

## EB • PRESERVED FOODS

**Superintendent:** Cathy Hohenstein

**Entry Deadline:** August 25, 2023, by 11:55pm.

**Exhibits received:** Monday and Tuesday, September 4 and 5 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 18 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

<b>Color:</b> That of natural fruit or vegetables	= 20
<b>Liquid:</b> Appropriate for product and method of processing	= 10
<b>Appearance:</b> Uniformly well ripened products; no defective or overripe fruits or vegetables. Only young fruits and vegetables should be canned	= 40
<b>Appropriate size:</b> Uniformity of shape and size appropriate for product	= 10
<b>Pack:</b> Arrangement with reference to symmetry and best use of space within the jar. Attractiveness of pack should be considered, but not time-wasting fancy packs	= 10
<b>Jar Fill:</b> Containers should be filled to level specified by standard recommendations	= 10
<b>TOTAL = 100</b>	

### 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

<b>Shape:</b> Fruit should be whole and have original shape as nearly as possible	= 10
<b>Clearness and Color:</b> Fruit should be translucent and not too dark; liquid should be clear	= 25
<b>Flavor:</b> Natural fruit flavor, not overpowered with too much sugar	= 30
<b>Texture:</b> Tender, but firm and plump	= 10
<b>Pack and Fill:</b> Arrangement of fruit with reference to symmetry of jar; filled to within 1/4" of top, water bath processed	= 5
<b>Consistency:</b> Juice should be of honey consistency or slightly jellied	= 10
<b>Proportion of Syrup:</b> About one-third as much syrup as fruit	= 10
<b>TOTAL = 100</b>	

**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