

DEPARTMENT - O ADULT CANNING



Mrs. Betty Baun...481-4398...Superintendent
Mrs. Debra Mims...428-6423...Assistant Superintendent

[REGISTRATION FORM](#) *(click here)*

[ENTRY RULES](#) *(click here)*

Registration Deadline...NOON, SEP 21, 2017

Exhibit Drop off...1:00 PM - 5:00 PM, SEP 23, 2017

Judging...10:00 AM, SEP 26, 2017

Exhibit Pick-up...2:00 PM – 3:30 PM, OCT 1, 2017

- **All exhibits must have been completed or produced by the exhibitor since the 2016 fair**
- **No Decorated jars will be accepted**
- Only this year's products will be exhibited. Entries must be in standard jars with lids and bands according to recommended practices. Contact your Clemson Extension Service for proper canning techniques.
- A second entry in another's name but cooked in the same pot will automatically disqualify both entries. No entry may be sold.
- A jar of jam, jelly or pickles may be opened for testing and tasting for 1st, 2nd, and 3rd places. If opened, the judges will label the jar.
- Food coloring in jellies is acceptable
- **All jars must be sealed to be judged.** NO PARAFFIN is accepted.
- Exhibit only specific numbers of jars, especially in collections; Lima

beans, Corn, and Field peas in pint jars only. Only products listed will be accepted.

- NO MIXES - Products will be from scratch only.
- Only TWO entries per exhibitor per class.

SECTION 1

PREMIUMS

1ST 2ND 3RD

\$8 Ribbon Ribbon

Class No. Collections

1. Vegetables, including 1 jar of tomatoes
2. Fruits, 4 jars
3. Pickles/ relish, 4 jars
4. Jellies/Jams/Marmalades, 4 jars
5. Vinegars, (3) herbal



SECTION 2

PREMIUMS

1ST 2ND 3RD

\$6 Ribbon Ribbon

Class No. Single Entry Fruits

1. Apples
2. Applesauce
3. Peaches or Nectarines
4. Pears
5. Combination - open
6. Blackberries
7. Blueberries
8. Spiced Fruit
9. Mixed Fruit
10. Pie Filling



Class No. Single Entry Vegetables

11. String Beans
12. Lima Beans
13. Corn (pint jars only for cream style)
14. Field Peas
15. Soup Mixture
16. Mixed vegetables
17. Beets



18. Sweet Potatoes
19. Tomatoes, crushed
20. Tomatoes, half or whole
21. Tomato Juice
22. Salsa
23. Ketchup / Sauce
24. Other Vegetables (Squash not accepted due to no USDA canning recommendations)

Fruit and Vegetable scorecard:

40 Points.....Quality of canned product
 (15) Maturity
 (10) Color
 (15) Condition of product

30 Points.....Pack
 (15) Proportion of solids to liquid
 (15) Appropriateness and uniformity of size, shape and color of product

30.....Cleanliness & Appearance of Container
 (15) No cracks or chips, no rust
 (15) No food on outside of jar

100 Points Total

Juices score card:

40 Points...Appearance - Uniformity and color
 (Clarity where appropriate)

30 Points...Pack

30 Points...Cleanliness and appearance of container

100 Points Total

SECTION 3

PREMIUMS

1ST 2ND 3RD

\$6 Ribbon Ribbon

Class No. Pickles

1. Cucumber, sweet pickles, sliced
2. Bread & Butter pickles



3. Mixed Pickles
4. Fruit Pickles
5. Dill Pickles
6. Pickled Peppers
7. Green Tomato Pickles
8. Sauerkraut / other fermented pickles
9. Pickled Vegetables
10. Other Pickles

Class No. Relishes

11. Artichoke Relish
12. Pepper Relish
13. Fruit Relish
14. Chow-Chow Relish
15. Pickle Relish
16. Onion Relish
17. Other Relish

Class No. Vinegars

18. Herbal Vinegar
19. Fruit Vinegar
20. Chutney

Pickles, Relishes, & Vinegars score card:	
40 Points...Appearance - Uniformity and color	
	(Clarity where appropriate)
30 Points...Pack	
30 Points...Cleanliness and appearance of container	
100 Points Total	

SECTION 4

PREMIUMS

1ST 2ND 3RD

\$6 Ribbon Ribbon

Class No. Jams

1. Apple Butter
2. Blackberry/ Raspberry / Blueberry
3. Grape
4. Strawberry
5. Fig



6. Peach
7. Other Combination (Two or more Fruits)

Class No. Jellies

8. Grape
9. Blackberry / Blueberry
10. Apple
11. Plum
12. Mint
13. Pepper
14. Herb (Basil, Thyme, Sage, etc.)
15. Other Jelly

Class No. Preserves

16. Pear
17. Peach
18. Strawberry
19. Fig
20. Other Preserves

Class No. Marmalades / Conserves

21. Blueberry
22. Orange
23. Peach
24. Other



Jams, Jellies, & Preserves score card

40 Points...Appearance - Uniformity and color
(Clarity where appropriate)

30 Points...Pack

30 Points...Cleanliness and appearance of container

100 Points Total

**SECTION 5
DRIED FOODS**

PREMIUMS

1ST 2ND 3RD



\$6 Ribbon Ribbon

Class No. Dried Foods

1. Parsley
2. Basil
3. Rosemary
4. Herbs, Other
5. Fruit
6. Vegetables
7. Leathers



SPECIAL AWARDS

Best Canned Food in Show...\$10 & Rosette

<http://hgic.clemson.edu/factsheets/hgic3020.htm>