

Department N

Canning

Chairperson – Darlene Moore

All entries in this department will be accepted on Saturday, July 12 from 9:00am till 1:30pm.

- 1) Classes 1, 2, 6, 7, 8, 9, & 10 submitted in standard “mason” canning jars (quarts, pints, half-pints, or quarter pint sizes).
- 2) Classes 3, 4, & 5 exhibited in standard “mason” canning jars (pints or 1/2 pint sizes).
- 3) All jars must be sealed.
- 4) Rings must be left on the jar.
- 5) All entries must have been produced since the previous Fair.
- 6) All entries must conform to USDA or Ball/Kerr Blue Book Guidelines.
- 7) No “hot” jars accepted for judging.
- 8) Jars may not have “decorations” (i.e. Fabric) or any labeling other than name of product in jar (please place this label on the bottom of the jar).
- 9) No colored jars or “Wal-Mart” jars accepted.
- 10) No zinc lids accepted.

ALL PREMIUM CHECKS VOID AFTER SIXTY (60) DAYS.

SCORE CARD FOR CANNED PRODUCTS

Product color, quality, & uniformity of pieces—60

Liquid and pack clarity – 30

General appearance of exhibit and appearance of jar – 10

TOTAL – 100

SCORE CARD FOR JAM & JELLY

Appearance – natural color of fruit, clear sparkling, transparent, free from sediment & cloudiness – 50

Consistency – Firm enough to hold shape yet tender and quivery – 40, Containers – 10

TOTAL – 100

All Classes

AWARDS: 1st – \$5.00; 2nd – \$4.00; 3rd – \$3.00

CLASS 1 – Fresh Fruits

Lot 1 – Apples

Lot 2 – Applesauce (no spices)

Lot 3 – Blueberries, Raspberries, Boysenberry or Blackberries

Lot 4 – Grapes

Lot 5 – Peaches

Lot 6 – Pears

Lot 7 – Any Other

CLASS 2 – Vegetables

Lot 1 – Beans, green

Lot 2 – Beets

Lot 3 – Corn

Lot 4 – Pepper, hot or sweet, any color

Lot 5 – Soup Mixture

- Lot 6 – Tomatoes
- Lot 7 – Carrots
- Lot 8 – Any Other

CLASS 3 – Jams & Preserves

Jam – A thick, cooked mixture of fruit, sugar and pectin, usually containing pieces of fruit.

Preserves – A thick, cooked mixture of whole or cut up fruit, sugar and pectin, usually containing pieces of fruit and its seeds. (ie. Strawberry or blueberry)

Marmalade – A Jellied fruit preserve that contains pieces of rind (usually citrus fruit)

Lot 1 – Boysenberry, Blackberry, Blueberry or Raspberry

Lot 2 – Cherry

Lot 3 – Grape

Lot 4 – Marmalade

Lot 5 – Peach

Lot 6 – Strawberry

Lot 7 – Any Other

CLASS 4 – Butters – A thick, dark preserve made by slowly cooking fruit, sugar, spices and cider together

Lot 1 – Apple Butter

Lot 2 – Any Other

CLASS 5 – Jellies – A clear, cooked mixture of fruit juice, sugar and usually pectin.

Lot 1 – Apple

Lot 2 – Boysenberry, Blackberry or Raspberry

Lot 3 – Fruit Mixture

Lot 4 – Grape

Lot 5 – Any other Jelly

CLASS 6 – Spreads

Lot 1 – Savory

Lot 2 – Sweet

Lot 3 – Maple Syrup – home-tapped

Lot 4 – Any other Syrup

CLASS 7 – Pickles & Relish

Lot 1 – Beet Pickles or Relish

Lot 2 – Chili Sauce

Lot 3 – Chow-Chow

Lot 4 – Corn Relish

Lot 5 – Cucumber Pickles, sweet (Bread & Butter Pickles)

Lot 6 – Cucumber Pickles, sweet (other)

Lot 7 – Dill Beans

Lot 8 – Dill Pickle

Lot 9 – Green Tomato Relish

Lot 10 – Mixed Other Pickles

Lot 11 – Okra

Lot 12 – Other Pickles

Lot 13 – Other Relish

Lot 14 – Peppers

- Lot 15 – Pepper Relish
- Lot 16 – Sauerkraut
- Lot 17 – Squash Pickles or Relish
- Lot 18 – Sweet Pickle Relish
- Lot 19 – Any Other

CLASS 8 – Sauces

- Lot 1 – Pizza or Spaghetti Sauce, Meatless (pressure processed)
- Lot 2 – Salsa
- Lot 3 – Any Other

CLASS 9 – Canned & Dried Meats

- Lot 1 – Beef
- Lot 2 – Pork
- Lot 3 – Wild Meat
- Lot 4 – Lard

CLASS 10 – Juices

- Lot 1 – Apple
- Lot 2 – Grape
- Lot 3 – Tomato
- Lot 4 – Any Other

CLASS 11 – Best of Show!

AWARDS: Rosette