

## Food Preservation

- All entries will be in quart, pint, or half pint brand name jars. Jams, jellies, and preserves will be accepted in jam/jelly jars.
- Entries must be processed according to the most recently recognized canning methods in the Ball Blue Book and UGA Extension publications. All products must meet USDA recommendations.
- Canning jars with new lids and rings must be used. Mayonnaise jars, etc. will not be accepted. Rusted lids or leaking jars will not be accepted.
- All dried food entries must be entered in a canning jar (see above) with the contents labeled on the top of the jar.

### Divisions: One division entry allowed per exhibitor

- Youth: 17 years and under
- Adult: 18+years
- Golden: Age 65+

### Classes:

- **Vegetable**
  - Canned green beans
  - Canned corn
  - Other: this includes potatoes, peas etc.
- **Fruit**
  - Canned peaches
  - Canned apples
  - Canned berries: any variety
  - Canned pears
  - Other: any other canned fruit
  - Fruit Juice
  - Sauces, including applesauce
- **Tomatoes**
  - Whole or dices tomatoes
  - Sauce or juiced tomatoes
- **Salsa**
  - Tomato based salsas
  - Fruit based salsas

- **Pickled**
  - Cucumbers (whole, spears or sliced)
  - Okra
  - Beets
  - Peppers
  - Relishes
  - Krauts
  - Eggs
  - Other (any other vinegar based canned item)
  
- **Soup Mix**
  - Any type of soup mix
  
- **Sweet Spreads**
  - Jams
  - Jelly
  - Preserves
  - Butters
  - Conserves
  - Other, including marmalades, syrup, etc.
  
- **BBQ Sauce**
  - BBQ Sauce
  
- **Dried Foods** – Entries must be in glass canning jars with contents labeled on the top of the jar.
  - Fruit, including fruit leathers
  - Herbs, crushed or whole sprigs
  - Meat
  - Nuts