

Division #3
Fermented Food & Pickled Vegetables

1. Dill Pickles
2. Bread and Butter Pickles
3. Sweet Pickles
4. Sauerkraut
5. Pickled Vegetable, Any Variety
6. Pickled Peppers, Any Variety
7. Mixed Pickles
8. Any Other Named Pickle
9. Any Named Relish

Division #4
Fruit & Fruit Products

1. Apples, Sliced
2. Spiced Apple Rings
3. Applesauce
4. Berries, Whole
5. Sweet Cherries
6. Sour Cherries
7. Mixed Fruit Cocktail
8. Peaches
9. Pears, Halved
10. Pie Filling
11. Any Other Fruit
12. Any Fruit Juice
13. Any Fruit Butter
14. Any Fruit Purees
15. Any Fruit Syrup

Division #5
Jellies

Fruit jelly is a semi-solid mixture of fruit juice and sugar that is clear and firm enough to hold its shape.

1. Apple
2. Blackberry
3. Blueberry
4. Cherry
5. Crabapple
6. Grape
7. Mint
8. Peach
9. Raspberry
10. Red Current
11. Strawberry
12. Strawberry Rhubarb
13. Any Other Mixed Fruit
14. Any Other Fruit Jelly
15. Vegetable Jelly (ie: pepper)



Division #6

Jams

Jam is made from crushed or chopped fruits and sugar. Jam holds its shape, but is less firm than jelly. Jams made from a mixture of fruits are usually called conserves, especially when including citrus fruits, nuts, raisins or coconut.

1. Apricot
2. Blackberry
3. Blueberry
4. Cherry
5. Grape
6. Mint
7. Peach
8. Raspberry
9. Strawberry
10. Any Other Mixed Fruit
11. Any Other Named Jam

Division #7

Preserves

Preserves are made of small, whole fruits or uniform-size piece of jellies with small pieces of fruit or citrus peel suspended in a transparent jelly.

1. Apricot
2. Blackberry
3. Blueberry
4. Cherry
5. Grape
6. Mint
7. Peach
8. Raspberry
9. Strawberry
10. Strawberry & Rhubarb
11. Any Other Mixed Fruit
12. Any Other Named Preserve

Division #1

Tomato & Tomato Products

1. Tomato Juice
2. Tomato & Vegetable Juice Blend
3. Tomato, Crushed
4. Tomato Sauce
5. Tomatoes, Water Packed
6. Tomatoes, Juice Packed
7. Tomatoes, No Juice Added
8. Spaghetti Sauce without Meat
9. Spaghetti Sauce with Meat
10. Tomato Ketchup
11. Salsa
12. Barbecue/Sloppy Joe sauce
13. Any Other Named Tomato Product

Division #2

Fresh Vegetables & Vegetable Products

1. Asparagus
2. Beans, Lima Shelled
3. Beans, Snap
4. Beans, Italian
5. Beets
6. Carrots
7. Corn, Cream Style & Whole Kernel
8. Peas
9. Peppers, Hot
10. Peppers, Jalapeno
11. Sweet Potatoes
12. Potatoes
13. Any Other Named Vegetable
14. Any Other Mixed Vegetable

Home Canning Exhibit Rules and Regulations

1. Pre-Registration is **REQUIRED**. Entry forms must be received by Friday, July 22, 2011.
2. The exhibitor must have preserved entries during the past 12 months. Jars are to be labeled **(Must use stick-on labels)** with the date (month & year) canned. **Use actual labels – Do NOT write on jars or lids themselves.** Do **NOT** put exhibitors name on jars.
3. A file card must accompany each entry. The card must include recipe used, source of the recipe (if known), processing procedures and times. Please attach the recipe to the jar (use a rubber band or string).
4. Exhibitors must be New Jersey residents (adult or non 4-H youth) or current members of a Warren County Grange.
5. An entry consists of **two** jars of the same food item of uniform size and type. One jar will be opened for judging purposes and the other will be used for display.
6. Fruits and vegetables are to be in standard size, certified canning jars. Jellies and jams are to be in appropriate jars with covers.
7. All entries are to be properly sealed and processed according to USDA guidelines. Be sure all jars are thoroughly clean and free of rust, including rim of jar. Do not remove screw bands.
8. No artificial coloring or preservatives are to be added **UNLESS** specifically called for in the Ball Blue Book. No soda shall be added to green vegetables.
9. Judges will refer to Ball Blue Book for reference when necessary during judging.
10. For every 5 entries, exhibitor will receive one weekly pass to the fair.
11. **Entries can be dropped off July 25th, 26th and 27th from 8:00 am to 4:30 pm and on July 28th from 8:00 am to 6:00 pm in the Rutgers Cooperative Extension Office Meeting Room, Administration Building in Belvidere. Judging will take place on Friday, July 29th.**
12. **The opened jar MUST be picked up by exhibitor between 8:00 am and 4:30 pm Monday–Friday in the RCE office during the week of August 1st – 5th. The unopened jar MUST be picked up on SUNDAY, August 7th from 1:00 pm to 2:00 pm in the Home and Garden Building on the Fairgrounds. (NO EARLY BIRDS)**

Division #8 **Other Sweetened Fruit Spreads**

1. Any Marmalade
2. Any Conserve

Division #9 **Reduced Sugar Fruit Spreads**

1. Any Fruit Spread

Division #10 **Miscellaneous**

1. Any other canned product



**1st Place, 2nd Place and Best of Division
Rosette**

**3rd Place and 4th Place
Ribbon**

**Best of Show
Rosette, Trophy and \$25.00**

2011
Warren County Farmers' Fair
Home Canning Exhibit



Send completed entry forms to:

**Rutgers Cooperative Extension
Administration Building
165 County Route 519 South
Belvidere, NJ 07823
Attn: Becky Hummer, Secretary**

Or forms can be faxed to:

(908)-475-6514

Becky W. Hummer, FCHS Secretary
Bhummer@co.warren.nj.us

Grace Bischoff, Show Chairman

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Grace Bischoff, Show Chairman