

Dept. 7 – Food Preservation

Superintendents – Diana Wilson and Sharon Locum, And Junior Ambassadors Lynnsey Foster and Breanna Walker

1. All entries must have been preserved within the previous 12 months and can only be entered once.
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*, 4th - 6th 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.
10. Exhibitors may enter two entries per class, ie: 2 green beans, 2 peaches, etc.

Adults – age 19 and over, use Divisions 100-110

Juniors – age 13-18 Years, use Division 200-210

Youth – age 12 and under, use Division 300-310

Division 100: Fruits and Fruit Juice (Adults Only, age 19 and over)
Division 200: Fruits and Fruit Juice (Juniors only, age 13-18)
Division 300: Fruits and Fruit Juice (Youth only, age 12 and under)

(All Fruits and Fruit Juices should be processed in Boiling Water Bath.)

Class	Class Description	Points
01	Apple Juice	3 - 2 - 1
02	Apples, sliced	3 - 2 - 1
03	Applesauce	3 - 2 - 1
04	Apricots	3 - 2 - 1
05	Blueberries	3 - 2 - 1
06	Blackberries	3 - 2 - 1
07	Blackberry Juice	3 - 2 - 1
08	Wild Card - Berries or Berry Juice, not duplicated above – Product must be identified on entry.	3 - 2 - 1
09	Cherry Juice	3 - 2 - 1
10	Cherries	3 - 2 - 1
11	Cranberries	3 - 2 - 1
12	Elderberries	3 - 2 - 1
13	Fruit Cocktail – 3 or more fruits	3 - 2 - 1
14	Gooseberries	3 - 2 - 1
15	Grape Juice	3 - 2 - 1
16	Grapes	3 - 2 - 1
17	Huckleberries	3 - 2 - 1
18	Mincement	3 - 2 - 1
19	Muscadines	3 - 2 - 1
20	Nectarines	3 - 2 - 1
21	Peaches	3 - 2 - 1
22	Peach Juice	3 - 2 - 1
23	Pears	3 - 2 - 1
24	Pear Juice	3 - 2 - 1
25	Plums	3 - 2 - 1
26	Plum Juice	3 - 2 - 1
27	Raspberries, Black	3 - 2 - 1
28	Raspberries, Red	3 - 2 - 1
29	Strawberries	3 - 2 - 1
30	Wild Card Fruit or Fruit Juice, not duplicated above - Product must be identified on entry.	3 - 2 - 1
31	Apple Pie Filling	3 - 2 - 1
32	Blackberry Pie Filling – New for 2019	3 - 2 - 1
33	Blueberry Pie Filling - New for 2019	3 - 2 - 1
34	Cherry Pie Filling - New for 2019	3 - 2 - 1

Division 100: Fruits and Fruit Juice (Adults Only, age 19 and over)
Division 200: Fruits and Fruit Juice (Juniors only, age 13-18)
Division 300: Fruits and Fruit Juice (Youth only, age 12 and under)

(All Fruits and Fruit Juices should be processed in Boiling Water Bath.)

Class	Class Description	Points
35	Peach Pie Filling	3 - 2 - 1
36	Wild Card Pie Filling, not duplicated above	3 - 2 - 1

Division 101: Vegetables (Adults Only, age 19 and over)
Division 201: Vegetables (Junior only, age 13-18)
Division 301: Vegetables (Youth only, age 12 and under)

(All vegetables must be pressured the USDA recommended time.)

Class	Class Description	Points
01	Asparagus	3 - 2 - 1
02	Beans, Cut Green	3 - 2 - 1
03	Beans, Lima	3 - 2 - 1
04	Beans, Shelled	3 - 2 - 1
05	Beets	3 - 2 - 1
06	Carrots	3 - 2 - 1
07	Cabbage	3 - 2 - 1
08	Corn, Cream Style (must be in pint jar)	3 - 2 - 1
09	Corn, Whole Kernal	3 - 2 - 1
10	Greens, any kind	3 - 2 - 1
11	Hominy	3 - 2 - 1
12	Irish Potatoes – Cubed Only (Pureed or mashed potatoes cannot be exhibited.)	3 - 2 - 1
13	Okra	3 - 2 - 1
14	Peas, Field	3 - 2 - 1
15	Peas, Green	3 - 2 - 1
16	Pimentos (must be in pint jar)	3 - 2 - 1
17	Pumpkin – Cubed only (Pureed or mashed pumpkin cannot be exhibited.)	3 - 2 - 1
18	Sauerkraut	3 - 2 - 1
19	Spinach	3 - 2 - 1
20	Sweet Potatoes - Cubed only (Pureed or mashed sweet potatoes cannot be exhibited.)	3 - 2 - 1
21	Tomatoes	3 - 2 - 1
22	Tomato Juice	3 - 2 - 1
23	Vegetable Soup Mix (see note in tabloid on processing.)	3 - 2 - 1
24	Wild Card Vegetable, not duplicated above - Product must be identified on entry.	3 - 2 - 1

Division 102: Jams (Adults Only, age 19 and over) Division 202: Jams (Junior only, age 13-18) Division 302: Jams (Youth only, age 12 and under)		
Class	Class Description	Points
01	Apricot Jam	3 - 2 - 1
02	Blueberry Jam	3 - 2 - 1
03	Blackberry Jam	3 - 2 - 1
04	Elderberry Jam	
05	Gooseberry Jam	
06	Grape Jam	3 - 2 - 1
07	Peach Jam	3 - 2 - 1
08	Plum Jam	3 - 2 - 1
09	Raspberry Jam	3 - 2 - 1
10	Strawberry Jam	3 - 2 - 1
11	Mixed Fruit Jam, 2 or more fruits	3 - 2 - 1
12	Wild Card Jam, not duplicated above - Product must be identified on entry.	3 - 2 - 1

Division 103: Jellies (Adults Only, age 19 and over) Division 203: Jellies (Junior only, age 13-18) Division 303: Jellies (Youth only, age 12 and under)		
Class	Class Description	Points
01	Apple Jelly	3 - 2 - 1
02	Apricot Jelly	3 - 2 - 1
03	Blackberry Jelly	3 - 2 - 1
04	Blueberry Jelly	3 - 2 - 1
05	Cherry Jelly	3 - 2 - 1
06	Dewberry Jelly	3 - 2 - 1
07	Elderberry Jelly	3 - 2 - 1
08	Gooseberry Jelly	
09	Grape Jelly	3 - 2 - 1
10	Huckleberry Jelly	3 - 2 - 1
11	Mint Jelly	3 - 2 - 1
12	Muscadine Jelly	3 - 2 - 1
13	Peach Jelly	3 - 2 - 1
14	Pear Jelly	3 - 2 - 1
15	Pepper Jelly	3 - 2 - 1
16	Plum Jelly	3 - 2 - 1
17	Rhubarb Jelly	
18	Strawberry Jelly	3 - 2 - 1
19	Mixed Fruit Jelly, 2 or more fruits.	3 - 2 - 1
20	Wild Card Jelly, not duplicated above - Product must be identified on entry.	3 - 2 - 1

Division 104: Butters, Preserves, Conerves & Marmalades (Adults Only, age 19 and over)
Division 204: Butters, Preserves, Conerves & Marmalades (Junior only, age 13-18)
Division 304: Butters, Preserves, Conerves & Marmalades (Youth only, age 12 and under)

Class	Class Description	Points
01	Apple Butter	3 - 2 - 1
02	Peach Butter	3 - 2 - 1
03	Pear Butter	3 - 2 - 1
04	Wild Card Butter, not duplicated above	3 - 2 - 1
05	Peach Preserves	3 - 2 - 1
06	Pear Preserves	3 - 2 - 1
07	Strawberry Preserves	3 - 2 - 1
08	Tomato Preserves	3 - 2 - 1
09	Watermelon Rind Preserves	3 - 2 - 1
10	Orange Marmalade	
11	Mixed Fruit Marmalade	
12	Wild Card Preserves, not duplicated above - Product must be identified on entry.	3 - 2 - 1
13	Wild Card Marmalade, not duplicated above - Product must be identified on entry.	3 - 2 - 1
14	Wild Card Conserve, not duplicated above - Product must be identified on entry.	3 - 2 - 1

Division 105: Pickles, Relishes and Sauces (Adults Only, age 19 and over)
Division 205: Pickles, Relishes and Sauces (Junior only, age 13-18)
Division 305: Pickles, Relishes and Sauces (Youth only, age 12 and under)

Class	Class Description	Points
01	Apple Rings, Pickled (attach recipe if food coloring is used)	3 - 2 - 1
02	Beet Pickles	3 - 2 - 1
03	Bread and Butter Pickles	3 - 2 - 1
04	Cucumber Pickles, Dill or Sour	3 - 2 - 1
05	Cucumber Pickles, Sweet	3 - 2 - 1
06	Cucumber Pickles, Plain	3 - 2 - 1
07	Green Tomato Pickles	3 - 2 - 1
08	Okra Pickles	3 - 2 - 1
09	Onions, Pickled	3 - 2 - 1
10	Peaches, Spiced	3 - 2 - 1
11	Pears, Spiced	3 - 2 - 1
12	Peppers, Pickled	3 - 2 - 1
13	Squash Pickles	3 - 2 - 1
14	Wild Card Pickles, not duplicated above - Product must be identified on entry.	3 - 2 - 1
15	Chow Chow Relish	3 - 2 - 1

Division 105: Pickles, Relishes and Sauces (Adults Only, age 19 and over) Division 205: Pickles, Relishes and Sauces (Junior only, age 13-18) Division 305: Pickles, Relishes and Sauces (Youth only, age 12 and under)		
Class	Class Description	Points
16	Corn Relish	3 - 2 - 1
17	Cucumber Relish	3 - 2 - 1
18	Mixed Pickle Relish	3 - 2 - 1
19	Pepper Relish	3 - 2 - 1
20	Salsa	3 - 2 - 1
21	Squash Relish	3 - 2 - 1
22	Tomato Relish	3 - 2 - 1
23	Wild Card Relish, not duplicated above	3 - 2 - 1
24	BBQ Sauce	3 - 2 - 1
25	Chili Sauce	3 - 2 - 1
26	Spaghetti Sauce	3 - 2 - 1
27	Taco Sauce	3 - 2 - 1
28	Tomato Ketchup	3 - 2 - 1
29	Tomato Sauce	3 - 2 - 1
30	Wild Card Sauce, not duplicated above - Product must be identified on entry.	3 - 2 - 1

Division 106: Meats & Fish (Adults Only, age 19 and over) Division 206: Meats & Fish (Junior only, age 13-18) Division 306: Meats & Fish (Youth only, age 12 and under) (All meats and fish must be pressured the USDA recommended time.)		
Class	Class Description	Points
01	Beef	3 - 2 - 1
02	Fish (pint jars only)	3 - 2 - 1
03	Pork	3 - 2 - 1
04	Poultry	3 - 2 - 1
05	Sausage	3 - 2 - 1
06	Wild Game	3 - 2 - 1

Division 107: Dried Fruits and Vegetables (Adults Only, age 19 and over) Division 207: Dried Fruits and Vegetables (Junior only, age 13-18) Division 307: Dried Fruits and Vegetables (Youth only, age 12 and under)		
Class	Class Description	Points
01	Apples	3 - 2 - 1
02	Apricots	
03	Bananas	3 - 2 - 1

04	Grapes	3 - 2 - 1
05	Peaches	3 - 2 - 1
06	Fruit Leather	3 - 2 - 1
07	Wild Card Dried Fruit, not duplicated above - Product must be identified on entry.	3 - 2 - 1
08	Beans, Cut Green	3 - 2 - 1
09	Beans, Shelled	3 - 2 - 1
10	Carrots	3 - 2 - 1
11	Corn, Whole Kernel	3 - 2 - 1
12	Okra	3 - 2 - 1
13	Onions	3 - 2 - 1
14	Peas, Shelled	3 - 2 - 1
15	Peppers	3 - 2 - 1
16	Potato Chips	3 - 2 - 1
17	Pumpkin	3 - 2 - 1
18	Tomatoes	3 - 2 - 1
19	Wild Card Dried Vegetable, not duplicated above - Product must be identified on entry.	3 - 2 - 1

Division 108: Dried Meat (Adults Only, age 19 and over)
Division 208: Dried Meat (Junior only, age 13-18)
Division 308: Dried Meat (Youth only, age 12 and under)

Class	Class Description	Points
01	Beef Jerky	3 - 2 - 1
02	Turkey Jerky	3 - 2 - 1
03	Venison Jerky	3 - 2 - 1
04	Wild Card Dried Meat, not duplicated above - Product must be identified on entry.	3 - 2 - 1

Division 109: Dried Herbs
Division 209: Dried Herbs (Junior only, age 13-18)
Division 309: Dried Herbs, (Youth only, age 12 and under)

Class	Class Description	Points
01	Basil	3 - 2 - 1
02	Chives	3 - 2 - 1
03	Dill	3 - 2 - 1
04	Mint	3 - 2 - 1
05	Lavender	3 - 2 - 1
06	Oregano	3 - 2 - 1
07	Parsley	3 - 2 - 1
08	Rosemary	3 - 2 - 1

Division 109: Dried Herbs Division 209: Dried Herbs (Junior only, age 13-18) Division 309: Dried Herbs, (Youth only, age 12 and under)		
Class	Class Description	Points
09	Sage	3 – 2 - 1
10	Thyme	3 – 2 - 1
11	Wild Card Dried Herb, not duplicated above - Product must be identified on entry.	3 – 2 - 1

Division 110: Ball/Kerr Fresh Preserving Awards (Adults, age 19 and over) Division 210: Ball/Kerr Fresh Preserving Awards (Junior only, age 13-18) Division 310: Ball/Kerr Fresh Preserving Awards (Youth only, age 12 and under)		
Class	Class Description	Points
01	Fruit	No Points
02	Vegetable	No Points
03	Pickles and Relishes	No Points
04	Soft Spreads (Jellies, Jams, Conserves, etc.)	No Points