

**DEPARTMENT XVI
FOOD PRESERVATION
Advisor: Kim Terrell**

Rules

1. Exhibits will be ruled out when not in standard canning jars of the specified size (see category for size of jar). Please include the ring with the two piece lid jars.
2. All Products must be processed according to recognized safe methods found in the current editions of Home Canning.
3. All jars must be labeled as to content, processing method, (pressure canner or boiling water bath) and processing time.

Individual jars

Jams, Conserves, Fruit Butters and Marmalades (pint or quart or ½ pint)

	1st	2nd	3rd
Conserves	Blue	Red	White
Fruit Butter	Blue	Red	White
Jams			
Blackberry	Blue	Red	White
Blueberry	Blue	Red	White
Grape	Blue	Red	White
Mixed Jam	Blue	Red	White
Peach	Blue	Red	White
Plum	Blue	Red	White
Red Raspberry	Blue	Red	White
Strawberry	Blue	Red	White
Other	Blue	Red	White
Marmalades	Blue	Red	White
Jellies			
Apple	Blue	Red	White
Blackberry	Blue	Red	White
Cherry	Blue	Red	White
Grape	Blue	Red	White
Plum	Blue	Red	White
Raspberry	Blue	Red	White
Other	Blue	Red	White
Preserves	Blue	Red	White

(Food Conservation con't)

Juices (pint or quart)

Blackberry	Blue	Red	White
Grape	Blue	Red	White
Tomato	Blue	Red	White
Other	Blue	Red	White

Meats (pint or quart)

Beef, Pork, Sausage, Poultry	Blue	Red	White
------------------------------	------	-----	-------

Pickles (pint or quart or ½ pint)

Beet Pickles	Blue	Red	White
Bread & Butter	Blue	Red	White
Cucumber (dill, sliced)	Blue	Red	White
Cucumber (dill, whole)	Blue	Red	White
Cucumber (sweet, sliced)	Blue	Red	White
Cucumber (sweet, whole)	Blue	Red	White
Fruit Pickles	Blue	Red	White
Pickled Peppers	Blue	Red	White
Pickled Beans	Blue	Red	White
Pickled Okra	Blue	Red	White
Sauerkraut	Blue	Red	White
Squash Pickles	Blue	Red	White
Tomato Pickles	Blue	Red	White
Other	Blue	Red	White

Relishes (pint or quart or ½ pint)

Corn Relish	Blue	Red	White
Mixed Vegetable Relish	Blue	Red	White
Pepper Relish	Blue	Red	White
Tomato Relish	Blue	Red	White
Zucchini Relish	Blue	Red	White
Other	Blue	Red	White

Sauces (pint or quart)

BBQ	Blue	Red	White
Catsup	Blue	Red	White
Chili Sauce	Blue	Red	White
Chutney	Blue	Red	White
Pizza Sauce	Blue	Red	White
Salsa	Blue	Red	White
Spaghetti Sauce	Blue	Red	White
Tomato Sauce	Blue	Red	White

(Food Conservation con't)

Other

Blue Red White

Sorghum (pint or quart)

Blue Red White

Vegetables (pint or quart)

Beans or peas (shelled)

Blue Red White

Beets

Blue Red White

Candy Roaster

Blue Red White

Carrots

Blue Red White

Corn (pint only)

Blue Red White

Green Beans

Blue Red White

Green Peas

Blue Red White

Greens

Blue Red White

Lima Beans

Blue Red White

Pumpkin (candy roaster)

Blue Red White

Soup Mixture

Blue Red White

Stewed Tomatoes

Blue Red White

Tomatoes

Blue Red White

Other

Blue Red White

Dehydrated

Fruits and vegetables may be dried any method. They should be placed in jars with tight fitting lids and give method used for drying.

Fruits

Blue Red White

Vegetables

Blue Red White

Herbs

Blue Red White