

# FOOD PRESERVATION

Superintendent: Pam Jenkins, Byron

Exhibits Received: September 20-21, 10:00 AM to 4:00 PM

## ELIGIBILITY

1. **All exhibitors are required to read and abide by the Georgia National Fair General Rules And Regulations. PLEASE NOTE...IT IS YOUR RESPONSIBILITY TO READ AND UNDERSTAND THE RULES. If you have questions, you may certainly e-mail us at contests@gnfa.com. Please help us prevent entry disqualifications.**

2. Those who teach or receive at least 50 percent of their income from activity related to food preservation are considered professionals and are not eligible to enter.

3. Exhibitors ages 12 to 18 enter in the Youth Division.

## ENTRY REQUIREMENTS

4. Exhibitors may enter as many classes as they wish, but not more than one entry per class (enter only one jar per class) Exception: exhibitor may have up to three entries in the "Other Not Listed" Classes, as long as each is different and entry does not fit in another class. **No more than one entry of a product may come from a kitchen shared by two or more exhibitors. Limit of 50 total entries per exhibitor. No pie fillings allowed.**

5. Articles shipped must arrive by September 16.

6. All entries must have been **canned during the last growing season.**

7. Products should be canned according to the latest information available from your County Extension Agent. Use Standard Sealing Method Only. *Do not use paraffin.*

8. Products must be canned in clear, noncolored standard half-pint, pint, or quart jars in good condition with new, 2-piece standard or wide-mouth metal lids and bands. **Standard half-pint jars should be straight sided, about 4 inches high and 2.5 inches wide. Standard pint jars measure 3-3.5 inches wide and approximately 5 inches high. Standard quart jars measure 3.25-3.5 inches wide and 6.5 to 7 inches high.** No decorative jars, including quilted

jars, and no short, rounded jars. NO ONE-TRIP COMMERCIAL JARS; i.e., mayonnaise, peanut butter, tomato sauce, etc.

9. Unsealed or spoiled products will not be judged.

10. Dried foods must also be displayed in pint or quart jars.

11. **Label must be attached to bottom of jar. Indicate process date, minutes, and method used (water bath or pressure). For dried foods, state drying method and time. No other labels should be placed on the jar.**

## JUDGING

12. Judging is done by comparison; however, it may be necessary to open the product for inspection when competition is keen.

13. Judges are instructed not to award premiums unless articles are deemed worthy of merit. Articles without competition will be judged on their own merit and will receive awards only if deemed worthy by the judges.

14. Youth Food Preservation will be judged separately from adults. However, the rules and judging tips used for the Adult Division will govern the Youth Division.

15. The decisions of the judges are final.

## PREMIUMS

16. Premiums will be paid by judges' record sheets. Premium checks will be mailed within six weeks after the Fair is over.

<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>HM</u>
\$8	\$6	\$4	

An "Award of Excellence" Rosette may be awarded in each Division.

17. Sweepstakes Award will go to exhibitors in the Open (Adult) and Youth Divisions winning the most blue ribbons in Food Preservation (\$25 and plaque).

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## Notes from the judges

Some issues often encountered during judging include:

- Incorrect head space
- Rusty, sticky, and/or unclean jars
- Incomplete label information
- Improper consistency of jams and jellies.

**Jams** are made by cooking crushed or chopped fruits with sugar. They are thick, sweet spreads that tend to hold shape but are less firm than jelly. The shape of fruit pieces are not retained when making jam. Jam has a uniform consistency and is thick enough to spread.

**Jelly** is usually made by cooking fruit juice with sugar. A good jelly will be clear or translucent, free from sediment, pulp or crystals.

## JUDGING CRITERIA FOR CANNED FOODS:

Canned foods are not opened and tasted and will be judged only on the following criteria:

QUALITY OF PRODUCT (judged by appearance).....	40
a. Uniform in size and shape	
b. Good condition; natural shape retained	
c. Fresh, natural color	
QUALITY OF PACK.....	15
a. Full jar with good proportion of product to juice	
b. Proper head space	
QUALITY OF LIQUID.....	30
a. Clear and free of sediment	
b. Clear, natural color	
APPEARANCE OF JAR.....	10
a. Clean, standard canning jar	
b. Label of appropriate size and color, should be clearly marked and placed on bottom of jar	
c. Shiny, new metal lids and bands	
PROCESS TIME.....	5

## CANNED FRUITS & VEGETABLES

### DIVISION 50102 OPEN (ADULT) DIVISION 50104 YOUTH

#### Class

- 1 Apples
- 2 Blackberries
- 3 Blueberries
- 4 Peaches
- 5 Pears
- 6 Fruit Sauces, i.e. applesauce,  
pear sauce, etc.
- 7 Any Other Fruit Not Listed
- 8 Beans, Butter
- 9 Beans, Green
- 10 Peas, English
- 11 Tomatoes
- 12 Soup Mixture
- 13 Vegetable Juices
- 14 Any Other Vegetable Not Listed

## DRIED FOODS

### DIVISION 50202 OPEN (ADULT) DIVISION 50204 YOUTH

#### Class

- 1 Fruits
- 2 Herbs-Basil
- 3 Herbs-Rosemary
- 4 Herbs-Thyme
- 5 Herbs-Other Not Listed
- 6 Vegetables
- 7 Vegetable Soup Mix
- 8 Other Dried Food Not Listed

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## JAMS, CONSERVES & MARMALADES

### DIVISION 50302 OPEN (ADULT) DIVISION 50304 YOUTH

#### Class

- 1 Blackberry Jam
- 2 Blueberry Jam
- 3 Fig Jam
- 4 Peach Jam
- 5 Strawberry Jam
- 6 Other Jam Not Listed
- 7 Conserves
- 8 Marmalades

## JELLIES

### DIVISION 50402 OPEN (ADULT) DIVISION 50404 YOUTH

#### Class

- 1 Apple
- 2 Blackberry
- 3 Blueberry
- 4 Crab apple
- 5 Grape
- 6 Hot Pepper
- 7 Mint
- 8 Muscadine
- 9 Plum
- 10 Scuppernong
- 11 Any Other Jelly Not Listed

**A word on processing:** “*So Easy to Preserve*” is the official guideline used during judging to determine if an entry has used the proper procedures for canning. This book is available for consultation at your County Extension Office or find information at [www.soeasytopreserve.com](http://www.soeasytopreserve.com). Head space for each entry should also follow rules provided in this publication.

According to “*So Easy to Preserve*”, 1 minute is added to processing time for every 1,000 ft. over 1,000 ft. above sea level; i.e., if you lived 2,000 ft. above sea level, you would add 1 minute to the usual 5 minutes of processing time. This applies to jams and jellies in pre-sterilized jars.

## PICKLES & RELISHES

### DIVISION 50502 OPEN (ADULT) DIVISION 50504 YOUTH

#### Class

- 1 Cucumber, Bread & Butter Pickles
- 2 Cucumber, Dill Pickles
- 3 Cucumber, Sweet Pickles
- 4 Green Tomato Pickles
- 5 Peach Pickles
- 6 Pear Pickles
- 7 Squash Pickles
- 8 Any Other Pickles Not Listed
- 9 Onion Relish
- 10 Pear Relish
- 11 Pepper Relish
- 12 Tomato Relish
- 13 Any Other Relish Not Listed

## PRESERVES & BUTTERS (No pie fillings)

### DIVISION 50602 OPEN (ADULT) DIVISION 50604 YOUTH

#### Class

- 1 Apple Butter
- 2 Any Other Butters
- 3 Fig Preserves
- 4 Peach Preserves
- 5 Pear Preserves
- 6 Strawberry Preserves
- 7 Strawberry-Fig Preserves
- 8 Other Preserves Not Listed

## SAUCES

### DIVISION 50702 OPEN (ADULT) DIVISION 50704 YOUTH

#### Pints or Quarts

- 1 Pear Honey
- 2 Pepper Sauce
- 3 Salsa
- 4 Tomato Sauce
- 5 Other Sauce Not Listed