

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 12
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 \$40 award including \$20 donated by **Marion Buttars** in memory of Greta and William Blezard and a \$20 gift card donated by **A & P Food Stores Ltd**, 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 1-52 and 54-60: 1st - \$5, 2nd - \$4, 3rd - \$3

Class 1 – A is for Apple

- 1a) Apple Butter
- 1b) Apple Chili Sauce
- 1c) Apple Chutney
- 1d) Apple Jelly
- 1e) Apple Pie Filling (in a jar)
- 1f) Apple Relish
- 1g) Apple Sauce
- 1h) Spiced Apple Rings

Classes 2 to 10 – Other Fruit

- 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
- 30 Fruit Chutney
- 31 Green Hot Dog Relish
- 32 Ripe Cucumber Relish
- 33 Tomato Chutney
- 34 Zucchini Relish
- 35 A relish/chutney, named and **not** listed above

JAMS and MARMALADES

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

JELLIES

- 54 Crabapple Jelly
- 55 Grape Jelly
- 56 Mint Jelly
- 57 Raspberry Jelly
- 58 Red Currant Jelly
- 59 Rhubarb Jelly
- 60 Wine Jelly, named

SPECIALS

- 61 **“Apple Crate” A gift for a special occasion**

Choose at least three of your jams, jellies, pickles or other preserves and place them in a basket or other appropriate container. Decorate your entry for any theme (holiday, get well et cetera) and include appropriate additional items made by the exhibitor such as candy, baking, soup mixes or handwork. Judges will select the winner based on creativity, quality of home-canned products, perceived value and presentation. Remember this year’s Fair theme is “A is for Apple.”

Sponsored by Port Hope & District Agricultural Society 1st - \$10, 2nd - \$6, 3rd - \$4

- 62-64 **PEPPER SPECIAL - Sponsored by Kathryn McHolm**
1st - \$5, 2nd - \$4, 3rd - \$3. 1st prize item given to sponsor

- 62 **Pepper Relish**
- 63 **Pepper Jelly**
- 64 **Chili Sauce**

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

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

- 66-67 **VEGETARIAN SPECIALS - 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

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.” Over or 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 available to exhibitors upon request