

Dept. 7 – Food Preservation

1. All canned food must be in standard quart or pint jars with 2-piece lid with the exception of fish, jams, jellies, preserves, and salsa. Fish, cream style corn, and pimentos must be in pint jars only. Jams, jellies, and preserves and relish and salsa may be in pint or half-pint jars. Standard canning jars have a brand name. Food must be preserved since the previous county fair and can only be entered once.
2. Potatoes and vegetable soup are both low-acid foods and **MUST BE PRESSURE CANNED ACCORDING TO USDA GUIDELINES**. The processing time and method must be attached to all soup mix exhibits. USDA cautions against thickening soup or adding milk, cream, flour, noodles, or other pasta to soups prior to canning because it affects heat penetration.
3. Canned breads or cakes are not allowed.
4. All home canning exhibits must follow USDA recommendations. **Note:** Ball-Kerr Canning book guidelines do not always meet the USDA recommendations. If using a Ball-Kerr recipe, be sure to check the USDA guidelines to be sure. For recommendations and canning timetables, contact your County Extension Office.
5. 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.
6. Each jar must be sealed with a two-piece ring and flat. No one piece lids will be allowed. For judging and safety reasons jars must be clear glass with Mason or other standard/recognized name labeled on jar or box with a clean metal lid and ring, vacuum sealed and of acceptable size per recipe instructions – typically quart, pint or smaller. Any decoration on the jar such as fabric should be put on **AFTER** the product is judged.
7. No food coloring allowed unless recipe calls for it. If used, attach recipe to jar.
8. Dried foods should be prepared according to current USDA information. Dried foods need not be sealed and may be handled by the judges to determine stage of doneness. Dried foods should be displayed in appropriate storage containers (glass jars with rust-free lids, heavy-weight plastic food quality bags, vacuum-sealed plastic food bags, etc.)
9. 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 <http://uaex.edu/health-living/food-safety/preservation/>. Low acid foods should be pressure canned. (Portion in italics to be determined by individual fair board – Extension encourages adoption of labels by all fair boards for judging accuracy).

Note: Exhibitors should be prepared to tell the superintendents the method and times used in processing exhibits.

Division 70: Fruits and Fruit Juice (All Fruits and Fruit Juices should be processed in Boiling Water Bath.)		
Class	Class Description	Points
01	Apple Juice	3 - 2 - 1
02	Apple Pie Filling	3 - 2 - 1
03	Apples, sliced	3 - 2 - 1
04	Applesauce	3 - 2 - 1
05	Blueberries	3 - 2 - 1
06	Blackberries	3 - 2 - 1
07	Blackberry Juice	3 - 2 - 1
08	Cherry Juice	3 - 2 - 1
09	Cherries	3 - 2 - 1
10	Grape Juice	3 - 2 - 1
11	Grapes	3 - 2 - 1
12	Muscadines	3 - 2 - 1
13	Peaches	3 - 2 - 1
14	Peach Juice	3 - 2 - 1
15	Peach Pie Filling	3 - 2 - 1
16	Pears	3 - 2 - 1
17	Pear Juice	3 - 2 - 1
18	Plums	3 - 2 - 1
19	Plum Juice	3 - 2 - 1
20	Raspberries, Black	3 - 2 - 1
21	Raspberries, Red	3 - 2 - 1
22	Cherry Pie Filling	
23	Wild Card, not duplicated above	3 - 2 - 1
	Best of Show	No Points

Division 71: Vegetables (All vegetables must be pressured the USDA recommended time.)		
Class	Class Description	Points
01	Beans, Cut Green	3 - 2 - 1
02	Beans, Shelled	3 - 2 - 1
03	Beets	3 - 2 - 1
04	Carrots	3 - 2 - 1
05	Corn, Cream Style or whole kernel	3 - 2 - 1
06	Greens, any kind	3 - 2 - 1
07	Potatoes, white or sweet	3 - 2 - 1
08	Okra	3 - 2 - 1
09	Peas	3 - 2 - 1
10	Sauerkraut	3 - 2 - 1

Division 71: Vegetables (All vegetables must be pressured the USDA recommended time.)		
Class	Class Description	Points
10	Tomatoes	3 - 2 - 1
11	Tomato Juice	3 - 2 - 1
12	Vegetable Soup Mix	3 - 2 - 1
13	Wild Card Vegetable, not duplicated above	3 - 2 - 1
	Best of Show	No Points

Division 72: Jams		
Class	Class Description	Points
01	Blueberry Jam	3 - 2 - 1
02	Blackberry Jam	3 - 2 - 1
03	Grape Jam	3 - 2 - 1
04	Peach Jam	3 - 2 - 1
05	Plum Jam	3 - 2 - 1
06	Raspberry Jam	3 - 2 - 1
07	Strawberry Jam	3 - 2 - 1
08	Wild Card Jam, not duplicated above	3 - 2 - 1
	Best of Show	No Points

Division 73: Jellies		
Class	Class Description	Points
01	Apple Jelly	3 - 2 - 1
02	Blackberry/Dewberry Jelly	3 - 2 - 1
03	Blueberry Jelly	3 - 2 - 1
04	Cherry Jelly	3 - 2 - 1
05	Grape Jelly	3 - 2 - 1
06	Muscadine Jelly	3 - 2 - 1
07	Peach Jelly	3 - 2 - 1
08	Pear Jelly	3 - 2 - 1
09	Pepper Jelly	3 - 2 - 1
10	Plum Jelly	3 - 2 - 1
11	Strawberry Jelly	3 - 2 - 1
12	Wild Card Jelly, not duplicated above	3 - 2 - 1
	Best of Show	No Points

Division 74: Butters, Preserves and Marmalades		
Class	Class Description	Points
01	Apple Butter	3 - 2 - 1
02	Peach Butter	3 - 2 - 1

Division 74: Butters, Preserves and Marmalades		
Class	Class Description	Points
03	Pear Butter	3 - 2 - 1
04	Peach Preserves	3 - 2 - 1
05	Pear Preserves	3 - 2 - 1
06	Strawberry Preserves	3 - 2 - 1
07	Wild Card – Butters, Preserves and Marmalades	3 - 2 - 1
	Best of Show	No Points

Division 75: Pickles, Relishes and Sauces		
Class	Class Description	Points
01	Beet Pickles	3 - 2 - 1
02	Bread and Butter Pickles	3 - 2 - 1
03	Cucumber Pickles, Dill or Sour	3 - 2 - 1
04	Cucumber Pickles, Sweet	3 - 2 - 1
05	Green Tomato Pickles	3 - 2 - 1
06	Okra Pickles	3 - 2 - 1
07	Peppers, Pickled	3 - 2 - 1
08	Watermelon Rind Pickles	3 - 2 - 1
09	Wild Card Pickles, not duplicated above	3 - 2 - 1
10	Chow Chow Relish	3 - 2 - 1
11	Corn Relish	3 - 2 - 1
12	Cucumber Relish	3 - 2 - 1
13	Pepper Relish	3 - 2 - 1
14	Tomato Relish	3 - 2 - 1
15	Wild Card Relish, not duplicated above	3 - 2 - 1
16	Salsa	3 - 2 - 1
17	Spaghetti Sauce	3 - 2 - 1
18	Tomato Sauce	3 - 2 - 1
19	Wild Card Sauce, not duplicated above	3 - 2 - 1
	Best of Show	No Points

Division 76: Meats & Fish (All meats and fish must be pressured the USDA recommended time.)		
Class	Class Description	Points
01	Beef	3 - 2 - 1
02	Fish (pint jars only)	3 - 2 - 1
03	Pork	3 - 2 - 1

Division 76: Meats & Fish (All meats and fish must be pressured the USDA recommended time.)		
Class	Class Description	Points
04	Poultry	3 - 2 - 1
05	Sausage	3 - 2 - 1
06	Wild Game	3 - 2 - 1
	Best of Show	No Points

Division 77: Dried Fruits and Vegetables (in ½ pint jar)		
Class	Class Description	Points
01	Apples	3 - 2 - 1
02	Bananas	3 - 2 - 1
03	Peaches	3 - 2 - 1
04	Wild Card Dried Fruit, not duplicated above	3 - 2 - 1
05	Beans	3 - 2 - 1
06	Carrots	3 - 2 - 1
07	Corn, Whole Kernel	3 - 2 - 1
08	Okra	3 - 2 - 1
09	Onions	3 - 2 - 1
10	Peas	3 - 2 - 1
11	Peppers	3 - 2 - 1
12	Potato	3 - 2 - 1
13	Tomatoes	3 - 2 - 1
14	Wild Card Dried Vegetable, not duplicated above	3 - 2 - 1
	Best of Show	No Points

Division 78: Dried Meat		
Class	Class Description	Points
01	Beef Jerky	3 - 2 - 1
02	Turkey Jerky	3 - 2 - 1
03	Venison Jerky	3 - 2 - 1
04	Wild Card Dried Meat, not duplicated above	3 - 2 - 1
	Best of Show	No Points

Division 79: Dried Herbs (in ½ pint jar)		
Class	Class Description	Points
01	Basil	3 - 2 - 1
02	Chives	3 - 2 - 1

Division 79: Dried Herbs (in ½ pint jar)

Class	Class Description	Points
03	Dill	3 - 2 - 1
04	Mint	3 - 2 - 1
05	Oregano	3 - 2 - 1
06	Rosemary	3 - 2 - 1
07	Sage	3 - 2 - 1
08	Thyme	3 - 2 - 1
09	Wild Card Dried Herb, not duplicated above	3 - 2 - 1
	Best of Show	No Points