



HOME ARTS

Preserved Foods

Division 12

September 8-18, 2022

Superintendent

Barbara Cushman

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Assistant Superintendent

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Entries in this Department are Limited to Residents of New Mexico

Entries will be received in Sewing, Needlework & Canning in the Home Arts Center
in the Creative Arts Building south of Manuel Lujan Building

Entry Dates

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

ENTRY FEE: \$5.00

Judging

Monday, August 29, 2022 9:00 AM to 5:00 PM
Tuesday August 30, 2022 9:00 AM to 5:00 PM

Special Rules

1. No labels or writing on jars or lids.
2. Ribbons only will be awarded in all classes (1-132)
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 accepted** - only one (1) entry in each class. Tattler reusable canning lids have not been approved by USDA. They will not be allowed. **Recipes are required!**
4. No Exhibitor may enter more than 25 items.
5. There will be a Division for Juniors in Food Preservation (ages 17 years and under).

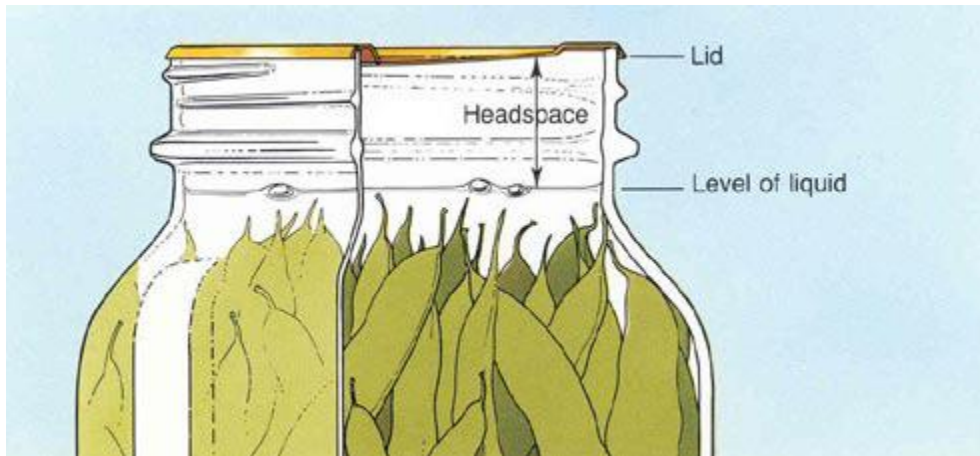
Process Adjustments at High Altitudes

ALTITUDE CHART		
<i>For Boiling Water Processing</i>		
	<u>Altitude Feet</u>	<u>Increase Processing Time</u>
If you are preserving at an altitude higher than 1,000 feet above sea level, adjust boiling water processing time as indicated.	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>			
	<u>Altitude Feet</u>	<u>Weighted Gauge</u>	<u>Dial Gauge</u>
If you are preserving at an altitude higher than 1,000 feet above sea level, adjust pressure pounds as indicated.	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.

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. 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 item displayed but not to exceed 1 quart) with good lids.

1. Apples
2. Apricots
3. Bananas
4. Beans
5. Bell Peppers
6. Carrots
7. Chile
8. Corn
9. Fruit, any other
10. Fruit Leather
11. Fruit Powder
12. Herbs, any other not listed

13. Jerky
14. Mint
15. Mushrooms
16. Onions
17. Parsley
18. Peaches
19. Pears
20. Pineapple
21. Raisins
22. Root Vegetables
23. Rosemary
24. Sage
25. Seasoned Vegetable Chips
26. Summer Squash
27. Tomatoes
28. Vegetable, any other
29. Vegetable Powder

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

All canned vegetables 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 allowed.

Guidelines for Vegetables, Fruits and Pickles

Selection:	Uniform, size, shape ripeness
Color:	Natural color of vegetable or fruit
Pack:	Economical and uniform
Condition of solids:	Firm, 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. Stewed Tomatoes
44. Tomato Juice
45. Tomatoes
46. Vegetable, any other not listed

Section 178

Canned Fruit

Classes 47-56

All canned fruit must be in regulation canning jars (quarts or pints) with cap and ring and processed in a boiling water bath. Remember, Tattler reusable canning lids are not allowed.

Canned fruit to be scored as excellent should be selected carefully and should be 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. Fruit, any other not listed
53. Nectarines
54. Peaches
55. Pears
56. Plums

Section 179
Pickles
Classes 57-73

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

Section 180
Relishes
Classes 74-81

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

Relishes will be tasted

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

Section 181
Sauces
Classes 82-86

Sauces must be in regulation canning jars (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

Preserves must be in regulation canning jars (1/2 pint or larger) with cap and ring and processed in a boiling water bath. Fruit should be of natural color, transparent, plump and pieces of fruit should hold their shape. Syrup should be thick and clear. Preserves will be tasted.

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

Section 183

Butters, Jams, Conserves & Marmalades

Classes 97-123

Must be exhibited in regulation canning jars (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?
- Jams: Is the fruit soft and syrup of a good bright color and is the jam thick and of good consistency with no large pieces of fruit?
- Conserves: Should be two or more fruits, cooked with sugar until thick – Nuts and raisins may be added to, or omitted from recipe
- Marmalades: Marmalades are soft fruit jellies; small pieces of fruit should be suspended in transparent jelly. Color should be bright and good for that 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. Fruit Butter, any other not listed
105. Fruit Conserve, any other not listed
106. Fruit Jam, any other not listed
107. Grape Jam
108. Green Chile Jam
109. Marmalade, any other
110. Mixed Berry Jam
111. Nectarine Jam
112. Orange Marmalade
113. Peach Butter
114. Peach Conserve
115. Peach Jam
116. Pear Butter
117. Pear Conserve
118. Pear Honey
119. Plum Butter
120. Plum Jam
121. Raspberry Jam
122. Strawberry Conserve
123. Strawberry Jam

Section 184

Jelly & Syrup

Classes 124-136

Jelly must be in regulation canning jar, (1/2 pint or larger). Must be processed with cap and ring and processed in boiling water bath. One entry in each class. Jelly will be tasted.

COLOR and CLEARNESS:

Color determined by kind of fruit; should be free from cloudiness.

CONSISTENCY:

Should retain shape when removed from glass; should quiver; tender.

TEXTURE:

Smooth and free from graininess, determined by “feel in mouth”.

FLAVOR: Pronounced and corresponding to natural fruit flavor.

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

Ribbon Awards

1st Place

2nd Place

3rd Place

Best of Show – Rosette

Note: Best of Show will be awarded only in classes where there are three (3) or more items

As a participant, volunteer, or attendee, you recognize that your participation, involvement and/or attendance at any 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.