

# FOOD PRESERVATION

Judging - 9:00 a.m. Friday

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 need 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 berry, list all berries 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 berry, list all berries used)
15. Jelly
16. Dried Fruit
17. Yogurt Leather
18. Tomato Salsa

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

Lot No.

19. Fruit
20. Fruit Juice
21. Vegetable
22. Pickled Vegetables
23. Pickled Relish
24. Jam (when making a mixed berry, list all berries used)
25. Jelly
26. Dried Herb
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 berry, list all berries used)
35. Jelly
36. Fruit Butter
37. Dried Meat or Jerky
38. 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 _____	