

DIVISION **M**: FOOD PRESERVATION

**Groups 100, 200, 300, 400, 500, 600, 700 & 800
may enter in this division**

Superintendent:

Jean Chuchna Ruth Grandbois

1. All recipes, procedures & times for food preservation must be according to the current USDA standards and/or the U of MN home food preservation guidelines. This includes jellies and jams.
2. Entries should be labeled with a card with information on method used, pounds of pressure used, time amount pressurized and for tomatoes, time in a hot water bath.
3. Use only heat tempered glass standard canning jars with rings on. (1/2 pint, pint or quart)
4. Irregular jars will not be accepted.
5. Only one entry per exhibitor in each lot.
6. Exhibits may be opened and tasted by the judge for the final placing.
7. Exhibits from prior years cannot be shown.
8. No artificial food coloring should be added.
9. Indicate the method of processing the exhibit.
10. **Jars must have a 1/2" space between lid and top of food product in jar.**

SCORE CARD FOR FOOD PRESERVATION:

Appearance, Sealing, Container & Packing	50 points
Color	25 points
<u>Clearness</u>	<u>25 points</u>
TOTAL	100

points

*****NEWELL BRANDS have
discontinued the Ball/Kerr Awards given
in previous years*

Lisa Martinson Memorial Award
will be given to a top exhibitor in Food
Preservation by the Pulley Family.

Class 1 Fruits

- Lot 1. Apples, pieces

2. Apples, sauce
3. Apricots
4. Blackberries
5. Raspberries, yellow
6. Raspberries, red
7. Blueberries
8. Cherries, bing
9. Cherries, pie
10. Ground cherries
11. Italian prunes
12. Peaches
13. Pears
14. Plums
15. Strawberries
16. Rhubarb black
17. Not listed above, identified

Class 2 Vegetables

- Lot 18. Asparagus
19. Beans, green
 20. Beans, wax
 21. Beets
 22. Carrots
 23. Cauliflower
 24. Corn, cream style
 25. Corn
 26. Mixed vegetable
 27. Mixed vegetables for soup
 28. Peas
 29. Sauerkraut
 30. Tomatoes, crushed
 31. Tomatoes, juice
(only juice from tomatoes)
 32. Tomatoes, stewed
 33. Tomatoes, whole
 34. Tomatoes, sauce
 35. Tomatoes, seasoned sauce
(sauce includes tomato pulp)
 36. Mixed greens
 37. Not listed above, identified

Class 3 Meat and Fish

- Lot 38. Beef
39. Chicken
 40. Fish
 41. Meatballs
 42. Pork
 43. Not listed above, identified

Class 4 Jelly

- Lot 44. Apple
45. Blackberry

- 46. Strawberry
- 47. Cherry
- 48. Chokeberry
- 49. Currant
- 50. Elderberry
- 51. Grape
- 52. Plum
- 53. Red Raspberry
- 54. Black Raspberry
- 55. Crabapple
- 56. Chokecherry
- 57. Fruit blend
- 58. Other
- 59. Peach
- 60. Pear
- 61. Not listed above, identified

- 87. Beet
- 88. Bread & Butter
- 89. Cucumber, ripe
- 90. Cucumber, sweet
- 91. Dill
- 92. Mixed vegetables
- 93. Onions
- 94. Peach
- 95. Peppers
- 96. Watermelon
- 97. Not listed above, identified

Class 5 Jam, Preserves & Marmalades

Due to lack of refrigeration,
NO FREEZER JAMS will be accepted.

Jams

- Lot 62. Apple butter
- 63. Apricot
- 64. Blackberry
- 65. Black Cherry
- 66. Black Raspberry
- 67. Blueberry
- 68. Grape
- 69. Ground Cherry
- 70. Peach
- 71. Pear
- 72. Plum
- 73. Plum Butter
- 74. Red Raspberry
- 75. Rhubarb
- 76. Strawberry
- 77. Zucchini
- 78. Fruit blend
- 79. Not listed above, identified

Marmalades

- Lot 80. Orange
- 81. Peach

Preserves

- Lot 82. Rhubarb Preserves
- 83. Strawberry Preserves
- 84. Tomato Preserves

Class 6 Pickles

- Lot 85. Apple
- 86. Bean

Class 7 Relishes

- Lot 98. Salsa (needs proportion of tomatoes and other products)
- 99. Catsup
- 100. Chili Sauce
- 101. Corn
- 102. Cucumber
- 103. Zucchini
- 104. Green Tomato
- 105. Green Pepper / Red Pepper
- 106. Vegetable in combination
- 107. Not listed above, identified

Class 8 Soup

- Lot 108. Bean
- 109. Tomato
- 110. Meat
- 111. Vegetable

Class 9 Miscellaneous

- Lot 112. Apple Cider
- 113. Eggs, brown, 6
- 114. Eggs, white, 6
- 115. Eggs, other color
- 116. Homemade Noodles
- 117. Home-rendered Lard, 1 pint
- 118. Maple Syrup, 1 pint
- 119. Mincemeat, 1 quart
- 120. Salad Dressing, 1 pint
- 121. Soap, 3 bars
- 122. Not listed above, identified

Class 10 Dehydrated or Dried Foods

Present exhibit in unsealed pint or ½ pint jars.

- Lot 123. Apples
- 124. Apricots
- 125. Bananas
- 126. Any other fruit
- 127. Beans
- 128. Carrots

- 129. Onions
- 130. Any other vegetable
- 131. Jerky
- 132. Chives
- 133. Dill
- 134. Parsley
- 135. Sage
- 136. Basil
- 137. Rosemary

- 2. All jars must be the same size.
- 3. Variety of foods is important.

- Lot 161. Assorted vegetables, fruit and meat to make an emergency meal.
5 jars.
- Lot 162. Dehydrated vegetables, fruit and meat to make an emergency meal.

PREMIUMS for Division M: Lots 1-162

1st: \$2.50 2nd: \$2.25 3rd: \$2.00



Class 11 Diabetic Canning

Jams

- Lot 138. Apple Butter
- 139. Apricot
- 140. Blackberry
- 141. Black Cherry
- 142. Black Raspberry
- 143. Blueberry
- 144. Grape
- 145. Ground Cherry
- 146. Peach
- 147. Pear
- 148. Plum
- 149. Plum Butter
- 150. Red Raspberry
- 151. Rhubarb
- 152. Strawberry
- 153. Zucchini
- 154. Fruit Blend
- 155. Not listed above, identified

Marmalades

- Lot 156. Orange
- 157. Peach

Preserves

- Lot 158. Rhubarb Preserves
- 159. Strawberry Preserves
- 160. Tomato Preserves

Class 12 Emergency Meals

- 1. Consider nutritional value.