

# EB • PRESERVED FOODS

**Superintendent:** Cathy Hohenstein

**Entry Deadline:** August 23, 2024, by 11:55pm.

**Exhibits received:** Monday and Tuesday, September 2 and 3 from 9 a.m. to 7 p.m. \*Requested to Register for a Drop-off Slot\*

**Location:** Gate 1, Expo Building

**Exhibit pick-up:** Monday, September 16 from 9 a.m. to 7 p.m. \*Requested to Register for a Pick-up Time Slot\*

## RULES AND REGULATIONS

**Please read important information on preceding pages 4, 8, and 9.**

### **New in 2024:**

- All entries must have a recipe submitted with each jar. Please write or copy the recipe for each entry on separate pages or cards and place in plastic sandwich bag. Recipes are to ensure safety, so indicate source. Recipes not based on safe method sources listed below will be disqualified. Recipes will not be displayed with jars but discarded after judging.
- **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. 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.
- Dried fruits, vegetables and herbs are an exception to recipe rule. 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.

**\*Superintendents or their family members are not eligible to enter exhibits in the department(s) they are overseeing for competition but can be used for Display Only.**

## 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 Mixed Fruits  
 EB010 Pie Filling (Blueberry, Cherry, Apple, Peach)  
 EB011 Other Canned Single Fruits (specify)

### CANNED VEGETABLES (PINT OR QUART JARS)

**CLASS**

EB012 Beans, (Green, Snap, Wax)  
 EB013 Beets  
 EB014 Carrots, (Whole or Cut)  
 EB015 Corn, (Whole Kernel) (Pint Only)  
 EB016 Mixed Vegetables

**CLASS**

EB017 Soup Mixture  
 EB018 Tomatoes, (Quartered, Water Packed)  
 EB019 Tomatoes, (Whole, Water Packed)  
 EB020 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  
 The attractiveness of packs should be considered, but not time-wasting fancy packs.
  - Jar Fill:** Containers should be filled to the 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**

EB021 Blueberry  
 EB022 Mixed Fruit (specify)  
 EB023 Peach

**CLASS**

EB024 Strawberry  
 EB025 Fruit Preserves, Single Fruit, (specify) not already listed

### CRITERIA FOR JUDGING PRESERVES

- Shape:** Fruit should be whole and have an 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**

EB026 Apple Butter  
 EB027 Pear Butter  
 EB028 Butter (specify) not already listed  
 EB029 Conserve (specify)  
 EB030 Blackberry Jam  
 EB031 Blueberry Jam  
 EB032 Mixed Berry Jam  
 EB033 Cherry Jam  
 EB034 Fig Jam  
 EB035 Grape Jam  
 EB036 Peach Jam

**CLASS**

EB037 Pear Jam  
 EB038 Plum Jam  
 EB039 Raspberry Jam  
 EB040 Rhubarb Jam  
 EB041 Strawberry Jam  
 EB042 Jam, any other single fruit (specify)  
 EB043 Jam, Any 2 fruits  
 EB044 Citrus Marmalade  
 EB045 Peach Marmalade  
 EB046 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**

EB047 Apple Jelly  
 EB048 Blackberry or Dewberry Jelly  
 EB049 Blueberry Jelly  
 EB050 Crabapple Jelly  
 EB051 Cherry Jelly  
 EB052 Grape Jelly (Concord)  
 EB053 Grape Jelly (Scuppernong or Muscadine)  
 EB054 Herbal Jelly

**CLASS**

EB055 Mint Jelly  
 EB056 Peach Jelly  
 EB057 Pepper Jelly  
 EB058 Plum Jelly (Damson and Others)  
 EB059 Raspberry Jelly  
 EB060 Strawberry Jelly  
 EB061 Jelly, any other single fruit (specify)  
 EB062 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

EB063 Grape Juice  
EB064 Tomato Juice  
EB065 Apple Juice  
EB066 Berry Juice

#### CLASS

EB067 Juice (specify) not already listed  
EB068 Strawberry Syrup  
EB069 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

EB070 Bread and Butter Pickles  
EB071 Beet Pickles  
EB072 Cucumber Pickles (Dill)  
EB073 Cucumber Pickles (Sliced-Sour)  
EB074 Cucumber Pickles (Sliced-Sweet)  
EB075 Green Bean Pickles (Dilly Beans)  
EB076 Hot Peppers in Vinegar (Whole)  
EB077 Hot Peppers in Vinegar (Sliced)  
EB078 Mixed Vegetable Pickles  
EB079 Okra Pickles  
EB080 Peach Pickles  
EB081 Squash Pickles  
EB082 Tomato Pickles (Green)

#### CLASS

EB083 Pickles (specify) not already listed  
EB084 Chow Chow  
EB085 Corn Relish  
EB086 Cucumber Relish  
EB087 Fruit Relish  
EB088 Pepper Relish  
EB089 Relish, Other Vegetable not already listed  
EB090 Mixed Relish  
EB091 Fruit Chutney  
EB092 Vegetable Chutney  
EB093 Sauerkraut  
EB094 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**

EB095 Apples (Rings or Slices)  
EB096 Blueberries  
EB097 Cherries  
EB098 Peaches  
EB099 Dried Fruits (specify) not already listed  
EB100 Basil  
EB101 Oregano  
EB102 Parsley

**CLASS**

EB103 Sage  
EB104 Thyme  
EB105 Dried Herbs (specify) not already listed  
EB106 Beans, Green/Waxed  
EB107 Beans, dried Pinto, Navy, Kidney, etc.  
EB108 Tomatoes  
EB109 Peppers  
EB110 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**

EB111 Chili Sauce  
EB112 Pizza Sauce  
EB113 Spaghetti Sauce  
EB114 Tomato Sauce

**CLASS**

EB115 Salsa  
EB116 Tomato Ketchup  
EB117 Bar-B-Que Sauce  
EB118 Sauces and Ketchup (specify) not already listed