

**WASHINGTON STATE GRANGE FAMILY LIVING CONTEST**

**Canned Pickles and Pickled Products**

Entry# \_\_\_\_\_

Item Description: \_\_\_\_\_

**Group 3**

Division: \_\_\_\_\_ Class: \_\_\_\_\_ Section: \_\_\_\_\_

E=Excellent G=Good F=Fair NI=Needs Improvement

Standards				
Product Safety	Yes		Disqualified	
Label clean, neatly placed, and contains name of product, date, processing method, and time				
Recipe from approved source				
Processed properly, including adjustment for altitude				
Jar sterilized, if processed less than 10 minutes				
Standard canning jar without ring*				
Appropriate size of jar for product and processing time				
Good Seal				
No signs of spoilage				
Product Aesthetics				
CONTAINER	E	G	F	NI
Clean Jar and lid				
PACK	E	G	F	NI
Proper Headspace				
Clear Liquid				
Good proportion of solids to liquid				
Brine covers product				
PRODUCT	E	G	F	NI
Uniform size, shape, maturity				
<b><u>Fresh Pack Pickle - Vegetable</u></b>				
Attractive pack				
Pickles appear plump, not shriveled				
Spices and seasoning attractive				
<b><u>Fresh Pack Pickle - Fruit</u></b>				
Attractive pack				
Fruit attractive, rich color				
Spices and seasoning attractive				

Continued on other side

<b><u>Fermented Pickle</u></b>				
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Product Safety	Yes		Disqualified	
Label clean, neatly placed, and contains name of product, date, processing method, and time				
Recipe from approved source				
Processed properly, including adjustment for altitude				
Jar sterilized, if processed less than 10 minutes				
Standard canning jar without ring*				
Appropriate size of jar for product and processing time				
Good Seal				
No signs of spoilage				
Product Aesthetics				
CONTAINER	E	G	F	NI
Clean Jar and lid				
PACK	E	G	F	NI
Attractive pack				
Proper Headspace				
Adequate amount of jelly or broth				
Good proportion of solids to liquid				
PRODUCT	E	G	F	NI
Uniform size, shape, maturity				
<b><u>Fresh Pack Pickle - Vegetable</u></b>				
Attractive pack				
Pickles appear plump, not shriveled				
Spices and seasoning attractive				
<b><u>Fresh Pack Pickle - Fruit</u></b>				
Attractive pack				
Fruit attractive, rich color				
Spices and seasoning attractive				

Continued on other side

<b><u>Fermented Pickle</u></b>				
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Attractive pack				
Pickles are olive green				
Spices and seasoning attractive				
<b><u>Sauerkraut</u></b>				
Attractive pack				
Sauerkraut has bright color				
Sauerkraut pieces are uniform in thickness				
<b><u>Relish</u></b>				
Attractive pack				
Pieces appropriate in size, not too large or too small				
Even distribution of product, no separation or layering				
Spices evenly distributed				
<b><u>Chutney</u></b>				
Attractive pack				
Color and texture appropriate				
Even distribution of product, no separation or layering				
Spices evenly distributed				
<b>Comments</b>				

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Placing (Circle one): Blue Red White                      Ribbon: \_\_\_\_\_

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