

HEMLOCK FAIR BUILDING EXHIBITS 101

Food Exhibits - Preserved Foods

PRESERVED FOODS

Any processed food, including dried foods, will be evaluated based on appearance and process used. Due to food safety concerns, entry will not be tasted or opened. Process must be described. May exhibit 2 different items in each letter category of classes 17 and 18.

Criteria for Exhibiting Home Canned Foods:

- ☞ All canned foods must be processed in standard clear-glass Mason jars with self-sealing, two piece lids (metal lid and ring). Jars must be free of cracks, chips, etc.
- ☞ Jars must have a vacuum seal. Rings should have been removed after processing and cooling in order to clean and store canned good. Rings should be put back on for transport to fair, but removed by exhibitor before judging.
- ☞ Jars must be labeled on top lid with product name and date preserved. Do not put label on side of jar (makes it difficult for judges to view the product).
- ☞ Attach a separate card with recipe and recipe source. Should include (if not already in recipe) contents, type of pack (hot or raw), type of processing (boiling water or pressure canner), processing time, altitude adjustment, and date of processing. Time and method of process should agree with United States Department of Agriculture (USDA) recommendations.
- ☞ Appropriate head space requirements must be followed. Fruit Juices: ¼ inch; Vegetables: ½ inch; Jams & Jellies: ¼ inch; Pickles: ½ inch; Tomatoes: ½ inch or according to USDA approved recipes.
- ☞ The following entries will be disqualified: a) foods processed and packaged not following current (1994 or later) USDA recommendations; b) Paraffin sealed jams and jellies; c) Jars with zinc lids; d) Foods in green glass jars or non-standardized jars (like baby food, mayonnaise, etc.); e) Jars with more than 2" headspace; f) Jars with added color, bleach, sulfite or other preservatives, unless called for in a USDA approved recipe. (For example, baking soda may not be added to green vegetables); or g) Jars or food made and processed over one year ago.
- ☞ Remember to use only USDA tested and approved recipes. The USDA has researched, tested, and approved recipes for home canning. In order to obtain a safe, quality product use only up-to-date (1994 or later) USDA approved recipes. Approved recipe sources include: National Center for Home Food Preservation at <http://www.uga.edu/nchfp/>, So Easy to Preserve - University of Georgia, your Cornell Cooperative Extension office, and Ball® Blue Book.

EVALUATION CRITERIA

Processed foods are judged on appearance and process used, but won't be tasted by the judges.

Be sure to read and follow the criteria described in the Fair Book in the Preserved Foods Section.

Each exhibit will require a Double Entry Tag and Recipe Card with processing description.



Jam



Applesauce



Pickles



Salsa

CANNED FOOD

Be sure your jars are clean, free of chips and cracks and have a good seal.

Canned goods should use a clear glass Mason jar with 2 piece lids (metal lid and ring). The ring should be removed for judging, but used when transporting and for display.

Be sure to put name of product and date processed on the top lid.

Select an exhibit with the proper headspace (see Criteria in Fair Book).

Canned goods will be displayed with ribbon, Double Entry Tag and recipe after judging in the Exhibit Building.



Dried Vegetables- Hot Peppers



Dried Herbs



Dried Fruit- Apricots



Fruit Leather

DRIED FOODS

Display your dried foods in a clear ½ pint jar or pint size plastic sealable bag.

Label your items on the lid if using a jar or the plastic bag with the name of the product and date processed.

Include with your Double Entry Tag, the process you used to dry the items, including time, temperature and pre-treatment method (if used).

You should display your item with it's ribbon, Double Entry Tag and processing information in your display area of the Exhibit Building.