

Division A3 – Home Canning

Convenors: Marianne McKee
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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

- Refer to Rules & Regulations at the front of this book for deadlines, times and procedures for entry, exhibit delivery and exhibit pick-up.
- All canning must be done by exhibitor.
- All entries must be in sealed glass jars of the size specified. Only canning jars are permitted. Mayonnaise, Cheez Whiz, etc. jars are not allowed.
 - **Jams and Jellies:** 250 ml (8 oz.)
 - **All other canning:** 500 ml (16 oz. - pint)
- Jars are not to be topped with cloth or other decorative covers.
- Please include the screw top (ring) on all jars.
- **IMPORTANT – FOOD SAFETY CONCERNS:** low acid foods, fish and meat must be pressure canned according to the manufacturer's instructions. Please label jars with pressure (PSI) and processing time.
- Label all entries with product name and date. **DO NOT** include your name on the jar's label.
- Jars with poor or no seal will not be allowed.
- Entries must be picked up between 5 pm. and 6 pm. on Sunday, or jars and contents will be disposed of. If you are unable to retrieve your entries at that time, contact the conveners to make alternate arrangements.

Judging Score Card

◦ Container	10
◦ Seal	20
◦ Appearance	30
◦ Flavour/Texture	<u>40</u>
	100

BEST OF SHOW HOME CANNER – Adult Section

sponsored by

The Shuswap Farm & Craft Market

Prize: Rosette & \$30

Division A3 – Home Canning

Jelly

Class

- | | |
|--------------------------------|------------|
| 1. Grape jelly | 250 ml jar |
| 2. Crab Apple jelly | 250 ml jar |
| 3. Raspberry jelly | 250 ml jar |
| 4. Blackberry jelly | 250 ml jar |
| 5. Mint jelly | 250 ml jar |
| 6. Any other jelly (name kind) | 250 ml jar |

Jams (cooked)

Class

- | | |
|--------------------------------|------------|
| 7. Raspberry jam | 250 ml jar |
| 8. Plum jam | 250 ml jar |
| 9. Strawberry jam | 250 ml jar |
| 10. Apricot jam | 250 ml jar |
| 11. Blackberry jam | 250 ml jar |
| 12. Any other jam (name fruit) | 250 ml jar |

Jams (freezer)

Class

- | | |
|--------------------------------|------------|
| 13. Strawberry jam | 250 ml jar |
| 14. Any other jam (name fruit) | 250 ml jar |

Marmalades

Class

- | | |
|--------------------------------------|------------|
| 15. Any fruit marmalade (name fruit) | 250 ml jar |
|--------------------------------------|------------|

Canned Fruit

Class

- | | |
|----------------------------------|------------|
| 16. Canned peaches | 500 ml jar |
| 17. Canned cherries | 500 ml jar |
| 18. Any other fruit (name fruit) | 500 ml jar |

Pickles

Class

- | | |
|-----------------------------------|------------|
| 19. Bread & Butter pickles | 500 ml jar |
| 20. Beet pickles | 500 ml jar |
| 21. Dill pickles | 500 ml jar |
| 22. Any other pickles (name kind) | 500 ml jar |

Relish

Class

- | | |
|---------------------|------------|
| 23. Zucchini relish | 500 ml jar |
| 24. Green relish | 500 ml jar |

Green Tomatoes

Class

- | | |
|---------------------------------|------------|
| 25. Whole tomatoes | 500 ml jar |
| 26. Tomato salsa, | 500 ml jar |
| 27. Stewed, flavoured tomatoes, | 500 ml jar |

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Miscellaneous Other Canning

Class

- | | |
|--------------------------------|------------|
| 28. Fruit syrup (name fruit) | 250 ml jar |
| 29. Fruit butter (name fruit) | 250 ml jar |
| 30. Herbed vinegar (name kind) | 250 ml jar |
| 31. Mincemeat | 500 ml jar |
| 32. Antipasto | 250 ml jar |

Kids Canning (under 16 years)

Class

- | | |
|--------------------|------------|
| 33. Dill Pickles | 500 ml jar |
| 34. Canned peaches | 500 ml jar |
| 35. Strawberry jam | 250 ml jar |
| 36. Grape jelly | 250 ml jar |

BEST OF SHOW HOME CANNER - Kids Section

Sponsored by

Bernardin

Prize: Rosette & \$30 Gift Certificate