

Department M—Food Preservation

Total Premiums Offered: \$1,050.00

Premiums: 1st \$5.50 | 2nd \$4.50 | 3rd \$4.00

Rules:

1. Exhibitor must be 19 years of age or older .
2. All entries must be in standard home canning jars and sealed with two-piece vacuum caps.
3. Entries must be labeled with product name, date of preparation, processing method and length of processing time.
4. Entries must have been prepared within a one-year period of judging date.
5. Entries must be heat-processed following canning recommendations in the USDA (Cooperative Extension) guide. The two approved methods are: boiling-water canning for high-acid food (fruits, juices, soft spreads and pickled foods) and steam-pressure canning for low-acid foods (all vegetables, meats, soup mixtures).
6. Bands should be in place for transporting home canned foods; however, bands should be removed when presented for judging.
7. An appropriate amount of headspace should be allowed: 1/4-inch for jams and jellies, pickled foods (except sauerkraut); 1/2-inch for fruits, tomatoes and sauerkraut; 1-inch for vegetables.

Code for Entry	Products	Description of Articles
M-1-1	Canned Fruit	Apples
M-1-2	Canned Fruit	Figs
M-1-3	Canned Fruit	Peaches
M-1-4	Canned Fruit	Pears
M-1-5	Canned Fruit	Plums
M-1-6	Canned Fruit	Blackberries
M-1-7	Canned Fruit	Applesauce
M-1-8	Canned Fruit	Unlisted Fruit
M-2-1	Canned Vegetables	Corn
M-2-2	Canned Vegetables	Field Peas
M-2-3	Canned Vegetables	Green Beans, Pint
M-2-4	Canned Vegetables	Green Beans, Quart
M-2-5	Canned Vegetables	Green Beans, Shelly
M-2-6	Canned Vegetables	Lima Beans
M-2-7	Canned Vegetables	Okra
M-2-8	Canned Vegetables	Sweet Potatoes
M-2-9	Canned Vegetables	Pimento Peppers
M-2-10	Canned Vegetables	Tomatoes, Pint
M-2-11	Canned Vegetables	Tomatoes, Quart
M-2-12	Canned Vegetables	Spaghetti Sauce (no Meat)
M-2-13	Canned Vegetables	BBQ Sauce
M-2-14	Canned Vegetables	Soup
M-2-15	Canned Vegetables	Unlisted Vegetables

Code for Entry	Products	Description of Articles
M-3-1	Soft Spreads– Jams & Butter	Apple Butter
M-3-2	Soft Spreads– Jams & Butter	Blackberry Jam
M-3-3	Soft Spreads– Jams & Butter	Plum Jam
M-3-4	Soft Spreads– Jams & Butter	Strawberry Jam
M-3-5	Soft Spreads– Jams & Butter	Unlisted Butter
M-3-6	Soft Spreads– Jams & Butter	Unlisted Jam
M-4-1	Soft Spreads– Preserves & Marmalades	Cherry
M-4-2	Soft Spreads– Preserves & Marmalades	Fig
M-4-3	Soft Spreads– Preserves & Marmalades	Peach
M-4-4	Soft Spreads– Preserves & Marmalades	Strawberry
M-4-5	Soft Spreads– Preserves & Marmalades	Unlisted Marmalades
M-4-6	Soft Spreads– Preserves & Marmalades	Pear Preserves
M-4-7	Soft Spreads– Preserves & Marmalades	Unlisted Preserves
M-5-1	Soft Spreads– Jellies	Apple
M-5-2	Soft Spreads– Jellies	Blackberry
M-5-3	Soft Spreads– Jellies	Crabapple
M-5-4	Soft Spreads– Jellies	Grape
M-5-5	Soft Spreads– Jellies	Peach

Department M—Food Preservation (Continued)

Code for Entry	Products	Description of Articles
M-5-6	Soft Spreads— Jellies	Pepper
M-5-7	Soft Spreads— Jellies	Plum
M-5-8	Soft Spreads— Jellies	Unlisted Jellies
M-6-1	Dried Food Products— Fresh Vegetables	Beans
M-6-2	Dried Food Products— Fresh Vegetables	Corn
M-6-3	Dried Food Products— Fresh Vegetables	Peas
M-6-4	Dried Food Products— Fresh Vegetables	Pepper
M-6-5	Dried Food Products— Fresh Vegetables	Tomatoes
M-6-6	Dried Food Products— Fresh Vegetables	Other Dried Vegetables
M-7-1	Fruit	Apples
M-7-2	Fruit	Peaches
M-7-3	Fruit	Figs
M-8-1	Herbs	Herbs, Any Variety, Dried
M-9-1	Pickled Foods	Beets
M-9-2	Pickled Foods	Bread and Butter
M-9-3	Pickled Foods	Chili Sauce , Hot Sauce
M-9-4	Pickled Foods	Chow-Chow
M-9-5	Pickled Foods	Corn Relish
M-9-6	Pickled Foods	Cucumber Pickles, Dill
M-9-7	Pickled Foods	Cucumber Pickles, Sweet
M-9-8	Pickled Foods	Cucumber Pickles, Sour
M-9-9	Pickled Foods	Green Tomato Pickles
M-9-10	Pickled Foods	Mixed Pickles, Vegetable
M-9-11	Pickled Foods	Okra
M-9-12	Pickled Foods	Pepper Relish
M-9-13	Pickled Foods	Pickled Peppers
M-9-14	Pickled Foods	Salsa
M-9-15	Pickled Foods	Unlisted Pickles
M-9-16	Pickled Foods	Unlisted Relishes

Code for Entry	Products	Description of Articles
M-10-1	Juices	Apple, Quart or Pint
M-10-2	Juices	Grape, Quart or Pint
M-10-3	Juices	Tomato, Quart
M-10-4	Juices	Tomato, Pint
M-10-5	Juices	Unlisted Juice

- Canned fruit must be processed in boiling water bath or pressure canner.
- Canned vegetables must be processed in stem pressure canner.
- Soft Spreads— James, Butter, Preserves, Marmalades, Jellies must be processed in boiling water bath, no paraffin should be used.
- Dried Food Products should be fresh vegetables dried in a dehydrator, oven or by natural means.
- Pickled Foods should be in a standard canning jar and processed in a boiling water bath.

