

## 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 19, 2019**

**Exhibit Drop off...1:00 PM - 5:00 PM, SEP 21, 2019**

**Exhibit Pick-up...2:00 PM – 3:30 PM, SEP 30, 2019**

- **All exhibits must have been completed or produced by the exhibitor since the 2017 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.

5/22/2019

- Only TWO entries per exhibitor per class.

## SECTION 1

### PREMIUMS

1<sup>ST</sup> 2<sup>ND</sup> 3<sup>RD</sup>

\$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

1<sup>ST</sup> 2<sup>ND</sup> 3<sup>RD</sup>

\$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**

**1<sup>ST</sup>    2<sup>ND</sup>    3<sup>RD</sup>**

**\$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**

1<sup>ST</sup>            2<sup>ND</sup>            3<sup>RD</sup>

**\$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**

1<sup>ST</sup>    2<sup>ND</sup>    3<sup>RD</sup>

\$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>