

DEPARTMENT I Food Preservation

Label processing method and time on each jar, not the lid. Include pounds of pressure if using a pressure canner.

Judging Criteria: things that the judge considers in placings

- General appearance
- Quality of solid
- Pack and fill
- Seal
- Method used

Division I Jellies

(Enter _ pint jar, No Wax)

- | | |
|----------------|---|
| Class 1. Apple | Class 8. Raspberry |
| 2. Cherry | 9. Currant |
| 3. Strawberry | 10. Blueberry |
| 4. Blackberry | 11. Display three varieties, identify types |
| 5. Grape | 12. Not specified |
| 6. Plum | 13. Jelly made by Youth 12 or under |
| 7. Mint | 14. Jelly made by Junior 13 -18 |
| | 15. Jelly made by Sr. Citizen 65 & over |

Division II Jam

(Enter _ pint jar, No wax)

- | | |
|------------------|---|
| Class 1. Apricot | Class 10. Apple butter |
| 2. Blackberry | 11. Rhubarb |
| 3. Blueberry | 12. Marmalade |
| 4. Grape | 13. Fruit combination, identify types |
| 5. Gooseberry | 14. Display three varieties, identify types |
| 6. Peach | 15. Not specified |
| 7. Plum | 16. Jam, made by Youth 12 or under |
| 8. Raspberry | 17. Jam, made by Junior 13 -18 |
| 9. Strawberry | 18. Jam, made by Sr. Citizen 65 & over |

Division III Canned Fruit

(Enter one pint jar, labeled with processing method and time on jar, include pounds of pressure if using a pressure canner)

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|---------------------|---|
| Class 1. Applesauce | Class 8. Rhubarb |
| 2. Apricots | 9. Fruit combination, identify types |
| 3. Blueberries | 10. Display three varieties, identify types |
| 4. Cherries | 11. Not specified |
| 5. Peaches | 12. Canned fruit, done by Youth 12 or under |
| 6. Pears | 13. Canned fruit, done by Junior 13 -18 |
| 7. Raspberries | 14. Canned fruit, done by Sr. Citizen 65 & over |

Division IV Canned Vegetables

(Enter one pint jar, labeled with processing method and time on jar, include pounds of pressure if using a pressure canner)

- | | |
|--|---|
| Class 1. Beans – green or waxed | Class 8. Vegetables combination, identify types |
| 2. Beets | 9. Sauerkraut |
| 3. Carrots | 10. Display three varieties, identify types |
| 4. Corn | 11. Not specified |
| 5. Peas | 12. Canned vegetable, done by Youth 12 or under |
| 6. Tomatoes | 13. Canned vegetable, done by Junior 13 -18 |
| 7. Tomatoes w/onions, green peppers & celery | 14. Canned vegetable, done by Sr. Citizen 65 & over |

Division V Pickles

(Enter pint jar, labeled with processing method and time on jar, include pounds of pressure if using a pressure canner)

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|---------------------|---|
| Class 1. Beans | Class 7. Watermelon |
| 2. Beet | 8. Display three varieties, identify types |
| 3. Cucumbers, sweet | 9. Display of 5 different flavored vinegars, id types |
| 4. Dill | 10. Not specified |
| 5. Peppers | 11. Pickles, canned by youth 12 or under |
| 6. Bread and butter | 12. Pickles, canned by junior 13 -18 |
| | 13. Pickles, canned by Sr. Citizen 65 & over |

Division VI Relishes and Sauces

(Enter pint jar, labeled with processing method and time on jar, include pounds of pressure if using a pressure canner)

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|---------------------------|--|
| Class 1. BBQ | Class 11. Catsup |
| 2. Pickle relish | 12. Chili Sauce |
| 3. Chutney | 13. Display three sauces or three relishes, identify |
| 4. Corn relish | 14. Fruit sauce, identify type |
| 5. Mixed vegetable relish | 15. Fruit sauce, identify type |
| 6. Spaghetti sauce | 16. Not specified |
| 7. Tomato juice | 17. Relishes/ Sauces, canned by youth 12 or under |
| 8. Tomato sauce | 18. Relishes/Sauces, canned by junior 13 -18 |
| 9. Salsa | 19. Relishes/Sauces, canned by Sr. Citizen 65 & over |
| 10. Pepper | |

Division VII Syrups

(Enter pint jar, labeled with processing method and time on jar, include pounds of pressure if using a pressure canner)

- | | |
|------------------|---|
| Class 1. Maple | Class 5. Syrup, made by youth 12 or under |
| 2. Blueberry | 6. Syrup, made by junior 13 – 18 |
| 3. Strawberry | 7. Syrup, made by Sr. Citizen 65 & over |
| 4. Not specified | |

Division VIII Dehydrated Foods

(Enter _ pint jar or pint jar, labeled with name and use)

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|---------------|---|
| Class 1. Meat | Class 5. Dehydrated foods, dried by youth 12 or under |
| 2. Vegetable | 6. Dehydrated foods, dried by junior 13 – 18 |
| 3. Fruits | 7. Dehydrated foods, dried by Sr. Citizen 65 & over |
| 4. Herbs | |

Division IX Honey

(Enter in a 1 lb. jar)

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|---------------------------|-----------------------------------|
| Class 1. White | Class 5. Honey, Youth 12 or under |
| 2. Light amber | 6. Honey, Junior 13 – 18 |
| 3. Amber | 7. Honey, Sr. Citizen 65 & over |
| 4. Comb (Round or Square) | |

Division X Gift Basket

- Class 1. Basket containing at least 5 home canned items
- 2. Basket containing at least 3 home canned items
- 3. Basket with home canned items by Youth 12 or under
- 4. Basket with home canned items by Junior 13 – 18
- 5. Basket with home canned items by Sr. Citizen 65 & over

Food Preservation Sweepstakes

Home made & Preserved Salad Dressing

Create your own recipe or use a standard recipe, follow proper food preservation methods. Label ingredients and processing method on jar. Include a recipe for the salad to be used with on a 3 x 5 recipe card.

Division XI Salad Dressing

Class 1. Adult

2. Youth