

## **Section I. Canning**

Chairpersons: Kaiti Bowman & Becky Moulden

### **Special Rules:**

- 1 All exhibits must have been made by the exhibitor after July 24, 2022 using standard quart or pint jars with standard approved lids using rings. No exhibits canned in green jars will be accepted. All jars must be sealed.
- 2 Lids and jars must be clean.
- 3 Any exhibit may be opened for judging.
- 4 Jellies and spreads mabe in glass or pint jars.
- 5 Exhibitor may place place only one entry in each class.

### **Judging Suggestions:**

#### **Canned Fruit and Vegetables:**

- Appearance- uniform in size
- Containers clean
- Liquid covers product, free from sediments
- Full pack, not crowded or fancy pack

#### **Jams, Jellies, and Preserves:**

- Containers clean, covered with lid and ring
- Appearance - clear, bright, and holds shape

#### **Pickles:**

- Crisp and firm
- Liquid clear and packed uniform in size
- Pleasing blend of flavors

### **DEPARTMENT - VEGETABLES**

100	Beets
101	Bird egg beans, shelled
102	Carrots
103	Corn
104	Green Beans
105	Green Peas
106	Lima Beans
107	Sauerkraut

108	Soup Mixture
109	Squash - Green
110	Squash - Yellow
111	Tomato Juice
112	Tomato - Cut
113	Tomatoes - Whole
114	Vegetable - Miscellaneous

#### **DEPARTMENT - PICKLES**

115	Pickle - Beets
116	Pickle - Bread and Butter
117	Pickle - Dill
118	Pickle - Squash
119	Pickle - Sweet
120	Pickle - Watermelon
121	Pickle - Miscellaneous

#### **DEPARTMENT - RELISHES**

122	Chili sauce
123	Relish - Pepper
124	Relish - Pickle
125	Relish - Miscellaneous
126	Salsa
127	Spaghetti Sauce

#### **DEPARTMENT - FRUITS**

128	Applesauce
129	Cherries
130	Peaches
131	Pears
132	Sweet Cherries
133	Fruit - Miscellaneous

#### **DEPARTMENT - SPREADS**

134	Apple butter
135	Jam - Raspberry

136	Jam - Strawberry
137	Jelly - Apple
138	Jelly - Blackberry
139	Jelly - Black Raspberry
140	Jelly - Red Raspberry
141	Jelly - Grape
142	Preserves - Peach
143	Spread - Miscellaneous