

FOOD PRESERVATION DEPARTMENT 18

1. Read General Rules and Static Exhibit Rules carefully.
2. Products must have been made from foods prepared by the exhibitor.
3. All exhibits must be in standard, USDA approved, **clear (colorless)** canning jars (no baby food or mayonnaise jars), preferably quart, pint or half-pint sizes. Be sure jars are uniform in appearance and sparkling clean (not sticky) and labeled. Make specific note of the number of jars required in each lot. Please do not decorate jars with fabric, yarn, ribbon, etc.
4. Place uniform labels evenly and carefully on the front of each jar. If food is "mixed," such as relish, etc., state major ingredients. Label should include the following information: processing method; date; if product is home-grown; if product is prepared without salt, color keeper, commercial pectin, etc.
5. Tape telephone number to the bottom of each jar.
6. All products should be of the best quality, uniform in size and of good color. The liquid should be clear, free of sediment and filled to the proper level in each jar. Jelly should be firm enough to hold shape. Jam should be firm enough to round up on a spoon.
7. Jars must be sealed and processed according to USDA standards. For example, all acid foods including jams, jellies and marmalades must be processed in a boiling water bath. Low-acid foods, including low-acid tomatoes and all vegetables (Lots 9-14) must be processed in a pressure canner. For additional information, please refer to a current canning book published by one of the major suppliers of commercial canning jars. All jars will be tested for seal when checked into the department. Unsealed jars will not be accepted. For exhibition purposes, the screwbands must be removed. As a precautionary measure, leave the screwbands on while transporting the product, and remove while setting up.
8. As long as your articles for exhibit differ you may make more than one entry in any lot designated with an asterisk (*) after the description. In the case of 3 or more exhibits of the same kind in a particular lot, a new lot will be formed.
9. 4-Hers are reminded to follow department rules carefully, label jars, exhibit clean (non-sticky) jars and to make sure jars are processed and sealed properly.

NOTE: Exhibits are judged for safety, product quality, labeling and eye appeal.

CLASS A

COLLECTIONS

Filled to appropriate head space for that item

Lot 01. 3 jars canned fruit - 1 jar ea. of 3 kinds

Lot 02. 3 jars canned vegetables - 1 jar ea. of 3 kinds

Lot 03. 3 jars jam - 1 jar ea. of 3 kinds

Lot 04. 3 jars pickles - 1 jar ea. of 3 kinds

Lot 05. 3 jars jelly - 1 jar ea. of 3 kinds

Lot 06. 3 jars relish - 1 jar each of 3 kinds

Lot 07. Gift collection - 3 jars of dried items.

Attach a file card or attractive note providing interesting or pertinent information.

CANNED VEGETABLES

2 Jars for each Lot. Filled to 1" head space

Lot 08. Tomatoes

Lot 09. Green snap beans

Lot 10. Yellow snap beans

Lot 11. Beets

Lot 12. Carrots

Lot 13. Corn

Lot 14. Any other vegetable

Lot 15. Stewed tomatoes (may include tomatoes, peppers, and celery, etc.)

Lot 16. Juice

Lot 17. Salsa

Lot 18. Sauce

CANNED FRUITS - 2 Jars for each Lot. Filled to 1/2" head space

Lot 19. Peaches

Lot 20. Blueberries

Lot 21. Pears

Lot 22. Raspberries

Lot 23. Any other fruit

Lot 24. Applesauce

Lot 25. Cherries

Lot 26. Cranberries

Lot 27. Mincemeat

Lot 28. Rhubarb

Lot 29. Juice

FOOD PRESERVATION DEPARTMENT 18 (continued)

JAMS AND JELLIES - 2 Jars for each Lot

Jams in Lots 30-35 filled to 1/4" head space

- Lot 30.** Raspberry Jam
- Lot 31.** Strawberry Jam
- Lot 32.** Blueberry Jam
- Lot 33.** Peach Jam
- Lot 34.** Blackberry Jam
- Lot 35.** Jam, other fruits or combination of fruits*

Jellies in Lots 36-42 filled to 1/4" head space

- Lot 36.** Grape Jelly
- Lot 37.** Apple or Crabapple Jelly
- Lot 38.** Mint Jelly
- Lot 39.** Strawberry Jelly
- Lot 40.** Currant Jelly
- Lot 41.** Marmalade
- Lot 42.** Jelly-fruits not mentioned in Lots 36-41*

PICKLES, RELISH CHUTNEY, CONSERVE

2 Jars for each Lot; filled to 1/2" head space

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| <ul style="list-style-type: none"> Lot 43. Pepper Relish Lot 44. Pickle Relish Lot 45. Corn Relish Lot 46. Relish (any other kind)* Lot 47. Pickles sweet: fruit | <ul style="list-style-type: none"> Lot 48. Pickles sour: fruit Lot 49. Pickles sweet: vegetable Lot 50. Pickles sour: vegetable Lot 51. Pickles: Any other Lot 52. Conserve* Lot 53. Chutney* |
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NON-PROCESSED PRODUCTS

2 Jars for each Lot, use 1/2 pt jars with band

- Lot 54.** Dried fruit, not sealed
- Lot 55.** Dried herbs, not sealed
- Lot 56.** Dried vegetables, not sealed
- Lot 57.** Flavored vinegar, fruit or herb* - 2 bottles.
(Must be in sparkling clean bottles with new cork or cap. Wax may be used to seal top of corks.)
- Lot 58.** Miscellaneous

EXHIBITS

- Lot 59.** Menu - Plan a meal using 3 jars of preserved food (1 jar each of 3 kinds). On file cards, submit the complete menu and recipes for the food preserved and exhibited in this class; staple or clip the cards together. This class will be judged on taste, texture, color nutrition and balance.
- Lot 60.** Display - Each display should cover an area approximately 30"x30" and have a stated theme such as food group, season, holiday, etc. The number of specimens of each exhibit must correspond with the numbers required on the lot list (i.e. fruit class requires 2 jars for each lot; collection class requires 3 jars for each lot). Provide your own table coverings, backdrops, labels and/or decorative accessories. Displays must be set up only by the exhibitor and checked by the Dept. Chairman. Score Card: Quality 50%, Arrangement 20%, Utility Value 20%, Number of Kinds 10%. **This may be entered as an individual, team or club display.**
- Lot 61.** Gift Display - 3 different canned products, suitable for a gift, in appropriate sized container. Please do not put the display in plastic wrap or packaging.
- Lot 62.** Special Exhibit - The exhibit must be in a decorated container (box, basket, etc.), and must contain at least 5 entries: two of these entries must be from the Food Preservation Dept. Lots; one must be from the Honey or Maple Dept. Lots; a fourth must be a baked food using a product the member has preserved; the remaining exhibit may be from any Static Department. All entries must meet the requirements of that department's classes and lots. Score Card: Quality 75%, Creativity and Arrangement 25%. **This may be entered as an individual, team or club display.**
- Lot 63.** Food Preservation Informational Poster - Develop a poster that will educate the public about Food Preservation. Ideas: canning, drying, freezing, benefits, boiling water bath, pressure canning, how to can your favorite food, etc. Posters should be at least 22" x 28" and should not exceed 30" x 36". Subject matter 60%; workmanship 40%.
- Lot 64.** Challenge Lot – Peach Jam, see the Challenge Lots section.

PREMIUMS

	First	Second	Third
Lots 01-07	5 PTS	4 PTS	3 PTS
Lots 08-58, 63, 64	4 PTS	3 PTS	2 PTS
Lot 59 & 61	10 PTS	7 PTS	5 PTS
Lots 60 and 62	15 PTS	11 PTS	7.5 PTS
