

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*, 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.

Food Preservation Points – Blue – 3, Red – 2, and White - 1

Division 88: Juniors – Fruits and Fruit Juices, age 13 - 18	
	Class Description
01	Apple Juice
02	Apples, sliced
03	Applesauce
04	Apricots
05	Blueberries
06	Blackberries

Division 88: Juniors – Fruits and Fruit Juices, age 13 - 18

	Class Description
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	Mincement
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

Division 89: Juniors – Vegetables, age 13 - 18

Class	Class Description
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

Division 90: Juniors – Jams, age 13 - 18

Class	Class Description
01	Apricot Jam
02	Blueberry Jam
03	Blackberry Jam
04	Elderberry Jam
05	Gooseberry Jam
06	Grape Jam
07	Peach Jam

Division 90: Juniors – Jams, age 13 - 18	
Class	Class Description
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

Division 91: Juniors – Jellies, age 13 - 18	
Class	Class Description
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

Division 92: Juniors - Butter, Conserves, & Marmalades, age 13 - 18	
Class	Class Description
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

**Division 92: Juniors - Butter, Conserves, & Marmalades,
age 13 - 18**

Class	Class Description
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

Division 93: Juniors – Pickles, Relish and Sauce, age 13 - 18

Class	Class Description
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 93: 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 94: 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 95: Juniors– Dried Fruits and Vegetables, 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

Division 96: Juniors – Dried Meat, age 13 - 18	
Class	Class Description
01	Beef Jerky
02	Turkey Jerky
03	Venison Jerky
04	Wild Card Dried Meat - identify in description or on jar

Division 97: Juniors – Dried Herbs, age 13 - 18	
Class	Class Description
01	Basil
02	Chives
03	Dill
04	Mint
05	Lavendar
06	Oregano
07	Parsley
08	Rosemary
09	Sage
10	Thyme
11	Wild Card No. 1 - Dried Herb not duplicated above – identify in description or on jar