

Judging Criteria for Individual Vegetables

Asparagus	Uniform size and length of stalks (4 to 6 inches) or pieces (usually 1 inch). Tender, tight-tipped spears. Color should be bright. Tough scales should be removed. Free from woody and stringy stalks. Pieces or stalks should not have mushy texture.
Beans, Butter and Lima	Beans should be green, young and tender. Even in size and color. Free from immature beans, beans changing from green to light green or white, and starchy tough beans. Beans should not be over-packed and mashed down. Liquid should not be too cloudy from excess starchiness. Headspace for pint jars is 1 inch. Headspace for small beans in quart jars is 1¼ inches; for large beans in quart jars it is 1½ inches.
Beans, Green and Waxed	Fresh color, typical of variety; uniform in size, length, and color. One-inch length of pieces preferred, but beans may be left whole. Filled but tender pods (seeds should not be prominent in pods. Few if any free seeds that have fallen out of broken-apart pods). Variety may be flat- or round-podded but both should not be included in one jar. Free from browning of cut edges or seeds. Free of rusting or other blemishes and stems.
Beets	<u>Must</u> be canned peeled. Beets less than 2 inches in diameter may be canned whole; larger beets should be sliced or cubed. Uniform size and shape. Color should be dark, deep, and even. Brownish-red or faded color or white rings are undesirable. Liquid should be sparkling clear, red color with no cloudiness or sediment. Free from stems and roots or any traces of skin. Free from fibrous appearance (beets over 3 inches in diameter are often fibrous).
Carrots	May be canned whole if small; otherwise slice or dice. <u>Must</u> be peeled or scraped; smooth surface preferred. Diameter of slices less than 1¼ inches desired. Size and shape should be uniform throughout jar. Color may be vary pale to deep orange, depending on variety, but should be uniform. Free from root hairs, traces of peel and stems. Free from fibrous or wide, woody-looking carrot slices. Liquid should be clear, free of sediment and only contain a tint of color from the carrot.

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Corn, Cream Style	Can in pints only. Only hot pack canning is recommended. Kernels should be slightly immature, cut from cob at about center of kernel. The rest of the texture comes from scraping the cob. Color should be bright yellow and even throughout jar. Consistency should be thick and creamy, but not stiff or gelled from excessive starchiness. Free from signs of burning (scorching) while being cooked.
Corn, Whole Kernel	Slightly immature kernels should have been chosen. Kernels should be cut to about $\frac{3}{4}$ depth of kernel and retain distinct shape. Color should be bright. Jars should contain a single variety. Good proportion of corn and liquid, with liquid completely covering solids. Liquid may be slightly cloudy from starch, but there should be no excess starch or sediment. Free from silk and pieces of cob. Canning of some sweeter varieties or too immature kernels may cause browning. Exhibitor should not enter jars of varieties that brown or discolor too much when canned.
Greens – Spinach, Mustard, Turnip, etc.	Only hot pack canning is recommended. Leaves should be tender, free of tough stems and large midribs. Free from signs of insect damage, discoloration. Greens should be packed loosely in jar and have a uniform green color. Liquid should be light green and clear, free from cloudiness or sediment.
Okra	Only hot pack canning is recommended. Pods should be young and tender. Free of diseased and rust-spotted pods. Small pods may be left whole; larger ones should be sliced into 1-inch pieces. Color depends on variety. Liquid clear and free of starchy sediment.
Peas – Blackeye, Crowder or Field	Only hot pack canning is recommended. Young and tender peas of uniform size and roundness. Color should be bright and characteristic of product, uniform throughout jar. Peas should be adequately hydrated. Free from split, broken or mushy peas. Liquid fairly clear, only a slight starchy appearance is allowable. No excess starch or starchy sediment. Only one variety should be in a jar.

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Peas, Green or English

Young and tender peas of uniform size and roundness; slightly immature peas may be used. Color should be bright and evenly green with no yellow or white peas. Free from split, broken or mushy peas. Liquid fairly clear, only a slight starchy appearance is allowable. Free from excess starch or starchy sediment.

Potatoes, White

Only hot pack canning is recommended. Potatoes must be peeled. Small potatoes, 1 to 2 inches in diameter, may be packed whole; larger sizes should be cubed. Pieces throughout jar should be of uniform size. Color should be white. Texture should be firm and smooth. Free from mushiness. Any eyes should be shallow and have no color. Liquid should be fairly clear, and in potatoes, a slight starchy appearance is allowable. Free from excess starch or starchy sediment, however.

Potatoes should be covered with fresh boiling water when packed. Use of cooking water causes excess starch in the jar and a potentially unsafe product.

Pumpkin and Winter Squash

Only hot pack canning is recommended. Pieces should be peeled and cut into 1-inch cubes, **not mashed or pureed**. Color should be uniform yellow to orange color, depending on variety. Free from stringy texture or overly soft pieces. Liquid should be clear and free of starchy sediment.

There are no endorsed canning processes for mashed or pureed pumpkin and winter squash.

Soup Mix

Only hot pack canning is recommended. The jar may consist of a mixture of vegetables, adequately hydrated dried beans and peas, meat, poultry, or seafood. Mix should be even throughout jar with consistent sizing of individual ingredients. Color mix should be attractive and colors should be natural and typical of the individual products. Jars should be filled with about half solids and half liquid. Free from cloudiness or starchiness. May not be thickened or contain rice, noodles, cream or milk.

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Sweet Potatoes

Only hot pack canning is recommended. Skins of sweet potatoes must be removed. Small potatoes may be canned whole. If larger, potatoes should be cut into pieces, but **never mashed or pureed**. Pieces should be uniform in size and shape. Color may vary from yellow to orange, depending on variety, but should be uniform. Liquid clear and free of starchy sediment; there may be a tint of color from the potatoes. Pack is free from pieces of skin, root hairs, or dark and discolored spots.

There are no endorsed canning processes for mashed or pureed sweet potatoes.

