

CANNING



Premiums:

Blue - \$3 · Red - \$2 · White - \$1 · Purple Ribbon for Grand

2 Divisions:

Youth 8 - 17 · Adult 18+

All canned foods must be exhibited in a standard clear glass canning jar, with a self sealing two piece lid. Appropriate head space requirements must be followed. Jars must be labeled with contents, type of processing, time of processing, and date of preparation. Time and method of processing should agree with USDA/PNW recommendations, which can be obtained from the Benewah County Extension office or in the latest edition of the Ball Blue Book or the Kerr Home Canning Guides. Please Remember to adjust for altitude.

Class 1 - Canned Fruit

Items will be judged on uniform selection of fruit, condition of fruit and liquid, arrangement of pack, proportion of fruit and liquid, fullness of container, condition of container, and processing time.

LOT

1. Applesauce
2. Apricots
3. Berries
4. Cherries

LOT

5. Fruit Pie Filling
6. Huckleberries
7. Juice
8. Nectarines

LOT

9. Peaches
10. Pears
11. Plums
12. Rhubarb
13. Other Fruit (specify)

Class 2 - Canned Vegetable/Juices

State pounds of pressure, and time processed. Items will be judged on uniform selection of vegetables, condition of vegetable and liquid, arrangement of pack, proportion of vegetable and liquid, fullness of container, condition of container, and processing time.

LOT

1. Asparagus
2. Beans (green)
3. Beans (shell)
4. Beans (yellow)
5. Beets

LOT

6. Carrots
7. Corn
8. Juice (mixed vegetable)
9. Peas
10. Pumpkin

LOT

11. Salsa
12. Tomatoes
13. Tomato Juice
14. Tomato Sauce
15. Other Sauce
16. Other Vegetable

Class 3 - Preserves

Use jars sold for home canning only, no larger than 16oz or smaller than 7oz. Color must be characteristic of fruit, clear and free from discoloration due to over-cooking. Consistency shall be whole small fruits or uniform pieces of large fruits, retaining shape and surrounded by thick syrup or jellied juice.

LOT

1. Apricot or Peach

LOT

2. Berry

LOT

3. Other than listed
(specify)

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Class 4 - Jams and Butters

Use jars sold for home canning only, no larger than 16oz or smaller than 7oz. Fullness and condition of jar must be appropriate, as well as correct processing time. No paraffin.

LOT

1. Apple Butter
2. Apricot
3. Blackberry
4. Blueberry
5. Boysenberry
6. Cherry

LOT

7. Huckleberry
8. Marmalade (specify type)
9. Peach
10. Pear
11. Pear Butter
12. Plum

LOT

13. Raspberry
14. Strawberry
15. Combination (specify)
16. Other (specify)

Class 5 - Syrups

Use jars sold for home canning only, no larger than 16oz or smaller than 7oz.

LOT

1. Fruit Syrup

LOT

2. Combination (specify)

LOT

3. Other (Specify)

Class 6 - Jelly

Use jars sold for home canning only, no larger than 16oz or smaller than 7oz. No Paraffin.
Color must be characteristic of the fruits, translucent.

LOT

1. Apple (specify)
2. Blackberry
3. Grape
4. Mint

LOT

5. Pineapple
6. Plum
7. Raspberry
8. Strawberry

LOT

9. Other Berry (specify)
10. Wild Fruit (specify)
11. Combination (specify)
12. Other (specify)

Class 7 - Pickled Items

Use jars sold for home canning only. All jars must be labeled and sealed with a lid. Vinegar should be in a glass bottle or jar, tightly capped

LOT

1. Asparagus
2. Beets
3. Bread and butter
4. Catsup
5. Cucumber (sweet or sour)

LOT

6. Dill
7. Dilly Beans
8. Fruit
9. Mustard
10. Onion

LOT

11. Relish
12. Sauerkraut
13. Vinegar
14. Watermelon
15. Other (specify)

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Class 8 - Miscellaneous

All jars must be labeled and sealed with a lid

LOT

1. Fish

LOT

2. Meat/Mincemeat

LOT

3. Soup
4. Other (specify)

Class 9 - Dried Foods

Display in a clear 1/2 pint glass jar with screw lids. Amount should be 1/2 cup Must be labeled with a label that tells the method of drying, method of pre-treatment, date, and kind of food. Pre-treatment must be used for vegetables. Fruit leather and meat jerky may also be displayed in a zip-lock bag. Meat jerky must have been cooked to 160°

LOT

1. Apples
2. Apricots
3. Bananas
4. Carrots
5. Cherries
6. Fruit leather (specify)

LOT

7. Meat (specify)
8. Mixed Vegetables (specify)
9. Onions
10. Peaches
11. Pears
12. Peppers

LOT

13. Pineapple
14. Prunes
15. Strawberries
16. Tomatoes
17. Other Fruit (specify)
18. Other Vegetable (specify)

Class 10 - Dried Herbs

Display in a clear 1/2 pint glass jar with screw lids. Amount should be 1/2 cup Must be labeled with drying method, pre-treatment, date, and kind of herb.

LOT

1. Basil
2. Chives
3. Comfrey

LOT

4. Dill
5. Oregano
6. Parsley

LOT

7. Sage
8. Thyme
9. Other (specify)

Class 11 - Soup Mix

Display dry soup mix ingredients in quart glass jar with a screw lid. Amount should be approximately 4 cups. The entry must be accompanied with typed or clearly printed original recipe on an 8.5" x 11" paper. Entry will be judged on appearance of layers and usability. Adornments (ribbons, etc.) may be added however adornment may not cover any of the layers.