Food Preservation – Jams and Sweet Spreads

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| NAME |  |  |  |  |
|  | LAST | FIRST | MIDDLE |  |
| CATEGORY # |  | CATEGORY NAME |  |  |
| DESCRIPTION |  |  |  |  |
| CLUB/SCHOOL |  |  |  |  |
| AWARD (CIRCLE | BLUE | RED | WHITE | NO AWARD |
| DISPLAYED ACCORDING TO RULES | YES | NO |  |
| RECIPE ATTACHED | YES | NO |  |
|  |  |  |  |
| Characteristic | BLUE | RED | WHITE | NEEDS IMPROVEMENT |
| Processed in boiling water, no paraffin allowed |  |  |  |  |
| Jar filled to appropriate headspace (1/4 inch) |  |  |  |  |
| Fresh natural color representative of dominant fruit; fruit pieces are translucent |  |  |  |  |
| Color uniform throughout |  |  |  |  |
| Free of discoloration, especially from scorching |  |  |  |  |
| Translucent and not “muddy” or cloudy looking, even though there is no separated jelled juice. |  |  |  |  |
| Absence of crystals |  |  |  |  |
| Free of bubbles |  |  |  |  |
| Free of foreign matter (peel, seeds, etc.) and mold |  |  |  |  |
| Soft enough to spread; not runny or overly thick, not gummy or sticky |  |  |  |  |
| Fruit pieces evenly distributed throughout container. No separation or layering. |  |  |  |  |
| Vacuum-sealed |  |  |  |  |
| Clean, clear glass standard canning jar |  |  |  |  |
| New lid and band free of rust; screwband clean, unbent and easily removed. |  |  |  |  |
| Label clean, neatly placed and contains name of product, date processed, processing method and time. |  |  |  |  |
| Natural flavor of the fruit; not overcooked, overly sweet or tar; no scorched flavor. |  |  |  |  |

Food Preservation – Jams and Sweet Spreads

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| NAME |  |  |  |  |
|  | LAST | FIRST | MIDDLE |  |
| CATEGORY # |  | CATEGORY NAME |  |  |
| DESCRIPTION |  |  |  |  |
| CLUB/SCHOOL |  |  |  |  |
| AWARD (CIRCLE | BLUE | RED | WHITE | NO AWARD |
| DISPLAYED ACCORDING TO RULES | YES | NO |  |
| RECIPE ATTACHED | YES | NO |  |
| Characteristic | BLUE | RED | WHITE | NEEDS IMPROVEMENT |
| Processed in boiling water, no paraffin allowed |  |  |  |  |
| Jar filled to appropriate headspace (1/4 inch) |  |  |  |  |
| Fresh natural color representative of dominant fruit; fruit pieces are translucent |  |  |  |  |
| Color uniform throughout |  |  |  |  |
| Free of discoloration, especially from scorching |  |  |  |  |
| Translucent and not “muddy” or cloudy looking, even though there is no separated jelled juice. |  |  |  |  |
| Absence of crystals |  |  |  |  |
| Free of bubbles |  |  |  |  |
| Free of foreign matter (peel, seeds, etc.) and mold |  |  |  |  |
| Soft enough to spread; not runny or overly thick, not gummy or sticky |  |  |  |  |
| Fruit pieces evenly distributed throughout container. No separation or layering. |  |  |  |  |
| Vacuum-sealed |  |  |  |  |
| Clean, clear glass standard canning jar |  |  |  |  |
| New lid and band free of rust; screwband clean, unbent and easily removed. |  |  |  |  |
| Label clean, neatly placed and contains name of product, date processed, processing method and time. |  |  |  |  |
| Natural flavor of the fruit; not overcooked, overly sweet or tar; no scorched flavor. |  |  |  |  |