

# FOOD PRESERVATION

Judging - 9:00 a.m. Friday

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

1. All jars MUST have the "label" provided in this fair book attached, indicating processing method, processing time, date processed, percentage of vinegar acidity, etc.
2. A label with the exhibitor's name and address may be attached, but must be on the bottom of the jar.
3. 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.**
4. Jellies, jams and pickles may be opened by the judge to evaluate taste and consistency. No freezer jams or jellies allowed.
5. The management is not responsible for jars left on the grounds at the close of fair.
6. All foods must be canned and processed according to UW Extension or "So Easy to Preserve (Georgia Extension) recommendations. The UW Extension canning publications are available at the Extension Office upon request.
7. All food must have been canned since last year's fair.
8. 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
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
15. Jelly
16. Dried Fruit or Yogurt Leather
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
24. Jelly
25. Dried Herb
26. Salsa
27. 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.

28. Fruit
29. Fruit Juice
30. Vegetable
31. Pickled Vegetable
32. Pickled Relish
33. Jam
34. Jelly
35. Fruit Butter
36. Dried Meat or Jerky
37. Canned Beef

Name of Product _____
Date Canned _____
Method of Preparation
<input type="checkbox"/> Hot Pack
<input type="checkbox"/> Cold Pack
_____ % Vinegar Acidity (if vinegar was used)
Method of Processing
<input type="checkbox"/> Boiling Water Bath
Pressure Canner
<input type="checkbox"/> Dial Gauge
<input type="checkbox"/> Weighted Gauge
Your Elevation _____
Processing Time _____
Pounds of Pressure _____
Type of Acid Used _____
Amount Used _____
Attach this "label" to each food preservation jar.