

Otero County Fair - Home Arts Food Preservation Division (Canning and Drying)



Superintendent:
Kelly Knight, Otero County Extension Service, 575-437-0231

All general rules of the Home Arts department apply.

Age Categories:

- Lot 1 – Youth (ages 18 and under)
- Lot 2 – Adult
- Lot 3 – Senior Centers/Organizations

Canned products:

Jars- canned products must be canned in clear, standard (half-pint, pint or quart) jars in good condition with new, two-piece canning lids (flat lid and band/ring). Judges may remove bands/rings during judging. Fancy padded lids, fabric overwraps or cozies interfere with the judging process and should not be used. Unsealed exhibits or products showing signs of spoilage will not be judged. Canned products sealed with paraffin will not be judged; these products must be heat sealed (canned).

Labeling- jars must be labeled with the name of the food and the date (month and year) preserved. In addition, the following information must also be provided with jars: the recipe used, the method of food preservation, and the source of canning instructions.

Examples:

1. Peaches, July 2018

Recipe: Choose ripe, mature fruit of ideal quality for eating fresh or cooking. Dip fruit in boiling water for 30 to 60 seconds until skins loosen. Dip quickly in cold water and slip off skins. Cut in half, remove pits and slice if desired. To prevent darkening, keep peeled fruit in ascorbic acid solution. Prepare and boil a light syrup (6.5 cups water & 1.5 cups sugar). Hot pack- in a large saucepan place drained fruit in syrup, water, or juice and bring to boil. Fill hot jars with hot fruit and cooking liquid, leaving 1/2-inch headspace.
Method of food preservation: hot pack, boiling water canner, 30 minutes
Source of canning instructions: USDA Complete Guide to Home Canning, Revised 2015

2. Spaghetti Sauce, August 2019

Recipe: 30 pounds tomatoes, 2.5 pounds ground meat (beef), 5 cloves minced garlic, 1 cup chopped onions, 1 cup chopped celery or green peppers, 1 pound fresh sliced mushrooms, 2 tablespoons oregano, 4 tablespoons minced parsley, 2 teaspoons black pepper, 4.5 teaspoons salt, .5 cup brown sugar. Hot pack- wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water and slip off skins. Remove cores and quarter tomatoes. Boil tomatoes for 20 minutes, uncovered in a large saucepan. Press through a food mill or sieve. Sauté beef until brown. Add garlic, onion, celery or green pepper and mushrooms. Cook until vegetables are tender. Combine with tomato pulp in large saucepan. Add spices, salt and sugar. Bring to a boil. Simmer, uncovered, stirring

frequently until thick enough for serving. (The volume should be reduced by nearly one-half.) Pour into hot pint jars, leaving 1-inch headspace. Wipe jar rims. Adjust lids and process.

Method of food preservation: hot pack, pressure canner, 12 pounds pressure, 60 minutes

Source of canning instructions: So Easy to Preserve, Univ. of Georgia, 6th Edition, 2014

Dried products:

Containers- dried products should be displayed in appropriate storage containers (glass jars with rust-free lids or heavy-weight plastic food-quality bags). Products showing signs of spoilage will not be judged. There should be a minimum of 10 dried food pieces in each container and a minimum of 5 leather pieces. Dried foods may be handled by judges to determine stage of doneness.

Labeling- dried food containers must be labeled with the name of the food and the date (month and year) dried. In addition, the following information must provided: the recipe used, the method of dehydration (electric dehydrator, sun drying, etc.) and the source of drying instructions.

Example:

1. Apples, June 2019

Recipe: Peel and core apples. Cut into slices about 1/8-inch thick. Pre-treatment- Mix 1 teaspoon of powdered ascorbic acid in 2 cups of water. Place sliced apples in the ascorbic acid solution and soak 3 to 5 minutes. Drain apples well and place on dryer trays. Dry in electric dehydrator for 6 to 12 hours.

Method of dehydration: electric food dehydrator

Source of drying instructions: So Easy to Preserve, Univ. of Georgia, 6th Edition, 2014

Current food preservation information: canned/dried products should be prepared and processed according to current USDA/Extension Service information. Contact the Otero County Extension Service, 437-0231, for more information regarding the most up-to-date USDA canning information.

Class A Canned Fruits

1. Apples
2. Berries
3. Peaches
4. Pears
5. Fruit Sauces, i.e. applesauce, etc.
6. Fruit Juices
7. Any Other Fruit Not Listed

Class B Canned Vegetables

1. Beans
2. Peas
3. Tomatoes
4. Soup Mixture
5. Vegetable Sauce, i.e. tomato
6. Vegetable Juices
7. Any Other Vegetable Not Listed

Class C Canned Sweet Spreads

1. Any Variety Jelly
2. Any Variety Jam
3. Any Variety Preserve
4. Any Variety Fruit Butter
5. Any Variety Conserve
6. Any Variety Marmalade
7. Any Variety Fruit Syrup
8. Any Other Sweet Spread Not Listed

Class D Canned Pickles, Relishes, & Salsas

1. Any Variety Cucumber Pickle
2. Sauerkraut
3. Any Other Vegetable Pickle
4. Any Variety Fruit Pickle
5. Any Variety Relish
6. Any Variety Vegetable Salsa
7. Any Variety Fruit Salsa

Class E Dried Foods

1. Fruits
2. Vegetables
3. Herbs
4. Vegetable Soup Mix
5. Any Other Dried Food Not Listed

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