

# SWAIN COUNTY AGRICULTURAL FAIR

Saturday, August 17, 2019

## 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 glass, 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
<u>Container: Appropriate size, neatness, label:</u>	<u>15 points</u>
<b>TOTAL:</b>	<b>100 points</b>

### **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.

Container: Standard canning jars, practical size, clear glass, no novelty jars. No fabric "bonnets" on jars.

## **CLASS A – CANNED FRUITS**

(Standard Pint or Quart Jars)

<b>2001</b>	Apples, Sliced
<b>2002</b>	Applesauce
<b>2006</b>	Peaches
<b>2009</b>	Pie Filling
<b>2010</b>	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
<u>Container: Appropriate size, neatness, label:</u>	<u>15 points</u>
<b>TOTAL:</b>	<b>100 points</b>

**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.

Container: Standard canning jars, practical size, clear glass, no novelty jars. No fabric "bonnets" on jars.

**CLASS B – CANNED VEGETABLES**

(Standard Pint or Quart Jars)

<b>2016</b>	Beans, Cornfield
<b>2017</b>	Beans, Green
<b>2030</b>	Tomatoes, Whole
<b>2031</b>	Tomatoes, Cut
<b>2033</b>	Other Canned Vegetables

**CLASS C – PRESERVES****SCORE CARD:**

<b>Fruit:</b>	<b>40 points</b>
Shape:	10 points
Clearness & Color:	15 points
Texture:	10 points
Pack:	5 points
 <b>Syrup:</b>	 <b>45 points</b>
Clearness & Color:	10 points
Flavor:	15 points
Consistency:	10 points
Proportion of Juice:	10 points
<b><u>Container:</u></b>	<b><u>15 points</u></b>
<b>Total:</b>	<b>100 points</b>

**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)

<b>2045</b>	Peach
<b>2046</b>	Pear
<b>2049</b>	Strawberry
<b>2052</b>	Other Preserves

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

### **SCORE CARD:**

Smoothness:	25 points
Consistency & Texture:	50 points
Color and Clearness:	10 points
<u>Container, Neatness, Label:</u>	<u>15 points</u>
<b>TOTAL:</b>	<b>100 points</b>

### **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)

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

## **CLASS E – JELLY**

### **SCORE CARD:**

General Appearance: (Color, Clearness, Lack of Crystals)	50 points
Consistency:	35 points
<u>Container and Label:</u>	<u>15 points</u>
<b>Total:</b>	<b>100 points</b>

### **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)

<b>2086</b>	Blackberry
<b>2088</b>	Grape
<b>2089</b>	Peach
<b>2092</b>	Strawberry
<b>2093</b>	Blueberry
<b>2094</b>	Other Jelly

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**FOR MORE INFORMATION, CONTACT:**

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