

**Food Preservation - 1900**  
**Superintendent: Kara Jones and Morgan Zimmerman**  
**Judging: Wednesday, September 6, 2017 @ 1:00 p.m.**

**Rules:**

1. Exhibits may be entered and/or checked in on Tuesday September 4<sup>th</sup> between 9am and 7pm. **No late exhibits will be accepted.**
2. Exhibits entered in the wrong class will be corrected by fair officials before judging.
3. All exhibits must be in standard quart or pint canning jars that are clearly identifiable and include a 2 piece metal lid and ring. Jellies and preserves may be in standard pint, ½ pint, or ¼ pint jars. No other jars will be accepted without approval from department superintendent. Dried foods and honey must be in canning jars with ring and lid but do not need to be sealed. (Standard jars are those that have the name of the jar manufacturer on the side of the jar only—no canning jars without markings).
4. 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. For labels, contact County Extension Office or download from [www.uaex.edu/healthliving/foodsafety/preservation](http://www.uaex.edu/healthliving/foodsafety/preservation) or picked up from the Conway County Extension Office after August 1<sup>st</sup>.
5. All canned good must have been canned within the last 12 months.
6. 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.
7. Using recipes from the following sources is strongly encouraged:
  - ✓ *So Easy to Preserve, 4th - 6<sup>th</sup> 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
8. Only canned goods placing 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> will receive ribbons
9. At check – in: group classes together as listed in the fair catalog.
10. At pick – up: Only workers will be allowed to remove entries from shelves.

**Age Divisions:**

**Classes & Points the same for all age divisions. No Pee Wee class.**

1. Super Senior – 65+ years
2. Senior – 19-64 years
3. Junior – 13-18 years
4. Children – 6-12 years

## **Labels**

All jars must be labeled with gummed labels ¼ inch from the bottom of the jar on the opposite side from manufacturer's label. The following must be included: 1) date of food preservation and 2) method of preservation. Method of preservation must include whether canned in a water bath, pressure canned, or other process (dehydrated, freeze dried, etc.).

**Entries without required labels or incomplete labels will not be judged. Exhibitors are responsible for completing labels themselves. Labels may be picked up at the Extension Office after August 1<sup>st</sup> or can be found at <http://uaex.edu/health-living/food-safety/preservation/>**

### **Sample Label**

**Product** \_\_\_\_\_

**Date of Preservation** \_\_\_\_\_

**Water Bath**\_\_ **Pressure**\_\_ **Other**\_\_\_\_\_

### **Considerations for Judging**

Judging will be done by comparison to recognized standards of quality and safety first. Comparison to other exhibits may be used additionally to determine placing within a class.

- Safety of product (properly preserved)
- Containers – standard canning jars with clean, polished lids that are free from rust. Leave band on lid.
- Pack – filled leaving appropriate headspace. Good proportions of liquids and solids. All products are covered with liquids.
- Uniformity – pieces are the same size and shape. Natural, even color throughout.
- Texture – products are free from defects. Shows careful selection of products.

## **Ball Fresh Preserving Award**

### **Adult Level**

#### Ball Fresh Preserving Award

Presented by: Ball and Kerr Fresh Preserving Products

Newell Brands, Inc., makers of Ball and Kerr Fresh Preserving Products, is proud to recognize today's fresh preserving (canning) enthusiasts. Awards for 1<sup>st</sup> and 2<sup>nd</sup> place will be presented to individuals whose home canned entry is selected the best in the category.

A panel of judges will select the top two entries in Fruits, Vegetables, Pickles, and Soft Spreads. Entries must be preserved in Ball Jars and sealed with Ball Lids and Bands specially designed for home canning, or preserved in Kerr Jars sealed with Ker Lids and Bands specially designed for home canning. In addition, entries in the soft spread category must be prepared using Ball Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

Entries designated First Place from each category will receive the following: Two (2) Six-Dollar (\$6.00) Coupons for Ball or Kerr Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball Pectin.

Entries designated Second Place from each category will receive the following: One (1) Six-Dollar (\$6.00) Coupons for Ball or Kerr Fresh Preserving Product and One (1) Free (up to \$6 value) Coupon for Ball Pectin.

### **Youth Level**

#### Ball Fresh Preserving Award

Presented by: Ball and Kerr Fresh Preserving Products

Newell Brands, Inc., makers of Ball and Kerr Fresh Preserving Products, is proud to recognize today's fresh preserving (canning) enthusiasts. Awards for 1<sup>st</sup> place will be presented to individual whose home canned entry is selected the best in the category.

A panel of judges will select the top two entries in Fruits, Vegetables, Pickles, and Soft Spreads. Entries must be preserved in Ball Jars and sealed with Ball Lids and Bands specially designed for home canning, or preserved in Kerr Jars sealed with Ker Lids and Bands specially designed for home canning. In addition, entries in the soft spread category must be prepared using Ball Pectin: Classic, Low or No-Sugar, or Liquid. Proof of pectin purchase in the form of a receipt or product UPC must be submitted with entry.

Entries designated First Place from each category will receive the following: One (1) Six-Dollar (\$6.00) Coupons for Ball or Kerr Fresh Preserving Products and One (1) Free (up to \$6 value) Coupon for Ball Pectin.

**Super Senior, Senior, Junior, Children****Points**

		1st	2nd	3rd
<b>Canned Pie Fillings</b>				
<b>SS-1901 S-1910 J-1919 C-1928</b>				
Class 1	Miscellaneous (not a duplicate of any other class)	9	5	3
Class 2	Apple	9	5	3
Class 3	Cherry	9	5	3
Class 4	Peach	9	5	3
Class 5	Rhubarb	9	5	3
Class 6	Berry	9	5	3
<b>Canned Fruit</b>				
<b>SS-1902 S-1911 J-1920 C-1929</b>				
Class 1	Miscellaneous (not a duplicate of any other class)	9	5	3
Class 2	Applesauce	9	5	3
Class 3	Apples	9	5	3
Class 4	Blackberries	9	5	3
Class 5	Huckleberries	9	5	3
Class 6	Peaches	9	5	3
Class 7	Cherries	9	5	3
Class 8	Pears	9	5	3
Class 9	Plums	9	5	3
Class 10	Rhubarb	9	5	3
Class 11	Strawberries	9	5	3
Class 12	Blueberries	9	5	3
Class 13	Raspberries	9	5	3
Class 14	Grapes	9	5	3
Class 15	Grape Juice	9	5	3
Class 16	Mixed Fruit	9	5	3
Class 17	Fruit Juice Other	9	5	3
<b>Canned Vegetables</b>				
<b>SS-1903 S-1912 J-1921 C-1930</b>				
Class 1	Miscellaneous (not a duplicate of any other class)	9	5	3
Class 2	Asparagus	9	5	3
Class 3	Beets not pickled	9	5	3
Class 4	Carrots	9	5	3
Class 5	Corn, Cream Style	9	5	3
Class 6	Corn, Whole Kernal	9	5	3
Class 7	English Peas	9	5	3
Class 8	Field Peas	9	5	3
Class 9	Cut Green Beans	9	5	3
Class 10	Greens	9	5	3
Class 11	Lima Beans	9	5	3
Class 12	Wax Beans	9	5	3
Class 13	Okra	9	5	3
Class 14	Sauerkraut	9	5	3
Class 15	Shelled Beans	9	5	3
Class 16	Soup Mixtures	9	5	3
Class 17	Tomatoes (no whole tomatoes)	9	5	3
Class 18	Tomato Juice	9	5	3
Class 19	Salsa	9	5	3
Class 20	Enchilada Sauce	9	5	3
Class 21	Spaghetti Sauce	9	5	3
Class 22	Pizza Sauce	9	5	3
Class 23	Misc. Sauce	9	5	3

**Super Senior, Senior, Junior, Children****Points****1st****2nd****3rd****Jams, Jellies, Preserves, & Butters****SS-1904 S-1913 J-1922 C-1931**

Class 1	Blackberry Jam	9	5	3
Class 2	Grape Jam	9	5	3
Class 3	Peach Jam	9	5	3
Class 4	Plum Jam	9	5	3
Class 5	Strawberry Jam	9	5	3
Class 6	Dewberry Jam	9	5	3
Class 7	Mixed Fruit Jam	9	5	3
Class 8	Misc. Jam (not a duplicate of any other class)	9	5	3
Class 9	Apple Jelly	9	5	3
Class 10	Blackberry Jelly	9	5	3
Class 11	Cherry Jelly	9	5	3
Class 12	Elderberry Jelly	9	5	3
Class 13	Grape Jelly	9	5	3
Class 14	Peach Jelly	9	5	3
Class 15	Plum Jelly	9	5	3
Class 16	Strawberry Jelly	9	5	3
Class 17	Muscadine Jelly	9	5	3
Class 18	Blueberry Jelly	9	5	3
Class 19	Mixed Fruit Jelly	9	5	3
Class 20	Hot Pepper Jelly	9	5	3
Class 21	Other Jelly (not a duplicate of any other class)	9	5	3
Class 22	Blackberry Preserves	9	5	3
Class 23	Peach Preserves	9	5	3
Class 24	Pear Preserves	9	5	3
Class 25	Strawberry Preserves	9	5	3
Class 26	Watermelon Preserves	9	5	3
Class 27	Conserve, any kind	9	5	3
Class 28	Fig Preserves	9	5	3
Class 29	Mixed Fruit Preserves	9	5	3
Class 30	Misc. Preserves (not a duplicate of any other class)	9	5	3
Class 31	Apple Butter	9	5	3
Class 32	Peach Butter	9	5	3
Class 33	Plum Butter	9	5	3
Class 34	Grape Butter	9	5	3
Class 35	Other Butter (not a duplicate of any other class)	9	5	3

**Meat****SS-1905 S-1914 J-1923 C-1932**

Class 1	Beef	9	5	3
Class 2	Pork	9	5	3
Class 3	Fish	9	5	3
Class 4	Chicken	9	5	3
Class 5	Venison	9	5	3

**Dried Foods****SS-1906 S-1915 J-1924 C-1933**

Class 1	Apples	9	5	3
Class 2	Bananas	9	5	3
Class 3	Peach or Nectarine	9	5	3
Class 4	Plum	9	5	3
Class 5	Other Fruit (not a duplicate of any other class)	9	5	3
Class 6	Beans	9	5	3
Class 7	Peas	9	5	3
Class 8	Tomatoes	9	5	3
Class 9	Other Vegetable (not a duplicate of any other class)	9	5	3
Class 10	Basil	9	5	3
Class 11	Chives	9	5	3
Class 12	Cilantro	9	5	3
Class 13	Fennel	9	5	3
Class 14	Oregano	9	5	3
Class 15	Parsley	9	5	3
Class 16	Rosemary	9	5	3
Class 17	Sage	9	5	3
Class 18	Thyme	9	5	3
Class 19	Other Herb (not a duplicate of any other class)	9	5	3

**Apiary SS-1907 S-1916 J-1925 C-1934**

Class 1	Honey, Dark	9	5	3
Class 2	Honey, Light	9	5	3
Class 3	Honey, Dark, W/Comb	9	5	3
Class 4	Honey, Light, W/Comb	9	5	3

**Special Recipe Category****SS-1908 S-1917 J-1926 C-1935**

Class 1	Low Salt Canned Pie Fillings	9	5	3
Class 2	Low Salt Canned Fruit	9	5	3
Class 3	Low Salt Canned Vegetables	9	5	3
Class 4	Low Salt Jams, Jellies, Preserves, & Butters	9	5	3
Class 5	Low Salt Pickles or Relishes	9	5	3
Class 6	Low Sugar Canned Pie Fillings	9	5	3
Class 7	Low Sugar Canned Fruit	9	5	3
Class 8	Low Sugar Canned Jams, Jellies, Preserves, & Butters	9	5	3
Class 9	Low Sugar Pickles or Relishes	9	5	3
Class 10	Sugar Substitute Canned Pie Fillings	9	5	3
Class 11	Sugar Substitute Canned Fruit	9	5	3
Class 12	Sugar Substitute Canned Vegetables	9	5	3
Class 13	Sugar Substitute Jams, Jellies, Preserves, & Butters	9	5	3
Class 14	Sugar Substitute Pickles or Relishes	9	5	3

**Super Senior, Senior, Junior, Children****Points**

		<b>1st</b>	<b>2nd</b>	<b>3rd</b>
<b>Pickles or Relishes</b>				
<b>SS-1909 S-1918 J-1927 C-1936</b>				
Class 1	Catsup	9	5	3
Class 2	Chili Sauce	9	5	3
Class 3	Corn Relish	9	5	3
Class 4	Pepper Relish	9	5	3
Class 5	Zucchini Relish	9	5	3
Class 6	Mixed Relish	9	5	3
Class 7	Beet Relish	9	5	3
Class 8	Dill Pickles or Garlic Dill	9	5	3
Class 9	Sweet Cucumber Pickles	9	5	3
Class 10	Sour Cucumber Pickles	9	5	3
Class 11	Bread & Butter Pickles	9	5	3
Class 12	Pickled Pepper	9	5	3
Class 13	Pickled Onions	9	5	3
Class 14	Pickled Okra	9	5	3
Class 15	Pickled Peaches	9	5	3
Class 16	Pickled Cauliflower	9	5	3
Class 17	Pickled Squash, yellow	9	5	3
Class 18	Pickled Beets	9	5	3
Class 19	Mixed Pickles	9	5	3
Class 20	Cucumber Relish	9	5	3
Class 21	Tomato Relish	9	5	3
Class 22	Watermelon	9	5	3
Class 23	Green Tomatoes	9	5	3
Class 24	Misc. Pickled Item (not a duplicate of any other class)	9	5	3
Class 25	Misc. Relish (not a duplicate of any other class)	9	5	3