

17. Pineapple upside down cake (3" corner)
18. 3 different candies (2 pieces of each candy)
19. *Poster/display on a food activity with children

DEPARTMENT 25 – FOOD PRESERVATION

Special Merit rosettes sponsored by the *Iowa County Association for Home and Community Education and the Coon Rock 4-H Club and Deb Ivey*

Entries must be in place by 10 a.m. on Thursday.
Not over 6 entries per any one exhibitor.

1. Exhibit is to be in standard canning jars - mayonnaise jars not acceptable.
2. One jar of canned product will compose exhibit, unless specified.
3. Jams and jellies may be opened during judging.
4. Products must have been canned since past fair.
5. All jars must have labels attached (mailed to members ahead of time), indicating processing method, processing time, date processed, percent of vinegar acidity, etc.
6. All rings must be removed from jars, except jams and jellies.
7. Follow current UWEX recommendations and *So Easy to Preserve* (UW-Ext Georgia). Guidelines for canning and freezing fruits and vegetables, canning tomatoes and jams and jellies, and dehydrating foods are available at the Extension Office upon request. All foods must be processed in a water bath or pressure canner according to those directions. No open kettle canning will be accepted for judging. Directions for dehydrated foods should be followed closely.
8. Educational posters may not exceed 14x22" in size.

PREMIUMS: Blue-\$2.00; Red-\$1.75; White-\$1.50; Yellow-\$1.25

CLASS K - Open to members in grades 3-5.

1. Applesauce
2. Tomato juice
3. Cherries
4. Peaches

Class _____
 Name of Product _____
 Date Canned _____
 Method of Preparation:
 Hot Pack Cold Pack
 Method of Processing:
 Boiling Water Bath
 Pressure Canner
 If Vinegar Used Acidity % _____
 Processing Time _____
 Pounds of Pressure _____
 For Tomatoes:
 Type of Acid Used: _____
 Amount Used: _____

Please attach to each food preservation project.

5. Rhubarb
6. Pears
7. Berries
8. Cooked Jam, any variety
9. Cooked Jelly, any variety
10. Dill pickles
11. Dried Fruits
12. Dried Vegetables
13. Educational poster on canning fruits
14. Educational poster on freezing fruits
15. Educational poster on freezing vegetables

CLASS L - Open to members in grades 6-9.

1. Fruit cocktail
2. Dill pickles
3. Vegetable pickles
4. Pickle Relish
5. Yellow wax beans
6. Green beans
7. Sweet corn
8. Beets
9. Carrots
10. Tomatoes
11. Tomato Juice
12. Peaches
13. Cherries
14. Tomato Taco Sauce
15. Tomato Salsa
16. Mixed Vegetables
17. Canned Poultry
18. Cooked Jam, any variety
19. Cooked Jelly, any variety
20. Dried fruit leather
21. Dried yogurt leather
22. Educational poster on pressure canning
23. Educational poster on drying fruits
24. Educational poster on drying vegetables

CLASS M - Open to members in grade 10 and older.

1. Apple juice
2. Grape juice
3. Fruit cocktail
4. Sweet pickles
5. Vegetable pickles
6. Pickle Relish
7. Beets
8. Carrots
9. Tomatoes
10. Tomato taco sauce
11. Tomato salsa
12. Mixed vegetables
13. Sauerkraut
14. Broth or Stock
15. Fruit preserves
16. Fruit butter
17. Canned Chicken
18. Canned Beef
19. Canned Pork
20. Canned Wild Game
21. Dried soup mix
22. Dried herbs
23. Dried meats or jerky
24. Educational poster on pressure canning
25. Educational poster on drying herbs
26. Educational poster on drying meats or jerky