

## 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.

### **A. Jams, Jellies, Preserves, Butters, Fruits**

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

### **B. Sauces, Pickles, and Relishes**

*Use pints or quart jars*

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

### **C. VEGETABLES - use pt. or qt. jars**

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