

Department N

Canning

Chairpersons - Darlene Moore

All entries in this department will be accepted on Saturday, July 15 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 - \$4.00; 2nd - \$3.00; 3rd - \$2.00

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 it's 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

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

CLASS 12 - Participation Award:

Awards: 1st-\$30.00; 2nd-\$20.00; 3rd-\$10.00

Canning - 1 point for each item entered.

3 points for each blue ribbon

2 points for each red ribbon

1 point for each white ribbon

15 points for Best of Show