

DEPARTMENT A8

HOME CANNING - ADULT

ALL ENTRIES ACCEPTED AT THE CREATIVE LIVING CENTER ONLY ON THE FOLLOWING DATES:

Wednesday, September 19 - Saturday, September 22, 2018

8:00 am to 5:00 pm



VERY IMPORTANT!

All entries must be heat processed following USDA guidelines. All entries must be free of labeling. Fair will supply a label to show product name, date of preparation, processing method, and length of processing time.

Rules

1. Exhibitors may enter one (1) item in each class.
2. All entries must be in clear glass regulation canning jars.
3. All entries must be canned by the Exhibitor.

Overall Division Winners Award for Home Canning

\$50 per DIVISION

Overall DIVISION winners based on percentage points

First: \$25

Second: \$15

Third: \$10

Ribbons by Class: FIRST, SECOND, & THIRD

DIVISION 1 – CANNED VEGETABLE

Class

1. Beets
2. Carrots
3. Corn
4. Field Peas
5. Green Beans
6. Lima Beans
7. Mushrooms
8. Soup Mix
9. Tomatoes
10. Vegetable not Listed

DIVISION 2 – CANNED FRUITS

Class

1. Apples
2. Berries
3. Peaches
4. Pears
5. Pie Filling
6. Fruit not Listed

DIVISION 3 – PICKLES

Class

1. Beets, Pickled
2. Bread & Butter Pickles
3. Dill Pickles
4. Okra, Pickled
5. Peppers, Pickled
6. Squash, Pickled
7. Sweet Pickles
8. Pickles not Listed

DIVISION 4 – SAUCES & RELISHES

Class

1. Chili Sauce
2. Chow Chow
3. Fruit Relish
4. Green Tomato Relish
5. Pepper Relish
6. Pepper Sauce
7. Pickled Relish
8. Red Tomato Relish
9. Salsa
10. Spaghetti Sauce with Meat
11. Spaghetti Sauce without Meat
12. Sauces & Relishes not Listed

DIVISION 5 – JELLY

The Strained juice from fruit prepared in a way that keeps it crystal clear and shimmering

Class

1. Apple
2. Berry
3. Grape
4. Peach
5. Pepper
6. Plum
7. Strawberry
8. Wild Jelly
9. Jelly not Listed

DIVISION 6 – PRESERVES

Fruits preserved so the fruit retains its shape, is clear and shiny, tender and plump, and suspended in the transparent jelly

Class

1. Fig
2. Peach
3. Pear
4. Strawberry
5. Preserves not Listed

DIVISION 7 – JAM

Whole, crushed or chopped fruit cooked until mixture rounds up in a spoon

Class

1. Berry
2. Fig
3. Peach
4. Pear
5. Jam not Listed

DIVISION 8 – BUTTER

Class

1. Apple
2. Peach
3. Pear
4. Plum
5. Butter not Listed

DIVISION 9 – HONEY/SYRUP

Class

1. Cane Syrup
2. Honey
3. Maple Syrup
4. Honey/Syrup not Listed

DIVISION 10 – DEHYDRATED FOODS

Class

1. Fruits, Dried
2. Herbs, Dried
3. Jerky (Meat), Dried
4. Dehydrated Foods not Listed

Judging Criteria

Quality of Product (Appearance, Natural Color) - 45%
Quality of Pack (Good Proportion of Product to Juice) - 30%
Quality of Liquid (Clear and Free of Sediment) - 15%
Appearance of Jar (Clean Standard Jar, New Lids & Bands) - 10%