

Food Preservation & Honey

Youth, Junior & Senior Divisions

1. Only 36 jars of canned food per exhibitor may be entered.
2. All canned food must be in standard, clear glass, canning jars with self-sealing two-piece lids. Inappropriate jars include non-standard canning jars (example: mayonnaise jars), green or blue glass jars.
3. Jars MUST have a vacuum seal (except jars containing dried products).
4. Appropriate headspace requirements MUST be followed: ¼" for jams and jellies; ½" for fruits, pickles and tomatoes processed in water bath canner; 1" to 1 ¼" for low acid foods processed in pressure canner.
5. Size of canning jars should be as follows: Fruits and vegetables, fruit juice, tomatoes and pickles: pints and quarts (except cream style corn, pints only). Sweet spreads or relishes; half pints, pints or quarts.
6. To be eligible for the Kerr/Ball award, products must be canned in Ball jars with Ball lids or Kerr jars with Kerr lids.
7. Labels for the jars may be picked up at the Extension Office and filled out prior to entering the product. Labels must be attached to the top of the lid.
8. Items may be regular sugar, low sugar, or sugar free. May enter one regular sugar and one low sugar/sugar free.

The following **ARE NOT ACCEPTABLE** for exhibiting at the fair:

1. Foods not processed following USDA/CES, UA recommendations.
2. Paraffin-sealed jars and jellies.
3. Jars with more than 2" headspace.
4. Foods that have been improperly packed such as fancy-packed vegetables.
5. NO MEATS ALLOWED.
6. Jars with the color altered through the addition of dyes, bleach, sulfite, or other agents with the exception of cucumber cinnamon rings.

Section A – Dried Foods/Herbs/Meats

- 1) Apples
- 2) Apricots
- 3) Figs
- 4) Grapes
- 5) Peaches
- 6) Plums
- 7) Strawberries
- 8) Bananas
- 9) Okra
- 10) Squash
- 11) Pears
- 12) Blueberries
- 13) Bell Pepper
- 14) Corn
- 15) Hot Pepper
- 16) Onion

- 17) Tomatoes
- 18) Beans
- 19) Peas
- 20) Basil
- 21) Chives
- 22) Dill
- 23) Marjoram
- 24) Mint
- 25) Oregano
- 26) Parsley
- 27) Rosemary
- 28) Sage
- 29) Thyme
- 30) Jerky (Beef or Deer)
- 31) Other

Section B – Home Canning/Fruits

- 1) Apples
- 2) Apple Sauce
- 3) Blackberries
- 4) Blueberries
- 5) Cherries
- 6) Figs
- 7) Mincemeat

- 8) Nectarines
- 9) Peaches
- 10) Pears
- 11) Pear Sauce
- 12) Plums
- 13) Strawberries
- 14) Other

Section C – Home Canning/ Vegetables

- 1) Beets
- 2) Black-eyed Peas
- 3) Carrots
- 4) Corn
- 5) Cream-style Corn
- 6) English Peas
- 7) Green Beans
- 8) Horticulture Beans

- 9) Lima Beans
- 10) Mixed Vegetables
- 11) Okra
- 12) Purple Hull Peas
- 13) Soup Mixture
- 14) Tomatoes
- 15) Greens
- 16) Tomato based sauce
- 17) Other

Section D – Juices

- 1) Tomato
- 2) Grape
- 3) vegetable
- 4) Other

Section E – Pickles and Relish

- 1) Beets
- 2) Bread & Butter
- 3) Cinnamon Rings
- 4) Dill, sliced
- 5) Dill, whole
- 6) Green Tomato
- 7) Okra
- 8) Peaches
- 9) Peppers
- 10) Squash
- 11) Sweet Pickles, sliced
- 12) Sweet Pickles, whole
- 13) Catsup
- 14) Chili Sauce

- 15) Chow-Chow
- 16) Corn Relish
- 17) Cucumber Relish
- 18) Fruit
- 19) Hot Sauce
- 20) Mixed Vegetable Pickle
- 21) Pepper Sauce
- 22) Pepper Relish
- 23) Salsa
- 24) Squash Relish
- 25) Taco Sauce
- 26) Tomato Relish
- 27) Vegetable relish
- 28) Other

Section F – Jellies

- 1) Apple
- 2) Blackberry
- 3) Blueberry
- 4) Cherry
- 5) Grape
- 6) Crabapple

- 7) Pepper Jelly
- 8) Plum
- 9) Muscadine
- 10) Low Sugar or Sugar-free Jelly
- 11) Other

Section G – Butters/Jams/Preserves

- 1) Apple Butter
- 2) Plum Butter
- 3) Peach Butter
- 4) Pear Butter
- 5) Pumpkin Butter
- 6) Blackberry Jam
- 7) Strawberry Jam
- 8) Blueberry Jam
- 9) Peach Jam
- 10) Fig/Strawberry Jam
- 11) Fig/Passion Fruit Jam

Section H – Honey

- 1) Light, Extracted Honey
- 2) Dark, Extracted Honey
- 3) Light Comb Honey
- 4) Other

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- 12) Fig/Apple Jam
 - 13) Plum Jam
 - 14) Other Jam
 - 15) Peach Preserves
 - 16) Pear Preserves
 - 17) Strawberry Preserves
 - 18) Fig Preserves
 - 19) Other Preserves
 - 20) Marmalade of Any Kind
 - 21) Other