

EB • PRESERVED FOODS

Superintendent: Cathy Hohenstein

Assistant Superintendent:

Entry Deadline: August 26, 2022, by 11:55pm.

Exhibits received: Monday and Tuesday, September 5 and 6 from 9 a.m. to 7 p.m. *Must Register for a Drop-off Time Slot*

Location: Gate 1, Expo Building

Exhibit pick-up: Monday, September 19 from 9 a.m. to 7 p.m. *Must Register for a Pick-up Time Slot*

RULES AND REGULATIONS

Please read important information in the front section of this book.

- In order to award premiums on a quality basis, containers may be opened.
- Exhibits will be ruled out when not in standard canning jars of the specified size. Please include the ring with two-piece lids. This does not include flavored vinegars. Do not use decorative fabric under the ring.
- Unless an article is of good quality, no premiums will be awarded.
- **All products must be processed according to recognized safe methods found in the most recent editions of the Ball Blue Book, the USDA Complete Guide to Home Canning, or recipes from the National Center for Home Food Preservation at the University of Georgia, <https://nchfp.uga.edu/>. Inverted jams and jellies will not be judged.**
- All jars must be labeled as to content, processing method (pressure canner or boiling water bath) and processing time.
- Dried fruits, vegetables and herbs must be labeled as to content and method used for drying.
- There will not be more than one ribbon awarded and one award paid for each placement in a class.

ENTRIES WILL BE DISQUALIFIED IF NOT LABELED.

Sample label	Content:	Green Beans
	Processing method:	Pressure Canned / # of pounds
	Processing time:	25 minutes

AWARDS

Place	Premiums	Award Type / Color
First Place	\$10	Blue Ribbon
Second Place	\$6	Red Ribbon
Third Place	\$4	White Ribbon
Best of Show		Blue Rosette Ribbon
Judge's Choice		Red Rosette Ribbon

PRESERVED FOODS

CANNED FRUITS (PINT OR QUART JARS)

CLASS

EB001 Apples (whole or sliced)
 EB002 Applesauce
 EB003 Blackberries, Dewberries, Raspberries
 EB004 Blueberries, huckleberries
 EB005 Cherries (whole pitted & unpitted)
 EB006 Peaches

CLASS

EB007 Plums
 EB008 Pears
 EB009 Figs
 EB010 Mixed Fruits
 EB011 Pie Filling (Blueberry, Cherry, Apple, Peach)
 EB012 Other Canned Single Fruits (specify)

CANNED VEGETABLES (PINT OR QUART JARS)

CLASS

EB013 Beans, (Lima, Butter)
 EB014 Beans, Dried -Cooked (Kidney, Navy, Pinto)
 EB015 Beans, (Green, Snap, Wax)
 EB016 Beans (Shelly)
 EB017 Beets
 EB018 Carrots, (Whole or Cut)
 EB019 Corn, (Whole Kernel) (Pint Only)
 EB020 Corn, Cream (pint only)

CLASS

EB021 Mixed Vegetables
 EB022 Peas, (Field, Blackeye, Crowder, etc.)
 EB023 Peas, Green English
 EB024 Soup Mixture
 EB025 Tomatoes, (Quartered, Water Packed)
 EB026 Tomatoes, (Whole, Water Packed)
 EB027 Canned Vegetables (specify) not already listed

CRITERIA FOR JUDGING CANNED FRUITS AND VEGETABLES

Color: That of natural fruit or vegetables = 20
Liquid: Appropriate for product and method of processing = 10
Appearance: Uniformly well ripened products; no defective or overripe fruits or vegetables. = 40
 Only young fruits and vegetables should be canned
Appropriate size: Uniformity of shape and size appropriate for product = 10
Pack: Arrangement with reference to symmetry and best use of space within the jar. = 10
 Attractiveness of pack should be considered, but not time-wasting fancy packs
Jar Fill: Containers should be filled to level specified by standard recommendations = 10

TOTAL = 100

PRESERVES (HALF PINTS or PINTS)

Preserves contain whole fruits or fruit pieces that retain their shape and are clear, shiny, tender, and plump. The fruits are suspended in a clear syrup that is the consistency of honey or soft jelly. These products should be filled to within 1/4" of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin).

CLASS

EB028 Blueberry
 EB029 Cherry
 EB030 Fig
 EB031 Mixed Fruit

CLASS

EB032 Peach
 EB033 Pear
 EB034 Strawberry
 EB035 Fruit Preserves, Single Fruit, (specify) not already listed

CRITERIA FOR JUDGING PRESERVES

Shape: Fruit should be whole and have original shape as nearly as possible = 10
Clearness and Color: Fruit should be translucent and not too dark; liquid should be clear = 25
Flavor: Natural fruit flavor, not overpowered with too much sugar = 30
Texture: Tender, but firm and plump = 10
Pack and Fill: Arrangement of fruit with reference to symmetry of jar; filled to within 1/4" of top, water bath processed = 5
Consistency: Juice should be of honey consistency or slightly jellied = 10
Proportion of Syrup: About one-third as much syrup as fruit = 10

TOTAL = 100

BUTTER, CONSERVE, JAM AND MARMALADE (HALF PINT or PINT)

Jam is made from crushed fruits cooked to a smooth consistency that will mound up on a spoon but not jelly firm.

Conserve is a fruit mixture of jam consistency often containing citrus. A true conserve contains nuts and raisins.

Marmalade contains small pieces of fruit or citrus peel evenly suspended in a transparent soft jelly.

Butter is pureed fruit cooked to a smooth consistency. These products should be filled to within 1/4" of top of standard canning jars and must be processed in a boiling water bath for airtight seal (no paraffin).

CLASS

EB036 Apple Butter
 EB037 Peach Butter
 EB038 Pear Butter
 EB039 Butter (specify) not already listed
 EB040 Peach Conserve
 EB041 Conserve (specify) not already listed
 EB042 Blackberry Jam
 EB043 Blueberry Jam
 EB044 Cherry Jam
 EB045 Fig Jam
 EB046 Grape Jam

CLASS

EB047 Peach Jam
 EB048 Pear Jam
 EB049 Plum Jam
 EB050 Raspberry Jam
 EB051 Rhubarb Jam
 EB052 Strawberry Jam
 EB053 Jam, any other single fruit (specify)
 EB054 Jam, Any 2 fruits
 EB055 Citrus Marmalade
 EB056 Peach Marmalade
 EB057 Marmalade (specify) not already listed.

CRITERIA FOR JUDGING BUTTER, CONSERVE, JAM, AND MARMALADE

Smoothness: tender fruit with smooth texture = 20
Flavor: natural fruit flavor, not overpowered with added ingredients or spices = 35
Consistency and Texture: tender and will mound in spoon; not tough, sticky, or gummy; spreads easily = 30
Color and Clearness: shiny fruit color; marmalades clear with suspended fruit or citrus = 10
Jar Fill Process: fill jars to within 1/4" of top of standard canning jars and process in boiling water bath = 5

TOTAL = 100**JELLY FROM HOME-PREPARED JUICE (HALF PINT OR PINT JARS)****CLASS**

EB058 Apple Jelly
 EB059 Blackberry or Dewberry Jelly
 EB060 Blueberry Jelly
 EB061 Crabapple Jelly
 EB062 Cherry Jelly
 EB063 Grape Jelly (Concord)
 EB064 Grape Jelly (Scuppernong or Muscadine)
 EB065 Herbal Jelly

CLASS

EB066 Mint Jelly
 EB067 Peach Jelly
 EB068 Pepper Jelly
 EB069 Plum Jelly (Damson and Others)
 EB070 Raspberry Jelly
 EB071 Strawberry Jelly
 EB072 Jelly, any other single fruit (specify)
 EB073 Fruit Mixture

CRITERIA FOR JUDGING JELLY

Color: pronounced, yet natural color = 10
Clearness: transparent and sparkling = 10
Crystals: lack of crystals; no sign of crystallization = 10
Flavor: natural fruit flavor = 30
Consistency: tender; breaks with distinct cleavage, angles hold shape; should not be syrupy, sticky or tough = 35
Jar Fill Process: fill jars to within 1/4" of top of standard canning jars and process in boiling water bath = 5

TOTAL = 100

JUICES AND SYRUPS (PINT OR QUART JARS)**CLASS**

EB074 Grape Juice
 EB075 Tomato Juice
 EB076 Apple Juice
 EB077 Berry Juice

CLASS

EB078 Juice (specify) not already listed
 EB079 Blueberry Syrup
 EB080 Strawberry Syrup
 EB081 Syrup (specify) not already listed

CRITERIA FOR JUDGING JUICES AND SYRUPS

Color: Typical color of well-ripened tomatoes or fruit = 20
Stability: Little or no tendency to separate after standing a few minutes = 15
Absence of Defects: No particles of fiber, skin, or seed = 15
Flavor: Typical ripe tomato or fruit flavor; no objectionable "off" flavor = 45
Jar Fill Process: fill jars to within 1/4" to 1/2" of top of standard canning jar = 5
TOTAL=100

PICKLES AND RELISH (HALF PINT, PINT OR QUART JARS)**CLASS**

EB082 Bread and Butter Pickles
 EB083 Beet Pickles
 EB084 Cucumber Pickles (Dill)
 EB085 Cucumber Pickles (Sliced-Sour)
 EB086 Cucumber Pickles (Whole-Sour)
 EB087 Cucumber Pickles (Sliced-Sweet)
 EB088 Cinnamon Cucumber Rings
 EB089 Green Beans Pickled
 EB090 Green Bean Pickles (Dilly Beans)
 EB091 Hot Peppers in Vinegar (Whole)
 EB092 Hot Peppers in Vinegar (Sliced)
 EB093 Mixed Vegetables Pickled
 EB094 Okra Pickles
 EB095 Peach Pickles

CLASS

EB096 Squash Pickles
 EB097 Tomato Pickles (Green)
 EB098 Pickles (specify) not already listed
 EB099 Chow Chow
 EB100 Corn Relish
 EB101 Cucumber Relish
 EB102 Fruit Relish
 EB103 Pepper Relish
 EB104 Relish, Other Vegetable not already listed
 EB105 Mixed Relish
 EB106 Fruit Chutney
 EB107 Vegetable Chutney
 EB108 Sauerkraut
 EB109 Flavored Vinegars

CRITERIA FOR JUDGING PICKLES AND RELISH

Size and Shape: Uniform size and shape = 10
Flavor: Natural flavor in fruit pickles; Not over-spiced = 30
Texture: Firm, not tough, soft or flabby = 30
Color: As near natural color as possible (unless specified) = 15
Proportion of Pickle to Liquid: Jars filled with pickles; liquid to cover and fill spaces = 10
Jar Fill Process: Fill jars to within 1/2" of top of standard canning jars and process in boiling water bath = 5

TOTAL = 100**DRIED FRUITS, VEGETABLES, AND HERBS (PINT JARS)****CLASS**

EB110 Apples (Rings or Slices)
 EB111 Blueberries
 EB112 Cherries
 EB113 Pears
 EB114 Peaches
 EB115 Dried Fruits (specify) not already listed
 EB116 Basil
 EB117 Oregano
 EB118 Parsley

CLASS

EB119 Sage
 EB120 Thyme
 EB121 Dried Herbs (specify) not already listed
 EB122 Beans, Green/Waxed
 EB123 Beans, dried Pinto, Navy, Kidney, etc.
 EB124 Tomatoes
 EB125 Peppers
 EB126 Dried Vegetables not already listed (specify)

•Fruits and vegetables may be dried by any method. They should be placed in jars with tight fitting lids. Label contents

and give method used for drying.

SAUCES AND CATSUP (PINT OR QUART JARS)

CLASS

EB127 Chili Sauce
EB128 Pizza Sauce
EB129 Spaghetti Sauce
EB130 Tomato Sauce

CLASS

EB131 Salsa
EB132 Tomato Ketchup
EB133 Bar-B-Que Sauce
EB134 Sauces and Ketchup (specify) not already listed