

# Home Canning

Open to anyone regardless of residency

## REGISTRATION

Pre-registration is required

## AWARDS

1st Place, 2nd Place and 3rd Place – Rosette

Best of Show – Rosette and \$25.00

## Rules

1. 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.
2. Entries must be
  - Prepared in the home for home use
  - Preserved by the exhibitor in the 12 months prior (August 2022–July 2023) **Jars must be marked with the name of the item and the date it was canned.** Do not place entrant names on jars.
  - Processed using a tested recipe from resources such as USDA or Ball. The following are examples of resources that can be referred to for tested recipes and to assure safe canning procedures:
    - \*Ball *Blue Book Guide to Preserving, 37<sup>th</sup> Edition* (2014)  
<http://www.freshpreserving.com/home.aspx>
    - \*USDA/NIFA *Complete Guide to Home Canning* (2015)  
[http://nchfp.uga.edu/publications/publications\\_usda.html](http://nchfp.uga.edu/publications/publications_usda.html)
  - Submitted with **all of the following**: a photo copy of the recipe, the source of the recipe, and the source's date of publication (if from online, date retrieved is fine.) Recipe **must include** ingredients, procedure, processing method and processing time. Please do not submit recipes with the entry forms. Recipes must be with jar and submitted on drop off day.
  - In certified canning jars that are properly sealed and thoroughly clean with screw bands intact and bands and rims free of rust.
3. Tasting of entries will be at the judge's discretion. Any items deemed by the judges to not be prepared as indicated by the rules will be disqualified.
4. For every 5 qualified entries, the exhibitor will receive one weekly pass to the fair.

## Exhibitor Requirements

1. **Pre-Registration is required.** Submit Entry Form to [FCFS@co.warren.nj.us](mailto:FCFS@co.warren.nj.us) or bring to the FCFS Department of RCE at the Administration Building on Rt. 519 in Belvidere **by Monday July 24, 2023 no later than 10:00AM.**
2. Entries must be brought to the Home & Garden Building at the Fairgrounds (use rear gate off of Strykers Road) on **Monday July 24, 2023 at 5:00 PM.**
3. The opened jar must be picked up from the Home & Garden Building on **Tuesday July 25, 2023 at 5:00 PM.** If eligible, fair passes will be distributed at this time.
5. The unopened display jar must be picked up on **Sunday August 6, 2023 at 1:00 PM** in the Home & Garden Building. Any items not picked up on August 6th will become the property of the Warren County Farmers' Fair.

\*These resources are available at the Rutgers Cooperative Extension office for viewing in the office and may be available at your local public library.

## **Divisions & Classes**

### **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

### **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

#### **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 #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

Here is a copy of the judging sheet so you know what the judges are looking for:

<b>Container</b>	<b>MAX POINTS</b>	<b>SCORE</b>
Clean, clear glass standard canning jar of appropriate size for product	<b>25</b>	
New lid and band free of rust; screw band clean, unbent and easily removed		
Vacuum-sealed		
<b>Quality of Product</b>	<b>MAX POINTS</b>	<b>SCORE</b>
Freshness, taste, color & characteristics appropriate to product	<b>35</b>	
Free of mold, unapproved stems, unintended seeds, peels or other particles		
Free of large amounts of trapped air		
Natural color to foods; characteristic of product		
<b>Pack</b>	<b>MAX POINTS</b>	<b>SCORE</b>
Acceptable processing method used with correct altitude adjustment made	<b>25</b>	
Jar filled to appropriate headspace for recipe		
Quality of product uniform		
<b>Recipe/ Misc.</b>	<b>MAX POINTS</b>	<b>SCORE</b>
Recipe attached, with source stated	<b>15</b>	
Date processed present		
<b>Comments:</b>		<b>Total: _____</b>