- 63 Herbs
- 64 Fruits
- 65 Vegetables
- 66 Vegetable Soup Mix
- 67 Other dried food not listed

**2005 Award of Excellence Winners
Food Preservation**

ADULT

Division 500

Jellies

Helen Devol, Fort Valley

Fruits & Vegetables

Priscilla Doster, Forsyth

Pickles & Relishes

Virginia Martin, Oglethorpe

Sauces

Helen Devol, Fort Valley

YOUTH

DIVISION 501

Jellies

Christine Odom, Bishop

Fruits & Vegetables

Lauren Pope, Forsyth

ADULT SWEEPSTAKES

Helen Devol

YOUTH SWEEPSTAKES

Christine Odom

Table Scape Contest

Let's Celebrate Discovery! 2nd Annual Table Scape Contest honoring the bravery and spirit of adventurers past and present who *Put Their Dreams in Motion!* Each table scape will be a Functional Informal Buffet Table for a celebration. Tables will include dishes, crystal or glassware, linens and floral designs. This contest is open to individuals or teams of up to four people. The contest is October 9-10 with a reservation deadline of October 1. See page 112 for full details.