



HOME ARTS
Preserved Foods
Division 12
September 8-18, 2022

Superintendent
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*****Updated July 8, 2022***

Entries in this Department are Limited to Residents of New Mexico

**Entries in canning, needlework and sewing will be received in the Home Arts Center
inside the Creative Arts Building south of the Manuel Lujan Building.**

ENTRY FEE: \$5.00

Entry Dates

Friday, August 26, 2022	9:00 AM to 5:00 PM
Saturday, August 27, 2022	9:00 AM to 5:00 PM

Judging

Tuesday August 30, 2022	9:00 AM to 5:00 PM
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Special Rules

1. No labels or writing on jars or lids.
2. Ribbons only will be awarded in all classes.
3. All canned items must be processed and exhibited in regulation canning jars (in sizes as stated in each section) with cap and ring. No other containers will be excepted. Tattler reusable canning lids have not been approved by USDA and therefore will not be accepted.
4. Exhibitors are allowed only (1) entry per class and may not enter more than 25 items.
5. Recipes are required for every entry.
6. There will be separate for Juniors in Food Preservation (ages 17 years and under).

Process Adjustments at High Altitudes

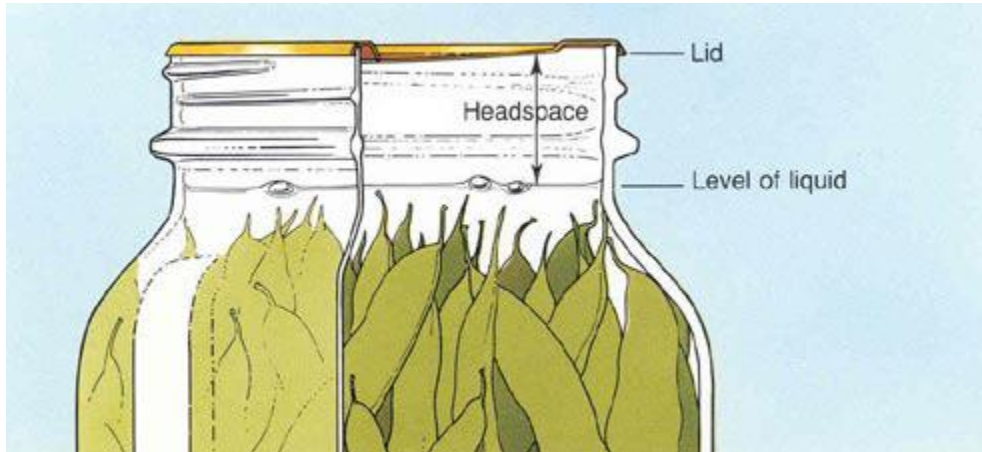
ALTITUDE CHART <i>For Boiling Water Processing</i>		
If you are preserving at an altitude higher than 1,000 feet above sea level, adjust boiling water processing time as indicated.	Altitude Feet	Increase Processing Time
	1,001–3,000	5 minutes
	3,001–6,000	10 minutes
	6,001–8,000	15 minutes
	8,001–10,000	20 minutes

ALTITUDE CHART <i>For Pressure Canning</i>			
If you are preserving at an altitude higher than 1,000 feet above sea level, adjust pressure pounds as indicated.	Altitude Feet	Weighted Gauge	Dial Gauge
	0 – 1,000	10	11
	1,001–2,000	15	11
	2,001–4,000	15	12
	4,001–6,000	15	13
	6,001–8,000	15	14
	8,001–10,000	15	15

Using the process for canning food at sea level may result in spoilage if you live at altitudes of 1,000 feet or more. Water boils at lower temperatures as altitude increases. Lower boiling temperatures are less effective for killing bacteria. Increasing the process time or canner pressure compensates for lower boiling temperatures. Therefore, when you use the guides, select the proper processing time or canner pressure for the altitude where you live. If you do not know the altitude, contact your local county Extension Agent. An alternative source of information would be the local district conservationist with the Soil Conservation Service. Additionally, you may find the altitude for where

you live through the National Weather Service at www.weather.gov or at www.whatismyelevation.com.

Controlling Headspace



The unfilled space above the food in a jar and below its lid is termed headspace. Directions for canning specify leaving 1/4-inch for jams and jellies, 1/2-inch for fruits and tomatoes to be processed in boiling water, and from 1- to 1 1/4-inches in low acid foods to be processed in a pressure canner. SEE PICTURE ABOVE. **Submissions that do not clearly meet these specifications will not be judged.** This space is needed for expansion of food as jars are processed, and for forming vacuums in cooled jars. The extent of expansion is determined by the air content in the food and by the processing temperature. Air expands greatly when heated to high temperatures; the higher the temperature, the greater the expansion. Foods expand less than air when heated.

Section 175: Dried Foods

Classes 1-29

One entry in each class. To be shown in jars (the size appropriate for the item displayed but not to exceed 1 quart) with good quality lids.

1. Apples
2. Apricots
3. Bananas
4. Beans

5. Bell Peppers
6. Carrots
7. Chile
8. Corn
9. Fruit Leather
10. Fruit Powder
11. Jerky
12. Mint
13. Mushrooms
14. Onions
15. Parsley
16. Peaches
17. Pears
18. Pineapple
19. Raisins
20. Root Vegetables
21. Rosemary
22. Sage
23. Seasoned Vegetable Chips
24. Summer Squash
25. Tomatoes
26. Vegetable Powder
27. Fruit, any other
28. Herbs, any other
29. Vegetable, any other

Section 176: Fancy Pack Foods, Canned

Classes 30-34

Fancy Pack should show artistic design by use of color and placement of food.

30. Dried
31. Fruits
32. Fruit Pie Filling
33. Pickles
34. Vegetables

Section 177: Canned Vegetables

Classes 35-46

Each entry must be in regulation canning jar (quart or pint) with cap and ring and processed in a pressure canner. Remember, Tattler reusable canning lids are not permitted.

Guidelines for Vegetables, Fruits and Pickles

Selection:	Uniform, size, shape ripeness
Color:	Natural color of fruit or vegetable
Pack:	Economical and uniform
Condition of solids:	Firm yet tender
Condition of liquid:	Clear

- 35. Asparagus
- 36. Beets
- 37. Carrots
- 38. Chile (1/2 pint jar or larger)
- 39. Corn - whole kernel
- 40. Green/Wax Beans
- 41. Okra
- 42. Pinto Beans
- 43. Tomatoes
- 44. Tomatoes - Stewed
- 45. Tomato Juice
- 46. Vegetables - any other not listed

Section 178: Canned Fruit

Classes 47-56

Each entry must be in regulation canning jar (quart or pint) with cap and ring and processed in a boiling water bath. Remember, Tattler reusable canning lids are not permitted.

Canned fruit to be scored as excellent should be selected carefully and should be in as perfect form as possible. A solid, economical and attractive pack is desirable with only enough clear syrup to fill spaces. Containers must be neat and clean.

- 47. Apples
- 48. Applesauce
- 49. Apricots
- 50. Cherries - sour red pitted
- 51. Cherries - sweet
- 52. Nectarines
- 53. Peaches
- 54. Pears
- 55. Plums
- 56. Fruit - any other not listed

Section 179: Pickles

Classes 57-73

Each entry must be in regulation canning jars (1/2 pint and larger) with cap and ring and processed in a boiling water bath. Pickles will be tasted.

- 57. Apples - spiced
- 58. Beet
- 59. Bread and Butter
- 60. Dill
- 61. Dill Green Bean
- 62. Green Tomato
- 63. Kosher
- 64. Mixed
- 65. Mustard
- 66. Okra
- 67. Peach - spiced
- 68. Peppers
- 69. Sweet Cucumber - slices or chips
- 70. Sweet Cucumber, whole
- 71. Watermelon
- 72. Zucchini
- 73. Pickles - any other not listed

Section 180: Relishes

Classes 74-81

Each entry must be in regulation canning jar (1/2 pint or larger) with cap and ring and processed in a boiling water bath. Relishes will be tasted.

- 74. Beet
- 75. Chow Chow or Piccalilli
- 76. Chutney
- 77. Corn
- 78. Cucumber
- 79. Pepper
- 80. Zucchini
- 81. Relish - any other not listed

Section 181: Sauces

Classes 82-86

Each entry must be in regulation canning jar (1/2 pint or larger) with cap and ring and processed in a boiling water bath. Sauces will be tasted. Because of health and safety reasons we have discontinued the salsa category to protect our judges. Please enter your Salsa in the Chile Contest and note that you must submit a recipe with canned Salsa.

- 82. Barbecue Sauce
- 83. Chile Sauce
- 84. Condiment (e.g. catsup, mustard, etc.)
- 85. Spaghetti Sauce
- 86. Tomato Sauce

Section 182: Preserves

Classes 87-96

Each entry must be in regulation canning jar (1/2 pint or larger) with cap and ring and processed in a boiling water bath. Preserves will be tasted. Fruit should be of

natural color, transparent, plump and pieces of fruit should hold their shape. Syrup should be thick and clear.

- 87. Apricot
- 88. Blackberry
- 89. Cherry
- 90. Peach
- 91. Pear
- 92. Plum
- 93. Raspberry
- 94. Strawberry
- 95. Tomato
- 96. Fruit Preserves - any other not listed

Section 183: Butters, Jams, Conserves & Marmalades

Classes 97-123

Each entry must be exhibited in regulation canning jar (1/2 pint or larger) with cap and ring and processed in a boiling water bath. Entries will be tasted.

Butters: Does the butter jell, is it smooth, good color and not too thick?

Conserves: Should be two (2) or more fruits, cooked with sugar until thick. Nuts and raisins be added to or omitted from recipe.

Jams: Is the fruit soft, the syrup an appropriate and bright color, and is the jam thick and a good consistency with no larger pieces of fruit?

Marmalades: Marmalades are soft fruit jellies; small pieces of fruit should be suspended in transparent jelly. Color should be bright and appropriate for the chosen type of fruit.

- 97. Apple Butter
- 98. Apricot Conserve
- 99. Apricot Jam
- 100. Apricot/Pineapple Jam
- 101. Blackberry Jam
- 102. Blueberry Jam
- 103. Cherry Jam
- 104. Grape Jam

- 105. Green Chile Jam
- 106. Mixed Berry Jam
- 107. Nectarine Jam
- 108. Orange Marmalade
- 109. Peach Butter
- 110. Peach Conserve
- 111. Peach Jam
- 112. Pear Butter
- 113. Pear Conserve
- 114. Pear Honey
- 115. Plum Butter
- 116. Plum Jam
- 117. Raspberry Jam
- 118. Strawberry Conserve
- 119. Strawberry Jam
- 120. Fruit Butter - any other not listed
- 121. Fruit Conserve - any other not listed
- 122. Fruit Jam - any other not listed
- 123. Marmalade, any other not listed

Section 184: Jellies & Syrup

Classes 124-136

Each entry must be in regulation canning jar (1/2 pint or larger). Must be processed with cap and ring and processed in boiling water bath. Remember, Tattler reusable canning lids are not permitted. Jellies will be tasted.

Clearness & Color: Entry should be free from cloudiness; color should be consistent with the type of fruit used.

Consistency: Entry should retain its shape when removed from container; should quiver and be tender.

Flavor: The flavor should be pronounced and correspond to the fruits natural flavor.

Texture: The texture should be smooth and free from graininess, which will be determined by “feel in mouth”.

- 124. Apple Jelly
- 125. Cactus Jelly
- 126. Cherry Jelly
- 127. Chile Jelly
- 128. Chokecherry Jelly
- 129. Crab Apple Jelly
- 130. Grape Jelly
- 131. Mint Jelly
- 132. Peach Jelly
- 133. Plum Jelly
- 134. Syrup
- 135. Wine Jelly
- 136. Fruit Jelly, any other not listed

Awards:

1st Place – Blue Ribbon 2nd Place – Red Ribbon 3rd Place – White Ribbon

Best of Show – Purple Rosette

As a participant, volunteer, or attendee, you recognize that your participation, involvement and/or attendance at any State Fair event or activity includes possible exposure to and illness from infectious diseases including but not limited to COVID-19. While particular rules and personal discipline may reduce this risk, the risk of serious illness and death does exist and that you knowingly and freely assume all such risks related to illness and infectious diseases, such as COVID-19, even if arising from the negligence or fault of the Released Parties.