

DEPARTMENT 3 – CANNING AND PRESERVING

Amount offered.....\$1,575.

GENERAL CANNING & APPEARANCE GUIDELINES OF PRODUCT & JARS

*****READ GENERAL RULES (on the website) FOR DELIVERY DATES & TIMES *****

1. Fruit, fruit juices, acid vegetables and juices, pickles and relishes must be finished by the water bath method. (Open kettle method is not acceptable for any of the above foods)
2. All entries must have been canned within one (1) year of August 1, 2008.
3. Bands should be kept in place for transporting home canned products. **DO NOT REMOVE BANDS** for judging and display.
4. Keep air bubbles to a minimum.
5. Size and packing of pieces should be a uniform size and snugly packed but allow for circulation of liquids.
6. Product should be covered by liquid but the appropriate amount of headspace, 1/2", should be allowed for fruits, tomatoes, and sauerkraut and vegetables. Liquids should be clear and free from cloudiness and small particles.
7. Remove all defects or blemishes, strings, stems, seeds, pits, and peel from product unless the recipe requires such, which makes it acceptable in keeping with the guidelines.
8. The product should retain its natural characteristic color or as nearly to that of a standard cooked product. It should be free from undue color loss.
9. Texture should be tender but not overcooked. The product should maintain its shape and size appropriate for recipe or preparation method.
10. Uniform size jars are requested. Nothing larger than a quart or smaller than a pint. Jelly jars or glasses are recommended for preserves. Exhibitors should have their initials on the bottom of each container.
11. Improperly sealed jars, dirty jars, or jars showing foreign objects will not be judged.
12. Ball wire jars and paraffin wax are no longer recommended for use by the USDA.
13. **The following information MUST be used in labeling each jar. Paste the label on the lower unlettered side of the jar. Put your initials on the bottom of the jar.**

SAMPLE LABEL

| | |
|--------------------------|---------------------------------|
| Name of Contents: | <i>Vegetable</i> |
| Kind or Variety: | <i>Bean</i> |
| Canning Method: | <i>Water Bath (recommended)</i> |
| Date Canned: | |

-- CANNING --

Pint or Regular Quart Size jars may be used for any of the following classes unless a section requests a specific size. Always read directions carefully.

It has also been suggested that you do not decorate lid covers as it makes it difficult for the judges to remove a lid cover to check for seal. Put your initials on the bottom of the jar with a marker.

A decorative label may be used if all necessary information is included on the label.



Special Award: One set (12 jars) of Ball Quart Size jars and one set (12 jars) of Ball Wide-Mouthed Quart Size jars to exhibitor with most blue ribbons and exhibitor with 2nd most blue-ribbons (respectively) in Department 3!

SECTION 1 - CANNED FRUIT

JUDGING:

1. Proportion of juice to fruit
2. Clearness of juice or syrup
3. Color, size and shape of fruit

Awards

Rosette to "Best of Show"

| | | | |
|------------|------------|------------|------------|
| 1st | 2nd | 3rd | 4th |
| \$10 | \$8 | \$7 | Ribbon |

Pint or quart size Jars

| No | Class |
|-----------|----------------------------|
| 1510 | Applesauce |
| 1511 | Blueberry |
| 1512 | Cherry -Red Sour Pie |
| 1513 | Cherry - Black Sweet |
| 1514 | Peach |
| 1515 | Pear |
| 1516 | Plum |
| 1517 | Raspberry (Black) |
| 1518 | Any Other not listed above |

SECTION 2-CANNED VEGETABLES

JUDGING will be based on appearance, color, ripeness or maturity of vegetable, pack, and liquid.

| Rosette to "Best of Show" | | | |
|---------------------------|-----|-----|--------|
| 1st | 2nd | 3rd | 4th |
| \$10 | \$8 | \$7 | Ribbon |

Special Catherine Kondash Award - book "Pressure Cookery Perfected" to Best of Show winner
Pint or quart size Jars

| No. | Class |
|------|----------------------------|
| 1530 | Beans - Green |
| 1531 | Beets |
| 1532 | Carrots |
| 1533 | Corn |
| 1534 | Onion - White |
| 1535 | Tomatoes |
| 1536 | Juice (Any Vegetable) |
| 1537 | Any Other not listed above |

SECTION 3 - RELISHES & MISCELLANEOUS

ATTENTION:

According to the experts at the USDA and MSU in safety, the home canning of **horseradish or mustard** is not recommended.

JUDGING:

Will be based on color, texture, pack.
 Relish should be moist but not juicy
 Vegetable or fruit should be firm.

| Award Rosette to "Best of Show" | | | |
|---------------------------------|-----|-----|--------|
| 1st | 2nd | 3rd | 4th |
| \$10 | \$8 | \$7 | Ribbon |

Pint or quart size Jars

| No. | Class |
|------|-----------------------------------|
| 1550 | Corn |
| 1551 | Sauerkraut |
| 1552 | Cucumber |
| 1553 | Any Other Relish not listed above |
| 1554 | Barbecue Sauce |
| 1555 | Chili Sauce |
| 1556 | Salsa |
| 1557 | Any Other Sauce not listed above |

SECTION 4 - PICKLES

JUDGING:

- Uniform size and shape
- Firm, not tough, soft or flabby
- As near natural color as possible
- Liquid to cover jar filled with pickles and spaces.
- Jars should be filled to 1/2" of top and processed in water bath.

| Award Rosette to "Best of Show" | | | |
|---------------------------------|-----|-----|--------|
| 1st | 2nd | 3rd | 4th |
| \$10 | \$8 | \$7 | Ribbon |

Pint or quart size jars

| No. | Class |
|------|----------------------------|
| 1561 | Beet |
| 1562 | Bread & Butter |
| 1563 | Dill Pickles |
| 1564 | Peppers |
| 1565 | Sweet Pickles |
| 1566 | Any other not listed above |

SECTION 5 - SOFT SPREADS

JELLY, JAM, PRESERVES, MARMALADES, BUTTERS

JUDGING GUIDELINES:

JELLY:

Jar should be filled to 1/4" of top - process boiling water bath
Seal should be tight. No Parrafin.
Color – pronounced, yet natural
Clearness – transparent and sparkling
Crystals – lack of
Flavor – natural fruit flavor
Consistency – tender, separate with clean angles holding its shape and should not be syrupy, sticky, or tough.

PRESERVES:

Seal should be tight. No Parrafin.
Shape – fruit should be whole and have original shape as nearly as possible.
Clearness and Color – Fruit should be translucent and not too dark, the liquid clear,
Flavor – natural fruit flavor, not overpowered with too much sugar,
Texture – tender, but firm and plump,
Pack and Proper fill – arrangement of fruit with reference to symmetry of jar, Juice should be clear and not too dark, filled to 1/8" of top,
Consistency – juice should be of honey consistency or slightly jelled,
Portion of juice – about 1/3 as much syrup as fruit,

MARMALADES and BUTTERS:

Fill jars to 1/8" of top. Water bath process
Smoothness – tender fruit with smooth texture,
Flavor – natural fruit flavor, not overpowered with added ingredients or spices,
Consistency and Texture – tender and will mound on spoon, not tough, sticky or gummy, spreads easily,
Color and Clearness – shiny fruit color, marmalade clear with suspended citrus

DEFINITIONS :

PRESERVES :

contain whole fruits that hold their shape and are clear, shiny, tender and plump. Fruits are suspended in a clear syrup that is the consistency of honey or a soft jelly.

JAMS :

Are made from crushed fruits cooked to a smooth consistency that will mound up on spoon but not jelly firm.

MARMALADE:

Contain small pieces of fruit or citrus peel evenly suspended in a transparent soft jelly.

BUTTERS:

Pureed fruit cooked to a smooth thick consistency. These products should be filled to 1/8" of top and must be processed in boiling water bath for air tight seal. **No Par-**

-- JELLY & JAM --

Award
Rosette to "Best of Show"

| | | | |
|------------|------------|------------|------------|
| 1st | 2nd | 3rd | 4th |
| \$10 | \$8 | \$7 | Ribbon |

1/2 or Pint Jars

| No. | Class | No. | Class |
|------|--------------------|------|---------------------|
| 1570 | Apple Jelly | 1590 | Apricot Jam |
| 1571 | Blackberry Jelly | 1591 | Blackberry Jam |
| 1572 | Cherry Jelly | 1592 | Blueberry Jam |
| 1573 | Crab Apple Jelly | 1593 | Cherry Jam |
| 1574 | Cranberry Jelly | 1594 | Grape Jam |
| 1575 | Currant Jelly | 1595 | Peach Jam |
| 1576 | Grape Jelly | 1596 | Plum Jam |
| 1577 | Green pepper Jelly | 1597 | Red Raspberry Jam |
| 1578 | Mixed fruit Jelly | 1598 | Black Raspberry Jam |
| 1579 | Plum Jelly | 1599 | Strawberry Jam |
| 1580 | Raspberry Jelly | 1600 | Mixed fruit Jam |
| 1581 | Any Other Jelly | 1601 | Any Other Jam |

-- ALL OTHER SOFT SPREADS --

Awards
Rosette to "Best of Show"

| | | | |
|------------|------------|------------|------------|
| 1st | 2nd | 3rd | 4th |
| \$10 | \$8 | \$7 | Ribbon |

1/2 or Pint size Jars

| No. | Class |
|------|---|
| 1605 | Conserve (mixture of several fruits often combined with raisins and nut meats) |
| 1606 | Marmalade (made from fruit or combination of fruits including citrus fruits. The fruit and peel appear in small, thin pieces throughout the clear, transparent jelly-like product) |
| 1607 | Preserve (made from fruit or a mixture of fruits cooked until the syrup is quite thick and clear and the fruit transparent and plump.) |
| 1608 | Butters (Fruit cooked down adequately that will remain mounded on spoon.) |

SECTION 6 - DEHYDRATED FOODS
1/2 or Pint size Jars

Awards
Rosette to "Best of Show"

| | | | |
|------------|------------|------------|------------|
| 1st | 2nd | 3rd | 4th |
| \$10 | \$8 | \$7 | Ribbon |

FRUITS

| No. | Class |
|------|----------------------------|
| 1620 | Apples |
| 1621 | Raisins |
| 1622 | Bananas |
| 1623 | Pineapple |
| 1624 | Any other not listed above |

VEGETABLES

| No. | Class |
|------|----------------------------|
| 1630 | Mushrooms |
| 1631 | Green Pepper |
| 1632 | Onions |
| 1633 | Any other not listed above |

SECTION 7

HERBAL VINEGARS AND VINAIGRETTE

Awards

Special Award: Catherine Kondash Award - book "The Vinegar Book" to Best of Show in Section 7, Herbal Vinegars and Vinaigrette

Rosette to "Best of Show"

| | | | |
|------------|------------|------------|------------|
| 1st | 2nd | 3rd | 4th |
| \$10 | \$8 | \$7 | Ribbon |

Note: Use decorative bottles or containers. Preferably clear.

| No. | Class |
|------|---|
| 1650 | Edible Flower Vinegars (Example) Nasturtium flowers and leaves, for flavor, color, eye appeal, and peppery flavor. Chive blossoms and leaves, for color and garlic or onion flavor Old fashion roses, for color and aroma (All flowers and leaves must be pesticide free.) |
| 1651 | Herbal Vinegars (Example) For flavor, color and eye appeal; vinegars infused with herbs such as Garlic, Sage, Tarragon, Rosemary, Thyme to list just a few. |
| 1652 | Special Vinegars (Example) For flavor, color and eye appeal; vinegars infused with allium, pepper corns, mustard seed, all spice, cinnamon, etc. |

SECTION 6 - DEHYDRATED FOODS-
- continued -

HERBS - Each half pint jar to contain at least 1/3 cup of air or mechanically dried herb product.

| No. | Class |
|------|----------------------------|
| 1640 | Basil |
| 1641 | Mint |
| 1642 | Parsley |
| 1643 | Dill |
| 1644 | Oregano |
| 1645 | Sage |
| 1646 | Any other not listed above |

DEHYDRATED SOUP - Favorite dehydrated vegetables and/or herbs in a quart jar. Items can be arranged in layers for that extra flair. Attractively attach directions on back side of jar. Example: "Mix 1 qt. chicken stock and 1 qt. water to contents of jar. Add salt & pepper to taste. Bring to a boil. Enjoy."

Special Award: Catherine Kondash Award - book "Winter Recipes" to blue ribbon winner of class 1647, Dehydrated Soup

| No. | Class |
|------|------------------------------|
| 1647 | Dehydrated Soup: Any Variety |