

Canning

Director in Charge: Ruth Lamb – 905-753-2451

Assistants: Mary Dodge Bovaird, Julie Beckett, Carrie Osborne

SECTION C

Canning Section Rules

Please see Exhibitors' Regulations

- All entries must be taken to the Town Park Recreation Centre by **11 am** on Friday, September 13
- Entries must be picked up between **4:30 and 5:30 pm** Sunday September 15
- For all classes, use snap lids only. No artificial colouring is to be used in any form
- Unless otherwise specified, **any size** canning jar may be used, for example, 125 ml, 250 ml, 500 ml
- **All entries must be cut in traditional style; for example, icicle pickles cut in lengths**
- **Use fresh local produce as much as possible**
- Points awarded as follows: 1st 3 points; 2nd 2 points; 3rd 1 point

Tips for Canning and Preserves

- Wash jars thoroughly. Select proper size for the category
- Follow cooking instructions carefully
- Follow sealing instructions for snap lids. Overfilling and under filling can cause seal failure
- **The recommended headspace for jams and jellies is ¼ inch**
- Slide a rubber spatula between the jar and food to remove air bubbles. Re-adjust "headspace"
- 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 in centre. Do not retighten screw bands. Store in a cool, dry place

OAAS Judging Standards Book is available to exhibitors upon request

Canning Achievement Award: a \$45 award including \$20 donated by **Marion Buttars** in memory of Greta and William Blezard and a \$25 gift certificate from **Jim and Ruth Lamb Produce** is awarded to the exhibitor with the most points in Canning, excluding specials.

This prize cannot be won by the same person more than 2 consecutive years.

Prize Money: Classes 1 to 53 \$1st \$5, 2nd \$4, 3rd \$3**CANNED FRUIT**

- 1 Applesauce
- 2 Cherries
- 3 Peaches
- 4 Pears
- 5 Plums
- 6 Tomatoes, Stewed
- 7 Tomatoes, Whole
- 8 Fruit cocktail, 2 or more fruits

PICKLES: Entries to be traditionally cut

- 9 Beets
- 10 Bread & Butter
- 11 Dill Cucumbers
- 12 Green Tomato
- 13 Icicle
- 14 Mixed Vegetable
- 15 Pickled beans, whole
- 16 Nine Day
- 17 Onion, Whole
- 18 Peppers
- 19 Peppers, Hot
- 20 Other vegetable pickle, named

RELISHES, CHUTNEYS

Note: Relishes contain small uniform pieces of vegetables or fruit. **Chutneys** are chopped pieces or pulp of fruit mixed with raisins and/or chopped vegetables. The liquid is thicker than that of a relish.

- 21 Beet Relish
- 22 Confetti Relish
- 23 Corn Relish
- 24 Cucumber Relish
- 25 Chili Sauce, name main ingredients
- 26 Fruit Chutney
- 27 Vegetable Chutney
- 28 Other relish/chutney, named

FREEZER JAMS

- 29 Freezer Mixed Fruit Jam
- 30 Freezer Peach Jam
- 31 Freezer Raspberry Jam

JAMS and MARMALADES

- 32 Blueberry Jam
- 33 Cherry Jam
- 34 Currant Jam, Black or Red
- 35 Mixed **Fruit** Jam, named
- 36 Peach Jam
- 37 Pear Jam
- 38 Plum Jam
- 39 Raspberry Jam
- 40 Strawberry plus one additional fruit Jam
- 41 Sugar-free Jam, named
- 42 Wild Fruit Jam, named
- 43 Orange Marmalade
- 44 Peach Marmalade
- 45 Other Marmalade, named

JELLIES

- 46 Herb Jelly
- 47 Crabapple Jelly
- 48 Grape Jelly
- 49 Raspberry Jelly
- 50 Red Currant Jelly
- 51 Wild fruit jelly, named
- 52 Wine Jelly
- 53 Other Jelly, named

SPECIALS: Classes 54 to 58: 1st \$10; 2nd \$5; 3rd \$3

PEPPER SPECIALS (250 ml jar)

1st place entry is given to the sponsor

- 54 Pepper Relish 1st Sponsored by Joan Tooke
- 55 Pepper Jelly 1st Sponsored by Joan Tooke
- 56 Hot Chili Sauce 1st Sponsored by Charles Earp

SALSA SPECIALS (250 ml jar)

- 57 Peach Salsa 1st Sponsored by Mary Dodge Bovaird
- 58 Pepper & Tomato Salsa 1st Sponsored by Carrie Osborne

HERITAGE SPECIALS (500 ml jar)

Entrants encouraged to use old family recipes!

All prizes sponsored by Carol Thompson

- 59 Tomato Juice
- 60 Canned vegetable, example beans, peas or corn
- 61 Tomato butter

BERNARDIN SPECIALS**62 BERNARDIN BEST OF SHOW AWARD**

Port Hope Fair's "*best home canning*" entry submitted in a Bernardin mason jar with SNAP lid and selected by the Canning Judge.

Prize: Rosette + \$30 gift certificate from Bernardin

63 BERNARDIN GIFT PACK COMPETITION

A Gift Container celebrating Local Agriculture and reflecting the **225th Wheat Harvest Anniversary** theme. The gift pack must be submitted using Bernardin mason jars with SNAP lids. The judge will select the winner based on creativity, quality of home canned product, perceived value and appropriateness of presentation.

Prize: 1st Rosette + \$20 gift certificate from Bernardin plus eligibility to compete in the Bernardin National Gift pack Competition. 2nd \$10, 3rd \$5 sponsored by Port Hope & District Agricultural Society

64 BERNARDIN JAM or JELLY AWARD

Port Hope Fair's "jam or jelly" entry using Bernardin pectin and selected by the Canning Judge based on appearance, taste, texture and recipe creativity. Winning entry must include proof of purchase of Bernardin pectin.

Prize: Rosette + \$20 gift certificate from Bernardin

ALL CANADIAN ENTERTAINMENT JAM SPECIALS**65 Strawberry Jam, 250 ml jar**

Prizes: 1st \$25, 2nd \$15, 3rd \$5. First place entry is given to the sponsor, **All Canadian Entertainment**

66 Freezer type Strawberry Jam, 250 ml jar

Prizes: 1st \$25, 2nd \$15, 3rd \$5. First place entry is given to the sponsor, **All Canadian Entertainment**

67 CROSBY MOLASSES SPECIAL**BBQ sauce made with molasses (min 250 ml)**

- Sauce must include a minimum of ¼ cup of molasses.
- To be judged on taste, texture and creative use of a recipe.
- Label from product container to be submitted with BBQ sauce.
- **Prize for category: \$20, to be divided among winners at the discretion of the fair committee.**