Food Preservation – Tomatoes, Sauces, and Other Products

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 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 | | |
| Acceptable processing method | | |  |  |  | |  | | |
| Jar filled to appropriate headspace (1/2 inch) | | |  |  |  | |  | | |
| Bright attractive color, no artificial coloring used. | | |  |  |  | |  | | |
| Color uniform throughout | | |  |  |  | |  | | |
| No darkening at surface | | |  |  |  | |  | | |
| Flows freely, not too watery. | | |  |  |  | |  | | |
| Smooth | | |  |  |  | |  | | |
| May round up at edges like a fruit butter | | |  |  |  | |  | | |
| Free from any or excessive sediment, not foreign matter. | | |  |  |  | |  | | |
| No separation or layering; no layer of fat. | | |  |  |  | |  | | |
| 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. | | |  |  |  | |  | | |

Food Preservation – Tomatoes, Sauces, and Other Products

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 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 | | |
| Acceptable processing method | | | |  |  |  | |  | | |
| Jar filled to appropriate headspace (1/2 inch) | | | |  |  |  | |  | | |
| Bright attractive color, no artificial coloring used. | | | |  |  |  | |  | | |
| Color uniform throughout | | | |  |  |  | |  | | |
| No darkening at surface | | | |  |  |  | |  | | |
| Flows freely, not too watery. | | | |  |  |  | |  | | |
| Smooth | | | |  |  |  | |  | | |
| May round up at edges like a fruit butter | | | |  |  |  | |  | | |
| Free from any or excessive sediment, not foreign matter. | | | |  |  |  | |  | | |
| No separation or layering; no layer of fat. | | | |  |  |  | |  | | |
| 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. | | | |  |  |  | |  | | |