Department I Food Preservation

Label processing method and time on each jar, not the lid. Include pounds of pressure if using a pressure canner. All jars entered for competition must have a sealed lid and ring on the jar. Only articles which are products of the "home kitchen" will be eligible.

Judging Criteria: Things that the judge considers in placing

- General Appearance
- Quality of solid
- Pack and fill
- Seal
- Method used
- Flavor and aroma
- Taste jars may be opened at the discretion of the judge

Division I Jellies

(Enter one half pint jar, NO wax)

Class:

- 1. Apple
- 2. Cherry
- 3. Strawberry
- 4. Blackberry
- 5. Grape
- 6. Plum
- 7. Mint
- 8. Raspberry
- 9. Currant
- 10. Pepper
- 11. Blueberry
- 12. Display three varieties, identify types
- 13. Not specified
- 14. Jelly made by Youth under 18 years of age

Division II Jam

(Enter one half pint jar, NO wax)

- 1. Apricot
- 2. Blackberry
- 3. Blueberry
- 4. Grape
- 5. Gooseberry
- 6. Peach

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- 7. Plum
- 8. Raspberry
- 9. Strawberry
- 10. Apple butter
- 11. Rhubarb
- 12. Marmalade
- 13. Fruit combination, identify types
- 14. Display three varieties, identify types
- 15. Not specified
- 16. Jam, made by Youth under 18 years of age

Division III Canned Fruit (Enter 1 Pint Jar)

Class:

- 1. Applesauce
- 2. Apricots
- 3. Blueberries
- 4. Cherries
- 5. Peaches
- 6. Pears
- 7. Raspberries
- 8. Rhubarb
- 9. Fruit combination, identify types
- 10. Display three varieties, identify types
- 11. Not specified
- 12. Canned fruit, done by Youth under 18 years of age

Division IV Canned Vegetables (Enter 1 Pint Jar)

- 1. Beans green or waxed
- 2. Beets
- 3. Carrots
- 4. Corn
- 5. Peas
- 6. Tomatoes
- 7. Tomatoes with onions, and/or green peppers and/or celery
- 8. Vegetable combination identify types
- 9. Sauerkraut
- 10. Display three varieties, identify types
- 11. Not specified
- 12. Canned vegetable done by Youth 18 years of age or under

Division V Pickles (Enter 1 Pint Jar)

Class:

- 1. Beans
- 2. Beet
- 3. Cucumbers, sweet
- 4. Dill
- 5. Peppers, label variety
- 6. Bread and Butter
- 7. Watermelon
- 8. Display three varieties, identify types
- 9. Display of 3 different flavored vinegars, identify types
- 10. Not specified
- 11. Pickles, canned by Youth 18 years of age or under

Division VI Relishes and Sauces (Enter 1 Pint Jar)

Class:

- 1. BBQ
- 2. Pickle relish
- 3. Chutney
- 4. Corn relish
- 5. Mixed vegetable relish
- 6. Spaghetti sauce
- 7. Tomato juice
- 8. Tomato sauce
- 9. Salsa
- 10. Pepper relish
- 11. Catsup
- 12. Chili sauce
- 13. Display three sauces or three relishes, identify types
- 14. Fruit sauce, identify type
- 15. Fruit sauce, combination, identify
- 16. Not specified
- 17. Relishes/sauces, canned by Youth under 18 years of age

Division VII Syrups (Enter 1 Pint Jar)

- 1. Maple
- 2. Blueberry
- 3. Strawberry
- 4. Not specified

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5. Syrup, made by Youth under 18 years of age

Division VIII Dehydrated Foods (Enter one half pint jar or pint jar)

Class:

- 1. Meat, identify variety
- 2. Vegetable, identify variety
- 3. Fruits, identify type
- 4. Herbs, identify
- 5. Dehydrated foods, dried by Youth under 18 years of age

Division IX Honey (Enter in a 1 lb. jar)

- 1. White
- 2. Amber
- 3. Comb (round or square)
- 4. Honey, Processed by Youth under 18 years of age