Food Preservation – Pickles and Relishes

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 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 | | |
| Color- uniform, typical of product and attractive for serving | | |  |  |  | |  | | |
| Size – uniform, attractive size, cut or whole | | |  |  |  | |  | | |
| Sufficient to cover product | | |  |  |  | |  | | |
| Free from excessive sediment (pickles) | | |  |  |  | |  | | |
| Uniformly firm and crisp, not soft, not shriveled | | |  |  |  | |  | | |
| Fermented pickles completely cured | | |  |  |  | |  | | |
| No internal holes or defects (in pickles only) | | |  |  |  | |  | | |
| Pleasant for product | | |  |  |  | |  | | |
| Pleasing odor | | |  |  |  | |  | | |
| Subtle blend of seasoning and flavor | | |  |  |  | |  | | |
| Tightly sealed, clean, correctly labeled with canning method, processing time, name of product | | |  |  |  | |  | | |
| Recommended method and time | | |  |  |  | |  | | |

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