

Canning and Preserves

Director in Charge: Carrie Osborne - 905-753-2327

SECTION C - Canning and Preserves Department Rules

- Please see Exhibitors' Regulations
- All entries must be taken to the Town Park Recreation Centre by **11 am** on Friday, September 17
Pick up entries between 4:30 and 6 pm Sunday
- For all classes, use snap lids only – no glass tops – no wax, **please add no artificial colours**
- Minimum size for canned fruit & pickles – 500 ml (1 pint), for jams & jellies – 250 ml (8 oz)
- Points awarded as follows: 1st - 3 points; 2nd - 2 points; 3rd - 1 point

Canning & Preserves Achievement Award

A \$45 award including \$20 donated by **Marion Buttars** in memory of Greta and William Blezard and a \$25 gift card donated by **Metro** is awarded to the exhibitor with the most points in Canning and Preserves, excluding specials. This prize cannot be won by the same person more than two consecutive years.

Prize Money: Classes 1- 59 and 69-73: 1st - \$5, 2nd - \$4, 3rd - \$3

CANNED FRUIT

- 1 Applesauce
- 2 Berries, any type
- 3 Fruit Cocktail
- 4 Peaches
- 5 Pears
- 6 Plums
- 7 Tomato Juice
- 8 Tomatoes- Stewed
- 9 Tomatoes - Whole
- 10 Unusual Preserve - (any type) named

PICKLES

- 11 Beets
- 12 Bread and Butter
- 13 Crab Apples
- 14 Dill Cucumbers
- 15 Dill Mixed
- 16 Gherkins
- 17 Green Tomato
- 18 Icicle
- 19 Mixed Vegetable
- 20 Mustard Bean
- 21 Nine Day
- 22 Onion - whole
- 23 Peppers
- 24 Peppers, Hot
- 25 Pickled Eggs
- 26 Any pickle, named and **not** listed above

RELISHES, CHUTNEYS

- 27 Beet Relish
- 28 Corn Relish
- 29 Fruit Chili Sauce, name fruit(s)
- 30 Fruit Chutney, name fruit(s)
- 31 Green Hot Dog Relish
- 32 Ripe Cucumber Relish
- 33 Tomato Chutney
- 34 Zucchini Relish
- 35 **Other** relish/chutney

FROZEN JAMS (use glass jars with snap lids)

- 36 Frozen Strawberry Jam
- 37 Frozen Raspberry Jam
- 38 Frozen Peach Jam
- 39 Frozen Mixed Fruit Jam

JAMS and MARMALADES

40	Blueberry Jam	47	Strawberry
41	Cherry Jam	48	Raspberry Jam
42	Currant Jam, Black or Red	49	Wild Fruit Jam (named)
43	Mixed Fruit Jam (named)	50	Carrot Marmalade
44	Peach Jam	51	Orange Marmalade
45	Pear Jam	52	Peach Marmalade
46	Plum Jam	53	Other marmalade, named

JELLIES

54	Crabapple Jelly	57	Raspberry Jelly
55	Grape Jelly	58	Red Currant Jelly
56	Mint Jelly	59	Rhubarb Jelly

SPECIALS

60 **BERNARDIN CRAFT COMPETITION:** Decorative or functional homemade craft using Bernardin mason jars and/or 2 piece snap lid. 1st rosette +\$20 gift certificate, 2nd \$6, 3rd \$4

61 **BERNARDIN GIFT PACK COMPETITION**

A Gift Basket to celebrate the fair theme "Corn is King"

Choose at least three of your jams, jellies, pickles or other preserves and place them in a basket or other appropriate container no bigger than 15 x 15". Appropriate additional items **made by the exhibitor** such as candy, baking, soup mixes or handwork may be included. Judges will select the winner based on creativity, quality of home-canned products, perceived value and appropriateness of presentation.

1st place \$20 gift certificate and eligibility to compete in the Bernardin National Gift Pack Competition. 2nd \$6 and 3rd \$4 sponsored by **Port Hope & District Agricultural Society**

PEPPER SPECIALS - Sponsored by Kathryn McHolm

1st \$5, 2nd \$4, 3rd \$3. 1st prize item given to sponsor

62 **Pepper Relish**

63 **Marina Sauce** (Suggested ingredients: tomatoes, onions, peppers, garlic plus herbs such as basil, oregano, parsley, cilantro)

64 **Chili Sauce**

SALSA SPECIAL 1st - \$5, 2nd - \$4, 3rd - \$3.

65 **1 pint (500 ml) jar of Salsa.** Attach list of ingredients

VEGETARIAN SPECIALS – 1st place sponsored by Carol Thompson

1st - \$5, 2nd - \$4, 3rd - \$3

66 **Meatless Spaghetti Sauce** - 1 pint (500 ml) jar.

67 **Vegetarian Chili** - 1 pint (500 ml) jar. Attach ingredient list.

68 **Ratatouille** - 500 ml jar. Attach ingredient list & provide serving suggestions

Fruit Pie Filling in a Jar!

69	Apple Pie Filling	72	Any other fruit pie filling, named
70	Green Tomato Mincemeat Pie Filling	73	Mixed Fruit Pie Filling – named
71	Raisin Pie Filling		

TIPS FOR CANNING AND PRESERVES

- Wash jars thoroughly
- Follow cooking instructions carefully - we ask that food colouring not be added
- Read the instructions when using snap lids and leave proper "head space." Overfilling and under filling can cause seal failure
- Exhausting the air from the jar is important. Remove air bubbles by sliding a rubber spatula between the jar and food. Re-adjust "head space"
- Wipe jar rim removing any food particles or stickiness
- Centre snap lid on jar and apply screw bands. As the jars cool, the lids snap down creating an air-tight, vacuum seal. Sealed lids curve downward. Do not retighten screw bands; the snap lid provides the seal
- Store in a cool, dry place to prevent mould
- OAAS Judging Standards Book is available to exhibitors upon request