

# HOME CANNING - ADULT

## DEPARTMENT A7

Ribbons by Class: FIRST, SECOND, & THIRD

Sponsored by: 

Overall Prizes by DIVISION

First: \$25  
Second: \$15  
Third: \$10

### RULES

- Exhibitors may only enter one (1) item in each class.
- All entries must be in clear glass regulation canning jars.
- All entries must have been canned by the Exhibitor.
- All entries must be free of labeling.
- **VERY IMPORTANT! - All entries must be heat processed following USDA guidelines.**
- **ENTRIES WILL ONLY BE ACCEPTED AT THE CREATIVE LIVING CENTER ON THE FOLLOWING DATES/TIMES:**

WEDNESDAY, SEPTEMBER 25<sup>TH</sup> 9:00 AM – 5:00 PM

THURSDAY, SEPTEMBER 26<sup>TH</sup> AND FRIDAY, SEPTEMBER 27<sup>TH</sup> 12:00 PM – 7:00 PM

SATURDAY, SEPTEMBER 28<sup>TH</sup> 9:00 AM – 5:00 PM

### DIVISION 1 – CANNED VEGETABLE

#### Class

1. Beans
2. Corn
3. Peas
4. Root Vegetable (potato, carrots, turnips, etc.)
5. Soup Mix
6. Tomatoes
7. 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. Chow-Chow
2. Fruit Relish
3. Pepper Relish
4. Pepper Sauce
5. Pickled Relish
6. Salsa
7. Spaghetti Sauce
8. Tomato Relish (red or green)
9. Sauces & Relishes not Listed



## DIVISION 5 – JELLY

(The strained juice from fruit is prepared in a way that keeps it crystal clear and shimmering.)

### **Class**

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



## **DIVISION 6 – PRESERVES**

(Fruits preserved so that 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. Jam not Listed



## **DIVISION 8 – BUTTER**

### **Class**

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



## **DIVISION 9 – HONEY/SYRUP**

### **Class**

1. Cane Syrup
2. Honey
3. Maple Syrup
4. Honey/Syrup 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%