

DEPARTMENT JC – FOOD PRESERVATION

Superintendent: Eileen Peterson

Judging – 11:30 am, Friday

OVERALL FOOD PRESERVATION TROPHY

donated by FOLSOM COMMUNITY CLUB

Premiums: First - \$3, Second - \$2, Third - \$1

Refer to current USDA Food Preservation guidelines

(http://www.uga.edu/nchfp/publications/publications_usda.html) for correct preservation methods and times. Inappropriate processed entries will NOT be judged. Use only standard canning jars.

ALL CANNED ITEMS MUST HAVE COMPLETE 2-PART LIDS.

NOTE

EACH CANNED EXHIBIT MUST include the following information on the exhibit tag. Preservation method (boiling water / pressure; dial or weighted gage), processing time, pressure (when applicable), and altitude.

EACH JAR MUST be labeled with contents and date preserved. Failure to provide the above information will result in disqualification or a lower prize.

CLASS 1 – CANNED FRUITS

1. Pears
2. Rhubarb
3. Peaches
4. Berries
5. Apples
6. Plums
7. Cherries
8. Apricots
9. Any Other

CLASS 2 – DEHYDRATED FOOD

Display in clear, unsealed glass/plastic jar or bag.

Each entry must be labeled with contents and date of preservation. Entry tag must include method of dehydration, time and temperature.

FRUIT

1. Bananas
2. Pears
3. Apples
4. Peaches
5. Any Other

FRUIT LEATHER

6. Pears
7. Apples
8. Strawberries
9. Any Other

VEGETABLES

10. Onions
11. Carrots
12. Green Peppers
13. Any Other

HERBS

14. Basil
15. Oregano
16. Stevia
17. Thyme
18. Other

CLASS 3 – PRESERVES, JELLIES, BUTTER, JAMS, MARMALADES

(NOTE: Paraffin seals will NOT be
accepted.)

All entries in this class will be opened and
tasted.

PRESERVES

1. Berry
2. Grape
3. Plum
4. Apple
5. Chokecherry
6. Currant
7. Cherry
8. Any Other

JELLIES

9. Berry
10. Grape
11. Plum
12. Apple
13. Chokecherry
14. Currant
15. Cherry
16. Any Other

BUTTERS, JAMS & MARMALADES

17. Apple
18. Apricot
19. Berry
20. Chokecherry
21. Grape

22. Peach
23. Plum
24. Rhubarb
25. Tomato
26. Syrup
27. Any Other

CLASS 4 – JUICES

1. Apple
2. Berry
3. Grape
4. Tomato – show process – if hot water
bath, add vinegar or other acid
5. V-8
6. Any Other

CLASS 5 – PICKLES & RELISHES

1. Cucumber – dill
2. Cucumber – sweet
3. Cucumber – bread & butter
4. Fruit
5. Beet
6. Relishes – include recipe
7. Any Other

CLASS 6 – CANNED VEGETABLES

1. Beans – green
2. Beans – wax
3. Peas
4. Corn
5. Carrots
6. Tomatoes - specify if acid is added
7. Beets
8. Any Other

CLASS 7 – MEAT

1. Beef
2. Pork
3. Chicken
4. Wild Game

CLASS 8 – SAUCES & SOUPS

Must include ingredient list for all entries

1. Chili Sauce
2. Spaghetti Sauce
3. Salsa
4. Soups
5. Any Other