

# 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 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 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 _____	