

# Food Preservation

## Classes 5-9

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Premiums:	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>
	6.00	5.50	5.00

### Class 5 – Canned Vegetables

Superintendents: Frances Philpot

(All foods must be canned in standard canning jars – Kerr, Ball Golden Harvest, etc. Foods canned in mayonnaise jars, etc, will be **disqualified**.)

Canning entries will be sent to State Fair provided there is a category for that entry at the State Fair and permission is given by the exhibitor at the time of entering.

1. Quart or pint green beans
2. Pint carrots (sliced or diced)
3. Pint corn (whole grain)
4. Pint peas (crowder, purple hull, cream etc.)
5. Pint okra and tomatoes
6. Pint squash
7. Quart or pint tomatoes
8. Pint lima beans
9. Pint greens
10. Pint okra
11. Quart vegetable soup mix
12. Pint cream style corn

### Class 6 – Canned Fruits

Superintendent: Julia Helire

13. Quart blackberries
14. Quart figs
15. Quart peaches (halves)
16. Quart peaches (sliced)
17. Quart pears (sliced)
18. Quart pears (halves)
19. Quart dewberries
20. Quart boysenberries
21. Quart blueberries
22. Quart huckleberries
23. Pint apple or pear sauce

### Class 7 – Preserves, Jellies, Marmalades, Jams

Superintendents: Jackie Jones, Geraldine Mayo and Exie Kato

(Jellies will not be judged if sealed with paraffin; a standard glass jar with a 2-piece lid must be used. Where fruit is not specified owners should label the jar as to fruit used)

24. Pint or half-pint crabapple jelly
25. Pint or half-pint grape jelly
26. Pint or half-pint plum jelly
27. Pint or half-pint mayhaw jelly
28. Pint or half-pint muscadine jelly
29. Pint or half-pint blackberry jelly
30. Pint or half-pint dewberry jelly
31. Pint or half-pint any other jelly
32. Pint or half-pint pepper jelly

33. Pint or half-pint blueberry jelly
34. Pint or half-pint fig jam
35. Pint or half-pint blackberry or dewberry jam
36. Pint or half pint strawberry jam
37. Pint or half pint strawberry fig jam
38. Pint or half-pint peach jam
39. Pint or half-pint plum jam
40. Pint or half-pint apple jelly
41. Pint or half-pint fig preserves
42. Pint or half-pint other preserves
43. Pint or half-pint pear preserves
44. Pint or half-pint peach preserves
45. Pint or half-pint strawberry preserves
46. Pint or half-pint blueberry jam
47. Pint or half-pint pear conserve
48. Pint or half-pint fig conserve
49. Pint or half-pint peach conserve
50. Pint or half-pint strawberry conserve
51. Pint or half-pint any other conserve
52. Pint or half-pint apple butter
53. Pint or half-pint pear butter
54. Pint or half-pint peach butter
55. Pint or half-pint mayhaw butter
56. Pint or half-pint any other butter
57. Pint or half-pint pear jam
58. Pint or half-pint any other jam
59. Pint or half-pint pear honey

## **Class 8 – Pickles and Relishes**

*Superintendents: Debbie Boudreaux and Lisa Walker*

60. Pint cut pickles (sweet)
61. Pint cut pickles (dill)
62. Pint whole pickles (sweet)
63. Quart or pint whole pickles (dill)
64. Pint lime-treated sweet cucumber pickles
65. Quart or pint cinnamon pickle rings
66. Pint bread and butter pickles (cucumber)
67. Pint bread and butter pickles (squash)
68. Pint green tomato pickles
69. Pint pickled beets (whole or sliced)
70. Pint pickled okra
71. Pint other pickled vegetable
72. Pint squash pickles
73. Pint any other relish
74. Pint Dixie relish
75. Pint green tomato relish
76. Pint pear relish
77. Pint chili sauce
78. Pint salsa
79. Quart pear pickles
80. Pint Chow Chow
81. Pint corn relish
82. Pint dilled green bean pickles
83. Quart peach pickles

84. Pint pepper pickles
85. Pint mixed pickles
86. Pint pepper and pear relish
87. Pint pickle relish
88. Pint pear mince meat

## **Class 9 – Canned Fruit Juice**

*No fruit juices will be sent to the State Fair*

89. Quart tomato juice
90. Quart blackberry, boysenberry, or dewberry juice
91. Quart grape juice
92. Quart plum juice
93. Quart mayhaw juice
94. Quart blueberry juice
95. Quart muscadine juice
96. Quart crabapple juice