Youth Canning - Department 6

Superintendent: Lisa Lynch

Rules:

- 1. The Exhibit Hall will be open to accept exhibits the Wednesday before Labor Day from 5:00 p.m. until 8:00 p.m. and the Thursday before Labor Day from 8:00 a.m. until 6:00 p.m.
- 2. Exhibitors may only enter one exhibit per class.
- 3. Judging will take place Thursday after 6:00 p.m.
- 4. Two-pint jars in each class unless otherwise specified.
- 5. 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.
- 6. The exhibit must be made by the exhibitor in the past 12 months.
- 7. All products must be sealed by processing. Steam pressure for vegetables and water bath for fruits and tomatoes.
- 8. Jellies and Jams should be in uniform % pint containers.
- 9. 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 - \$5.00, Second - \$4.00, Third - \$3.00

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 - \$5.00, Second - \$4.00, Third - \$3.00

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.