

FOOD PRESERVATION

Judging - 9:00 a.m. Friday

All exhibits must be pre-registered by the fair deadline to exhibit.

All entries must be in place by 6:00 p.m. on Thursday

1. All entries MUST attach the "label" provided in this fair book to a 3x5 card and then attach the card to your entry tag indicating processing method, processing time, date processed, percentage of vinegar acidity, etc.
2. All fruits and vegetables must be in clear glass jars, no blue jars.
Jars must be standard canning jars. Rings MUST to be removed except dried foods on all jars. No open kettle canning will be accepted for judging.
3. Jellies, jams and pickles may be opened by the judge to evaluate taste and consistency. No freezer jams or jellies allowed.
4. The management is not responsible for jars left on the grounds at the close of fair.
5. All foods must be canned and processed according to UW Extension publication 2008 or more current year (or) "So Easy to Preserve (Georgia Extension) recommendations. The UW Extension canning publications are available at the Extension Office upon request.
6. All food must have been canned since last year's fair.
7. Limit of one entry per lot number.

PREMIUMS (Classes 11-14)

Blue	Red	White	Pink
\$2.50	\$2.25	\$2.00	\$1.75

One jar for each entry

CLASS 11 - OPEN TO ANYONE GRADES 3-5 ENROLLED IN THE FOOD PRESERVATION PROJECT

Lot No.

1. Fruit
2. Fruit Juice
3. Vegetable
4. Pickles
5. Pickled Relish
6. Jam (when making a mixed fruit, list all fruits used)
7. Jelly
8. Dried Fruit or Vegetable

CLASS 12 - OPEN TO ANYONE GRADES 6-8 ENROLLED IN THE FOOD PRESERVATION PROJECT

Lot No.

9. Fruit
10. Fruit Juice
11. Vegetable
12. Pickled Vegetables
13. Pickled Relish
14. Jam (when making a mixed fruit, list all fruits used)
15. Jelly
16. Dried Fruit
17. Tomato Salsa

CLASS 13 - OPEN TO ANYONE GRADES 9 AND OVER ENROLLED IN THE FOOD PRESERVATION PROJECT

Lot No.

18. Fruit
19. Fruit Juice
20. Vegetable
21. Pickled Vegetables
22. Pickled Relish
23. Jam (when making a mixed fruit, list all fruit used)
24. Jelly
25. Dried Herb
26. Dried Fruit
27. Salsa
28. Canned Poultry

CLASS 14 - OPEN TO ANYONE IN A SPECIAL EDUCATION PROGRAM IN THE SCHOOL AND REQUIRING SPECIAL HELP IN DEVELOPING THEIR FOOD PRESERVATION PROJECT

Lot No.

29. Fruit
30. Fruit Juice
31. Vegetable
32. Pickled Vegetable
33. Pickled Relish
34. Jam (when making a mixed fruit, list all fruits used)
35. Jelly
36. Fruit Butter
37. Dried Meat or Jerky
38. Dried Fruit
39. Canned Beef

Name and flavor of Product _____
Date Canned _____
Method of Preparation
____ Hot Pack _____ Air Drying
____ Cold Pack _____ Oven Drying
____ Sun/Solar Drying _____ Dehydrator
____ Microwave Drying
____ % Vinegar Acidity (if vinegar was used)
Method of Processing
____ Boiling Water Bath
____ Pressure Canner
____ Dial Gauge
____ Weighted Gauge
Your Elevation _____
Temperature _____
Processing Time _____
Pounds of Pressure _____
Type of Acid Used _____
Amount Used _____