

# HOME CANNING

## ADULT DEPARTMENT A7

Sponsored by: **ALABAMA DEPARTMENT OF  
AGRICULTURE & INDUSTRIES**

**RIBBONS BY CLASS: FIRST, SECOND & THIRD**

**“BEST OF FAIR” AWARDED BY DIVISION: RIBBON & \$50**

### RULES

- Exhibitors may only enter one (1) item in each class.
- All entries must have been canned by the exhibitor, during the 2025 calendar year. Entry must be free of all labeling and in a clear glass regulation canning jar.
- All entries must be heat processed following USDA guidelines.
- Entries may be disqualified for: rust on lid or ring, non-regulation canning jar used, improper amount of head space, lid is not properly sealed, etc.
- Exhibitors should refer to the National Center for Home Food Preservation website for information on fruits/vegetables not recommended for canning and other information on Home Canning.
- **ENTRIES WILL BE ACCEPTED AT THE CREATIVE LIVING CENTER ON THE FOLLOWING DATES/TIMES (NO EXCEPTIONS):**

**SATURDAY, SEPTEMBER 20<sup>TH</sup> 9:00AM – 2:00PM**

**MONDAY, SEPTEMBER 22<sup>ND</sup> 9:00 AM – 4:00 PM**

**TUESDAY, SEPTEMBER 23<sup>RD</sup> 9:00 AM – 4:00 PM**

**WEDNESDAY, SEPTEMBER 24<sup>TH</sup> 9:00 AM – 4:00 PM**

**THURSDAY, SEPTEMBER 25<sup>TH</sup> 9:00 AM – 12:00 PM**

### DIVISION 1 – CANNED VEGETABLE

(Minimum measure allowed is 16 ounces)

#### **Class**

1. Beans/Peas
2. Corn
3. Tomatoes
4. Root Vegetable (potato, carrots, turnips, etc.)
5. Soup Mix
6. Vegetable not Listed (squash not allowed)

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### **DIVISION 2 – CANNED FRUITS**

**(Minimum measure allowed is 16 ounces)**

#### **Class**

- |            |                     |
|------------|---------------------|
| 1. Apples  | 4. Pie Filling      |
| 2. Peaches | 5. Fruit not Listed |
| 3. Pears   |                     |

### **DIVISION 3 – PICKLES**

**(Minimum measure allowed is 16 ounces)**

#### **Class**

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

### **DIVISION 4 – SAUCES & RELISHES**

**(Minimum measure allowed is 16 ounces)**

#### **Class**

- |                  |                                 |
|------------------|---------------------------------|
| 1. Chow-Chow     | 5. Pepper Sauce                 |
| 2. Fruit Relish  | 6. Salsa                        |
| 3. Pepper Relish | 7. Spaghetti Sauce              |
| 4. Pickle Relish | 8. Sauces & Relishes not Listed |

### **DIVISION 5 – JELLY**

**(Minimum measure allowed is 8 ounces)**

(Semi-solid mixture of strained fruit juice prepared in a way keeping it clear/translucent with no solids)

#### **Class**

- |                      |                     |
|----------------------|---------------------|
| 1. Apple             | 5. Pepper           |
| 2. Berry (any berry) | 6. Plum             |
| 3. Grape/Muscadine   | 7. Jelly not Listed |
| 4. Peach             |                     |

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### **DIVISION 6 – PRESERVES**

**(Minimum measure allowed is 8 ounces)**

(Fruits preserved so that the fruit retains its shape, tender and plump, and suspended in the transparent jelly.)

#### **Class**

- |          |                         |
|----------|-------------------------|
| 1. Fig   | 4. Strawberry           |
| 2. Peach | 5. Apple                |
| 3. Pear  | 6. Preserves not Listed |

### **DIVISION 7 – JAM**

**(Minimum measure allowed is 8 ounces)**

(Crushed or chopped fruit cooked until mixture rounds up in a spoon.)

#### **Class**

- |          |                    |
|----------|--------------------|
| 1. Berry | 4. Grape/Muscadine |
| 2. Fig   | 5. Jam not Listed  |
| 3. Peach |                    |

### **DIVISION 8 – BUTTER**

**(Minimum measure allowed is 8 ounces)**

#### **Class**

- |          |                      |
|----------|----------------------|
| 1. Apple | 3. Pear              |
| 2. Peach | 4. Butter Not Listed |

### **JUDGING CRITERIA**

Quality of Product (Appearance, Natural Color) - 40%

Quality of Pack (Good Proportion of Product to Juice, proper headspace) - 30%

Quality of Liquid (Clear and Free of Sediment) - 20%

Appearance of Jar (Clean Standard Jar, New Lids & Bands) - 10%