

Division A3 – Home Canning

Convenors: Kate Brookes
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Entry Fee: 50 cents per entry.
Entry Form: Indoor Divisions
Prizes: 1st - \$6, 2nd - \$4, 3rd - \$2

NO ENTRIES or CLASS CHANGES WILL BE ACCEPTED AFTER ENTRY DEADLINE

Regulations

1. Refer to Rules & Regulations at the front of this book for deadlines, times and procedures for entry, exhibit delivery and exhibit pick-up.
2. All canning must be done by exhibitor.
3. All entries should be in sealed glass jars of the size specified in the class, or as follows: Jams and Jellies - 250 ml (8 oz); Pickles & Relishes - 500ml (16 oz, or 1 pint). Use canning jars only - no Mayo, Cheez Whiz, etc. jars. They are too hard to open and will not be judged.
4. Do not top your jar with cloth or other decorative covers. It is impossible to get the right topper on the right jar after judging.
5. Please include the screw tops on your jars to prevent spills after judging.
6. **IMPORTANT - FOOD SAFETY CONCERNS** - Items containing low acid vegetables, meat or fish **MUST** be pressure canned according to the manufacturer's instructions. Please label jars with pressure (PSI) and processing time. This rule applies to classes 33 - 34.
7. Remember labels where requested. It is fine to label all your entries if you wish. Do not include your name on the label.
8. You must pick up your entries between 5:00pm and 6:00pm on Sunday or jars and contents will be disposed of. If you are unable to retrieve your items at that time, contact the convenors to make alternate arrangements.

Jar Sizes

- **Jams and Jellies – 8oz (250ml)**
- **Canned or Pickled Items – Pint (500ml)**

Judging Score Card

◦ Container	10
◦ Seal	20
◦ Appearance	35
◦ Flavour/Texture	<u>35</u>
	100

Overall Best Canner – Sponsored by **The Shuswap Farm & Craft Market** – Rosette & \$30 cash

Bernardin - A Fair Picnic Gift pack Competition

(\$20 Certificate and a chance at National Prizes of \$100.00
2nd & 3rd place - runners up receive \$25)

Items to be included jams, jellies, fruit, pickles, anything you have canned, pickled or bottled that you already enter at the fair.

Our theme for this year will be a picnic at the fair
(please send samples of each item in basket for testing)

Sept. 8, 9, 10, 2017 – www.salmonarmfair.com

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Jelly

Class

1. Grape jelly, one 250ml jar
2. Crab apple jelly, one 250ml jar
3. Raspberry jelly, one 250ml jar
4. Blackberry jelly, one 250ml jar
5. Mint jelly, 250ml jar

Jams

Class

6. Raspberry jam, one 250ml jar
7. Plum jam, one 250ml jar **Bernardin Best Jam** - \$20 Gift Certificate - proof of purchase of sponsors products **Helpful Hints @ www.bernardin.ca**
8. Strawberry jam, cooked, one 250ml jar
9. Apricot jam, one 250ml jar
10. Blackberry jam, one 250ml jar
11. Strawberry Rhubarb jam, one 250ml jar

Marmalades

Class

12. Orange marmalade, one 250ml jar
13. 2 Fruit marmalade, one 250 ml jar, label kinds of fruit
14. 3 Fruit marmalade , one 250ml jar, label kinds of fruit

Fruit

Class

15. Canned pears, one pint (500ml)
16. Canned peaches, one pint (500ml)
17. Canned cherries, one pint (500ml)
18. Canned apricots, one pint (500ml)
19. Canned plums, one pint (500ml)
20. Canned strawberries, one pint (500ml)
21. Canned raspberries, one pint (500ml)

Pickles

Class

22. Bread & Butter pickles, one jar (pint 500ml)
23. Beet pickles, one jar (500ml)
24. Dill pickles, one jar (pint 500ml)
25. Sweet pickles, one jar (pint 500ml)
26. Pickled carrots, one jar (pint 500ml)
27. Pickled cauliflower, carrots & peppers, one jar (pint 500ml)
28. Mustard pickles, one pint (500ml)

Relish

Class

29. Rhubarb relish, one jar (500ml)
30. Zucchini relish, one jar (500ml)
31. Green relish, one jar (500ml)

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Tomatoes

Class

32. Canned whole tomatoes, one jar (pint 500ml)
33. Tomato salsa, one jar (pint 500ml)
See Rule #6. (Using the Bernardin Recipe for salsa is acceptable, www.homecanning.com/can) – no hotter than medium.
34. Stewed, flavoured tomatoes, one jar (500ml)
See Rule #6.

Syrup

Class

35. Blueberry syrup, 250ml
36. Raspberry syrup, 250ml

Men's Canning

Class

37. Men's Salsa
38. Men's Dill Pickle
39. Peach jam, 250ml
40. Grape jelly, 250ml

Kids Canning under 16 years Best of Show Home Canner Kids Addition Bernardin Rosette & Gift Certificate

Class

41. Dill Pickles, 500m – Sponsored by DeMille's
42. Peaches, 500ml
43. Pears, 500 ml
44. Strawberry jam, 250ml
45. Blackberry jam, 250ml
46. Raspberry jelly, 250 ml
47. Grape jelly, 250 ml
48. Strawberry syrup, 250ml
49. Blackberry syrup, 250 ml

Miscellaneous

Class

50. **Bernardin SNAP Lid Competition/Mason Jar Creation**
Best decorative and functional homemade craft - made out of Mason jars and or Snap Lids
51. **A Fair Picnic Gift pack Competition**
Items to be included jams, jellies, fruit, pickles, anything you have canned, pickled or bottled that you already enter at the fair.
Our theme for this year will be a PICNIC AT THE FAIR