



FOOD PRESERVATION & HONEY

Age Divisions: Youth (5-8), Junior Youth (9-13), Senior Youth (14-19), Senior (20 & up)

- 1. ONLY ONE (1) ITEM MAY BE ENTERED PER CLASS (NUMBER) IN EACH SECTION.**
2. Only 36 jars of canned food per exhibitor may be entered.
3. All canned food must be in standard, clear glass canning jars with self-sealing, two-piece lids. Inappropriate jars include non-standard canning jars (example: mayonnaise jars), green or blue glass jars, with the exception of freeze-dried products. Those shall be stored and sealed in proper storage containers for proper preservation of the item.
4. Jars **MUST** have a vacuum seal (except jars containing dried products).
5. Appropriate headspace requirements **MUST** be followed:
 - a. $\frac{1}{4}$ " for jams and jellies
 - b. $\frac{1}{2}$ " for fruits, pickles and tomatoes processed in a water bath canner
 - c. 1" to $1\frac{1}{4}$ " for low acid foods processed in pressure canner.
6. Size of canning jars should be as follows:
 - a. Fruits and vegetables, fruit juice, tomatoes and pickles: pints and quarts (except cream-style corn, pints only).
 - b. Sweet spreads or relishes: half-pints, pints or quarts.

The following **ARE NOT ACCEPTABLE** for exhibiting at the fair:

1. Foods not processed following USDA/CES, UA recommendations.
2. Paraffin-sealed jars or jellies
3. Jars with more than 2" headspace
4. Foods that have been improperly packed such as fancy packed vegetables.
- 5. NO HOME PROCESSED MEATS ALLOWED**
6. Jars with the color altered through the addition of dyes, bleach, sulfite, or other agents with the exception of cucumber cinnamon rings.

Section A – Dried Foods/Herbs/Meats

Class:

1. Apples
2. Apricots
3. Figs
4. Grapes
5. Peaches
6. Plums
7. Strawberries
8. Bananas
9. Okra
10. Squash
11. Pears
12. Blueberries
13. Bell pepper
14. Corn
15. Hot pepper
16. Onion
17. Tomatoes
18. Beans
19. Purple Hull Peas
20. Basil
21. Chives
22. Dill
23. Marjoram
24. Mint
25. Oregano
26. Parsley
27. Rosemary
28. Sage
29. Thyme
30. Jerky (Beef, Deer or Turkey)
31. Other

Section B – Home Canning/Fruits

Class:

1. Apples
2. Apple sauce
3. Blackberries
4. Blueberries

5. Cherries
6. Figs
7. Mincemeat
8. Nectarines
9. Peaches
10. Pears
11. Pear Sauce
12. Plums
13. Strawberries
14. Other

Section C – Home Canning/Vegetables

Class:

1. Beets
2. Black-eyed peas
3. Carrots
4. Corn
5. Cream style corn
6. English Peas
7. Green beans
8. Horticulture beans
9. Lima beans
10. Mixed vegetables
11. Okra
12. Purple hull peas
13. Soup mixture
14. Tomatoes
15. Greens
16. Tomato based sauce
17. Other

Section D – Juices

Class:

1. Tomato
2. Grape
3. Vegetable
4. Other

Section E – Pickles and Relish

Class:

1. Beets
2. Bread and butter
3. Cinnamon rings
4. Dill – sliced
5. Dill – whole
6. Green tomato
7. Okra
8. Peaches
9. Peppers
10. Squash
11. Sweet pickles – sliced
12. Sweet pickles – whole
13. Catsup
14. Chili sauce
15. Chow-chow
16. Corn relish
17. Cucumber relish
18. Fruit relish
19. Hot sauce
20. Mixed vegetable pickle
21. Pepper sauce
22. Pepper relish
23. Salsa
24. Squash relish
25. Taco sauce
26. Tomato relish
27. Vegetable relish
28. Other

Section F – Jellies

Class:

1. Apple
2. Blackberry
3. Blueberry
4. Cherry
5. Grape
6. Crabapple
7. Pepper jelly
8. Plum
9. Muscatine
10. Low sugar or sugar-free jelly
11. Other

Section G – Butters/Jams/Preserves

Class:

1. Apple butter
2. Plum butter
3. Peach butter
4. Pear butter
5. Pumpkin butter
6. Blackberry jam
7. Strawberry jam
8. Blueberry jam
9. Peach jam
10. Fig/strawberry jam
11. Fig/passion fruit jam
12. Fig/apple jam
13. Plum jam
14. Jalapeno jam
15. Other jam
15. Peach preserves
16. Pear preserves
17. Strawberry preserves
18. Fig preserves
19. Sugar free jams/preserves/marmalade
20. Low sugar jams/preserves/marmalade
20. Other preserves
21. Marmalade
22. Other marmalade

Section H – Honey

Class:

1. Light extracted honey
2. Dark extracted honey
3. Light comb honey
4. Other