

## Dept. 6A – Junior Food Preservation

1. All entries must have been preserved within the previous year.
2. Exhibits will be judged on the Danish/merit system and will receive Blue, Red, or White ribbons if the exhibit meets the guidelines for judging. Judging will be done by comparison to recognized standards of quality and safety.
3. For judging and safety reasons jars must be clear glass with Mason or other standard/recognized name labeled on jar or box with a clean metal lid and ring, vacuum sealed and of acceptable size per recipe instructions – typically quart, pint or ½ pint. Any decoration on the jar such as fabric should be put on AFTER the product is judged. Due to safety reasons no canned squash including summer, zucchini or spaghetti, pureed or mashed pumpkin, sweet potatoes, or potatoes will be judged. Pickled summer squash and zucchini are allowed.
4. Vegetable soup is a low-acid food and **MUST BE PRESSURE CANNED ACCORDING TO USDA GUIDELINES**. The processing time and method must be attached to all soup mix exhibits. USDA cautions against thickening soup or adding milk, cream, flour, noodles, or other pasta to soups prior to canning because it affects heat penetration.
5. Canned squash is not allowed. Squash pickles and relish can be exhibited.
6. Canned breads and cakes are not allowed.
7. No food coloring is allowed unless the recipe calls for ingredients such as red hots that alter the color. If used, attach the recipe to the jar.
8. Dried foods should be prepared according to current USDA information. Dried foods need not be sealed and may be handled by the judges to determine stage of doneness. Dried foods should be displayed in appropriate storage containers (glass jars with rust-free lids, heavy-weight plastic food quality bags, vacuum-sealed plastic food bags, etc.)
9. If recipe used is not from either: (1) *So Easy to Preserve*, 4<sup>th</sup> - 6<sup>th</sup> editions. University of Georgia Cooperative Extension Service or (2) *USDA Complete Guide to Home Canning*, 2009 revision. United States Department of Agriculture and National Institute of Food and Agriculture, then entry should also be accompanied by recipe from other Extension publications updated or published after 1995.

**Point Value for Ribbons – Blue – 3, Red – 2, and White - 1**

| Division 89: Juniors – Fruits and Fruit Juices, age 13 - 18 |                   |
|---|-------------------|
|   | Class Description |
| 01  | Apple Juice       |
| 02  | Apples, sliced    |
| 03  | Applesauce        |
| 04  | Apricots          |
| 05  | Blueberries       |
| 06  | Blackberries      |

| <b>Division 89: Juniors – Fruits and Fruit Juices, age 13 - 18</b> |  |
|--|--|
|  | <b>Class Description</b>   |
| 07   | Blackberry Juice   |
| 08   | Wild Card Berries or Berry Juice, not duplicated in another class, product must be identified in description |
| 09   | Cherry Juice   |
| 10   | Cherries   |
| 11   | Cranberries  |
| 12   | Elderberries   |
| 13   | Fruit Cocktail - 3 or more fruits  |
| 14   | Gooseberries   |
| 15   | Grape Juice  |
| 16   | Grapes   |
| 17   | Huckleberries  |
| 18   | Mincemeat  |
| 19   | Muscadines   |
| 20   | Nectarines   |
| 21   | Peaches  |
| 22   | Peach Juice  |
| 23   | Pears  |
| 24   | Pear Juice   |
| 25   | Plums  |
| 26   | Plum Juice   |
| 27   | Raspberries, Black   |
| 28   | Raspberries, Red   |
| 29   | Strawberries   |
| 30   | Wild Card Fruit or Fruit Juice, not duplicated above - Product must be identified in description             |
| 31   | Apple Pie Filling  |
| 32   | Blackberry Pie Filling   |
| 33   | Blueberry Pie Filling  |
| 34   | Cherry Pie Filling   |
| 35   | Peach Pie Filling  |
| 36   | Wild Card Pie Filling, not duplicated in another class - Indicate product in description                     |

| <b>Division 90: Juniors – Vegetables, age 13 - 18</b> |  |
|---|--|
| <b>Class</b>  | <b>Class Description</b>   |
| 01  | Asparagus  |
| 02  | Beans, Cut Green   |
| 03  | Beans, Lima  |
| 04  | Beans, Shelled   |
| 05  | Beets  |
| 06  | Carrots  |
| 07  | Cabbage  |
| 08  | Corn, Cream Style (must be in pint jar)  |
| 09  | Corn, Whole Kernal   |
| 10  | Greens, any kind   |
| 11  | Hominy   |
| 12  | Irish Potatoes   |
| 13  | Okra   |
| 14  | Peas, Field  |
| 15  | Peas, Green  |
| 16  | Pimentos (must be in pint jar)   |
| 17  | Pumpkin (cubed only) See note in tabloid   |
| 18  | Sauerkraut   |
| 19  | Spinach  |
| 20  | Sweet Potatoes (cubed only) See note in tabloid  |
| 21  | Tomatoes   |
| 22  | Tomato Juice   |
| 23  | Vegetable Soup Mix (see note in tabloid)   |
| 24  | Wild Card Vegetable, not duplicated above, product must be identified on jar or in description |

| <b>Division 91: Juniors – Jams, age 13 - 18</b> |                          |
|---|--------------------------|
| <b>Class</b>                                    | <b>Class Description</b> |
| 01  | Apricot Jam              |
| 02  | Blueberry Jam            |
| 03  | Blackberry Jam           |
| 04  | Elderberry Jam           |
| 05  | Gooseberry Jam           |
| 06  | Grape Jam                |
| 07  | Peach Jam                |

| <b>Division 91: Juniors – Jams, age 13 - 18</b> |   |
|---|---|
| <b>Class</b>                                    | <b>Class Description</b>  |
| 08  | Plum Jam  |
| 09  | Raspberry Jam   |
| 10  | Strawberry Jam  |
| 11  | Mixed Fruit Jam, 2 or more fruits   |
| 12  | Wild Card Jam, not duplicated in another class, must be identified in description or on jar |

| <b>Division 92: Juniors – Jellies, age 13 - 18</b> |  |
|--|--|
| <b>Class</b>                                       | <b>Class Description</b>   |
| 01   | Apple Jelly  |
| 02   | Apricot Jelly  |
| 03   | Blackberry Jelly   |
| 04   | Blueberry Jelly  |
| 05   | Cherry Jelly   |
| 06   | Grape Jelly  |
| 07   | Mint Jelly   |
| 08   | Muscadine Jelly  |
| 09   | Peach Jelly  |
| 10   | Pear Jelly   |
| 11   | Pepper Jelly   |
| 12   | Plum Jelly   |
| 13   | Rhubarb Jelly  |
| 14   | Strawberry Jelly   |
| 15   | Mixed Fruit Jelly - 2 or more fruits - product must be identified on jar or in description             |
| 16   | Wild Card Jelly, not duplicated in another class – product must be identified on jar or in description |

| <b>Division 93: Juniors - Butter, Conserves, &amp; Marmalades, age 13 - 18</b> |  |
|--|--|
| <b>Class</b>   | <b>Class Description</b>   |
| 01   | Apple Butter   |
| 02   | Peach Butter   |
| 03   | Pear Butter  |
| 04   | Wild Card Butter, not duplicated in another class, identify in description or on jar |
| 05   | Peach Preserves  |
| 06   | Pear Preserves   |

| <b>Division 93: Juniors - Butter, Conserves, &amp; Marmalades, age 13 - 18</b> |   |
|--|---|
| <b>Class</b>   | <b>Class Description</b>  |
| 07   | Strawberry Preserves  |
| 08   | Tomato Preserves  |
| 09   | Watermelon Rind Preserves   |
| 10   | Orange Marmalade  |
| 11   | Mixed Fruit Marmalade - 2 or more fruits                                |
| 12   | Wild Card Preserves, not duplicated - identify in description or on jar |
| 13   | Wild Card Marmalade, not duplicated - identify in description or on jar |
| 14   | Wild Card Conserve, not duplicated - identify in description or on jar  |

| <b>Division 94: Juniors – Pickles, Relish and Sauce, age 13 - 18</b> |   |
|--|---|
| <b>Class</b>   | <b>Class Description</b>  |
| 01   | Apple Rings, Pickled (attach recipe if food coloring is used)             |
| 02   | Beet Pickles  |
| 03   | Bread and Butter Pickles  |
| 04   | Dill or Sour Cucumber Pickles   |
| 05   | Sweet Cucumber Pickles  |
| 06   | Other Cucumber Pickles  |
| 07   | Green Tomato Pickles  |
| 08   | Okra Pickles  |
| 09   | Pickled Onions  |
| 10   | Spiced Peaches  |
| 11   | Spiced Pears  |
| 12   | Pickled Peppers   |
| 13   | Squash Pickles  |
| 14   | Wild Card Pickles, not duplicated above - identify in description         |
| 15   | Chow Chow Relish  |
| 16   | Corn Relish   |
| 17   | Cucumber Relish   |
| 18   | Mixed Pickle Relish   |
| 19   | Pepper Relish   |
| 20   | Salsa   |
| 21   | Squash Relish   |
| 22   | Tomato Relish   |
| 23   | Wild Card Relish, not duplicated above, identify in description or on jar |

### Division 94: Juniors – Pickles, Relish and Sauce, age 13 - 18

| Class | Class Description   |
|-------|---|
| 24    | BBQ Sauce   |
| 25    | Chili Sauce   |
| 26    | Spaghetti Sauce   |
| 27    | Taco Sauce  |
| 28    | Tomato Ketchup  |
| 29    | Tomato Sauce  |
| 30    | Wild Card Sauce, not duplicated above - identify in description or on jar |

### Division 95: Juniors – Meats and Fish, age 13 - 18

| Class | Class Description     |
|-------|-----------------------|
| 01    | Beef                  |
| 02    | Fish (pint jars only) |
| 03    | Pork                  |
| 04    | Poultry               |
| 05    | Sausage               |
| 06    | Wild Game             |

### Division 96: Juniors– Dried Foods, age 13 - 18

| Class | Class Description   |
|-------|---|
| 01    | Apples  |
| 02    | Apricots  |
| 03    | Bananas   |
| 04    | Grapes  |
| 05    | Peaches   |
| 06    | Wild Card Dried Fruit, not duplicated above - identify in description               |
| 07    | Beans   |
| 08    | Whole Kernel Corn   |
| 09    | Okra  |
| 10    | Onions  |
| 11    | Peas  |
| 12    | Peppers   |
| 13    | Potatoes (chips)  |
| 14    | Wild Card Dried Vegetable, not duplicated above – identify on jar or in description |
| 15    | Beef Jerky  |
| 16    | Turkey Jerky  |
| 17    | Venison Jerky   |
| 18    | Wild Card Dried Meat - identify in description or on jar                            |

|              | <b>Division 97: Juniors – Dried Herbs, age 13 - 18</b>                          |
|--------------|---|
| <b>Class</b> | <b>Class Description</b>  |
| 01           | Basil   |
| 02           | Chives  |
| 03           | Dill  |
| 04           | Mint  |
| 05           | Lavender  |
| 06           | Oregano   |
| 07           | Parsley   |
| 08           | Rosemary  |
| 09           | Sage  |
| 10           | Thyme   |
| 11           | Wild Card - Dried Herb not duplicated above – identify in description or on jar |