

Food Preservation

Entry Forms due: June 18, 2010 , postmark accepted
Entry Fee: None
Exhibits Received: Saturday, July 17, 2010 9 am – 6 pm
Exhibits Released: Monday, August 9, 2010 9am – 6pm

Guidelines:

- Each entry must be a different product or the same product preserved by a different method. **NO FROZEN EXHIBITS WILL BE ACCEPTED!**
- Each entry must be listed separately on the entry form.
- A label must be on each exhibit. Label must contain product name, date of preservation, method of preservation, and list of all ingredients. In pickling, state the ratio of water to vinegar.
- A second label should be applied to the bottom or back of jar with the name of the exhibitor, phone number and club name, if applicable.
- No paraffin seals will be accepted.
- All jars must have rings in order to be accepted.
- A canned exhibit consists of two jars of each item entered. Jars do not have to be identical in size and shape.
- Dried exhibits consist of: Jerky (6-8 strips); fruit (6-8 pieces); and herbs (1 container).
- Dried exhibits should be wrapped in clear plastic or placed in jars or other appropriate clear storage containers.
- Approved Methods:
 - Non-acid foods must be canned under pressure.
 - Low acid foods should be made more acidic by adding lemon juice or vinegar and amounts should be listed on the label.
 - High acid foods, jams and jellies may be water bath processed or pressure canned.
 - All others must be pressure canned.
 - Items prepared by other than approved methods will not be accepted.
- All entries, including Salsa, must be cooked and processed in an approved manner (boiling H₂O bath)
- For other canned items, a standard container must be used. A standard container is one specifically designed for this purpose with a one or two piece dome lid.
- If you have questions about food preservation methods, contact the Santa Clara County Co-Op Extension Office: <http://cesantacleara.ucdavis.edu/>

How to Enter:

1. On the entry form, enter the Section number for your age group.

Exhibitor Age	Section
5-8	Section 301
9-11	Section 302
12-14	Section 303
15-19	Section 304

2. Choose the Class for your item.

Item	Class
Canned Fruit	1
Canned Vegetables	2
Jams	3
Jellies	4
Pickled Items	5
Relish/ Salsa	6
Sauces	7
Dried Meats	8
Dried Herbs	9
Dried Fruit/ Vegetable	10

3. Write a short description of the entry.