

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 2023–July 2024) **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 University of GA or Ball. An example of an untested recipe could be one found online in a blog or on a general website. Entries not from a tested recipe will be disqualified. The following are examples of resources that can be referred to for tested recipes and to assure safe canning procedures:
 - [So Easy to Preserve](#)-2014-University of GA
 - [Ball Blue Book Guide to Preserving, 37th Edition](#)-2014-Ball
 - [Ball Blue Book Guide to Preserving, 38th Edition](#)-2024-Ball
 - [National Center for Home Food Preservation](#)-2024-University of GA
 - Submitted with **all of the following**: a 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 are to be submitted with the jars 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.
5. A minimum of 10 entries constitutes a Show. Less than 10 entries may lead to cancellation of the Show.

Exhibitor Requirements

1. **Pre-Registration is required.** Submit Entry Form to 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 22, 2024 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 22, 2024 at 5:00 PM.**
3. The opened jar must be picked up from the Home & Garden Building on **Tuesday July 23, 2024 at 5:00 PM.** If eligible, fair passes will be distributed at this time.
6. The unopened display jar must be picked up on **Sunday August 4, 2024 at 1:00 PM** in the Home & Garden Building. Any items not picked up on August 4th will become the property of the Warren County Farmers' Fair.

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:

Container	MAX POINTS	SCORE
Clean, clear glass standard canning jar of appropriate size for product	25	
New lid and band free of rust; screw band clean, unbent and easily removed		
Vacuum-sealed		
Quality of Product	MAX POINTS	SCORE
Freshness, taste, color & characteristics appropriate to product	35	
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		
Pack	MAX POINTS	SCORE
Acceptable processing method used with correct altitude adjustment made	25	
Jar filled to appropriate headspace for recipe		
Quality of product uniform		
Recipe/ Misc.	MAX POINTS	SCORE
Recipe attached, with source stated	15	
Date processed present		
Comments:		
Total:_____		