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 |  |  |  |  |

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 |  |  |  |  |