

SECTION K - FOOD PRESERVATION

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PRE-ENTRY DEADLINE IS JULY 31st, 2025

Exhibits must be delivered on, August 17th, 2025 from 2PM to 8PM, or on August 18th, 2025 from 9AM to 7PM.

WALK-IN REGISTRATIONS WELCOME

RULES AND REGULATIONS

ONLY ONE ENTRY PER PERSON, PER CLASS ALLOWED

1. **Please read the General Rules for the Home Arts Department, which apply, to all Sections.**
2. Classes are open to only amateurs who do not receive a fee for services or sales of products.
3. **ALL FOOD PRESERVATION ENTRIES MUST BE EXHIBITED IN REGULATION (i.e. BALL, KERR) CLEAR GLASS STANDARD QUART, PINT, 1 ½ PINT, ½ OR ¼ PINT CANNING JARS, WIDE OR REGULAR LIDS ACCEPTABLE. CLASSES K58-K122 WILL BE ACCEPTED IN ¼ OR 1/2 PINT REGULATION JARS ONLY. Green tinted glass, odd shapes and sizes are not allowed. Self-sealing lids and rings are to be used.**
4. **ALL JARS MUST BE CLEAN. LIDS AND RINGS MUST BE FREE OF MOLD AND RUST. No paraffin is to be used. All entries except dried foods must be processed and sealed.**
5. Judges reserve the right to sample canned goods, if it seems necessary in order to make the best decision. Open jars will be marked on the lid.
6. Judges may disqualify jars which appear to contain artificial coloring (except mint and pepper jelly), and entries with artificial flavoring added. They may eliminate jars if the liquid is lower than levels suggested in the Ball® Book. (i.e. 1" for beets, corn, peas, and low acid foods. 1/2" for fruits and acid vegetables, pickles, relishes, and juices, ¼" for soft spreads, jams, conserves and jellies).
7. Commercially canned products will be automatically disqualified.
8. **ONLY 1 ENTRY WILL BE ALLOWED IN EACH CLASS FROM THE SAME ADDRESS/HOUSEHOLD.**
9. **ALL JARS MUST HAVE LABELS IDENTIFYING: 1. PRODUCT, 2. DATE CANNED/DRIED, 3. TYPE OF PROCESSING, EXAMPLE: HW FOR HOT WATER BATH, P FOR PRESSURE CANNER, D FOR DRIED, NO RECIPES NEEDED – LABELS MAY NOT COVER FULL LID.**
10. Hellen B. Smyth Memorial Award – Ribbon only for classes K58 – K112 and K164 – K165
11. **BASIS FOR JUDGING FRUITS, VEGETABLES, AND MEATS:**

Texture	Liquid	Container
Condition - fresh, yet tender, firm	Consistency - syrup for fruits, water for vegetables	Seal - perfect seal, no leaks
Color - as natural as possible, even color, characteristic of product	Clearness - clear, natural color for product	Size - appropriate, clean, neat, attractive
Pack - pieces same size, no defects	Amount - product well covered	Condition – clean, shiny, lids and rings, free from rust
12. **AWARDED RIBBONS ARE ONLY AVAILABLE TO RECIPIENTS DURING HOURS OF HOME ARTS ITEM RELEASE. THEY WILL NOT BE MAILED.**

All Awards, Classes K1 – K163

1st Place - \$5.00 2nd Place - \$4.00 3rd Place - \$3.00

FRUITS

- | | |
|-----|--|
| K1 | Applesauce |
| K2 | Figs |
| K3 | Blackberries |
| K4 | Blueberries |
| K5 | Cherries, white, whole |
| K6 | Cherries, dark, sweet |
| K7 | Pie cherries |
| K8 | Fruit juice |
| K9 | Peaches, yellow or white, halved, no spice |
| K10 | Peaches, yellow or white, sliced, no spice |
| K11 | Pears, halved or sliced |
| K12 | Plums |
| K13 | Raspberries |
| K14 | Other than above fruit- must identify |
| K15 | Fruit pie filling |

VEGETABLES

- | | |
|-----|---------------------------------|
| K16 | Asparagus |
| K17 | Beans, cut |
| K18 | Beans, whole |
| K19 | Beans, lima |
| K20 | Beets, sliced |
| K21 | Beets, whole |
| K22 | Carrots, sliced |
| K23 | Carrots, whole |
| K24 | Corn, white or yellow |
| K25 | Peas |
| K26 | Peppers |
| K27 | Pumpkin, strained or cut |
| K28 | Vegetables, mixed, clear liquid |
| K29 | Sauerkraut |
| K30 | Succotash |
| K31 | Sweet Potatoes |
| K32 | Squash |
| K33 | Tomatoes, broken, red OR yellow |
| K34 | Tomatoes, whole, red OR yellow |
| K35 | Tomato juice |

VEGETABLES CONT.

- | | |
|-----|---|
| K36 | Tomato Sauce |
| K37 | Spaghetti Sauce (no meat) with vegetables |
| K38 | Other than above vegetable- must identify |
| K39 | Special Award - FAIR USE ONLY - DO NOT ENTER - \$10.00 |

MEATS

- | | |
|-----|---|
| K40 | Beef, Pork or Chicken |
| K41 | Chili |
| K42 | Soup (ex. Chicken, beef, vegetable, etc.) |
| K43 | Meat Stew |

DRIED FOODS

Basis for Judging - quality, material perfection, general appearance, uniformity of product color, some classes on taste.

- | | |
|-----|---|
| K44 | Meat Jerky |
| K45 | Dried tomatoes |
| K46 | Dried squash |
| K47 | Dried onions |
| K48 | Dried peppers |
| K49 | Dried corn |
| K50 | Dried apples |
| K51 | Dried berries |
| K52 | Dried peaches |
| K53 | Dried fruits or vegetables other- must identify |
| K54 | Dried Herbs |
| K55 | Dried Layered Vegetables, example: for soup/dip, no less than 3 |
| K56 | Dried Gift in a Jar |
| K57 | Special Award - FAIR USE ONLY – DO NOT ENTER - \$10.00 |

JELLIES

Basis for Judging - a good jelly made of fruit juice is clear, sparkling, free from crystals or sediment, has tender texture and natural color and flavor of fresh fruit. When turned from glass it is firm enough to hold its shape but quivers and is easily cut or broken leaving clean, clear, sharp cleavage.

Jello is not considered an acceptable ingredient.

JELLIES CONT.

K58	Apple
K59	Cherry
K60	Blackberry
K61	Sweet green or red pepper
K62	Hot pepper jelly
K63	Plum
K64	Grape
K65	Strawberry
K66	Mulberry
K67	Blueberry
K68	Mint
K69	Wineberry
K70	Peach
K71	Raspberry, black
K72	Raspberry, red or yellow
K73	Elderberry
K74	Other than above – must identify
K75	Sugar Free or Low Sugar Jelly

JAMS

Basis for Judging – Jams are usually made of one fruit crushed or jammed together into a mass of an even soft consistency thick enough to spread easily or be divided into portions. Juices are not separated from fruits and are of a jelly like consistency.

K76	Blackberry
K77	Grape
K78	Blueberry
K79	Peach
K80	Cherry
K81	Raspberry, red, black or yellow
K82	Strawberry
K83	Apricot
K84	Pear
K85	Plum
K86	Vegetable
K87	Fig
K88	Other than above – must identify
K89	Sugar Free or Low Sugar Jam
K90	Special Award - FAIR USE ONLY – DO NOT ENTER - \$10.00

BUTTERS

Basis for Judging – Butters are smooth, even, finely grained mixtures of medium soft consistency without seeds or small pieces of fruit and with no evidence of juice as a separate liquid. Butters are usually about ½ to 2/3 lb. Sugar to 1 lb. of fruit.

K91	Apple
K92	Grape
K93	Peach
K94	Pear
K95	Pumpkin
K96	Other than above – must identify

MARMALADE

Basis for Judging – Marmalades are soft fruit jellies containing small pieces of fruit or peel evenly suspended in the transparent jelly.

K97	Apricot
K98	Peach
K99	Orange
K100	Other than above – must identify

PRESERVES

Basis for Judging – Preserves are made usually of one fruit, but more than one may be used. The fruit, whole or in large pieces, is cooked in a syrup until clear and transparent, tender, firm, crisp, and well plumped. The shape of fruit is retained. Juice is of a thick, syrupy consistency completely surrounding the fruit. In general, ¾ lb. Sugar to 1 lb. of fruit used.

K101	Apricot
K102	Blackberry
K103	Cherry
K104	Blueberry
K105	Peach
K106	Pear or apple
K107	Plum (Damson or other variety)
K108	Raspberry
K109	Strawberry
K110	Tomato, red or yellow

PRESERVES CONT.

K111	Other than above (single or combination fruits)-must identify
K112	Sugar Free or Low Sugar Preserves

CONSERVES

Basis for Judging – Conserves are a jam-like product of two or more fruits. They often contain nuts or raisins. They are made of very small whole or pieces of fruit cooked into a mixture of an even, soft consistency. The liquid is jelly-like in character. The name and flavor of the conserve is that of the dominant fruit.

K113	Peach
K114	Plum
K115	Pear
K116	Cranberry/apple
K117	Other than above-must identify

SYRUPS

K118	Blueberry
K119	Strawberry
K120	Peach
K121	Other than above-must identify
K122	Special Award - FAIR USE ONLY – DO NOT ENTER - \$10.00

PICKLES

Basis for Judging – Size, uniformity, clearness, color, arrangement and taste

K123	Bread & Butter Pickles
K124	Dill Pickles
K125	Fruit Pickles
K126	Kosher Dill Pickles
K127	Pickled Beans
K128	Pickled Beets, sliced
K129	Pickled Beets, whole
K130	Pickled Cauliflower or Brussel Sprouts
K131	Pickled Mixed Vegetables
K132	Pickled Onions or garlic
K133	Pickled Okra
K134	Pickled Peppers, whole or slices
K135	Pickled Squash – not zucchini
K136	Pickled Zucchini
K137	Sour Cucumber Pickles
K138	Sweet Cumcumber Pickles
K139	Tomato Pickle, whole or slices
K140	Watermelon Pickles

RELISH

K141	Beet Relish
K142	Corn Relish
K143	Pepper Relish
K144	Sweet Pickle Relish
K145	Tomato Relish, green or red
K146	Zucchini Relish
K147	Relish other- must identify

SALSA

K148	Chutney, sweet
K149	Fruit Salsa
K150	Tomato Salsa
K151	Salsa other- must identify

SAUCE

K152	BBQ Sauce
K153	Chili Sauce
K154	Fruit Sauce
K155	Hot Sauce
K156	Other Sauce- must identify

OTHER

K157	Catsup
K158	Chow-Chow, green tomato,onion, pepper, cabbage
K159	Spiced Peaches
K160	Spiced Fruit, not peaches
K161	Special Award – FAIR USE ONLY – DO NOT ENTER -\$10.00

SPECIAL GROUP DISPLAYS

RULES (Classes K162 – K166)

1. A group display can only be made up from the open class entry list. Only 1 entry from each open class can be used in a display group. Each entry must also be entered separately in the open class category as well.
2. All jars must be the same size and shape in the display group. Labels are required on each jar in the display. Basket will be provided for K164-K168
3. **Basis for Judging:** Quality of Products in K164-K168

AWARDS, CLASSES K164 – K168

1st Place - \$10.00 2nd Place - \$7.00 3rd Place - \$5.00 4th Place - \$3.00 5th Place - \$2.00

K162 5 jars of canned vegetables from 5 different classes
K163 5 jar fruit collection from 5 different classes
K164 5 jars of jelly using 5 different flavors

K165 5 jars preserves/jams, 5 different flavors
K166 5 jars pickles/relishes, 5 different flavors

RULES (Classes K167 – K169)

1. The special baskets must be made up of items from the open class entry list. Only 1 item from each open class can be used in the basket. Each item must also be entered in the individual open class category. The jars should be the focal point. No fresh food may be included.
2. All jars in the special baskets must be the same size and shape (Read each class carefully for the specific size and quantity required.) Labels are required on each jar in the basket.
3. A 3"x5" card should be included with the contents listed.

K167 **Meal Kit Basket – 4 – 6 jars** arranged in a container you would use to make a quick dinner. Labels should be used to identify contents within jar. Include a 3"x5" card with list for display.

1st Place - \$12.00 2nd Place - \$8.00 3rd Place - \$5.00 4th Place - \$4.00 5th Place - \$3.00

K168 **Summer Picnic Basket– 4 – 6 jars** arranged in a container you would use as a gift. Labels should be used to identify contents within jar. Include 3 x 5 card with list for display. Be creative.

1st Place - \$12.00 2nd Place - \$8.00 3rd Place - \$5.00 4th Place - \$4.00 5th Place - \$3.00

K 169 **Silent Auction Basket – 4 – 6 jars** arranged in a container you would use for silent auction. Labels should be used to identify contents within jar. Include a 3"x5" card with list for display. Be creative.

1st Place - \$12.00 2nd Place - \$8.00 3rd Place - \$5.00 4th Place - \$4.00 5th Place - \$3.00

K170 **Best youth entry** – at exhibit entry, exhibitor must identify as a youth (age 10 – 17). Judges will pick one best in show – DO NOT ENTER

\$12.00 Premium from those who identify as youth at time of exhibit check-in

K171 **Outstanding first year canner.** This award is for an exhibitor who identifies at entry check-In as a first year home preserver. Judges will pick Best in show from those identified at entry time. – DO NOT ENTER

\$12.00 Premium from those who identify as first year preserver