

Adult Canning - Department 113

Rules:

1. Two pint jars in each class unless otherwise specified.
2. Each jar requires a label on the front of the jar with a product name and date, as well as a label on the bottom with the exhibitor's name, age, and address.
3. The exhibit must be made by the exhibitor in the past 12 months.
4. All products must be sealed by processing. Steam pressure for vegetables and water bath for fruits and tomatoes.
5. Jellies and Jams should be in uniform % pint containers
6. Please remove all screw bands from all jars.

Judging Criteria

- Workmanship - 30%
- Appearance - 20%
- Marketability - 20%
- Overall Quality - 20%
- Follow Entrance Directions - 10%

Classes

Prizes: First - \$4.00, Second - \$3.00, Third - \$2.00

A1 - Peaches

A2 - Blueberries

A3 - Pears

A4 - Applesauce (name variety)

A5 - Cherries

A6 - Any Other Fruit

B1 - Tomatoes

B2 - Green Beans

B3 - Yellow Beans

B4 - Beets

B5 - Carrots

B6 - Corn

B7 - Any Other Vegetables

B8 - Bread and Butter Pickles

B9 - Relish

B10 - Salsa (non-fruit, pint-size)

B11 - Dill Pickles

B12 - Sweet Pickles

B13 - Any Other Pickles

B14 - Any Mixed Vegetables

B15 - Any Other Tomato

C1 - Jelly (any)

C2 - Jam (any other - not strawberry)

- C3 - Strawberry Jam
- C4 - Any Other Preserve
- C5 - Fruit Salsa

Collection Classes

Prizes: First - \$4.00, Second - \$3.00, Third - \$2.00

D1 - 3 Jars of Fruit (1 jar each, 3 varieties)

D2 - 3 Jars of Vegetables (1 jar each, 3 varieties)

D3 - 3 Jars of Jam (1 jar each, 3 varieties)

D4 - 3 Jars of Pickles (1 jar each, 3 varieties)

D5 - Gift - 3 jars of canned goods arranged in a basket, box, or bowl for a gift of your choice.

Other non-perishable food products may be included.

D6 - 3 Jars of Jelly (1 jar each, 3 varieties)