Food Preservation Information Sheet

All Food Preservation Entries must be received at the Swain County Cooperative Extension office between Monday, August 12 and Tuesday, August 13. Office hours are 8:00 am to 5:00 pm. All entries must be received during this time. No exceptions.

Food Preservation entries will be judged before Saturday, August 17, 2019, and will be displayed with the winning ribbons at the Swain County Fair.

Food Preservation entries can be picked up after the Swain County Fair at the Swain County Cooperative Extension on Monday, August 19 – Wednesday August 21. Any food preservation items not picked up during this time will be disposed of.

Awards and Judging:
First, second and third place ribbons will be awarded in all classes. Entries must be the work of the exhibitor. Exhibitors are allowed more than one entry per class.

Entrant Eligibility
- Eligible entries must be preserved in the same brand of jar and lid:
  Ball® Jar sealed with Ball® Lid & Band specifically designed for home canning, or Kerr™ Jar sealed with a Kerr™ Lid & Band specifically designed for home canning.
- Entries must be labeled with the product name, date of preparation, processing method, and processing time (and pounds of pressure if pressure-canned). Also, include whether the food was hot or raw packed. The entry should be accompanied by the recipe used.
- All preserved foods must be prepared within a one-year (1 year) period prior to the judging.
- Unsealed products will not be judged.
- The food preservation categories are:
  - Class A - Canned Fruit
  - Class B - Canned Vegetables
  - Class C - Preserves
  - Class D - Jams, Butters, Conserves, Marmalades
  - Class E - Jelly

All products must be processed according to safe methods recognized in the current edition of one of the following publications: the Ball Blue Book, USDA Complete Guide to Home Canning, or So Easy to Preserve (Cooperative Extension: The University of Georgia).

RECIPE REQUIREMENT: In order to educate exhibitors about safe canning methods, all entries must be accompanied by a recipe which includes: the ingredients, amounts, processing method and processing time based on elevation. Recipes should also indicate the source of the processing method, e.g. USDA Guide to Home Canning, Ball Blue Book, or So Easy to Preserve (Cooperative Extension: The University of Georgia).
Write the recipe for each entry on a separate index card and place in a plastic bag. Bring your recipe along with your entry to the Cooperative Extension office.

Standard canning jars, practical size, clear class, no novelty jars. NO FABRIC “BONNETS” ON LIDS.

CLASS A – CANNED FRUITS

SCORE CARD:
Appearance 25 points
Uniformity: Ripeness, appropriate size, texture
   flavor & pack arrangement 60 points
Container: Appropriate size, neatness, label: 15 points
TOTAL: 100 points

Explanation of Score Card:
Color: That of natural fruit.
Clearness: Syrup or liquid clear and free of seeds, etc.
Texture: Tender, yet not overcooked.
Ripeness: Uniform, well-ripened products, free of defects.
Appropriate Size: Graded sized fruits, uniform size and shape.
Pack: Arrangement with reference to symmetry and best use of jar space. Attractiveness of pack should be considered but no time-wasting fancy packs.

CLASS A – CANNED FRUITS
(Standard Pint or Quart Jars)

2001 Apples, Sliced
2002 Applesauce
2006 Peaches
2009 Pie Filling
2010 Other Canned Fruits

CLASS B – CANNED VEGETABLES

SCORE CARD:
Appearance: Color and Clearness of Liquid 25 points
Uniformity: Ripeness, appropriate size, texture
   flavor & pack arrangement 60 points
Container: Appropriate size, neatness, label: 15 points
TOTAL: 100 points
Explanation of Score Card:
Color: That of natural vegetables.
Clearness: Liquid clear and free of seeds, etc.
Texture: Tender, yet no overcooked. Only young and tender vegetables should be canned.
Ripeness: Uniform, well-ripened products, free of defects
Appropriate Size: Graded sized vegetables, uniform in size and shape.
Pack: Arrangement with reference to symmetry and best use of jar space. Attractiveness of pack should be considered but no time-wasting fancy packs.

CLASS B – CANNED VEGETABLES
(Standard Pint or Quart Jars)

2016 Beans, Cornfield
2017 Beans, Green
2030 Tomatoes, Whole
2031 Tomatoes, Cut
2033 Other Canned Vegetables

CLASS C – PRESERVES

SCORE CARD:
Fruit: 40 points
Shape: 10 points
Clearness & Color: 15 points
Texture: 10 points
Pack: 5 points

Syrup: 45 points
Clearness & Color: 10 points
Flavor: 15 points
Consistency: 10 points
Proportion of Juice: 10 points
Container: 15 points
Total: 100 points

Explanation of Score Card:
Shape: Original shape as nearly as possible.
Clearness & Color: Clean; some fruits transparent; not too dark.
Texture: Tender, but firm and plump.
Pack: Clear juice, not too dark.
Proportion of Juice: One-third juice; two-thirds fruit.
Seal: Preserved should be sealed in a jar – no paraffin.
**CLASS C – PRESERVES**  
(Standard half-pint or pint jars)

- 2045 Peach
- 2046 Pear
- 2049 Strawberry
- 2052 Other Preserves

**CLASS D - JAMS, BUTTERS, CONSERVES, MARMALADES**

**SCORE CARD:**

- Smoothness: 25 points
- Consistency & Texture: 50 points
- Color and Clearness: 10 points
- Container, Neatness, Label: 15 points

**TOTAL:** 100 points

**Explanation of Score Card:**

Jams are made from crushed fruits, usually small ones, and are cooked to a smooth, jelly-like consistency. Butters usually have spices added. Conserves and marmalades usually have citrus fruits, nuts and raisins added. These should be sealed; no paraffin.

**CLASS D - JAMS, BUTTERS, CONSERVES, MARMALADES**  
(Standard half-pint or pint jars)

- 2060 Apple Butter
- 2061 Blackberry Jam
- 2062 Blueberry Jam
- 2063 Grape Jam
- 2065 Pear Jam
- 2068 Pear Honey (Pineapple Added)
- 2071 Strawberry Jam
- 2074 Other Jams, Butters, Conserves, and Marmalades
- 2079 Peach Jam

**CLASS E – JELLY**

**SCORE CARD:**

- General Appearance: (Color, Clearness, Lack of Crystals) 50 points
- Consistency: 35 points
- Container and Label: 15 points

**Total:** 100 points

**Explanation of Score Card:**

Color: Pronounced, yet natural color.
Clearness: Transparent and Sparkling.
Crystals: Lack of – no sign of crystallization.
Consistency: Tender; breaks with distinct cleavage; angles hold shape; should not be syrupy, sticky or tough.
Container: Standard half-pint or pint jar; sealed.

CLASS E – JELLY
(Standard half-pint or pint jar)

2086  Blackberry
2088  Grape
2089  Peach
2092  Strawberry
2093  Blueberry
2094  Other Jelly

FOR MORE INFORMATION, CONTACT:
Dee Decker, Extension Agent
Family & Consumer Sciences
dee_decker@ncsu.edu
(828) 488-3848