

Youth Canning - Department 6

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 ½ 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

A01 - Tomatoes

A02 - Green Beans

A03 - Yellow Beans

A04 - Beets

A05 - Carrots

A06 - Corn

A07 - Any Other Vegetables

A08 - Pickles

A09 - Relish

B01 - Peaches

B02 - Blueberries

B03 - Pears

B04 - Applesauce (name variety)

C01 - Jellies

C02 - Jams

Collection Classes

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

D01 - 3 Jars of Fruit (1 jar each, 3 varieties)

D02 - 3 Jars of Vegetables (1 jar each, 3 varieties)

D03 - 3 Jars of Jam (1 jar each, 3 varieties)

D04 - 3 Jars of Jelly (1 jar each, 3 varieties)

D05 - 3 Jars of Pickles (1 jar each, 3 varieties)

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.