

6 CANNING

Only 2 entries in any one class

- Use standard type Mason jelly, pints, or quarts jars unless noted. All other jar types will be refused.
- Jams and Jellies must be processed in boiling water bath. Paraffin is no longer recommended to use in sealing and WILL NOT be accepted.
- Zinc Lids with rubber rings are not acceptable.
- Submit entries with both pieces of the 2-piece screw lids and rings.
- Rusty rings will be disqualified.
- Place date content was canned on lid.
- Headspace in jars should be ¼ inch.
- Wipe off jars and tops of jars.

A. Jams, Jellies, Preserves, Butters, Fruits

1. Grape jelly
2. Grape jam
3. Blackberry jelly
4. Blackberry jam
5. Blackberry preserves
6. Blueberry jelly
7. Blueberry jam
8. Raspberry jelly
9. Raspberry jam
10. Raspberry preserves
11. Strawberry jelly
12. Strawberry jam
13. Strawberry preserves
14. Peach jelly
15. Peach jam
16. Peach preserves
17. Marmalade
18. Any other jelly
19. Any other jam
20. Any other preserves
21. Apple Butter
22. Any other fruit butter
23. Apples
24. Applesauce
25. Cherries
26. Peaches
27. Blackberries
28. Pears
29. Any other canned fruit

B. Sauces, Pickles, and Relishes *Use pints or quart jars*

1. Sweet cucumber pickles
2. Chili sauce
3. Salsa
4. Catsup
5. Pizza sauce
6. Pasta Sauce
7. Green tomato relish
8. Sweet relish
9. Bread & butter pickles
10. Dill pickles
11. Pickled beets
12. Hot pickled peppers
13. Jalapeños
14. Any other pickles
15. Any other relish, sauce, spread or butter

C. VEGETABLES - use pt. or qt. jars

1. Green beans
2. Lima beans
3. Other beans
4. Tomatoes
5. Tomato juice
6. Tomato sauce
7. Sauerkraut
8. Corn
9. Soup mix
10. Carrots
11. Potatoes
12. Mustard greens
13. Asparagus
14. Okra
15. Mushrooms
16. Any other

Champion Canning Exhibitor

\$6 awarded to the Exhibitor winning the most first place premiums in the Canning Classes. If two or more Exhibitors receive the same number first premiums, the one winning the most first and second premiums will be declared the winner.

Trophy in Memory of Robert C. (Bob) Knuehl