

Preserved Foods - Dept. PFa & PFy

See General Rules for Exhibits

ENTRY REQUIREMENTS

1. Exhibitors may enter as many classes as they wish, but not more than one entry in a class. (Enter only one jar per class.) No more than one entry of a product may come from kitchen shared by two or more exhibitors.
2. All entries **must have been preserved within the last year (9/13/21-9/13/22)**. If fresh produce is used, the exhibit should have been preserved within the last growing season; in no case should this exceed one year.
3. Products should be canned according to the latest USDA/Extension information. **Check nchfp.uga.edu or your County Extension Office to be sure you have the most current directions.**
4. Products must be canned in clear standard **half-pint, pint or quarts** jars in good condition with new, 2 piece standard lids (lid and band). **NO ONE-TRIP COMMERCIAL JARS**; e.g., mayonnaise, peanut butter or pickles. Unsealed or spoiled products will be not be judged.
5. Label on jar must contain name of the food, the date preserved, method used (boiling water or pressure canned) and process time. (*Ex. Peaches, July 22,2022, Boiling Water, 20 minutes*) **Entries without proper labeling WILL NOT be judged.**
6. Judging is done by comparison to recognized standards of quality and safety and by comparison to other exhibits to determine placings within a class.
7. Judges are instructed not to award premiums unless articles are deemed worthy of merit. Articles without competition will be judged on their own merit and will receive awards only if deemed worthy by the judges.
8. Youth Canning will be judged separately from adults. However, the judging criteria used for the adult division will also govern the youth division.
9. Do Not Use Paraffin on Jams, Jellies or Preserve Jars.

JUDGING CRITERIA FOR CANNED FOODS

JUDGED BY APPEARANCE	45
a. Uniform in size and shape	
b. Good condition; natural shape retained	
c. Fresh, natural color	
QUALITY OF PACK.....	15
Full jar with good proportion of product to juice. Proper "head space" is important	
QUALITY OF LIQUID	30
a. Clear and free of sediment	
b. Clear, natural color	
APPEARANCE OF JAR.....	10
a. Clean, standard canning jar	
b. Label of appropriate size and color, neatly placed and clearly marked with required information	
c. Shiny new lids and bands	

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BUTTERS, CONSERVES, MARMALADES AND PRESERVES DIVISION

Category	Class No.	Description
Butters	801	Apple Butter
	802	Butter, any other
Conserves	803	Conserves, any kind
Marmalade	804	Marmalade, any kind
Preserves	805	Fig
	806	Peach
	807	Pear
	808	Strawberry
	809	Any other Preserve not listed

CANNED FRUITS DIVISION

Category	Class No.	Description
Canned Fruit	810	Apples
	811	Blackberries
	812	Blueberries
	813	Peaches
	814	Pears
	815	Any other fruit not listed

CANNED VEGETABLES DIVISION

Category	Class No.	Description
Beans	816	Butter beans
	817	Green beans
Peas	818	Peas, English
Peppers	819	Peppers
Tomatoes	820	Tomatoes, Whole or Halved
	821	Tomatoes, Stewed
	822	Tomatoes, Crushed

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CANNED VEGETABLES DIVISION CONT.

Category	Class No.	Description
Other	823	Mixed vegetables
	824	Any other vegetable not listed

JAM DIVISION

Category	Class No.	Description
Various Jams	825	Apricot
	826	Fig
	827	Peach
	828	Strawberry
	829	Other berry
	830	Mixed Fruit
	831	Any other jam not listed

JELLY DIVISION

Category	Class No.	Description
Various Jellies	832	Apple
	833	Berry, blackberry or raspberry
	834	Blueberry
	835	Grape
	836	Hot Pepper
	837	Muscadine
	838	Plum
	839	Scuppernong
	840	Any other Jelly not listed

PICKLED FRUITS & VEGETABLES

Category	Class No.	Description
Various Pickles	841	Beets, pickled
	842	Cucumber, Bread & Butter
	843	Cucumber, Dill
	844	Green Tomato Pickles
	845	Peach Pickles
	846	Pear Pickles
	847	Pickled Peppers
	848	Pickled Okra
	849	Any other pickle not listed

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PRESERVED FOODS DIVISION

Category	Class No.	Description
Various Preserved Foods	850	Pickled eggs
	851	Dessert topping
	852	Pie filling

RELISHES DIVISION

Category	Class No.	Description
Various Relishes	853	Onion Relish
	854	Pear Relish
	855	Tomato Relish
	856	Corn Relish
	857	Pepper relish
	858	Any other relish not listed

SAUCES DIVISION

Category	Class No.	Description
Various Sauces	859	Tomato
	860	Barbecue
	861	Pepper
	862	Spaghetti
	863	Any other sauce not listed
	864	Salsa
	865	Chutney

