

DIVISION 5

CANNING

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Adults 18 years and over

RULES:

1. Please read and follow all the general rules and regulations on page 3.
2. Use white, clear standard canning jars only (without labels).
3. Canned foods preserved since date listed in general rules are eligible.
4. All canned foods should be presented without labels.
5. Exhibitors' identification tags should be presented with entries.
6. Uniform labels will be placed on jars by the Canning Committee.
7. There is a sample tasting jar required in Section A-5, B-10, & C thru J.
8. **The tasting jar should be one that can be disposed of when the judging has been completed.** It may be a small baby food jar, or other similar glass or plastic container, containing a small amount of the same ingredients as the display jar.

SECTION AC - 85th ANNIVERSARY CHALLENGE

Class 85 - Any canned item using a recipe that is at least 40 years old. Modern canning techniques must be used for processing.

SECTION A - CANNED FRUIT

One standard quart or pint jar constitutes an exhibit.

Class 1 - Applesauce

Class 2 - Cherries - Red or White

Class 3 - Peaches

Class 4 - Pears

Class 5 - Any fruit juice (Sample Testing Jar Required. See Rules.)

Class 6 - Any other fruit not listed

SECTION B - CANNED VEGETABLES

One standard quart or pint jar constitutes an exhibit.

Class 1 - Beans - Green

Class 2 - Beans - Wax

Class 3 - Beets

Class 4 - Carrots - Whole or cut

Class 5 - Tomatoes - Whole

Class 6 - Tomatoes - Stewed

Class 7 - Tomatoes - Stewed with added ingredients

Class 8 - Tomato Puree

Class 9 - Corn - Pints only

Class 10 - Any vegetable juice (Sample Testing Jar Required. See Rules.)

Class 11 - Any other vegetable not listed.

(Peas or Lima Beans in Pints only)

SECTION C - SYRUPS AND SAUCES

One standard quart or pint jar constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

Class 1 - Fruit syrups or toppings

Class 2 - Non-fruit syrups or toppings

Class 3 - Bar-B-Que Sauce, Hot

Class 4 - Bar-B-Que Sauce, Mild

Class 5 - Spaghetti Sauce

Class 6 - Any other syrup or sauce not listed-dessert type

Class 7 - Any other sauce not listed-non dessert

SECTION D - RELISHES

One standard 1/2 pint or pint jar constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

Class 1 - Chili Sauce

- Class 2 - Corn relish
- Class 3 - Cucumber relish
- Class 4 - Pepper relish
- Class 5 - Chutney
- Class 6 - Any fruit relish
- Class 7 - Salsa - Hot
- Class 8 - Salsa - Mild
- Class 9 - Any other named relish

SECTION E - PICKLED VEGETABLES & FRUIT

One standard canning jar constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

- Class 1 - Bread and Butter Pickles
- Class 2 - Bread & Butter Zucchini
- Class 3 - Mixed Pickles
- Class 4 - Watermelon Rind
- Class 5 - Beets - (MUST BE PROCESSED)
- Class 6 - Fruit Pickles
- Class 7 - Any spiced fruit
- Class 8 - Any brandied fruit
- Class 9 - Any other named pickle
- Class 10 - Any other pickled item
- Class 11 - Any brined item (not dill pickles, see Section F)
- Class 12 - Tomatoes

SECTION F - PICKLES

One standard canning jar constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

- Class 1 - Processed
- Class 2 - Refrigerator
- Class 3 - Brined

SECTION G - JAMS

One standard pint or 1/2 pint jar or jelly glass with top constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

Indicate on exhibit tag if freezer type jam.

- Class 1 - Cherry
- Class 2 - Grape
- Class 3 - Peach
- Class 4 - Blueberry
- Class 5 - Raspberry
- Class 6 - Strawberry
- Class 7 - Blackberry Jam
- Class 8 - Citrus Marmalade or Conserve
- Class 9 - Conserves
- Class 10 - Any jam or preserve made with vegetables
- Class 11 - Any preserve not made with vegetables
- Class 12 - Any other jam or marmalade not listed
- Class 13 - Any low-sugar jam
- Class 14 - Any no-sugar jam
- Class 15 - Mixed Berry jam
- Class 16 - Any Berry and Vanilla Combo Jam

SECTION H - JELLIES

One standard pint or 1/2 pint jar or jelly glass with top constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

Indicate on exhibit tag if freezer type jelly.

- Class 1 - Apple
- Class 2 - Cherry
- Class 3 - Crabapple
- Class 4 - Currant
- Class 5 - Mint

- Class 6 - Grape
- Class 7 - Raspberry
- Class 8 - Any combination(s) jelly
- Class 9 - Any vegetable or herb jelly
- Class 10 - Any other jelly not listed
- Class 11 - Any low-sugar jelly
- Class 12 - Any no-sugar jelly
- Class 13 - Any Berry and Vanilla Combo Jelly

SECTION I - FRUIT BUTTERS

One standard pint or 1/2 pint jar constitutes an exhibit.

(Sample Testing Jar Required. See Rules.)

SECTION J - SPECIALTY TYPE CANNED OR BOTTLED ITEMS

(Sample Testing Jar Required. See Rules.)

- Class 1 - Any Vegetable
- Class 2 - Any Fruit
- Class 3 - Vinegars
- Class 4 - Condiments (i.e. mustards, catsup, horseradish, etc.)
- Class 5 - Any other
- Class 6 - Any item not usually canned locally (i.e. maple syrup, molasses, extracts, etc.)

SECTION K - Special Ruling:

All classes in sections K (except K-2) **MUST BE PROCESSED**. If there are any questions regarding this ruling, please call the chairperson listed at the beginning of DIVISION 5.

SECTION K - NOVELTY ITEMS

- Class 1 - Any fruit or vegetable grown in and preserved in same jar.
- Class 2 - Decorated jar top (Any item. Only lids judged.)