

Department 1 FOOD PRESERVATION

1. Exhibits must be labeled with the product, date of food preservation, and method of preservation. Method must state whether processed in water bath, pressure canner, or using another method such as dehydration. Place label on the lid. For labels, contact County Extension Office.
2. All entries must be in clear glass, Mason-type jars, except Division 12. No quilted jars or plastic bags will be accepted. Vinegars in Division 12 may be entered in cruets. Jar sizes specified in recipes will be accepted, typically quart, pint, or half pint. Jars must have a clean 2-part metal lid and ring. Jars must be vacuum-sealed except dried goods in Divisions 8, 9, 10, and 11.
3. Due to updated safety reasons none of the following will be accepted: canned squash including summer, winter, zucchini or spaghetti; pureed or mashed pumpkin; pureed or mashed sweet potatoes; pureed or mashed potatoes; and canned soups with added noodles or other pasta, rice, flour, cream, milk or other thickening agents. Jars sealed with paraffin or wax seals will not be accepted.
4. Using recipes from the following sources is strongly encouraged:
 - So Easy to Preserve, 4th -6th editions. University of Georgia Cooperative Extension Service
 - USDA Complete Guide to Home Canning, 2009 revision. United States Department of Agriculture and National Institute of Food and Agriculture
 - Other Cooperative Extension publications updated or published after 1995
5. Exhibitors may have only one entry per class with a maximum of 12 entries in the Food Preservation Department.
6. Judges reserve the right to open jars of dried products.

HEAD SPACE RULES

1/4inch for jams and jellies	1/4inch for juices and purees
1/2inch fruit products, pickles, tomatoes 1 inch for fruit pie fillings	1/2inch for green tomato pie filling
1 inch for vegetables, meats, or other foods from pressure canner	
1 ¼ to 1 ½ inch for quart jars of fresh lima beans 1 ¼ inch for meats	

<u>Class #</u>	<u>Division 1: Canned Vegetables</u>
01	Beans, cut green
02	Lima Beans
03	Beans, shelled
04	Beets
05	Carrots
06	Corn, Cream Style, pints only
07	Corn, whole
08	Greens, any kind
09	Hominy
10	Okra
11	Peas, green

12	Peas, shelled
13	Potatoes, white (cubed only)
14	Potatoes, sweet
15	Pumpkin
16	Sauerkraut
17	Tomatoes
18	Tomato Juice
19	Vegetable soup mix (2-4 vegetables)
20	Peppers
21	Other, not listed

Class # Division 2: Canned Fruit, Fruit Juice and other Fruit Products

01	Apples, sliced
02	Applesauce
03	Blackberries
04	Blueberries
05	Other berries, not listed above
06	Cherries
07	Peaches
08	Pears
09	Plums
10	Other fruit, not listed above
11	Apple pie filling
12	Peach pie filling
13	Other pie filling, not listed above
14	Apple juice
15	Blackberry juice
16	Grape juice
17	Fermented Fruit Juice
18	Other fruit juice, not listed above
19	Syrups, any kind

Class # Division 3: Pickles, Relishes, Sauces

01	Apple rings, Pickled (see note below)
02	Beets, pickled
03	Cauliflower
04	Cucumber, Bread and Butter Pickles
05	Cucumber, Dill or Sour Pickles
06	Cucumber Pickles, sweet
07	Cucumber Pickles, plain
08	Green Tomato Pickles
09	Okra, Pickled
10	Onions, Pickled
11	Peaches, Spiced
12	Peppers, Pickled
13	Pickles, mixed
14	Squash, Pickled

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| 15 | Watermelon Rind, Pickled |
| 16 | Other Pickles, not listed above |
| 17 | Chow-chow Relish |
| 18 | Corn Relish |
| 19 | Cucumber Relish |
| 20 | Pepper Relish |
| 21 | Squash Relish |
| 22 | Other Relish, not listed above |
| 23 | Chili Sauce |
| 24 | Salsa, Red |
| 25 | Salsa, Verde |
| 26 | Spaghetti Sauce |
| 27 | Tomato Ketchup |
| 28 | Tomato Sauce |
| 29 | Other sauce, not listed above |

NOTE: Attach recipe if food coloring is used.

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| <u>Class #</u> | <u>Division 4: Jams</u> |
| 01 | Blackberry Jam |
| 02 | Blueberry Jam |
| 03 | Elderberry Jam |
| 04 | Muscadine Jam |
| 05 | Peach Jam |
| 06 | Strawberry Jam |
| 07 | Jam, combination |
| 08 | Other Jam, not listed above |

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| <u>Class #</u> | <u>Division 5: Jellies</u> |
| 01 | Apple Jelly |
| 02 | Blackberry Jelly |
| 03 | Blueberry Jelly |
| 04 | Cherry Jelly |
| 05 | Elderberry Jelly |
| 06 | Grape Jelly |
| 07 | Peach Jelly |
| 08 | Pear Jelly |
| 09 | Pepper Jelly |
| 10 | Plum Jelly |
| 11 | Muscadine Jelly |
| 12 | Jelly, combination |
| 13 | Other Jelly, not listed above |

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| <u>Class #</u> | <u>Division 6: Preserves, Butters, Conserves, Marmalades</u> |
| 01 | Apple Butter |
| 02 | Pear Butter |
| 03 | Plum Butter |

04	Other fruit butter, not listed above
05	Cherry Preserves
06	Peach Preserves
07	Pear Preserves
08	Strawberry Preserves
09	Watermelon Rind Preserves
10	Other Preserves, not listed above
11	Conserve, any kind
12	Marmalade, combination
13	Marmalade, any kind

Class # Division 7: Canned Meats

01	Beef
02	Poultry
03	Fish
04	Pork
05	Wild Game
06	Other meats, not listed above

Class # Division 8: Dried Meats

01	Meat Jerky
02	Wild Game Jerky
03	Other Dried meat, not listed above

Class # Division 9: Dried Fruits

01	Apples
02	Apricots
03	Bananas
04	Cherries
05	Grapes
06	Peaches
07	Fruit Leather
08	Other dried fruits, not listed above

Class # Division 10: Dried Vegetables

01	Beans, shelled
02	Carrots
03	Corn, whole kernel
04	Onions
05	Peas, shelled
06	Sweet Peppers
07	Hot Peppers
08	Tomatoes
09	Soup Mix (recipe attached)
10	Dried hanging onions

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| 11 | Dried hanging garlic |
| 12 | Dried hanging peppers |
| 13 | Other dried vegetables, not listed above |

<u>Class #</u>	<u>Division 11: Dried Herbs</u>
01	Basil
02	Chives
03	Dill
04	Fennel
05	Mint
06	Oregano
07	Sage
08	Rosemary
09	Other Herb, not listed above

<u>Class #</u>	<u>Division 12: Vinegars</u>
01	Herbs
02	Spices
03	Vegetables
04	Fruit
05	Mixed