# **Division A3 – Home Canning**

**Convenors:** Kate Brookes **Contact:** 250-803-5859

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**Entry Fee:** 50 cents per entry. **Entry Form:** Indoor Divisions

**Prizes:** 1<sup>st</sup> - \$6, 2<sup>nd</sup> - \$4, 3<sup>rd</sup> - \$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.
- 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.
- Please include the screw tops on your jars to prevent spills after iudaina.
- 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**

- 9	.9	
0	Container	10
0	Seal	20
0	Appearance	35
0	Flavour/Texture	35
		100

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

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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
- 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)
- 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