

Department 03: Canning

ITEM DROP OFF: Tuesday, July 21, 1-5 pm

Premiums: \$3.00; \$2.00; \$1.00

One entry per class

FOOD PRESERVATION (CANNING) – One Jar (sizes listed below)

READ CAREFULLY:

For safety reasons, methods from the information below must be strictly adhered to. Please review the method, headspace, and other details of good canning methods.

Clear standard pint canning jars required, except for jams and jellies (4–8 ounce jars for jams, jellies, relish, and salsa).

Two Piece lids are required (no wax).

Leave the ring on the jar. Canning method must be stated on the label. Must be canned after last year's fair. All low acid foods must be processed in a pressure canner or boiling water bath. Fruits, tomatoes, must be processed in a boiling water bath. All canned goods must indicate the content, date, method, and processing time. Jars will be opened.

SAMPLE LABEL

Content:

Method:

Processing Time:

Division 1 - JAMS

4-8 ounce jar

01 Cherry

02 Apricot

03 Red Raspberry

04 Strawberry

05 Blueberry

06 Strawberry-Rhubarb

07 Apple Butter

08 Any other not listed above

Division 2 - JELLIES

4–8 ounce jar

01 Apple

02 Current

03 Chokecherry

04 Grape

05 Plum

06 Cherry

07 Strawberry

08 Crabapple

09 Elderberry

10 Peach

11 Pear

12 Any other not listed above

Division 3 - CANNED FRUIT

01 Cherries

02 Peaches

03 Any other not listed above

Division 4 - PICKLES

01 Bean

02 Bread and Butter

03 Cucumber –Dill – Chunks or Slices

04 Cucumbers – Dill – Whole

05 Pepper

06 Any other not listed above

Division 5 - RELISH

4-8 ounce jar

01 Any Item

Division 6 - SALSA

4-8 ounce jar

01 Hot

02 Mild

03 Any other not listed above

Division 7 - VEGETABLES (canned)

01 Any Item

Division 8 - DRIED

Store in clear glass or plastic pint jars with covers

01 Fruit

02 Vegetables

03 Any other not listed above

Division 9 - FREEZE DRIED

Store in clear glass or plastic pint jars with covers

01 Fruit

02 Vegetables

03 Any other not listed above