

DIVISION **M**: FOOD PRESERVATION

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

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

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

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
- 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 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, fresh
- 114. Eggs, white, 6, fresh
- 115. Eggs, other color, fresh
- 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. Honey, 1pint
- 123. Not listed above, identified

Class 10 Dehydrated or Dried Foods

Present exhibit in unsealed pint or ½ pint jars.

- Lot 124. Apples
- 125. Apricots
- 126. Bananas
- 127. Any other fruit
- 128. Beans
- 129. Carrots
- 130. Onions
- 131. Any other vegetable
- 132. Jerky
- 133. Chives
- 134. Dill
- 135. Parsley
- 136. Sage
- 137. Basil
- 138. Rosemary



Class 11 Diabetic Canning

Jams

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

Marmalades

- Lot 157. Orange
158. Peach

Preserves

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

Class 12 Emergency Meals

1. Consider nutritional value.
2. All jars must be the same size.
3. Variety of foods is important.

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

Lot 163. 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