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**Food Preservation Entries Example Script for Fair Books**

1. Judging will be done by comparison to recognized standards of quality and safety *AND then by comparison to other exhibits to determine placing within a class (first, second, third). (Portion in italics to be determined by individual fair board).*
2. All entries may only be entered once. For example, if an item was entered last year that same item may not again be entered this year.
3. *Exhibits must be labeled with the product, date of food preservation, and method of preservation. Method must state whether processed in water bath, pressure canner, or using another method such as dehydration. For labels, contact County Extension Office or download from* [*http://uaex.edu/health-living/food-safety/preservation/*](http://uaex.edu/health-living/food-safety/preservation/)*. Low acid foods should be pressure canned. (Portion in italics to be determined by individual fair board – Extension encourages adoption of labels by all fair boards for judging accuracy).*
4. For judging and safety reasons the metal lid and ring must be clean, jars must be clear glass, Mason-type, and vacuum sealed. Jar sizes specified in recipes will be accepted typically quart, pint or half-pint.
5. Due to updated safety reasons none of the following will be accepted: canned squash including summer, winter, zucchini or spaghetti; pureed or mashed pumpkin; pureed or mashed sweet potatoes; pureed or mashed potatoes; and canned soups with added noodles or other pasta, rice, flour, cream, milk or other thickening agents. Jars sealed with paraffin or wax seals will not be accepted.
6. Using recipes from the following sources is strongly encouraged:
   * *So Easy to Preserve, 4th - 6th editions*. University of Georgia Cooperative Extension Service
   * *USDA Complete Guide to Home Canning, 2009 revision*. United States Department of Agriculture and National Institute of Food and Agriculture
   * Other Cooperative Extension publications updated or published after 1995

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